

UC Santa Cruz

News & Notes of the UCSC Farm & Garden

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News & Notes of the UCSC Farm & Garden

Issue 129, Spring 2011

SPRING PLANT SALE PREVIEW

Spring Plant Sale Includes New Features, Old Favorites, & Community Partnerships

— by Saskia Cornes

After a rainy winter and early spring season, it's time to get out into the garden. This year's UCSC Farm & Garden Spring Plant Sale on April 30 and May 1 offers the wide selection of garden stand-bys that you've come to expect, as well as an expanded collection of hard-to-find heirlooms in both the vegetable and flower realms. If you're looking to add perennials to your landscape, check out the salvias, yarrows, and ornamental grasses in 1-gallon containers at the special price of 3 for \$20. This year's sale will also include some fun new features, including apple trees in 1-gallon containers, handcrafted popsicles made with Farm & Garden ingredients, and discounts at local businesses for plant sale shoppers.

Solanum Central

After a brief sabbatical last year, peppers are back in full force with a dozen varieties, both sweet and hot. Look for sturdy producers, like Gypsy and Lipstick bell peppers that perform reliably through Santa Cruz's "June Gloom." Other peppers like Jimmy Nardellos can be eaten fresh, but really sing out when sautéed in a little olive oil, or better yet, when smoked over a barbecue or in an electric smokehouse, adding flavor to beans and stews throughout the year. Tomatillos are also back this year, the perfect companion to the variety Super Chile in a summer salsa.

The humble potato ranks first as the most sustaining and nutritionally balanced food source for the home gardener. For the maximum nutrition density per square foot, try growing potatoes vertically, in a stack of old tires. We have six varieties this year, favorites familiar from our market cart and Community Supported Agriculture (CSA) shares, like Yellow Finn and Yukon Gold, and more hard-to-find cultivars like All Blue, true to its name, and LaRatte, a buttery, heirloom fingerling that can be eaten so early it's almost guaranteed to be out of the ground before your gophers ever find it. Almost.

We've got almost two dozen different tomato cultivars, including old favorites (Sungold, Early Girl), romas ideal for canning and sauce (San Marzano, Amish Paste), as well as many hard-to-source heirloom starts (Black from Tula, Pruden's Purple, Oregon Spring, and many more).

Santa Cruz Natives

We're offering an established selection of drought tolerant California natives in 1-gallon and 4"-pots, including Coast Silk Tassel, Leafy Reed Grass, 'Wilder Creek' Coral Bells, and California poppies in traditional and less traditional colors. We're particularly proud of our Ribes this year, with four native species—*Ribes malvaceum*, *R. sanguinem glutinosum*, *R. speciosum*, and *R. viburnifolium*—represented. For those looking for native trees, we have California buckeye as well as valley oak and coastal live oak, two of this area's most iconic and regal trees.

To speak of another kind of garden "native," Orin Martin, Chadwick Garden aficionados in particular will appreciate a wonderful selection of Orin's much-loved apples and roses, including Cox's Orange Pippin and Hudson's Golden Gem on M11 rootstock, 'Mrs. Sam McGredy' and *Rugosa* roses and, new this year, Up Garden Primo Mild Salad Mix, along with 17 other lettuce varieties.

continued on next page

More Color in Your Life

This year we're carrying a much wider selection of garden flowers in six packs that will quickly fill your garden with color. Add to these a phenomenal selection of perennial flowers and you'll have beautiful cut flower options this spring and for years to come (and check out the Cut Flower Workshop on June 18 taught by Orin Martin; see page 3).

We're offering more sunflowers than ever, from Cinnamon Sun to Moon Shadow, and four different types of lavender, a lusciously-scented, low maintenance, and drought-tolerant option that's just as at home in an arid corner as it is as the feature of a garden bed. We're offering a broad selection of salvias from California (*Salvia leucophylla* 'Point Sur') to Somalia (*Salvia somaliensis*).

It would hardly be summer without fresh basil, and this year you can look forward to several Italian heirlooms as well as scented cultivars. Profumo de Genoa, Genovese, and Sweet Green lend themselves well to pesto. Try Mrs. Burns' Lemon with grilled fish or Cinnamon basil in Southeast Asian dishes.

In addition to herbs for the table, we're offering a handful of medicinal herbs, including established, harder-to-find plants such as hops, valerian, motherwort and vitex.

Yours in Community

We're pleased to share with you some new mouth-watering partnerships this year. Saturday's Plant Sale patrons will have the exclusive opportunity to try Penny Ice Creamery limited-edition popsicles, available only at the Plant Sale, and made especially for us with ingredients from the Farm and Garden (an alchemical but as yet secret combination of roses, strawberry, rhubarb and Meyer lemons). The Community Agroecology Network (CAN) will also have organic coffee and information on their project available.



The Spring Plant Sale offers a wide variety of popular annual vegetables and flowers along with a great selection of perennial landscape plants.

Take a Farm Tour on April 30!

As part of UCSC's Day by the Bay campus and community celebration, the Center for Agroecology & Sustainable Food Systems (CASFS) will be offering a tour of the CASFS/UCSC Farm on Saturday, April 30, starting at 9:30 am.

Join CASFS staff on a tour of the 25-acre organic farm and learn about the research, education and public service activities taking place. Founded in 1972, the Farm (along with the Alan Chadwick Garden) hosts the Apprenticeship training course and serves as a resource for UCSC students, researchers, and community members. The Farm is also home to Life Lab's Garden Classroom, which serves thousands of K-12 students and teachers each year.

For more information or directions to free parking, call 831.459-3240, email casfs@ucsc.edu, or see <http://casfs.ucsc.edu>. See page 4 of this issue for more about the Day by the Bay celebration.

In addition, the Penny Ice Creamery and community butcher El Salchicero have generously offered a 10% discount on any purchases made at their retail stores during the week following the plant sale upon presentation of your plant sale receipt. Local organic breadmaker Companion Bakers will offer a 10% discount at its farmers' market stands.

The Plant Sale is also the ongoing beneficiary of Renee Shepherd, owner of Renee's Garden Seeds, who generously donates seeds each year. We're thankful for the support of all of these locally-grown businesses, and for the hard work of second-year apprentice Hannah Shulman, this year's plant sale coordinator.

Spring and Fall plant sales represent a significant portion of the UCSC Center for Agroecology & Sustainable Food System (CASFS) Apprenticeship's annual operating budget; your support is deeply appreciated and more vital now than ever before.

Saskia C.C. Cornes is a second-year apprentice and a PhD candidate at Columbia University in the department of English and Comparative Literature.

For more information on the Spring Plant Sale, including a complete list of plants available this year, see the plants sale announcement under the Center News heading at <http://casfs.ucsc.edu>.



Spring/early Summer Calendar of Events

Farm & Garden Spring Plant Sale

Saturday, April 30, 10 am – 3 pm, and

Sunday, May 1, 10 am – 2 pm

Barn Theatre Parking Lot, UC Santa Cruz

Note: Friends of the UCSC Farm & Garden have pre-entry priority, Saturday, April 30, 9 am – 10 am

Enhance your home and garden with organically grown flower, herb, and vegetable starts as well as perennial landscape plants and some perennial vegetables. Friends' members receive 10% off all plant and merchandise purchases. Use your Plant Sale receipt for discounts at local businesses. See cover story and page 4 for additional details. All proceeds benefit the CASFS Farm & Garden Apprenticeship training program in organic farming and gardening. *Please note that CASFS will also be offering a tour of the UCSC Farm starting at 9:30 on Saturday, April 30.*

Life Lab's May Day Benefit Brunch

Sunday, May 1, 10 am – 12 pm

Life Lab Garden Classroom, UCSC Farm

Enjoy a farm-fresh brunch in the beautiful Life Lab Garden Classroom at the UCSC Farm and support the work of Life Lab! For 32 years, Life Lab has been offering farm- and garden-based programs for students, teachers, and the community. There is no fee for the brunch, but please come prepared to make a donation to Life Lab. Learn more about Life Lab and RSVP at www.lifelab.org or call 831.459-2001. Seating limited; please register soon.

Strawberry & Justice Festival

Thursday, May 5, 4 pm – 7 pm UCSC Farm

This year the Center for Agroecology & Sustainable Food Systems (CASFS) and UCSC's Food Systems Working Group are hosting a campus-oriented event featuring a dynamic panel discussing organic strawberry research and production as well as exploring the impacts of newer conventional fumigants on the Central Coast. The event includes live music, fresh organic berry tasting, a social justice self-guided tour, an art and mural expression zone on justice and agriculture, and more! This year we're partnering with the University Café group to host an interactive community discussion on furthering social

justice in our individual actions and organizational/ structural systems. Though the program is focused on UCSC students, staff, faculty, and their families, we also encourage Friends' members and affiliates of CASFS to attend this free event, which is supported by UCSC's Measure 43 funding.

Grow Your Own Bouquets:

A Cut Flower Workshop

Saturday, June 18, 10 am – 1 pm UCSC Farm

Chadwick Garden manager Orin Martin will discuss how to select, grow and harvest flowers from your garden. Dress for the outdoors and bring a snack. \$15 for Friends of the Farm & Garden members, \$20 for general public, \$5 for UCSC students, payable the day of the workshop.

A Garden of Poetry and Music

Saturday, June 25, 12 noon – 2 pm

Alan Chadwick Garden, UCSC

Join us for one of our favorite events as we gather in the Chadwick Garden for poetry and music from some of the region's most talented artists. Enjoy the Garden at its early summer best at this free event. Snacks provided; free parking at Stevenson College, across the street from the Chadwick Garden.

Market Cart Opens in early June!

Community Supported Agriculture (CSA)

Pick Ups Begin!

Sales of fresh produce and flowers from the Center's Farm & Garden take place at the Market Cart, located at the corner of Bay and High streets (base of campus) beginning in early June. The Market Cart is open Tuesdays and Fridays from 12 noon to 6 pm through October. Call 831.459-3240, email casfs@ucsc.edu, or see casfs.ucsc.edu in late May for the exact opening date of the Market Cart. There are still memberships available in the UCSC Farm's Community Supported Agriculture (CSA) project. See details, page 4.

If you'd like more information about these events, need directions, or have questions about access, please call 831.459-3240, email casfs@ucsc.edu, or see our web site, casfs.ucsc.edu.

Please note that we cannot accept credit card payments for classes or at the plant sale (cash or check only).

UCSC student participation in workshops is supported by UCSC Measure 43 funding.

Sponsored by the UCSC Center for Agroecology & Sustainable Food Systems (CASFS), and the Friends of the UCSC Farm & Garden.

FRIENDS' MEMBERS - ENJOY EARLY ENTRY AND DISCOUNTS AT THE PLANT SALE



Take advantage of your Friends' membership by enjoying early entry to the UCSC Farm & Garden's Spring Plant Sale on Saturday, April 30. Friends' members have shopping priority from 9 am to 10 am, with the sale opening to the general public from 10 am to 3 pm. On Sunday, May 1, the sale will open to everyone from 10 am to 2 pm. Friends' members also receive a 10% discount on all plant and merchandise purchases. Please remember that we can only accept cash or checks for purchases, no credit cards.

If you're not sure whether your membership will be current for this year's sale, take a look at the mailing label of this newsletter. If it says May 2011 or later, your membership will be current for the sale.

If your membership expires in April 2011 or earlier, you can renew it at the sale on Saturday morning starting at 8:30 am. Call 831.459-3240 or send email to casfs@ucsc.edu if you have any questions about the status of your membership. You can also access a membership form and an online renewal link at <http://casfs.ucsc.edu/community/friendsform.html>.

Shares in the 2011 CSA Program Still Available!

We still have shares available in the UCSC Farm's Community Supported Agriculture (CSA) program. As a CSA member, you'll receive a season's worth of fresh, local organic produce, along with other benefits, including a complimentary membership to the *Friends of the Farm & Garden*. The season begins in early June (weather permitting) and runs through October.

Shares for the 2011 season cost \$560. A share is designed to feed a household of two or three for a week, or a larger family that perhaps doesn't cook every day but still wants to eat fresh, organic and local. Payment can be in full or divided up into two or four installments. Limited-income shares at \$240 are available. In 2011 we will once again accept SNAP/EBT Benefits.

If you'd like to receive our CSA Brochure and Pledge Form or have any questions regarding the CSA program, please contact Liz Milazzo at 831.459-4661 or email farmcsa@ucsc.edu. More information and the CSA Brochure and Pledge Form are also available at <http://casfs.ucsc.edu/community-outreach/produce-sales/community-supported-agriculture>.

Help Us Bridge the Gap

As a Friend of the UCSC Farm & Garden, you understand the importance of organic gardening and sustainable agriculture.

With roots dating to 1967, the innovative UCSC Farm and Alan Chadwick Garden managed by UCSC's Center for Agroecology & Sustainable Food Systems (CASFS) have grown to be valued community resources. Through efforts such as the Apprenticeship program, farming and food systems research, and public education projects, CASFS has pioneered the field of sustainable agriculture and set the bar for training organic farmers, gardeners, researchers, and advocates to be effective leaders in the new food movement.

Today, however, CASFS is faced with unprecedented budget cuts due to the California state economic crisis. Given this situation, the University is focusing state funding on academic programs required for student graduation. Although we have greatly diversified our funding streams over the years, state funding has been a vital piece of our operating budget. To help bridge these current reductions and maintain the excellence of our education, research, and community programs we are looking to our foundation, business, and individual supporters more than ever.

Many of you have supported our work with your ideas, energy, and dollars in the past. With these new financial challenges, your contributions to CASFS now will help sustain our efforts. Please consider making a tax-deductible gift online (<http://casfs.ucsc.edu/about/support-casfs>) or sending a check to the address below to help us keep this movement growing! Your support at any level is very much appreciated.

Please make checks payable to the UCSC Foundation and send to:

Amy Bolton

CASFS/UCSC Farm

1156 High St.

Santa Cruz, CA 95064 attn: Program support

Day by the Bay at UC Santa Cruz

Saturday, April 30, 12 noon – 3 pm

East Field, UC Santa Cruz

After you visit the Spring Plant Sale on Saturday, April 30, check out UCSC's second annual Day by the Bay celebration. This free event features a wide variety of activities for adults and kids, including tastings of local food, wine and microbrews; a free climbing wall; live music; campus group information tables and campus tours, and much more. Learn more about this community and campus event at <http://events.ucsc.edu/daybythebay/>

New Garden Project Extends the Seasons

If you've walked through the raised garden-bed area at the UCSC Farm recently you may have wondered about the large "greenhouse" that's appeared at the garden's north-west corner, covering several long garden beds.

Technically, this new addition is known as a "high tunnel." Like a greenhouse, the 20'x 96' metal-framed structure covered in heavy plastic provides some control over air and soil temperature, airflow, and water. "It's the same kind of environmental control you'd be striving for in a greenhouse, but in a simplified, lower-cost design," says Christof Bernau, who manages the gardens at the UCSC Farm. "The air and soil inside the tunnel warm more quickly than the surrounding air in the morning and stay warmer into the evening, which translates into better growing conditions for some crops."

Although high tunnels are more commonly used in areas with late "frost-free" dates and earlier, more severe winters, they also offer advantages to growers in temperate climates, particularly for warmth-loving crops such as tomatoes, peppers, and berries. In the Monterey Bay region, commercial raspberry growers use high tunnels to extend both ends of the production season.

"In a relatively mild but often foggy climate like ours, it creates warmer and dryer summer conditions, which translate into both better fruit set and earlier ripening," says Bernau. "And by keeping the air dryer, the tunnel can lower the incidence of fungus and provide a physical buffer against fungal spores blowing in from outside."

That ability to ward off disease was on display last summer, when Cherokee Purple tomatoes grown in the high tunnel developed into stronger, more resilient plants that showed less incidence of blight than a similar crop planted nearby in uncovered beds. Bernau was also pleased with how well the pepper crop did, despite the unusually cool summer conditions.

High Tunnels Allow for Earlier Planting

High tunnels are also known as "season extenders" since they allow a grower to carry warm-season crops into the winter, and to start spring crops earlier in the year. That latter advantage can be particularly important in Santa Cruz, where a late, wet spring can delay plantings well into April.

"With the high tunnel, not only do you get a warmer, more favorable climate, but just as importantly, you're in control of the soil's moisture level," says Bernau. "It's like having a giant umbrella over the garden, which allows you to deliver optimal soil moisture via a drip system or sprinklers when you need it."

That soil moisture control combined with warmer temperatures means plants will get up and growing more quickly. "It lets us put plants in the ground in January or February that we might not be able to get planted until much later."

"The high tunnel also lets us grow cool-season crops more quickly," says Bernau. For instance, although kale does perfectly well outside in Santa Cruz, it grows slowly in the winter. "That same kale in a high tunnel is going to generate more foliage. And in a colder climate where crops like kale, broccoli, and cauliflower are marginal, the high tunnel provides enough of a temperature buffer to make it possible to grow those crops in the winter, even in places like Maine," he says.

Despite their obvious advantages, high tunnels also pose some challenges. There's a temptation to leave them in place and plant the same warmth-loving crops in the same protected beds year after year. Skipping the practice of rotating crops from bed to bed can invite a host of pest and disease problems, especially with crops in the solanum family such as peppers, eggplants, and tomatoes.

To alleviate that problem, high tunnel designers have come up with "portable" tunnels that can be moved with cranks and cables or even by hand. This portability also means growers can get plants started under the tunnels to give them a "head start" in the spring, then move the tunnels to another part of the garden as the weather warms.

There's also the lure of using the protected space through the winter rather than putting the beds in cover crops in the fall to improve the soil. Bernau avoided that temptation this winter and cover cropped the high tunnel beds. He reports that although they were planted later than the adjacent, uncovered beds, the cover crops in the high tunnel's beds grew more quickly and were ready to harvest earlier in the spring, opening up the protected beds for earlier planting.

Home Gardening Options

Home gardeners can replicate the effect of a high tunnel by creating a simple "low tunnel" over a garden bed or portions of a bed. "Using bent PVC that slips over rebar placed at the edge of the bed, or heavy gauge wire that slips into a PVC sleeve can create a frame for remay or greenhouse plastic," says Bernau. Growing under plastic will require a soaker hose or drip tape for irrigation, as well as a way to peel back the covering to weed and harvest. And as Bernau notes, "Using remay, while providing some climate control, will not allow you to regulate soil moisture because of the permeability of the fabric."

If you're interested in learning more about season-extending techniques, a number of gardening supply companies, books, and web sites provide information and equipment such as floating row covers and cold frames. For example, Gardener's Supply Company, Johnny's Seeds, and Peaceful Valley all offer season extension and low tunnel supplies for the home gardener.

—Martha Brown

The Friends of the UCSC Farm & Garden provided funds to develop the "high tunnel" project.

Apprenticeship Updates

Meet the 2011 Apprentices

Here's a brief introduction to the new group of apprentices who joined us on April 11 from across the U.S. as well as Italy. For the next six months they'll be learning organic farming and gardening skills at the UCSC Farm & Garden, part of the Center for Agroecology & Sustainable Food Systems (CASFS).

Your membership in the Friends of the UCSC Farm & Garden helps fund this 44-year-old internationally known training program by providing funds for scholarships, teaching staff, equipment, and facility improvements. Many thanks for your ongoing support.

Anita Adalja: I am from Western Pennsylvania, but have spent the past four and a half years living in Brooklyn, New York. While working as a social worker for formerly homeless, mentally ill adults, I developed a rooftop vegetable garden for the staff and patients. The garden was a success and both the patients and I learned from it. I hope to someday run a healing garden or farm for individuals who have experienced difficult life circumstances.

Katie Beaton: Born and raised in Arkansas, my love of growing food started on my college's organic farm in Southern California. I now live in Oakland, California where I teach gardening at an elementary school and work with the nonprofit, City Slicker Farms, to build edible gardens with preschools. I plan to return to my home state for graduate school and a life of farming, garden education, and working towards a more sustainable and just food system.

Thomas Bell: I am from New Jersey. For the past two years I've worked for an agency that provides permanent housing for chronically homeless residents of New Haven, Connecticut. My role was to organize and maintain a community garden for our clients. I hope that the knowledge I gain during this apprenticeship will allow me to continue with a similar project, but on a grander scale and with more competence.

Lia Bettinelli Goldberg: I grew up and live in Napa Valley, California. My parents and my husband are grape farmers. An alumna of Cal Poly, California, I now teach Spanish and agriculture at St. Helena Montessori School. The school and adjoining community art center are in the process of creating a farm for students and the community. I look forward to gaining knowledge in order to contribute to this development and possibly start a Community Supported Agriculture (CSA) program.

Kasey Butler: I was born and raised in the Santa Cruz Mountains, north of Santa Cruz. I explored my interest in sustainable agriculture while attending UC Davis. I took organic agriculture courses and worked at the UCD Student Farm. Recently I've been working in San Jose, California implementing school and community gardens and garden programs. I hope to work with

a food justice organization empowering incarcerated youth to gain job skills while growing their own food.

Israel Dawson: I grew up with my mother and four sisters in Southern California where I had little exposure to gardening. When I attended UCSC I discovered a culture of self-sustainability that I realized could be an asset for families struggling to keep food on the table as my family did. In the future, I plan to develop a business model for a sustainable, bicycle-delivery CSA that can be maintained by a small group or family.

Molly Dillingham: I grew up in Florida completely disconnected from any sustainable food system. Three years ago, I volunteered on a small organic farm in Northwest Arkansas and so began my interest in agriculture. I have since worked on various farm and garden projects in Florida. It is my hope that this apprenticeship will be a transitional step into, ultimately, ownership of a sustainable farm that acts as a haven of community, social justice, and environmental responsibility.

Patrick Dunn: I am from Philadelphia, Pennsylvania and began urban farming in 2007. I apprenticed at a 2.5-acre organic farm in Applegate, Oregon in 2008 and returned to Philadelphia in 2009. I worked at Greensgrow Farms, created Emerald Street Urban Farm, a community run farm and garden in North Philly, and now work with a restaurant developing a new farm project. My future plans are to return and continue these projects and strengthen Philadelphia's urban agriculture movement.

Alice Edgerton: I'm from New Jersey, went to school in Indiana, and currently live in Philadelphia, Pennsylvania. My past three years have been at Philadelphia Green, a program of the Pennsylvania Horticultural Society, where I've collaborated on civic engagement, education and outreach around greening projects. I've worked in and helped start several community gardens in Philadelphia and Indiana. After the Apprenticeship, I want to work with people and plants in an urban environment.

Kyle Evans: I was born and raised in Seabrook, Texas. My first farm experience was in 2008 when my wife and I volunteered at Heifer Ranch in Perryville, Arkansas. We spent the last year in Lafayette, Louisiana where I worked for a local farmer while studying agriculture at the University of Louisiana. Now back in Arkansas, our plan is to grow lots of food and flowers and put down some roots of our own.

Patrick Hamilton: I was raised in Central Texas and began gardening as a teen. I have worked at five organic farms—two veggie operations, two orchards, both citrus and temperate fruits, and a goat dairy. These farms were located in Virginia, Louisiana, Washington, and Oregon. My goal is to run a diverse organic farm, comprised of fruit trees, a vineyard and a small veggie CSA, utilizing pastured livestock throughout the farm.

Ben Harris: I grew up in Connecticut but have been living in Brooklyn, New York for most of the past ten years. My first farming experience was last summer when I WWOOFed* on a small family farm in Southern Vermont and worked part-time on a larger organic farm. Assuming the predictions of my looming love affair with California prove false, my future plans are to start a small farm in my home state.

Brooke Hieserich: I first encountered wilderness in the form of sand and ocean, farming in my father's boyhood stories, and turning compost at Camp Stevens in San Diego, California. I'm a UCSC grad, an educator, and an aspiring writer. I've worked with youth in many contexts, the Garden at San Francisco Community School being my favorite of all. I'm interested in promoting eco-literacy through an integration of gardening and apprenticeship with the arts, sciences, media and design.

*WWOOF: World Wide Opportunities on Organic Farms

Lennie Larkin: I first worked on farms as a teenager in Boston, Massachusetts. After college, I moved to Brazil to be a translator, and then worked in social services as a food stamps outreach worker for Brazilians in Boston. This led to more in-depth casework with a refugee resettlement program for teenagers, where I helped plan for vocational training and college. My goals for the future are to set up more agriculture training programs for underprivileged youth.

Joanna Letz: I was born and raised in Berkeley, California. I have been living at Green Gulch Farm in Marin, California for the past year and a half, working on the farm and participating in the life of a Zen Buddhist Temple. I hope to start a vegetable and grain farm dedicated to land stewardship, education, and food production.

Stephanie Lin: I grew up in a Southern California suburb called Rowland Heights. I attended UC Berkeley to study ecology, while working part time as a gardener. Upon graduating, I worked in an agroecology lab for a year researching integrative pest management. Meanwhile, I worked with a group to start the Berkeley Student Food Collective. I hope to integrate skills grounded in urban agriculture with future career goals in city planning and landscape architecture.

James LoPrete: I was raised in Metro Detroit, Michigan and studied philosophy, politics and economics at Claremont McKenna College in California. Through the apprenticeship, I aim to acquire the skills needed to manage a farm and build a network of like-minded individuals. Eventually, I hope to get involved with an agricultural project that operates on a not-just-for-profit business model with a focus on local social/environmental goals, such as offering horticultural and nutritional education for all ages.

David Majzler: I was born and raised in Boulder, Colorado where I fell in love with farming through work with an organization called Citizens for Social Progress (CSP). I spent the last year working on organic farms: Crystal Creek in Santa Cruz, California and Black Cat in Boulder, Colorado. At Black Cat, I ran community outreach programs and brought schools to the farm to help youth reconnect with the land. I will continue to merge education and farming after CASFS.

Michael Meehan: After spending four years sequestered in a sunny room of the Vassar College Library, digesting hefty evidence for the case that Nothing Means Anything, constructing a wall made of Sad Facts and Harsh Truths, wallowing in my expansive Mobility and Privilege—I found the fulfillment of growing things—furtively at first, with innkeepers and homesteaders, subsequently with the Poughkeepsie Farm Project, the Homeless Garden Project, People's Grocery, and the fine agriculturists of Fifth Crow Farm.

Amy Miller: I am a Santa Cruz resident, originally from Kansas. My passion for local food systems began when I moved to Santa Cruz and developed through experiences such as WWOOFing. I recently completed an eight-month apprenticeship at Everett Family Farm, under Leon Vehaba (2007 alumni apprentice and 2008 second-year). My future plans include merging my background in educating students that have social learning challenges with teaching about organic farming, enabling these individuals to lead more healthy and independent lives.

Weston Monroe: Soon after completing a degree in mechanical engineering, I began to delve into things remarkably non-mechanical. In South Africa, I worked with HIV initiatives and surveyed sustainable agriculture projects. In North Carolina, I helped to start a community farm for people with disabilities

and worked on an organic vegetable farm. My roots are in North Carolina and I'm interested in farming there one day and contributing towards the rebuilding of a vibrant rural community.

Maddie Morley: I was raised in the Midwest, hailing from Chicago, Illinois and Michigan. In college, I managed three organic demonstration gardens that provided a base for teaching university students about organic gardening and the local food system. Now in California, I'm a founding member of and the communications director for the San Francisco Urban Agriculture Alliance. My future plans include starting a commercial urban farm in San Francisco with the non-profit Urban Resource Systems.

Emily Parsons: I was raised outside of Burlington, Vermont and studied human ecology at the College of the Atlantic in Bar Harbor, Maine. I've spent my summers farming in New England. In 2008 I traveled to Australia to live on a community farm called Jasper Hall, where I helped residents develop an internship for sustainable living. I plan on continuing to connect schools to farms, and to pursue herbal medicine.

Matthew Raiford: I was raised in Brunswick, Georgia on my great-grandmother's farm. Growing up like that I took for granted eating pears right off the tree, potatoes right out of the ground and plucking grapes right off the vine. As fate would have it, my life has come full circle, my sister and I have recently inherited 20 plus acres of our original family farm and I want to rebuild our family farm.

Britt Retzlaff: I hail from Salt Lake City, Utah. Farming attracts me because I love all aspects of growing and sharing real food. My mission is to start my own destination CSA farm to help folks connect with their food and community. I have worked as an apprentice at Calypso Farm and Ecology Center in Ester, Alaska. Before this experience, I worked as the steward and educator of an ecological demonstration garden in Salt Lake City.

Willow Rudiger: My first farming adventure was WWOOFing at an organic coffee farm in Hawaii in 2008. In 2009 I completed a full season at a small vegetable farm on Whidbey Island, Washington and in 2010 I worked at an organic CSA farm in my hometown of Arlington, Washington. My future plans are to establish a farm that works with food banks, provides CSA shares to low-income families, and empowers others to grow food too!

Sara Scott: Originally from Rochester, New York, I've called Brooklyn, New York home for the past 8 years. I first got my hands dirty as a teacher working with high school students in school gardens, and have spent the past 2+ years gardening and cooking with K-8th grade youth at Brooklyn Botanic Garden. I'm a Master Composter and Brooklyn Botanic Garden Horticulture Certificate recipient. I intend to start a youth-empowerment organization that addresses food access issues in urban communities in the Northeast.

Aileen Suzara: I am a second-generation Filipina / American with roots to the land, food and people across the Pacific Rim and Philippines. My garden experiences range from pollinating corn in Arizona, harvesting taro in Hawai'i, to completing a composter certificate in Oakland, California. I plan to weave together my culinary and environmental justice background with the lessons from the farm, in order to develop hands-on curriculum focusing on Filipino / American foodways.

Silvia Torres: I'm originally from the San Francisco Bay Area and have spent the last five years in New York City working in marketing for architecture/landscape architecture firms. My educational background is in art, English and education. Generally speaking, my passion as it relates to the Apprenticeship lies around issues of food, farming and gardening, health, educa-

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2011 Apprentices (from page 7)

tion, and environmental/social responsibility. My future plans include promoting healthy communities through education.

Daniel Tran: I'm an architecture+landscape professional from Southern California. Through volunteering with local community gardens and urban farms, I've cultivated a strong focus on edible and native landscapes in my design work. I'm excited to join the CASFS community and exchange new insights on how to further incorporate CSA principles and sustainable farming practices into larger design projects that provide abundant harvests to foster sustainable communities.

Maria de los Angeles Veliz: I was born in Guatemala, raised in Gilroy, California. A year ago, I participated in my local county Master Compost Program and took a course on food and anthropology at my community college. This inspired me to get involved in food justice and sustainable living in an urban setting. My future plans are to return to my community to begin the task of educating, and starting sustainable school gardens in conjunction with a community garden.

Rachel Maria Vigil: I was raised in San Francisco, California. I have practical experience farming and gardening on small farms and gardens in and around Western Massachusetts and the San Francisco Bay Area. I also hold a culinary certification in pastry and have worked in various small bakeries. I hope to work to contribute critical thinking to the scholarship and practice of farming within working poor and communities of color.

Crosbie Walsh: I grew up in Rhode Island. I have worked there for a number of seasons on my cousin's small farm. This past year I have worked for various organic farms in Santa Cruz. I have leased a quarter acre in Watsonville, California where I intend to breed maize and winter squash in my free time. My dream is to one day have a viable farm of my own.

Julie Kearney Wasserman: My formative years were spent in Maryland and West Virginia. It was during my graduate studies in ecology at University of Florida that my interest in sustainable agriculture developed. I've since conducted research with subsistence farmers in Belize and Uganda, and have volunteered for the UC Berkeley Botanical and Blake Gardens as well as the Edible Schoolyard. I plan to develop a farm with a focus on

biodiversity conservation and educational outreach to neighboring communities.

Tamara Wattnem: I was born and raised in Mexico City. I studied Latin American studies and development studies at UC Berkeley. I interned at Global Exchange and worked for Food First while in California. The past two years I have worked and done research in Honduras, where I hope to go back to share and put into practice agroecological principles. In July 2010, I participated in the International Agroecology Short Course held in Chiapas.

Patrick Wilhelmy: I am 22 years old and grew up in the San Francisco Bay Area. In recent years I have worked in edible landscaping, volunteered with two urban farms, and interned at the Central Rocky Mountain Permaculture Institute. My future plans are undecided but are rooted in the union of primitive living skills, organic farming, and education. I am excited to take a huge leap in this direction through the CASFS Apprenticeship.

Jonathan Wu: I was born in Atlanta, Georgia. While I was working at an internet company, my interest in food turned from consumption to production and I started reading Wendell Berry. Consequently I decided to leave the corporate world to work on an organic, grassfed cattle ranch in Marin County, California. I'm coming to this program for a more formal education in the art of farming as I pursue a more agrarian way of life.

Margherita Zavatta: I'm from Italy. I got a masters degree in applied ecology with a thesis on the effect of nitrogen fertilization on ground and fresh water. I worked in a CSA society in Vancouver, Canada and in a permaculture farm on Salt Spring Island, Canada. In my future plans I'd like to cooperate with rural projects in developed countries and to start my own farming business in sustainable agriculture.

Jeff Zenger: Born and raised in Northern California, I have a longstanding relationship with the mountains, meadows, deserts, forests and coast of this beautiful state. My father was raised on a Central Valley dairy, but my own journey toward farming has been long and circuitous. I am passionate about re-storying our connection to and stewardship of nature as a society, through our land use practices and our relationship to food.