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News & Notes of the UCSC Farm & Garden

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Author

University of California, Santa Cruz

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News & Notes of the UCSC Farm & Garden

Issue 151, Fall 2016

Center for Agroecology & Sustainable Food Systems

"Creamer" Potatoes Offer an Innovative & Interesting Format

– Orin Martin

I find potatoes to be both an intriguing and satisfying crop to grow, whether grown for the kitchen table or as a seriously trending specialty crop for direct marketing venues. Intriguing? Well, despite knowing a good deal of the associated science (plant physiology), there's always a bit of magic, even alchemy, with anything produced underground, out of sight. Satisfying? I know of no other vegetable that can be formatted in so many ways and that in turn offer such an array of varieties, shapes, sizes, and colors. Similarly, spuds run the gamut as per tastes, textures, and options for preparation.

The three basic formats of potatoes are storage potatoes, new potatoes, and creamers. By picking a format, employing a set of strategies, and using distinctive varieties, a grower—either on the home or small farm scale—can put spuds on the plate or on display at markets nearly year round, from May through February or March.

Storage Potatoes

Storage potates feature any variety (early, mid season, late) grown to maturity (90–130 days). By allowing the plants to go through their entire growth cycle (full die-down or senescence of "vines") the potato grower garners:

- A high yield, 2–4 lbs/plant
- Full flavor/taste/ texture, as varietal characteristics truly express themselves only at full maturation
- Long-term storage capability (>3–10 months); in the last stage of growth, tubers "set" or thicken their skins

New Potatoes

New potatoes are simply (simply, but elegantly) young, small, thin-skinned spuds; generally small- to mid-sized (4–8 ounces). They are harvested young, usually at 60–80 days from planting, with the plants still green and growing. They feature:

- Small, sweet, light, moist-tasting tubers
- Low starch content
- Varieties that are both early and genetically small

They are a treat to eat! Steamed lightly or heated, roasted with olive oil, balsamic vinegar and herbs of choice (Herbes de Provence blend—thyme, rosemary, basil, parsley, oregano, tarragon, marjoram, lavender flowers) then roasted until soft, they evoke that old farmer's expression: "right as rain."

And while they also fetch high prices in direct market venues, new potatoes are a grower's nightmare. That is to say they need to be closely monitored for size: not too small as yields will be substandard, and not too big as they will no longer have the cachet of new spuds. Additionally, they must be harvested by hand (not machine), which is not only labor intensive but is hard to do without nicking the thin skins. It is worth noting that a little bit of skin "nickage" is a badge of courage, indicating a truly freshly-dug new potato.

Creamer Potatoes

Creamers offer a "hybrid" of sorts between new and storage potatoes. The aim is to produce a small potato (1–3" diameter, 2–4 ounces) with a thick skin that makes it possible to store them. Tiny taters, petite potatoes, little spuds with staying power, etc.

The creamer's look is that of new potatoes (but even smaller) and yet the taste/texture is a little more robust and earthy. And like storage potatoes, the thick skins make harvesting, washing, and packing easier, as well as allowing for storage.

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Elizabteh Birnbaum

Apprentice course members harvest new potatoes at the UCSC Farm.

Across the nation and indeed across nations/borders, the creamer potato format is seriously trending. Creamers are a major agri-business production format in southern Canada and much of central Europe. In both Saskatchewan and Ontario, creamer potato production is a lucrative marketing niche, featuring high dollar value ($3–4/lb) and distinctive branding (see Little Potato Co. and Petite Potato Co.)

The varieties grown for creamers are exclusively, genetically small (<3" diameter) and generally early maturing (see Recommended Varieties, at right). In addition, the tubers are kept small by intensive in-row spacing, with 5–6" between plants (24–36" between rows), and early harvest (10–12 weeks post emergence). Standard in-row spacing for storage potatoes is 12–15", and for new potatoes 9–10".

Creamer potato yield is considerably lower than either storage (2–4 lbs/plant) or new potatoes (approximately 2 lbs/plant). And while yields per plant are relatively low, the close plant spacing increases the yield per row foot or square foot. Further, they are in the ground approximately half the time of storage potatoes.

Both home growers and direct market farmers and gardeners may want to experiment with this format. Creamers bear a distinctive look and have a certain culinary "street cred." They offer a less cosmetically challenged appearance than new potatoes, with a distinguishing taste and texture: though not as light, moist, and sweet as new potatoes, they do have an intense, earthy taste. The taste and texture are a bit more robust than new potatoes, yet not as stodgy or heavy as storage spuds. Creamers feature a lower water content than new spuds and have a bit of the high starch content of storage spuds.

Growing Creamer Potatoes

Here are some tips for growing creamer potatoes:

- Choose and use early-maturing, distinctive varieties that are small at maturity (see Recommended Varieties)
- Order seed potatoes early, as premium varieties sell out (see Recommended Seed Sources, page 8)
- Pre-plant fertilizer should either be a cover crop/green manure of fall-planted bell beans and oats (or any annual cereal/grain) plowed in approximately 3 weeks prior to planting, or compost (2–10 tons/acre or ½#/sq. ft.) While heavy feeders, potatoes are efficient—if nutrients are in the soil, they will "forage" for them and "retrieve" them.
- Plant in spring, from late March to early May
- All potato formats grow best on lighter texture/classes of soil, i.e., sands and silts
- They require exquisite drainage, thus in a garden setting, consider a raised bed
- Use either small whole potatoes or cut seed pieces (2–4 oz); let cut pieces heal for 1–3 days prior to planting to reduce rot
- Each seed piece should contain 1–2 live "eyes" (vegetative buds)

When planting:

- Pre-irrigate the soil
- Dig beds and plant in a shallow U- or V-shaped trench (6–8" deep)
- Place seed pieces 2–4" deep in bottom of trench
- Plant seed pieces 5–6" apart in row
- Leave 24–36" between rows

During growth and tuber maturation:

- Try not to irrigate until plants have emerged. Soil moisture from pre-irrigation plus moisture content in seed piece should suffice.
- Never water overhead: use T-tape, soaker hose, or poly inline drip tubing
- Water approximately every 5–7 days
- In general spuds need a little less water in the beginning of their growth cycle and increasingly more as they set and enlarge their tubers
- At 20–30 days post emergence, when plants are 12–15" tall, hill up soil around plants, burying all but the top 4–6" of foliage
- At 10–12 weeks post emergence cut the water. Wait 5–7 days.
- Kill the vines and wait another 5–7 days. This step stops tuber enlargement and thickens skins for storage.

To harvest:

- Dig potatoes with soil dry
- Box without washing (wash just prior to use)
- Store in dark, cool place, with or without refrigeration

Recommended Creamer Varieties

Anoka: Earliest setting, maturing variety I know of
Caribe: Lavender skins, white flesh
Cherry Red

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Fall Calendar

Volunteer Sessions in the Cutting Garden

Mondays, October 17 & 31, and November 7
3:30 pm – 5:30 pm CSA Garden at the UCSC Farm

Come lend a hand in the CSA flower cutting garden. Meet at the vehicle entrance to the Farm, just inside and on the left you'll find the garden. Questions? Email mbetrone@ucsc.edu or call 459-3770.

Annual Meeting of the Friends of the UCSC Farm & Garden

Thursday, October 27, 6 pm – 8 pm
Cowell Ranch Hay Barn,
UC Santa Cruz

The Friends of the Farm & Garden Board of Directors is delighted to invite you to come as our guest to savor delicious hors d'oeuvres and the good company of other Friends and supporters. Complimentary wine bar.

Hear about Farm & Garden 2016 highlights and plans for the upcoming year, when we'll be celebrating the 50th anniversary of the founding of the Alan Chadwick Garden. Current Friends' members may vote for the slate of Board Officer nominees (memberships may be renewed that evening; see nominee statements on page 4). T-shirts and tote bags with the Friends' logo by woodcut artist Tom Killion will be available (cash or check only please).

RSVP is required. RSVP to Dan Dion – dandion1@me.com – by October 20 (please put "Friends RSVP" in the email subject line and include your email address and phone). Or RSVP by phone to 831.459-3240.

Last Day of 2016 Market Cart

Friday, October 28, 12 pm – 6 pm
Corner of Bay & High Streets, base of the UCSC campus

Don't miss your last chance to shop at the Farm & Garden's Market Cart stand for the 2016 season. Pick up an organically grown pumpkin for carving or eating (or both!) along with some delicious fall produce and a fall bouquet.

Grow Great Garlic! Cultivating Organic Garlic in the Home Garden

Saturday, October 29, 10:00 am – 12:30 pm
Cowell Ranch Hay Barn

Attention garlic lovers! Join us for a special workshop led by garlic farmer Pete Rasmussen of Sandhill Farms in Eden, Utah, and Orin Martin of the Alan Chadwick Garden. Pete and Orin will discuss the ins and outs of selecting, planting, growing, harvesting, and storing organic garlic.

If you're interested in pre-ordering garlic to plant this fall, contact Pete Rasmussen: pete@sandhillfarms.org. You can learn more about Sandhill Farms at www.sandhillfarms.org. There will be a selection of garlic for sale at the workshop.

Cost: $20 for Friends of the Farm & Garden members (pre-registered) or $30 (at the door); $30 general admission (pre-registered) or $40 (at the door); $15 for UCSC students and limited-income (pre-registered) or $20 (at the door).

Learn more and sign up at: garlic2016.bpt.me. This workshop takes place rain or shine!

Free Guided Tour of the UCSC Farm

Sunday, November 6, 2 pm – 3:30 pm UCSC Farm

Join us for the final monthly tour of the 2016 season. Enjoy a fall stroll on the 30-acre organic UCSC Farm and learn about the research, education and community outreach projects taking place. No registration necessary; meet at the Louise Cain Gatehouse, just inside the Farm's entrance. Heavy rain cancels.

Also coming up –

October 8: Santa Cruz County History Fair, Louden Nelson Community Center

October 15: UCSC Arboretum Fall Plant Sale

November 12–13: Cross Pollination: The Art & Science of Santa Cruz Insects, at the Hay Barn

October and November: Food System Learning Journeys offered through UCSC's OPERS program

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.
Co-sponsored by the Center for Agroecology & Sustainable Food Systems at UC Santa Cruz, and the Friends of the UCSC Farm & Garden. UCSC's Measure 43 supports UCSC student participation in workshops.

Thank You for Two Special Gifts

We were honored to receive a bequest from the McHenry Estate, arranged by the family of UCSC's founding chancellor Dean McHenry, who died in 1998, and his wife Jane McHenry, who died in 2013.

The McHenry Estate gift of $5,525 is for the Center for Agroecology & Sustainable Food Systems (CASFS). Other gifts from the McHenry Estate supported the UCSC Arboretum, the Long Marine Lab, and sports on the campus.

Dean McHenry set the tone for the campus's remarkable combination of large research university sophistication and intimate residential colleges when it opened in 1965.

McHenry was also critical in supporting the founding of the Student Garden Project (now the Alan Chadwick Garden) during the early years of campus. He later helped set aside 17 acres on the lower part of campus to establish the UCSC Farm (which has since expanded to 30 acres) and supported the project financially through the chancellor's discretionary funds.

We are also grateful to the Henryorg Foundation, which donated $5,000 for an apprentice scholarship this summer, adding to the $6,000 scholarship previously donated this year by the Henryorg Foundation director Henry Chang.

Save the Date and Help Celebrate Our First Fifty Years!

As 2017 quickly approaches, we are looking toward the 50th anniversary of Alan Chadwick's 1967 arrival at UC Santa Cruz and the founding of the Student Garden Project (now the Alan Chadwick Garden), which spurred the creation of the UCSC Farm and helped inspire the Agroecology Program, now the Center for Agroecology & Sustainable Food Systems.

Planning is underway for a 3-day "First Fifty" celebration on July 28–30, 2017. Mark your calendar and stay tuned for details on this and other 50th anniversary events coming up in 2017.

Do you have some photos you'd like to share with us from your time at the Farm & Garden? We'd love to see them as we'll be putting together a photo show as part of the event. Contact us at casfs@ucsc.edu, 831.459-3240 for more information, or feel free to send your digitized images to casfs@ucsc.edu.

Friends' Board Candidate Statements

At the Friends of the Farm & Garden's annual meeting, coming up on Thursday, October 27, Friends' members will be invited to approve a slate of Board of Directors candidates. Read more about the meeting on page 3.

Amy Bolton, nominated for President –

I recently retired from UC Santa Cruz where I served as the CSA Coordinator for the UCSC Farm for five years as the Center for Agroecology and Sustainable Food Systems administrative assistant. My pursuit for a way of life that does no harm to the Earth and its creatures is lifelong, and I support the Friends of the Farm & Garden efforts to educate our community on viable options for a just and sustainable food system that can nourish ourselves and the underserved. I am a certified Waldorf teacher and have many years' experience in nonprofits. I live with my mother and extended family in Santa Cruz, and it is my honor to be asked to serve this community as president of the board.

Monica Larenas, nominated for Vice President –

I joined the Friends Board in June 2013 because this work brings hope to life: we grow crops of diverse and talented budding farmers and urban gardeners, year after year, committed to caring for the planet and its people. The hands-on community workshops are superb as well, and I've greatly benefited. I bring a broad range of experiences with nonprofits and community connections to the Board. As we celebrate the 50th anniversary of the Farm and Garden in 2017 I will work towards expanding the Friends' community connections and support.

Dan Dion, nominated for Treasurer –

My wife and I have lived in Santa Cruz for 17 years. I have a Bachelor's degree in Business Administration with a concentration in Accounting. I enjoyed a successful 30-year career in finance, first as a CPA and later as a finance executive at Apple, Inc.. I am a member of the Santa Cruz Bee Guild. My wife and I keep several hives primarily for the betterment of the overall environment but we have been known to take some honey. Thanks to the classes/workshops offered via the Farm and Garden, I hand cultivate a large organic food garden in Bonny Doon.

Robin Somers, nominated for Secretary –

I joined the Friends of the Farm & Garden Board eight years ago, and I'm currently running for this coming year's Secretary. This July, I retired from UCSC as writing instructor. My courses were driven by curricula on the food movement and the transfor-

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Fall & Winter Almanac of Garden Crops for the Santa Cruz Area

Summer-grown crops may be peaking or starting to wane, but fall is here and that means more gardening opportunities! This is also the time to sow cover crops and build compost piles that will be ready for spring planting.

Garden managers Orin Martin and Sky DeMuro put together this list of garden crops that can be sown and transplanted starting now and into early November to keep your garden going through the fall and winter. In some cases it may be too late to start seeds, so look for quality transplants from your local nursery. Note: "Direct sow" refers to starting seeds in the ground/garden soil. "Transplanting" refers to planting out a young seedling (from your own starts or the nursery).

Artichokes
- Set out plants in August/September. Mature in February–April

Asian Greens
- Sow August–September 30
- Transplant 30–40 days later
- Harvest 30–50 days after transplant

Arugula
- Stagger direct sowings every 2 weeks, August–December
- 21 days to maturity

Beets
- Direct sow August 1–November 1
- out young plants once they are several inches tall to give the remaining plants room to grow to maturity)
- Mature 50–60 days; 60–70 days later in the season
- Golden varieties take longer than red
- Check out 'Chioggia', 'Bulls Blood' (for the greens), and 'Red Ace'
- Thin to 4" spacing ("thinning" refers to pulling

Broccoli
- Sow August 1–September 15
- Transplant August 1–September 15 as well for staggered fall/winter harvest
- Try 'Marathon' or over-wintering varieties
- 8–10 weeks to maturity early, 10–12 later in the season

Cabbage and Cauliflower
- See broccoli
- Red varieties take longer than green and can get aphids. Sow alyssum nearby to attract beneficial insects.
- Check out cute little pointy-headed 'Caraflex'

Chinese Cabbage (Napa Cabbage)
- Sow August–September 1
- Transplant 30–40 days later
- 10–12 weeks to maturation
- 50-60 days to maturity from transplant

Carrots
- Sow August 1–November 1
- Thin to 2" spacing
- 60–70 days to maturity

Garlic
- Plant September 15–November 15, 4-6" apart
- Harvest in June/July
- Plant smaller cloves 3" apart and harvest as "green garlic" earlier

Kale & Kohlrabi
- Sow August–September 15
- 60–79 days to maturity from transplant

Leeks & Onions
- Sow short/intermediate-day types August–September 15
- Transplant September 15–November 15
- Harvest February–April

Lettuce
- Sow August–October 1
- 40–60 days to maturity from transplant

Peas
- Direct sow snow, snap, pod types August 1 – October 1
- Harvest 50–70 days

Raddichio
- Sow August 1–September 1
- Transplant 30–40 days later
- Harvest 50–70 days after transplant

Radishes and Salad Turnips
- Direct sow August 1–November 1
- Thin to 2"
- 30–50 days to maturity depending on summer vs. winter types
- 'Hakurei' fresh salad turnips 40–60 days

Spinach
- Direct sow August 1–November 1
- Harvest baby leaf at 25–35 days
- Harvest mature leaf at 40–50 days

Swiss Chard
- See kale
- Takes a bit longer in the green house

Sixth Annual Farm to Fork Dinner Generates Support for Apprenticeship and UCSC Farm

More than 125 guests joined us for this summer's Sixth Annual Farm to Fork benefit dinner, held on August 28. Founded by Matthew Raiford, a member of the 2011 Apprenticeship in Ecological Horticulture and a professional chef, the dinner raises funds to provide Apprenticeship scholarships and other program support for the Center for Agroecology & Sustainable Food Systems (CASFS).

Guests were welcomed with a reception in the UCSC Farm's fields overlooking Monterey Bay and enjoyed tours led by CASFS staff. Harrell Fletcher, a 1996 graduate of the Apprenticeship, also led a tour of several of the Collective Museum installations located on the farm. Now a professor of art and social practice at Portland State University, Fletcher and his colleagues created the Collective Museum exhibit that features 50 interpretive installations spread across the UCSC campus.

Melissa De Witte

Farm-to-Fork guests enjoy the reception on the UCSC Farm.

Following the reception, guests strolled down the hill to the Cowell Ranch Hay Barn to enjoy an al fresco wine, hard cider, and cheese tasting hosted by local vintners Randall Grahm of Bonny Doon Vineyard, Michael Martella of Martella Wines, Anne Krolczyk of Fogarty Winery, and Aaron Storrs of Storrs Winery & Vineyards, with cheeses donated by Staff of Life.

The event then moved indoors to the beautifully restored Hay Barn, where guests seated themselves at long tables decorated with sprightly flower bouquets created by Farm & Garden apprentices and staff. Diners enjoyed course after burgeoning course of a wonderful organic meal created by Feel Good Foods' Heidi Schlecht and Amy Padilla (also an Apprenticeship graduate) and featuring donations from Pescadero's TomKat Ranch and produce from the UCSC Farm & Garden.

CASFS Executive Director Daniel Press welcomed the guests and spoke passionately about the dedication, vision, and love of the staff, students, and many supporters who have developed and sustained the Farm & Garden

Pam Dewey

Harrell Fletcher describes one of the Collective Museum installations.

over the course of fifty years. Current Apprenticeship class member Leigh Gaymon-Jones reflected on the excitement of learning new skills to share with others following graduation, and Harrell Fletcher shared the ways that the Apprenticeship and its emphasis on the importance of place and collaboration influenced his current work as an artist.

The benefit dinner raised more than $50,000 to support the 2017 Apprenticeship class and purchase a much-needed new tractor.

Many thanks to those who attended this year's dinner, and to our in-kind sponsors: Bonny Doon Vineyard, Feel Good Foods, Martella Wines, Staff of Life, Storrs Winery and Vineyards, and TomKat Ranch. We are especially grateful to Sharon Naraghi, Alec and Claudia Webster, Dan Dion, Carolyn Dille, and Dick Walvis, all of whom gave generously to support our apprentices and CASFS programs. We are also grateful to two anonymous donors who made sure we reached our fundraising goal.

If you would like to support the Apprenticeship and the work of CASFS, please see our website, casfs.ucsc.edu/about/support-casfs.

Pam Dewey

Apprenticeship Updates

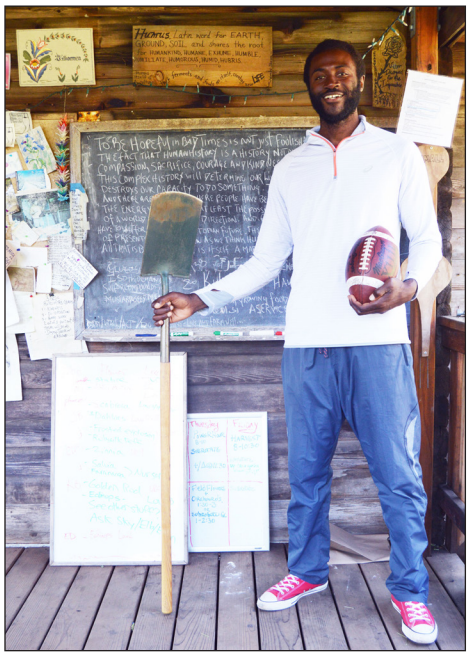
Here's a brief look at what some of the graduates of the Apprenticeship training program at the UCSC Farm & Garden have been doing recently, along with coverage of their work. Apprenticeship alumni, we welcome your updates! Please send them to casfs@ucsc.edu.

Matthew and **Althea Raiford** were recently interviewed about co-managing their family's Georgia farm for a story in the online *Family Circle* magazine (Modern Life: The Brother-Sister Team Behind a 100-Year-Old Family Farm). Matthew is a 2011 Apprenticeship graduate and founded the Farm to Fork benefit dinner, which took place in late August this year (see facing page).

Jane Kuhn (2014), now helping manage the row crop fields for CASFS, wrote recently about the use of insectary rows using annual flowers for the Tend website (www.tend.ag/blog/quick-easy-annual-insectary-rows.html). Tend is a new software product designed to help small-scale, diversified organic growers manage their crops. **Dan Tebes** and **Robert DuBois**, 2013 apprenticeship classmates, helped develop the software. You can find out more about Tend at www.tend.ag.

Kalimba Edwards (2016) headlined a recent UCSC News article that describes his journey from NFL defensive end for the Detroit Lions and Oakland Raiders to become a member of the 2016 Apprenticeship class and a passionate advocate for food security. "CASFS changed my vision," says Edwards, who is deeply concerned about food security and sustainability. Read the article at news.ucsc.edu/2016/09/edwards-kalimba.html.

Melissa De Witte



Kalimba Edwards on the deck of the Alan Chadwick Garden chalet.

Ryan Casey (2001), owner of Blue House Farm, was featured in the Peninsula Open Space Trust (POST) blog this summer. POST has protected the land where Blue House is located, and recently awarded him a long-term agricultural lease on the land.

From the POST blog: "We have worked with Ryan since he started his business 10 years ago on POST's Cloverdale Coastal Ranches property. He has a deep commitment to creating a thriving sustainable local food system and is a leading voice among a growing number of ecologically-minded farmers on the coast," said Daniel Olstein, Director of Land Stewardship at POST, who managed the lease negotiation. "Ryan shares our vision for the property—to keep the rich soils productive and robust natural values protected." Read more at openspacetrust.org/post-news/blue-house-farm/

Albie Miles's (1994) research on investing in sustainable agriculture was awarded Elsevier's Atlas Award for June 2016 (www.elsevier.com/atlas/story/resources/investing-in-sustainable-agriculture). Albie is now a faculty member at the University of Hawai'i, where he focuses on sustainable agriculture and food systems.

Damian Parr (1991) spearheaded this summer's successful meeting of nearly 400 agricultural educators who gathered for the national Sustainable Agriculture Education Association (SAEA) conference at UC Santa Cruz.

Keep Up with Farm & Garden News!

Keep up with the latest news from the UCSC Farm & Garden by becoming a Facebook friend. Type Center for Agroecology and Sustainable Food Systems into your Facebook search engine and "Like" our page. And check out the wonderful photos of the Farm & Garden on our Instagram site at: instagram.com/ucscfarm. The CASFS website also offers updates, information, and resources: casfs.ucsc.edu.

Another great way to stay current with what's happening at the Farm & Garden is through the *Field Notes* newsletter. *Field Notes* goes out to our Community Supported Agriculture (CSA) members each week from June through October, featuring Farm news and recipes. You can access current and past issues of *Field Notes* on the CASFS website:

casfs.ucsc.edu/community-outreach/produce-sales/community-supported-agriculture

Also online are back issue of the *News & Notes* newsletter. Along with other CASFS publications, you can find them at: casfs.ucsc.edu/about/publications

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Creamer Potatoes *(from page 2)*

Early Red Norland (distinct form Dark Red Norland)

Red Gold: While low yielding, arguably the most robust-tasting potato, maybe ever…

Sangre: Yep, it's blood red

Viking Purple: Dark purple with light pink splotches. Sounds gross, looks cool.

Warba Pink Eye: White skin, pink eyes; cool-looking with a light, "mealy" texture. Mealy is a positive term with spuds, not so much with peaches.

Yukon Gold: Needs to be monitored as spuds will get large if left in ground past 10-12 weeks

Recommended Potato Seed Sources

- Filaree Garlic Farm*, filareefarm.com
- Irish Eyes*, irisheyesgardenseeds.com
- Peaceful Valley Farm Supply*, groworganic.com
- Potato Garden, potatogarden.com
  (note: Ronniger Potato Farm merged with Milk Ranch Specialty Potatoes to form this new company)
- Territorial Seed Company*, territorialseed.com
- Urban Farmer, ufseeds.com

* These operations also offer excellent quality garlic varieties.

Candidate Statements *(from page 4)*

mation of our food system to organic, sustainable and just. I believe organic farming is one of the most important and honorable endeavors today, and that the board's community-based support of this Center and its emerging farmers and policy makers furthers the restoration of our beautiful blue-green earth. I know first hand what the UCSC Farm and Garden can do: There is a farmer in my family—my son, an apprentice at the UCSC Farm and Garden who now operates his own farm. What a gift—this farm and garden—to so many of us.