

UC Santa Cruz

News & Notes of the UCSC Farm & Garden

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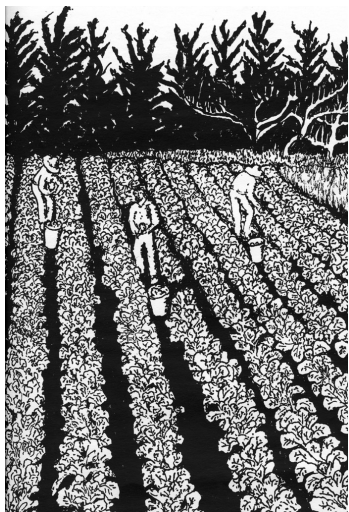
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News & Notes of the UCSC Farm & Garden

Issue 175, Summer 2023

Foodways Benefit Dinner advances food security at UC Santa Cruz

—Tara Fatemi Walker, UC Santa Cruz

As alumni, donors, and friends of UC Santa Cruz entered the Hay Barn, with its rich warm wood accents and natural afternoon light, the sounds of music from local live performers on the patio flowed in through the back doors. The building, an original part of the Cowell Lime Works Historic District, was restored a few years ago and now serves as the headquarters of the Center for Agroecology—a key partner in expanding basic needs access to the 19,000 students at UCSC.

“We’re calling you into a night of deep caring,” said Tim Galarneau, education and research specialist at the Center for Agroecology and Co-Chair of the UC-wide Basic Needs Initiative, during his welcome speech at the Advancing the Road Map to Student Food Security benefit dinner at UCSC’s Hay Barn on June 2. He invited attendees to open their hearts as they learned about the transformative work that UCSC is doing to increase food security for students. Fundraising from ticket sales and individual donations has reached over \$110,000. The long-term fundraising goal is \$1.2 million by 2025; more on that later.

“I’m very proud of the work that our campus is doing to support student basic needs,” said Chancellor Cynthia Larive in her remarks that night. “It’s a collaboration between our divisions of social sciences and student affairs and success. The basic needs concept is simple and powerful. It’s the acknowledgment that for students to succeed, their basic needs must be supported. Whether it’s food, housing, health and wellness, financial support, or a combination of all those things. Our Basic Needs program provides support for students that’s desperately needed—especially as our numbers of first-generation and low-income students continue to rise.”

This year’s event celebrated UCSC’s new roadmap for student food security, which shows how the university will achieve food security through five key initiatives: Field-to-Plate Food Security, Student-Centered Basic Needs Research and Assessment, Expanded Access and Food Pantry Resources, Holistic CalFresh Support, and the Slug Support Program. The Division of Student Affairs and Success, led by Vice Chancellor Akirah Bradley-Armstrong, oversees the latter three initiatives and plays a pivotal role in ensuring physical, mental/emotional, and intellectual nourishment for all UCSC students.

Foundation Board as galvanizing force

Last year, UCSC’s Basic Needs cross-divisional programs served nearly 6,400 students. But the needs of our students are higher than current resources can meet, and the UCSC Foundation Board of Trustees provided the necessary funding to plan for the future.



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Last fall, the trustees committed to allocating \$75,000 to support efforts addressing food insecurity and deliver an actionable plan to make these resources sustainable. It took a lot of planning and many people coming together from across campus to accomplish what has been done so far – including the Center for Agroecology, the Division of Student Affairs and Success, the Social Sciences, students themselves, and more.

The trustees have since made more personal commitments and contributions, which means that all proceeds from the Foodways dinner—including tickets sold, and additional donations people made that night—will go directly towards supporting the finalization and implementation of UCSC's food security roadmap project. "This will result in students receiving food, assistance in qualifying for CalFresh funding, and education about other pathways to food security, as well as life skills and basic nutrition," says Board Chair Richard Moss.

A recent UC-wide survey found that more than 40% of undergraduate students reported either very low or low food security. "We heard that UC Regents had a mandate for every UC campus to have a food security pathway, to find a way to reduce food insecurity by 50% by 2025," says Moss. "This happened before the pandemic. As a result of the pandemic, none of the campuses have come up with a food security pathway. Santa Cruz is the first campus in the UC system to do so."

Foundation Trustee Janet Buck, one of the many trustees in attendance at the event, referred to the evening as "a joyous celebration of the extraordinary work of UCSC's Center for Agroecology. Through sharing a meal, it highlighted the many ways they integrate students in their programs, support the broader student population, and align with issues in the broader agricultural ecosystem," says Buck.

Peers helping peers

Emily Sanchez Reyes, CalFresh Outreach Team student lead, started working on the Basic Needs team in May 2021 and is graduating with a BA in Critical Race & Ethnic Studies. "Something I've learned from my major is the ability to look at things for more than face value and to honor and lift the voices of people with lived experiences. This has made my understanding of basic needs much more thorough." She loves being able to work with her peers: the people in her classes, her TAs, etc. "I think as students we are much more willing to open up and access these services—especially because there's a stigma around it. When it's someone you know that works for CalFresh, or someone you know that's also received CalFresh, this makes it much easier to accept those resources into your life."

Gabriela Anger has been a student worker at Cowell Coffee Shop for two years. Prior to that, she was an intern at the farm. She is graduating this spring and is very excited

that in the fall she will return to UCSC as a staff member—becoming assistant kitchen manager of the Cowell Coffee Shop. She talked about how important this spot has been to her, and to the other students and staff who work there, and to the hundreds of students who pass through the doors every day, being fed organic, culturally relevant meals. "It's a really special thing to be able to make and serve food that plays a part in the fight for food justice," said Anger. "I hope you all feel the time and love that went into your meal tonight," she added, her face beaming.

Chef and Menu

The first dinner course—a stunning dish in terms of color, texture, and flavor—featured Napa cabbage, golden beets, cilantro, and white sesame seeds, plus a special sauce created by James Beard-award-winning and Michelin-starred chef Brandon Jew, executive chef and owner of Mr. Jiu's restaurant in San Francisco. Several months ago, the chef asked UCSC if it would be possible to grow certain things at the farm for his menu: the aforementioned beets, cabbage, and cilantro, plus bok choy, scallions, and chrysanthemums. The answer was a resounding yes, just one of the many examples of people collaborating for success—for the dinner itself and for the program and students it benefits.

Other menu items included a wonderful union of Chef Jew's creativity, ultra-fresh just-harvested produce from the UCSC Farm, and local artisans: the fish course was "sizzled Ocean2Table black cod" with bok choy, snap peas, young ginger, and scallions. Santa Cruz-based Ocean2Table, from UCSC alumni Ian Cole and Charlie Lambert, is a CSF (similar to a produce CSA, but in this case, a community supported fishery). UCSC students helped prepare and cook the entire menu.

How did Jew end up donating his time and staff to this event? Darryl Wong (Kresge, '12; Ph.D. '23), executive director of the Center for Agroecology, says it started when he and Brooks Schmitt (Porter '13) were texting after last year's successful Foodways event with Alice Waters. Schmitt said how it would be great to get Brandon Jew for this year's event. "He's one of my favorite chefs," said Schmitt, who serves many roles including the center's Cowell Coffee Shop Food Supervisor. One text message later, Wong says, the decision was made. "Hey Brandon, do you want to do an event for food security at UCSC?" He immediately replied, "Heck yeah, I'm in."

That's all it took. His generosity and immediate willingness are emblematic of the Basic Needs village as a whole. "This is really a community of people that are willing to do the hard work to make our students' lives just a little bit easier," says Wong. It didn't hurt that Jew was familiar with the UCSC Farm after buying the farm's produce for several years.

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Calendar of Upcoming Events

Just Action book signing and talk

We cannot open a local newspaper these days without reading about a housing measure, newly funded building project, or community development discussion. There is a whole lot of activity around housing equity for all in California.

In 2017, Richard Rothstein published *The Color of Law*, a best-selling book that outlined how segregation in all parts of the U.S. was NOT a choice made by individuals to naturally flock together with people who looked like themselves, but was aided, abetted, and enforced by government at all levels. Redlining, the practice of grouping people of color in segregated communities, was practiced right here in Santa Cruz County and laid the groundwork for our existing demographic schism.

But the impacts of redlining are not isolated to the past. Racial housing segregation grew between 1990–2019, according to UC Berkeley's findings from the Roots of Structural Racism Project (2021), with Santa Cruz-Watsonville seeing the 16th-highest increase in segregation out of 209 regions studied.* In *Just Action: How to Challenge Segregation Enacted Under the Color of Law*, Richard Rothstein and co-author Leah Rothstein offer solutions to address the legacy of state-sanctioned segregation.

So how does this topic relate to our mission? So many ways! If you are interested in racial, social, and economic justice, this conversation will have something for you. If you support the UCSC basic needs program, housing costs, distribution, and availability are not unrelated. If you are interested in the land use aspect of food production, this is a relevant topic. If you want to ensure the current growth spurt of local housing development benefits a diverse pool of people, this talk is for you. If you want to learn more about the history of redlining in America, its impacts today and how we as citizens can act to rectify the harm done, join us.

Wednesday, July 12th, 5:00-7:00pm at the Hay Barn and online – FREE EVENT with housing policy expert Leah Rothstein, co-author of *Just Action*. Register in advance at https://calendar.ucsc.edu/event/just_action.

Books will be available for sale from Bookshop Santa Cruz for Leah to sign after the talk. Sponsored by the Center for Agroecology, Friends of the Farm & Garden, and Santa Cruz Community Credit Union.

UCSC Farmstand

Thursdays, 12:30pm–6pm at the Hay Barn, July 6–October 5

The Center for Agroecology's Farmstand will reopen at the Hay Barn beginning July 6. Purchase fresh, organic fruit, veggies, and flowers grown at the UCSC Farm and Chadwick Garden and support the Center's mission to advance agroecology and equitable food systems.

Growing Avocados on the Central Coast

Tuesday, August 22, 5pm–6:30pm, online

Did you know you can grow great avocados in our cool foggy summers? Join UC Master Gardener and Garden Company garden advisor Loretta Heath to learn all about avocados. *Cost: \$5. Members get 10% off with code "10-OFF."*

CANCELED: Summer Fruit Tree Pruning

Saturday, July 22 at the Chadwick Garden

Research Findings on No-Till at the UCSC Farm

Wednesday, September 6, 5pm–7pm at the Hay Barn or online

Join Darryl Wong, the executive director of the Center for Agroecology, for this special reporting on the results of his PhD thesis on no-till farming practices on the Central Coast. Join us for this free event in person at the Hay Barn or online.

Annual Member Reception

Saturday, September 9 in the Alan Chadwick Garden

Join Orin Martin and the Friends of the UCSC Farm & Garden board for a special members-only brunch in the Chadwick Garden. More information coming soon.

Spuds & Peppers

Sunday, September 17, 9am–12pm at the Hay Barn

Celebrate the bounty of the fall garden with a tasting and tutorial on potatoes and peppers. Alan Chadwick Garden Manager Orin Martin will speak to the process of selecting, growing, and harvesting taters and peppers. Our Foodways Chef Brooks Schmitt will demonstrate a few ways to prepare everybody's favorite South American solanaceous foods. Then we will gather to taste and appreciate them! *Cost: \$60. Members get 10% off with code "10-OFF."*

Visit <https://agroecology.ucsc.edu/news-events/events/index.html> to learn more and register for these events.

*Jacob Pierce <https://www.goodtimes.sc/santa-cruz-demographic-division/>

Brooks Schmitt: Sustainability Champion

The UC Santa Cruz Sustainability Office named Center for Agroecology staff member Brooks Schmitt the May 2023 Sustainability Champion. Brooks, the Cowell Coffee Shop food supervisor at UC Santa Cruz, has had an interesting love relationship, and path, with food. Read on to learn more about him and his journey to UCSC.

Tell us a bit about yourself, your background, and how your path led to where you are today.

I grew up learning about the world through food, in a family farm-to-table restaurant in Mendocino County in a little town called Boonville. My aunt, uncle and grandparents ran a biodynamic apple farm and cooking school called the Philo Apple Farm, and I didn't want to become a chef. Though food was a powerful and important centerpiece of my family life and a source of joy, I also saw the demanding realities of working in food service. Still, I worked as a dishwasher and did events from a very young age and learned a lot by osmosis.

As a UCSC undergraduate, I double majored in classical studies and world literature. I focused my research on ancient fermentation practices and the momentum of Western Civilization through the transmission and evolution of narratives. The pedagogical principles I gained during my studies are the same methods and practices that I use today as a chef.

When I am researching a new foodway, I endeavor to understand the etiology of how and why a dish came into existence and continued to evolve as its inheritors migrated around the world and evolved and adapted the dish to new food systems. My continued curiosity for connecting food narratives with global history is how I found out that al pastor was invented by Lebanese immigrants in Mexico City, that banh mi is part of a complex legacy of French colonialism; that peppers, tomatoes, eggplant, squash, beans, potatoes, and corn didn't make their way to Europe until after Columbus invaded the Americas. Imagine Irish cooking without potatoes, Italian food without tomatoes, or France without ratatouille! The story of humankind can be traced through food, and weaving the mysteries of kitchens with the legacies of ingredients reveals rich stories about our world.

During my senior year, I started an apple cider company called Bite Hard Apple Cider. It eventually grew to a 30,000 case a year brand distributed across the country. In the intervening years, I began to find myself back in the kitchen, first in my father's restaurant once again, and as a private chef. I started a food truck business, called Bruxo Food Truck where I featured "shapeshifting cuisine" out of what we called an "unidentified fooding object," rotating the menu and highlighting local produce and global stories in food styles from around the world.



The hours were grueling, and I was once again immersed in the harsh realities I had seen as a child. We catered all over California, sometimes preparing up to 15 courses for groups of anywhere from 10-600 people. My average work weeks were well over 90 hours of work to ensure ethical sourcing, delicious recipes and enough operating hours to pay fair wages. I constantly saw the ways in which our Food Systems and service workers are in dire need of more sustainable systems.

Towards the end of 2019, a friend nudged me towards a job at UCSC with a focus on food security, sustainability, and culinary learning. I started this incredible job at the University, working in a non-transactional farm to table cafe, teaching students how to cook, and working alongside people who are also finding ways to build more sustainable food systems. I never looked back!

Tell us about the Cowell Coffee Shop: what is unique about it and what experiences you have had there that are meaningful to you?

As a non-transactional space that is an extension of the UCSC Farm, the Cowell Coffee Shop is singularly unique, in my experience. The ability for students to feed one another completely changes traditional relationships in cafes and restaurants between staff and customers and engenders a sense of community that is very rare.

We have incredible students here at UCSC, and it is my privilege to watch the students that I get to work with grow as human beings and as food producers and community activists. By far the most rewarding part of this work is these incredible people, and seeing them grow as chefs, allies, and leaders. Additionally, the opportunity to work with our campus ethnic resource centers has been so fulfilling and dynamic. Being able to support the vital work that staff and students are doing by collaborating on menus that represent so many different culinary diasporas and foodways has been really inspirational. We get to see how important it is for students to be able to express themselves through

the stories that the foodways they grew up with tell and to share those dishes and narratives with one another. Cooking at the Dia de los Muertos celebration in November and the Indigefest in April, both at the Quarry Amphitheater, was an incredible honor for us, and we love being able to be a part of these amazing events and so many others around campus.

The question I always ask UCSC students is, “What would your grandmother cook if she were here right now?” The history of culinary innovation is rooted in communities finding intersections between the cooking practices of their ancestors and the ingredients that are available to them in the new food systems in which they find themselves. Finding new ways to engage with old ingredients, or vice versa old ways to engage with new ingredients is such a complex and rewarding process.

Local food pathways are inherently more sustainable, as there is less fuel expended to transport it, less refrigeration utilized across the supply chain, and easier pathways towards food making it to the plate at its most nutritionally dense. Fresh ingredients undergo nitrogen desiccation over time, which means that the sooner that you eat something from the time that it is harvested, the less of it you need to eat in order to be nourished.

CCS students anchor everything they do in what is coming out of the fields at that time of year. In February, that means we eat a whole lot of cabbage, beets, potatoes, and chard. However, despite that, our students constantly find new and inventive ways to prepare these same ingredients. I am constantly flabbergasted by the brilliance and creativity of our student communities when they are put in positions to imagine.

As the Cowell Coffee Shop supervisor, what are challenges and successes you can speak of?

One of the hardest things to navigate is that as a free cafe, there is not necessarily a tied relationship to our budget and how busy we are. As more and more students find out about our cafe, and more and more people come to visit, our staffing and supplies stay largely the same. This has led to us figuring out some enormously creative ways to stretch, streamline, and optimize the ingredients that we can afford to buy each week.

What I find really interesting is that the answers to the riddles of food security can be found so often in the foodways of cultures whose climates reflect the season that we are in. During the winter quarter, turning to Russia for borscht recipes, and to the Hopi for dry beans, squash, and masa recipes, and Japan and Korea for a phantasmagoria of soup and noodle dishes, yields delicious and dynamic answers to affordably stretching ingredients.

We are continuing to advance development and grant opportunities to sustain our work. Last year, we launched the Foodways Fund, which gives stakeholders in our work the

opportunity to donate to our program to help support purchasing more ingredients, upgrading our infrastructure, and underwriting student positions. Last year, we threw a benefit dinner with Alice Waters at the Hay Barn in July. This year, we worked with chef Brandon Jew as part of the Road Map to Food Security efforts.

Poetry and Music in the Garden 2023

The Friends of the Farm and Garden hosted Poetry and Music in the Garden on June 3, on the porch of the newly-renovated Chadwick Garden chalet. This year marked the 29th anniversary of the festival, which has been held in the garden every year except 2020 (because of the Covid-19 pandemic). In 2021 and 2022, the Friends held the event via Zoom, so after several years away, the poets, musicians, and participants were thrilled to be back in the Chadwick.

Board member Kurt Christiansen once again acted as master of ceremonies for the event, which featured five California-based poets and the lilting acoustic sounds of Emily Abbink and Paul Rangell. Paul and Emily entertained the crowd with Italian, Mexican, and native songs, both old and new. You can learn more about their music at www.rhythmrangellers.com.

New to the event was poet Jennifer Ruby, whose poems were both witty and poignant. Also reading were Michael Hannon, author of 35 poetry titles, including six full-length poetry collections, and Lee Perron, who delighted the audience with new poems from *Fog Along the Russian River*, a work in progress. Santa Cruz County poet laureate Farnaz Fatemi read from her recently released collection *Sister Tongue*, an exploration of place, culture, self, and home. Aided Medina, a poet and naturalist who resides in Fresno and often visits the UCSC campus and arboretum (sources of inspiration), read from her chapbook *31 Hummingbird* as well as her forthcoming volume *Segmented Bodies*.

Poetry and Music in the Garden is a free annual event sponsored by the Friends of the Farm and Garden. If you missed it this year, be sure to join us for the 2024 festival!



Photo—Cris Spindler

New Grants Support Collaborative Multi-year Projects

This spring the Center for Agroecology received four significant grant awards for projects that will build on previous work while allowing the Center to greatly increase its collaborative work with campuses and organizations across California. One example involves the Center's work in undergraduate education in agroecology and organic agriculture, long supported by the Clarence E. Heller Charitable Foundation, which now includes a USDA-funded collaboration across three UC campuses with a new \$100,000 grant from the Heller foundation adding support for under-represented student recruitment and retention in those programs.

This educational support by Heller and other private foundations like the Helen & Will Webster Foundation and Gaia Fund has helped position the Center for large USDA grants, the newest of which is a \$10 million dollar, 5-year grant awarded to Center Faculty Director, Dr. Stacy Philpott and eight Co-Project Directors at UCSC and partner organizations, including the Center's Research and Education Coordinator, Dr. Damian Parr. This grant comes through a new USDA funding program called "From Learning to Leading: Cultivating the Next Generation of Diverse Food and Agriculture Professionals Program" (NextGen). The USDA-funded NextGen project at UCSC, to be carried out in collaboration with California State University, Monterey Bay (CSUMB), Hartnell College, and Agriculture and Land-Based Training Association (ALBA), aims to empower and support many different types of students interested in embarking on careers in the realms of sustainable food and agriculture. Please see the news article on agroecology.ucsc.edu to learn more about this \$10M USDA NextGen Project at UCSC.

In a similar fashion, the Center's Tim Galarneau's work over two decades to increase sustainably-sourced food across the UC system helped pave the way for USDA funding that will support the Center's role in a new Western Regional Food Business Center project. A five-year grant from the USDA Agricultural Marketing Service will support the project led by the University of California Agriculture and Natural Resources (UC ANR) and including partners across California and four other western states. A grant subaward of \$1.2 million to the Center for Agroecology will support Galarneau and a new Central Coast Food Systems specialist position in collaboration with community-based organizations to facilitate technical assistance for farmers and others working in the Central Coast food system while sharing resources, training, and materials available through UC ANR to strengthen food safety, integrate technology, and enhance institutional market access. For more on this project please see the Regional Food Center article from 5/04/23 at agroecology.ucsc.edu.

A fourth grant builds on Dr. Darryl Wong's no-till research at the UCSC Farm supported for five years by the Ida & Robert Gordon Foundation and on Dr. Joji Muramoto's extension work with very small-scale farms practicing no-till agriculture. The \$98,955 grant came from the Center for Coastal Climate Resilience (CCCR) Pilot Funding Initiative, a new Center at UCSC funded by state funds granted to UCs to support climate change research, education, and extension. The two-year project, entitled "Bio-intensive No-till Research for Climate-Smart Mini-Farms & Urban Gardens," has been initiated in both the UCSC Farm Garden and the Chadwick Garden, with garden beds being set up as research trials for no-till in hand-scale systems. Please see the article on this research at agroecology.ucsc.edu for more information.



Center for Agroecology students and staff visited small-scale no-till farming operations in the Bay Area in preparation for the Bio-intensive No-Till Research project. *Photo-Erin Foley*

Friends Membership Renewals

Need to renew your Friends of the UCSC Farm & Garden membership? You can find renewal information and a secure donation link online at connect.ucsc.edu/joinffg. Contact us at agroecology@ucsc.edu with any questions. Thank you for your support!!

Foodways Benefit Dinner (continued from page 2)

"I don't get out of my own kitchen very often, but this is a very worthy cause and I'm really happy to be part of it," says Jew, who thanked attendees for their support at the end of the night. "I hope other UCs learn from what you guys are doing here. I think it's really important, the work that this really special program is about."

Most of the produce included in the dinner was grown at the farm; the rest was from local growers (snap peas came from Pinnacle Farm, and mushrooms came from Santa Cruz Community Farmers' Market, one of the UCSC Farm's active partners). Nicole Zahm, who serves as SCCFM Communication and Programs manager, attended the event. "It was moving to hear the students speak and to take note of the level of leadership and ownership they have over the Basic Needs Program," she says. "This team is clearly passionate and invested in the labor of food security and I was glad to know the Board was unified in supporting this essential work."

Students involved in all stages

Francis Ge, who serves as Basic Needs Coordinator, and the Basic Needs team are focused on getting input from students at basic needs sites, asking questions like, "What are foods/ingredients relevant to your culture that you aren't finding at the local grocery store, that you would like access to? Perhaps something your grandmother used?" One result of asking these questions: the team comes up with a wish list of crops, and as they can, they add crops to what the UCSC Farm grows.

A big part of Ge's job is coordinating and helping manage production and distribution with students. "A lot of it is training student staff and interns in everything from crop planning to transplanting to harvest (via the Field Team, with Field Manager Kirstin Yogg)," says Ge. Who exactly harvests the produce that nourishes students in need? Over 150 undergraduate student interns. There are also paid students and staff that help.

Ge also interacts with the farmers' market, does distribution, and supervises the Produce Pop-Up student team. "And now that the first group of student staff is trained, they get to teach the new students coming in," she adds.

The training gives students vital skills. So, in addition to food insecurity being healed in the short term through assistance that UCSC provides, the campus is also teaching skills that will help students throughout their lives. Students that helped prep and cook at the event were Cowell Coffee Shop student staff, co-leads, and interns. The servers (except the wine team), dish pit, and setup and cleanup crews were students from the coffee shop, Field Team, Produce Pop-Up, Farm Garden, and communications. "We also had some help from Center staff and Tim's family and friends," says Ge. "Basically, a huge team effort with students from across the Center for Agroecology."

It doesn't matter what's in your wallet

"It doesn't matter what's in your wallet, it's about what you need to succeed," said Galarneau during the program. "Basic needs is about caring for one another. About honoring the non-linear reality of basic needs. One minute you have food, one minute you have housing, the next minute you don't."

Making sure students have resources for success is the Basic Needs team's goal. Estefania Rodriguez (Merrill '15), who serves as Dean of Students Basic Needs Program Manager, spoke about these resources. "The Redwood Free Market is a non-transactional market space," she explained. At this location, students can access a free food pantry that stocks produce grown on the UCSC Farm, pantry staples donated by campus partner Second Harvest Food Bank and other items donated from local places like campus partner New Leaf Community Markets. The market has expanded to offer services like a diaper assistance program and CalFresh application assistance, and they added a sustainable toiletry dispenser where students can get things like shampoo, laundry detergent and soap.

Last year, 2,100 students – over 12% of the population – successfully enrolled in CalFresh thanks to the Basic Needs team. The plan is to increase enrollment and renewal numbers to 20% of the population by 2025; this will bring an additional four million dollars in CalFresh annual dollars to students, and then into our regional food system.

At the Cowell Coffee Shop, students can get free ready-to-eat delicious meals (including rotating dishes like ramen, tamales, and frittatas with seasonal ingredients) plus fresh juices and more. "When you have this resource where you can get food for free, every day, that is a very different way of thinking about food," says Wong. "Everyone has a right to have food – you have this right because you are a human. If you have this experience while you are a UCSC student, for four years, it will change what you do when you graduate. And that is really important to think about when we think about the next generation of changemakers, the folks that will impact our food system and impact our society at large, that is the impact we are trying to have through this really broad-based collaborative effort, across so many different divisions and departments." The effort displays the university's commitment to intersectional and equity-driven work.

Finale

A fun bonus: each attendee got to take home a jar of homemade organic strawberry jam cooked by students. The recipe is from Schmitt's grandmother (restaurateur Sally Schmitt, founder of renowned restaurant The French Laundry). What a yummy, tangible reminder of the evening and themes of food, students, training, nourishment, and collaboration.

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Foodways Benefit Dinner (continued from page 7)

Schmitt thanked the crowd for all of their support, and said, “One of the biggest things about this road map that we really try to do is bring in so many different types of foodways to represent the many types of students that are here on this campus. So, being able to bring in absolute rock stars like Brandon to show what Chinese cooking is in California, and the ways in which he takes these ingredients from these farms and tells the stories of the diaspora, and in such exciting new ways, is so incredible and inspirational to us. Every time we get to do something like this, our students come away and cook completely differently. Because college students are brilliant, creative, and dynamic.”

The evening ended on two perfect notes. First, the exquisite dessert was a wonderful homage to the chef’s heritage while bringing in creativity for a unique interpretation (UCSC Farm strawberries stacked in a cordial glass bowl with black sesame cream, white tea jelly, and meringue). Second, the biggest applause of the night was—deservedly so—for the students. As the student workers walked into the barn at the end of the program, everyone at the dining tables spontaneously stood up and gave them a giant standing ovation and booming cheers, acknowledging their hard work both that night and throughout the school year, in classrooms and libraries, in the fields, and in the kitchens. And after that, they went outside where they were going to feast on the same food that they had served to attendees.

This is what the night was about: taking care of our students and ensuring they have the resources to reach their full potential. And this is what the Advancing the Road Map to Student Food Security campaign is about. UCSC is planning to raise \$1.2 million in the next two years to help with the goals of reducing food and housing insecurity by 50% by 2025.

A Successful Spring Plant Sale

The popular Spring Plant Sale returned to the Hay Barn this past April and it was a huge success! This year was a “return to normalcy” since the COVID-19 pandemic caused cancellations and maximum occupancy limits for the annual event over the past few years. This year also marked the first time credit cards could be used as a form of payment at the plant sale!

Credit card capabilities and a supportive community made this plant sale our most successful sale to date. Thank you to all who came and supported the Center for Agroecology and Friends of the Farm & Garden. We hope your plants are happy and healthy!



Proud plant parents: Center for Agroecology Farm Garden students and manager Christof Bernau pose with seedlings bound for the plant sale. *Photo-Erin Foley*