UC Santa Cruz
UC Santa Cruz Campus Food & Garden Guide

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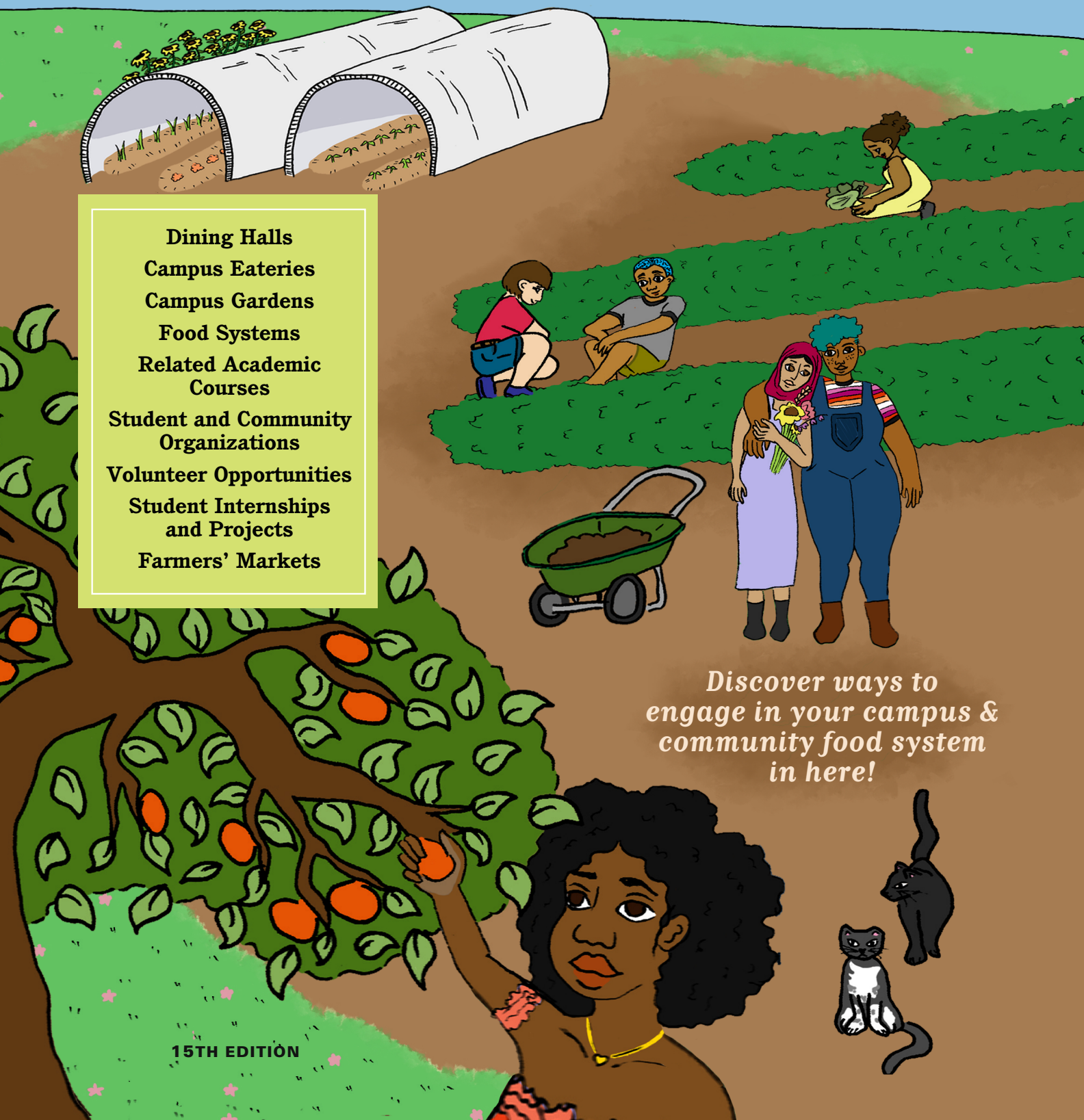
2020/2021
UC Santa Cruz Campus

Food & Garden Guide



- Dining Halls
- Campus Eateries
- Campus Gardens
- Food Systems
- Related Academic Courses
- Student and Community Organizations
- Volunteer Opportunities
- Student Internships and Projects
- Farmers' Markets

Discover ways to engage in your campus & community food system in here!

15TH EDITION

The Food Systems Working Group

Formed in 2003–2004, the Food Systems Working Group (FSWG) is a student-led organization that has included UCSC students, staff, faculty, and community members. FSWG works to bring sustainably grown food produced by socially responsible operations to campus dining halls and through a collaborative process, promote education and awareness of our food system. Over time FSWG has incubated a range of projects as student voices have called attention to the intersectional relationship of food, culture, power, and equity. To this end FSWG works across experiential learning sites, curates open pollinated organic seeds for student gardens, partners on food security and basic needs efforts, and hosts outreach events to build our village, while continuing to work with Dining to improve our supply chain.

See pages 3–5 in this Guide for a detailed history of our student-led and mentor-advised efforts to advance a just and sustainable food system.

Examples of FSWG activities include:

- Hosting inspiring speakers, offering awareness-raising film nights, and providing a number of workshops and programs across campus to support students
- Continuing to work with College, Housing, and Educational Services (CHES) and campus Dining administrators to assess "real food" sourcing, supply chain contracts and analysis, and foster a more just and sustainable campus food system
- Organizing regional farm tours and food systems for students and the campus community
- Creating opportunities for students to receive credit through classes and internships that focus on food and farming (see pages 32-33)
- Supporting student projects with Measure 43 funding (see page 13)
- Hosting "Field to Fork" tours for other universities and colleges interested in starting their own farm-to-college programs
- Working with our campus Basic Needs Committee and UC Global Food Initiative to partner with campus stakeholders on food access and basic needs efforts to advance student success and uplift the most helpful interventions (see page 25)

FSWG Leadership at the Fall 2019 Retreat at the UCSC Farm.

FSWG collaboration partners include representatives from:

- Center for Agroecology & Sustainable Food Systems (CASFS)
- Community Agroecology Network (CAN)
- Dean of Students Office
- Right Livelihood College
- UCSC Blum Center
- Education for Sustainable Living Program (ESLP)
- Campus Housing and Educational Services (CHES)
- Student Environmental Center (SEC)
- Sustainability Office
- Campus Gardens
- Interested UCSC Staff and Faculty
- UCSC Undergraduate and Graduate students
- State and National Student Empowerment Projects

How YOU Can Get Involved

To find out how to attend upcoming FSWG meetings about exciting campus and community events and projects, visit **casfs.ucsc.edu** or contact FSWG coordinators at **ucscfswg@gmail.com**. LIKE our page on FB under **Food Systems Working Group** and LIKE our page to get updates on FSWG and our events.

Interested in helping with next year's Campus Food & Garden Guide?

The Food Systems Working Group is always looking for new student leaders who would like to build upon this year's campus food and garden guide and bring new insights and creativity into the process!

For more information please contact Margaret Bishop, Campus Food and Garden Guide advisor, at **mlbishop@ucsc.edu**.

About this Guide

The UCSC Campus Food & Garden Guide is designed to help you find sustainable food on campus, to share what is happening with our current food system at UCSC, to raise awareness of opportunities on and off campus, and to encourage involvement in internships and volunteer opportunities that address agriculture, hunger, nutrition, and social justice. It will also introduce you to the many campus gardens and how you can get involved with them. Our hope is that this guide will help create connections and foster a strong network of people who want to build a more sustainable and just food system. In light of COVID-19 and the adaptive adjustments to remote instruction and learning, our student team has sought to situate you with updated resources and information. Whether you are distance based or living in Santa Cruz or on campus, we hope these resources and connections further uplift your experience across the academic year! And we are excited to introduce student art and poetry in this year's guide! Many thanks to Helena Rae Boelke, Milo, Hector Castaneda, and alum Sophie Holin for your contributions! See their creative works on pages 10, 23, 39, and 54.

CREDITS & THANK YOUS

The Food Systems Working Group (FSWG) would like to express our deep appreciation to our 2020-2021 Campus Food Guide Team: Kelsey Gage, Jasmine Krause, Hector Castaneda, Brian Banh, Adria Vidales, Erika Pe

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Keep your eyes peeled for this icon throughout the guide to find ***Volunteer & Internship Opportunities!***

What you eat affects your body, your mind, your community, and the earth

What's a Food System?

Food arrives on your plate via a food system—a network of farmworkers, farmers, processors, packers, drivers, grocery stores, eateries, farmers' markets, and you ... a consumer and much more: an active partner in creating a more just and sustainable food system! The average food item you eat today has traveled 1,200 miles, and often those who harvest and process your food experience unjust working conditions. A sustainable food system embodies concepts such as local, just, organic, and equitable. What does your food system look like?

Why Local?

Buying local is gaining popularity, just like organics. Today we can buy anything, at any time, from anywhere on the planet. This may be convenient, but it comes with a cost: weakened local economies, fossil fuel pollution, and lower-quality, less-diverse types of food. Buying local helps small farmers survive and keeps money circulating within communities, provides fresh foods, and much more. Our diverse communities are reclaiming many crops to honor food ways that come from many lands, making local food connect to the lives and diets of Californians. Although buying local is one way to positively affect the food system, it is important to recognize that the effort does not stop there.

Why Organic?

Organic food is better for you and for the environment. **Organic food** is produced by farmers who use

Organic produce from the UCSC Farm & Garden is available to students in campus dining halls, food pantries, and the Produce Pop-Up.

renewable resources, conserve soil and water, and promote biodiversity to enhance environmental quality for future generations.

Organic food is produced without synthetic pesticides, synthetic fertilizers, or sewage sludge; bioengineering; or ionizing radiation. Organic meat, poultry, eggs, and dairy products come from animals that are given no antibiotics or growth hormones. Despite its success as an industry, organic alone does not solve issues of access, affordability, or just working conditions...more must be done.

Why Just?

Justice is essential for knowing how we regard and support those who toil in the fields and work across our food chain. If we fail to care for those who are most vulnerable and exploited we neglect our ability to engage in and support struggles that persist today in this complex global food system. At present there are domestic and international standards that we seek to support on campus in our food system.

Why Sustainable?

A sustainable food system is environmentally sound, economically viable, socially responsible, nonexploitative, and serves as a foundation for future generations. A sustainable food system integrates production with processing, distribution, consumption, and waste management systems designed to enhance a community's environmental, economic, and social health. By working together, farmers, consumers, and communities can create a more locally based, self-reliant food economy.

What you can do to feel better and to help grow a healthy food system:

- Visit your campus Pop-Up Markets or explore local farmers' markets to begin to connect to your food more.
- Plan healthy meals with friends and center your celebrations around sustainably grown food!
- Keep a journal of what you eat and how you feel ... connect the dots with peers and family.
- Advocate for a more just food system for workers, families, and the environment!
- Intern or volunteer with one of many campus organizations or farm and gardens at UCSC.
- Discover food access and basic needs resources available to help you at UCSC.
- Read this guide and find out how you can connect with the UCSC **Food Systems Working Group**!

Food Systems Working Group

The Roots of the *Farm to College & Food Access* Efforts at UCSC

by Tim Galarneau, Margaret Bishop, and Carlos Lemus

Over fifteen years ago, in the winter of 2003, UCSC's Students for Organic Solutions (SOS) brought together diverse stakeholders of the campus food system at the annual Campus Earth Summit to discuss how to create sustainable change in the system, including the advantages of purchasing organic produce from local farmers. This grassroots effort was largely unsuccessful in garnering support from Sodexo—the largest food and facilities management services company in North America—which was then under contract to provide all the food to UCSC campus dining halls.

Sodexo was at the same time dealing with its own challenges. UCSC's Students for Labor Solidarity—unhappy with the company's labor practices—had organized to "dump Sodexo" in conjunction with campus labor unions. After a six-month student campaign the UCSC administration ended its 30-year contract with the company in June 2004, enabling Dining Services to contract directly with suppliers for the first time. This transition to an "in-house" service structure opened a crucial avenue to designing a more sustainable food system.

Early in this process, conversations between members of the Center for Agroecology and Sustainable Food Systems (CASFS) and campus staff in Student Affairs brought Dining Services to the UCSC Farm, an important step in introducing the concept of sustainability to the campus food system. Other early efforts included the Dean of Students Office bringing organic, Fair Trade coffee to campus through a UCSC student research and internship partnership project, the Community Agroecology Network (CAN).

During the 2004 UCSC Earth Summit, Students for Organic Solutions facilitated a group of students, faculty, staff, and representatives from student and community organizations in brainstorming ways to bring local organic food to campus dining halls. The two top strategies that emerged from the group were:

- To develop guidelines for purchasing local, organic, "socially just" food by campus Dining Services, and
- To educate and organize students to express the need for a socially just, organic, and sustainable campus food system, from the dining halls to the coffee carts.

Crafting the Purchasing Guidelines

Several months of meetings followed the 2004 Earth Summit as members of campus and community organizations came together as the Food Systems Working Group (FSWG; see inside front cover) to craft the details of a purchasing guidelines proposal. Included were representatives from the Center for Agroecology and Sustainable Food Systems (CASFS), Community Alliance with Family Farmers (CAFF), Comercio Justo (a student group working to bring Fair Trade-certified products to UCSC), the Community Agroecology Network (CAN), Students for Organic Solutions, and the Education for Sustainable Living Program (ESLP)—all of whom brought expertise in various aspects of sustainable agriculture and food systems.

Based on undergraduate and graduate student interest, and with staff and faculty support through Environmental Studies and Sociology, the Food Systems Working Group developed guidelines to assist Dining Services. These guidelines prioritize local/community driven, fair, ecological, humane, and healthful food vendors and products. In May 2004, the Food Systems Working Group formally presented these guidelines to UCSC's Dining Services, with endorsements from 2,000 meal plan holders. Soon after, UCSC Dining put the guidelines into practice. Today, based on the the collaborative FSWG model, UCSC Dining invests over $1.8 million annually in sustainable food sourcing.

Key to the success of the purchasing guidelines idea was the support of our past Dining Services director Scott Berlin and our current lead, Bill Prime. UCSC's Dining Services leadership includes executive chef Josh Martin, and assistant director Clint Jeffries, who together continue to support increasing real and sustainable food sourcing, amongst other student-engaged initiatives.

Creating a Model

Each year UCSC's Food Systems Working Group reviews the goals and guidelines for the campus food system in collaboration with Dining Services, making necessary adjustments based on student demand and operational feasibility. This process is done in conjunction with UCSC's Campus Sustainability Plans; the current plan covers 2017-2022 (see **sustainabilityplan.ucsc.edu**). UCSC also helped shape the UC-wide sustainable food policy that includes an annual assessment (available online) providing information on

the overall status of dining in terms of sustainable practices and the enhancement of student and staff education efforts around those practices (see **ucop.edu/sustainability/policy-areas/sustainable-foodservice**).

As UCSC's Farm-to-College program expands, the "ripple effect" grows as well, with impacts not only on local organic food producers, food system workers, and campus chefs, but on thousands of students throughout the UC system who are more aware of their food: where it comes from, who grows it, and how their choices affect the larger food system.

With its emphasis on student involvement, social justice issues, and educational opportunities, UCSC's program offers unique lessons for others working to improve the sustainability of their campus food system.

The impact of efforts such as those taking place at UCSC and throughout the UC system can now be seen across the U.S. Over the past decade most contracted food service companies such as Aramark, Sodexo, and Compass Group have implemented sourcing and operational practices to meet the burgeoning demand for more sustainable campus food systems nationwide, while social movements introduce new campaigns and challenges for students to address.

Increasing Support for Slugs

In July 2014, former UC President Janet Napolitano allocated funding to the 10 UC campuses as part of the UC Global Food Initiative (UC GFI) to address food insecurity, sustainability, and justice. As more data was collected about the rates of food and housing insecurity for students in the UC system, the State of California allocated $18.5 million per year for the next three years to all 10 UC campuses to increase Basic Needs Programming that helps to meet the student need. At UCSC, the Basic Needs Working Group is developing programs to address student needs, including –

- **Increased student support services through the Dean of Students Slug Support model:** Slug Support provides emergency food resources such as Safeway gift cards, meal swipes to the dining hall, and direct financial awards. The program refers students to food pantries both on and off campus and makes referrals to CalFresh for support in the application process. In addition to food resources, Slug Support assists with housing needs such as awards to help pay for rent and utilities during an emergency as well as provides emergency housing for students experiencing homelessness and unsafe living environments. Slug Support also connects students to a multitude of resources both on and off campus as well as advocates on behalf of students who are experiencing challenges that are impacting their ability to succeed academically and thrive holistically.
- **Farm to pantry connection:** The UCSC CASFS Farm is a key partner in our food security work, providing fruits and veggies that have been organically grown by their peers for students who access many pantries on campus, including the Slug Support Pantry, SUA Food Pantry and Lounge, Family Student Housing, and Undocumented Student Services pantry. In addition, farm produce is provided for the Cowell Coffee Shop for their meal offerings, Slugs in the Kitchen workshops, and the Produce Pop-Up mobile farmers' market, along with pop-up pantry distributions around campus. With the addition of a half-acre hoop-house and food trailer, we are looking forward to increasing year-round campus produce production to support mobile cooking demonstrations and food distributions.
- **CalFresh outreach:** The Dean of Students (DOS) partners with Second Harvest Food Bank to assist students to sign-up for CalFresh. Second Harvest CalFresh buddies provide application assistance and renewals. CalFresh Ambassadors with the DOS Office host drop-in info sessions and outreach events throughout the year.
- **Food, Nutrition, and Basic Skills Workshops:** This collaboration between Athletics & Recreation and CASFS, featuring Slug Support as well as activities led by our Dean of Students Ambassadors and Community Rentals Office with staff advising, seeks to empower students in food, housing, and financial wellness during their time at UCSC, through hosting free or low-cost nutrition, budgeting, and cooking workshops. Please check our Basic Needs website, **basicneeds.ucsc.edu**, for an updated event and workshop calendar.
- **Food security data analysis and communications:** In partnership with the Blum Center, CASFS, and UC Institutional Research and Policy Studies, we launched the UCSC Basic Needs website (basicneeds.ucsc.edu) in winter 2018. The website offers an online hub for campus and community food access and basic needs resources. Many student engaged research projects, undergrad and grad, are linked on our website and the UCSC Blum Center as we continue our collective village building efforts.
- **Non-transactional cafe:** Cowell Coffee Shop For the Peoples is a student-run cafe designed to increase student food access and serve as a non-transactional community hub woven into our campus food systems and broader Basic Needs efforts. The site provides a venue for trainings, workshops, distributions, and building a connected culture of student engagement and support.
- **Mobile Food Hub:** The CASFS Mobile Food Hub is a non-transactional food truck which will primarily be stationed at Oakes College, but will also intermittently roam around campus for rotating offerings. The Mobile Food Hub will operate as an extension and West Campus iteration of the Cowell Coffee Shop culinary program, and will regularly serve locally sourced lunches in addition to hosting mobile produce pop ups and collaborative workshops and events. It will open to the public in 2021.

This year, we will continue supporting farm-to-pantry operations and linking campus leadership with empowering student voices toward building lasting change. Visit the UCSC Basic Needs website (basicneeds.ucsc.edu), an online hub for food, housing, and financial security resources, where we will be posting updates, event calendars, and further opportunities to get involved with the Basic Needs Working Group. See pages 6-7 of this guide for basic needs resources and further details.

For more information on farm to college and food access efforts please contact Tim Galarneau, co-chair of the UC & UCSC Basic Needs Working Group at tgalarne@ucsc.edu or (831) 459-3248.

Farm-to-College Movement:

Building on a Tradition of Organic Farming, Gardening, & Education

While efforts to formalize a local, organic, farm-to-college connection at UCSC are relatively new, the campus community has enjoyed for over 50 years organic vegetables, fruit, and flowers grown at the 30-acre UCSC Farm and 3-acre Alan Chadwick Garden managed by the UCSC Center for Agroecology and Sustainable Food Systems (CASFS).

Since 2015, CASFS has been hosting a "Pop-Up" organic food market stand integrating food grown by students at CASFS with seasonal offerings from the downtown Santa Cruz Farmers Market.

Since the Summer of 2017, CASFS has integrated a Basic Needs Program into their daily operations to address student food insecurity. Produce from the UCSC farm has been regularly donated to the Slug Support Pantry, the SUA Food Pantry, Family Student Housing's bi-weekly distributions, a weekly distribution for EOP students at the Academic Resource Center, and more. Over the past two years we have increased our production for Basic Needs, totaling over $60,000 in donations from the farms and gardens to student food security support on campus, made possible by undergrad student staff at the farm and students in the Food Systems Working Group.

Since 2004, CASFS staff members have also been involved in the campus Food Systems Working Group, collaborating with UCSC students, staff, and faculty to create a more sustainable food system on the campus. Darryl Wong and Kirstin Yogg, the CASFS Field and Research Land managers, have expanded the opportunities for students to be involved in growing food for campus cafeterias through a series of on-farm internships and work opportunities. Damian Parr, the CASFS Research and Education Coordinator, has worked with Katie Monsen of Environmental Studies to develop new UCSC classes and internships that incorporate hands-on farming and gardening activities. See pages 32-33 for details. Dig into the change happening on campus today!

COVID-19 and Basic Needs Efforts: Since March 2020 students, staff, and faculty have adjusted protocols and programs to continue to meet student needs while ensuring safety for all. The CASFS Farm had suspended production until fall 2020 while pivoting to source local, organic produce from the Santa Cruz Farmers Market Association, uplifting local farms into UCSC distribution and support channels. Programs such as the Slug Support Pantry and the Cowell Coffee Shop also shifted to provide appointment based, socially distanced guided, weekly pick-ups of fresh and prepared food, including weekly meal kits offering 10-12 meals per kit for individual and parenting students. In addition, Slug Support case management offers remote grocery e-gift card assistance, electronic meal swipes to access dining, as well as supplemental housing support and technology assistance to ensure students can be resourced amidst the crisis and challenges faced. For up to date access and program offerings this year, please check out **basicneeds.ucsc.edu**.

Food Access Resources

On Campus

UCSC Slug Support

Basic Needs Gap assessments to determine needs for food and develop a holistic plan
• UCSC Dining Meal Vouchers
• Safeway Gift cards
• Referrals to apply for CalFresh benefits • Referrals to campus and community food pantries
Hahn Student Services 245
Open Mon-Fri 9 am-5 pm or by appointment

For direct assistance please contact the Dean of Students Office
deanofstudents@ucsc.edu
(831) 459-4446 (Dean of Students Office Front Desk)
Leave a message while office is remote
Check out the crisis schedule on our website: **https://deanofstudents.ucsc.edu/**

Dean of Students Slug Support Pantry

This fall the Slug Support Food Pantry will be partnering with the Cowell Coffee Shop for the Peoples to continue to distribute food to students.

We will be offering non-perishables, fresh produce, personal care products, and prepared food offerings, coffee, juices, etc. from the Cowell Coffee Shop

We will have COVID-19 protocols in place, please visit **Slug Support Pantry Distribution Sign-Up** *to sign up for an appointment. We encourage you to bring your own bag! Your items will be placed in a basket and set outside the coffee shop space to pack up. Sign-in will happen using a QR code. Scan with your cellphone & Input your Student ID. If you are feeling sick or need accommodations to access the Slug Support Food Pantry please email deanofstudents@ucsc.edu.*

Location: Cowell Coffee Shop
Fall Hours: Tues-Thur 3-7 pm
Stay Connected by following us on Instagram: @slugsupportpantry and on Facebook, UCSC Food For All

SUA Food Pantry and Lounge

Choice-based food pantry and lounge space

Current UCSC ID necessary to receive food
Physical location closed until further notice
Contact: Pantry Manager
Email: suapan@ucsc.edu
Follow SUA Food Pantry & Lounge on Facebook

ERC Snack Pantry

Choice-based food pantry with healthy snacks and dry goods

Ethnic Resource Centers, Third floor of Bay Tree Building
Physical location closed until further notice
Contact: ercadmin@ucsc.edu or (831) 459-2427

Cantú Queer Center Food Pantry

Self-service pantry & full service kitchen

The Cantú, behind Merrill College, next to KZSC
Physical location closed until further notice For more up to date details check out our webpage at: **queer.ucsc.edu**
Contact: *queer@ucsc.edu*

Services

Snack Closet and Fresh Produce Distribution

Academic Resource Center,
Room 216
Physical location closed until further notice
Contact: eopab540@ucsc.edu or (831) 459-4055

Cowell Coffee Shop

The Cowell Coffee Shop is a student-run cafe designed to increase food security by providing free food to all students. During COVID, the Coffee Shop has partnered with the Slug Support pantry to provide a variety of foods to students via online appointments. This includes meal kits, non-perishable goods, and fresh produce from local farmers' markets. Due to remote conditions, the Coffee Shop has also been increasing its social media presence through the new **UCSC Basic Needs Blog** *and the* **Youtube channel**. *Additionally, in the fall the Coffee Shop team will be operating a CASFS mobile Food Hub, which is a 16' food trailer that will distribute a variety of foods.*

Near the Cowell College Dining Hall
Open Thurs 2-5:45pm, by appointment only

CASFS Mobile Food Hub

Coming soon
Oakes College
Visit **basicneeds.ucsc.edu** for details

Off Campus

CalFresh Benefits

Apply online via GetCalfresh
getcalfresh.org/s/shfb
(831) 454-4165 / 8 am-5 pm

The Salvation Army Santa Cruz Corps Community

Pantry is open Monday-Thursday from 9–11 am, 1–4 pm featuring fresh produce on Wednesdays

721 Laurel Street Santa Cruz, CA 95060 / (831) 426-8365

Accessible via the 15, 16, and 19 bus routes **www.scmtd.com**
-Open with social distancing guidelines
-Have walk up & Drive-by pantries
-Collect name, birthday and address of patrons

Nueva Vista Community Center (Familia Center)

Distributions are held on the 2nd and 4th Wednesday of every month from 3 - 5 pm

711 E. Cliff Drive Santa Cruz, CA 95060 / (831) 423-5747 / 9 am - 1 pm, 2 - 5:30 pm

Saint Vincent De Paul

Distributions are held on: Monday - Friday from 10 am - 2 pm

210 High St #104. Santa Cruz, CA.
Contact: (831) 423-087

Community Food Hotline

Call for information (such as food pantries, food truck distributions) or referrals. Information also available in Spanish

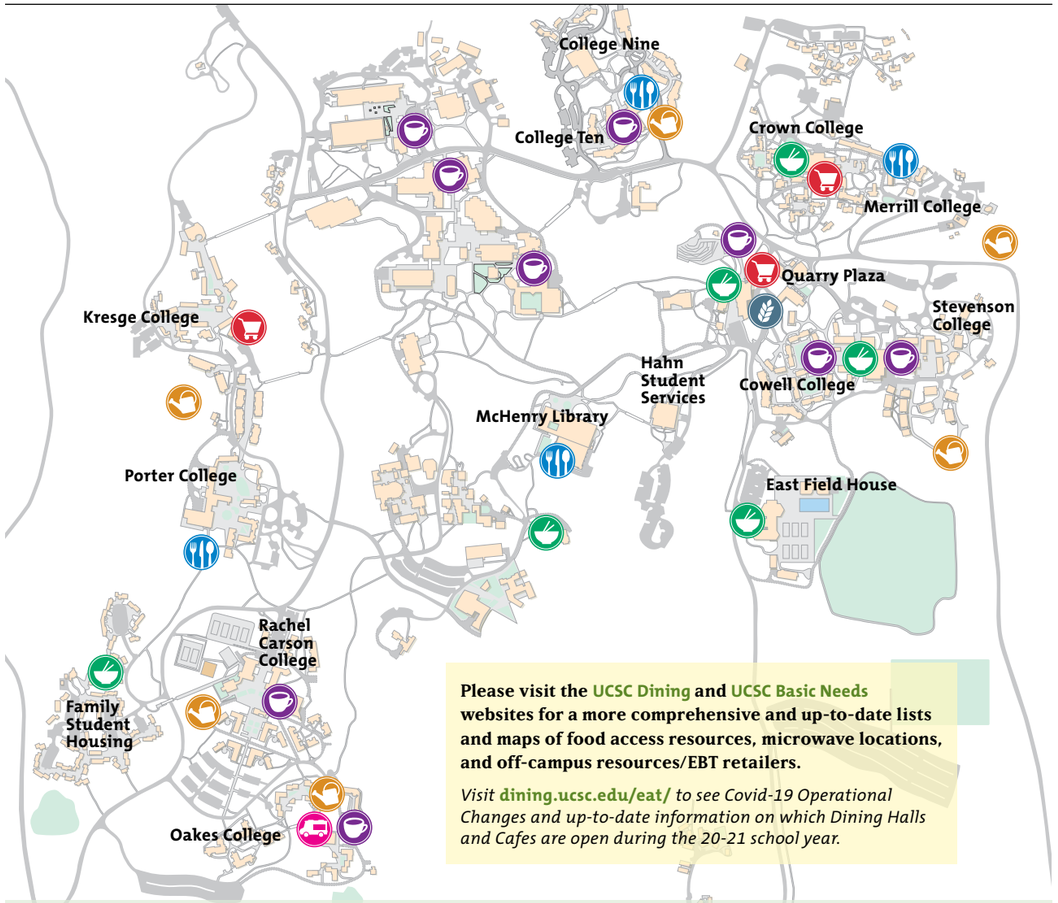
Monday - Friday, 8 am - 4 pm
(831) 662-0991
thefoodbank.org/need-food

Dial 211

Information about community food banks and resources available via phone or online
211bayarea.org/find-help

For the most up-to-date food access resources, please visit the UCSC Basic Needs website basicneeds.ucsc.edu

Campus Food Resources Map



Please visit the UCSC Dining and UCSC Basic Needs websites for a more comprehensive and up-to-date lists and maps of food access resources, microwave locations, and off-campus resources/EBT retailers.

Visit dining.ucsc.edu/eat/ to see Covid-19 Operational Changes and up-to-date information on which Dining Halls and Cafes are open during the 20-21 school year.

Food Pantries
- ERC Snack Pantry
- DoS Slug Support Pantry OPEN
- SUA Food Pantry & Lounge
- FSH Family Student Housing OPEN
- Lionel Cantú Queer Center
- Undocumented Student Services

Produce Pop-Up
- Quarry Produce Pop-Up

Food/Grocery Resources
- Banana Joe's
- Bay Tree Express Store
- Kresge Natural Foods Co-Op

Cafés
- Café Ivéta
- Cowell Coffee Shop for the Peoples OPEN
- Oakes Café
- Perk Coffee Bar at Baskin Engineering
- Perk Coffee Bar at Earth & Marine Sciences
- Perk Coffee Bar at Physical Science
- Rachel Carson Café
- Terra Fresca Café
- Stevenson Coffee House

Food Truck
- CASFS Mobile Food Hub

Restaurants
- Amazon Juices-Global Village Café
- Bowls by Café Brasil
- Terra Fresca Restaurant & Coffee Bar
- Vivas Mexican Food

Gardens
- Alan Chadwick Garden
- College 9/10 Garden
- Kresge Garden
- Oakes Garden
- Rachel Carson College Garden
- Stevenson Garden

Places that accept EBT OPEN *Open during Covid-19*

Student Art: Helena Rae Boelcke

My name is Helena Rae Boelcke (They/Them). I'm a Junior Agroecology major! Affiliated with College Ten. I'm from Santa Barbara, CA.

I am an artist in my spare time, with a focus on body-positive, inclusive, and colorful paintings and sculptures that celebrate the LGBTQ community. As a genderqueer artist, I find it essential to include bodies of all sizes, shapes, and genders in my work. As a sculptor and illustrator, I'm most inspired by pre-colonial and neolithic art (think Venus of Willendorf), as well as vibrant female artists like Georgia O' Keefe, Frida Kahlo, and Beatrice Wood. I never set out to create with an intention or an idea - my paintings and sculptures seem to come to life on their own. The themes of body positivity, radical self-acceptance, and the parallels between nature and the divine feminine frequently appear in my work. This piece, Dolores, channels the energy I experienced most in quarantine - finding deep solace and true self love through nature. Never before have I been given the space and time to truly explore what it means to be a human animal, scouting the backcountry of my hometown and growing flowers and fresh food in my garden. The more we look to nature, the more we will see our own beauty mirrored within her, and vice versa.

Slug Support Food Pantry

The Slug Support Food Pantry supports the success of all students. We believe that access to food is a human right and are dedicated to destigmatizing food insecurity. Through a holistic approach, we prioritize the needs of students above all else. We are a safe haven that promotes liberation and well-being for all students. Stay Connected by following us on Instagram: @slugsupportpantry and on Facebook, UCSC Food For All.

How does it work?

The Slug Support Pantry is open to any UC Santa Cruz student. All you need is your student ID!

You will be asked to fill out our pantry intake form. This is required at every visit but some questions only need to be answered at your first visit.

We are a choice based, no limits pantry, meaning there are absolutely no limits on what you take or how many times you access the pantry in a week.

Location & Hours

We are currently operating out of the Cowell Coffee Shop for the Peoples until further notice.

Fall 2020 Hours: Tues- Thurs 3-7

We recognize that the graduate student experience is not synonymous with undergraduates. This year, the Slug Support Pantry is offering graduate student hours with entrance via the back patio.

Tuesdays 12-2pm

What's in Stock?

They say "it takes a village," and this saying is an apt description of how we've managed to put together the great variety of goods our students find at the SSP each Distribution Day. We'd like to show appreciation for the organizations that support our mission and recognize what they have done for our pantry and our community.

- **CASFS** stands for The Center for Agroecology & Sustainable Food Systems here at UCSC. These individuals work hard for this Pantry, bringing their produce where it's dearly needed in an effort to build an ecologically and socially responsible food system in the local community.
- **The Cowell Coffee Shop** crafts those delicious tastes-like-homemade (because it is) meals we distribute weekly. Most popular so far are their build-your-own burritos, complete with chicken, rice, beans, salsa, sour cream and the tortilla, all prepared in the kitchen located just above the Pantry by your fellow banana slugs.
- **Dining Services** donates offerings from the various retail locations on campus. Our students enjoy the snacks, candy bars, and cereal options!
- **Santa Cruz Community Farmers' Markets** Partnerships between CASFS and market vendors make farm fresh produce available to our patrons at the SSP. We primarily feature produce from Happy Boy and Live Earth Farms.
- **Second Harvest Food Bank** is an external organization we are very familiar with at UCSC as a partner with the Dean of Students, and resident of its offices pre-quarantine. Its representatives still offer remote assistance and advocacy in applying for the state food benefits program CalFresh. Students of the Pantry can also thank SHFB for their morning scramble, as our eggs along with most of the staples found in the Pantry are donated to us from this local food bank!

- **New Leaf Markets** is a business started here in Santa Cruz which aims to stock locally-grown natural, organic food sustainably produced by farmers, ranchers and fishers. In its growing success, New Leaf has spread while maintaining its roots as an ally to many local nonprofits. One of the most in demand products that we have received from New Leaf has been locally baked bread!

COVID-19 Adaptations

In March, 2020 UC Santa Cruz limited access to its campus to minimize the risk of spreading COVID-19. Staff and students packed up their belongings and dived into remote operations. Amidst all of the chaos and uncertainty the Slug Support Pantry team was hard at work crafting a plan to ensure food distributions continued throughout the spring quarter and into the summer. We wanted to make sure that students had access to food but also minimize the risk of spreading COVID-19. We utilized data from two surveys sent to our patrons to inform our operations.

Like many other on campus pantries we developed an appointment based system where patrons could pick up pre packed bags of pantry staples with options to add produce.

Throughout spring quarter we were able to reflect on our current process and ideate on ways to improve it. We decided to go back to our choice based pantry motto. We adapted our current appointment system by having a staff member load items selected by a patron into a basket. The patron picks up their basket of items and packs their own bag.

How do we keep the pantry safe?

- Moving into the Cowell Coffee Shop with an entrance and exit to maximize social distancing
- Appointment based system-students schedule their slot prior to open hours
- Sign in has moved to a QR format
- Staff handles all product
- Patrons pack their own bags
- Frequent sanitization of surfaces
- Frequent hand washing
- Masks are mandatory

To Sign Up for an Appointment:

Please visit **Slug Support Pantry Distribution Sign-Up**. We encourage you to bring your own bag! Your items will be placed in a basket and set outside the coffee shop space to pack up. Sign-in will happen using a QR code. Scan with your cellphone & input your Student ID. If you are feeling sick or need accommodations to access the Slug Support Food Pantry, please email deanofstudents@ucsc.edu.

How Can I Help?

Your contributions help alleviate food insecurity at UC Santa Cruz!

Donate to the **Slug Support Pantry Fund**

How and What Should I Donate?

If you would like to donate items to the Slug Support Pantry contact Basic Needs Coordinator Estefania Rodriguez, erodri22@ucsc.edu.

The UC Santa Cruz *Real Food* Campus Commitment & Measure 43

On February 17, 2012, former Chancellor George Blumenthal signed UCSC's Real Food Campus Commitment, making UCSC the first campus in the University of California system to commit to the national Real Food Challenge campaign's goal of purchasing 40% or more "real food" for Dining Services by 2020—double the 20% required by UC Office of the President's current sustainability initiative.

The Real Food Challenge team with Josh Martin, UCSC Dining's Executive Chef.

"Real food, as defined by the Real Food Challenge,* is food that is produced in a fair, humane, and sustainable manner," said Alexandra Villegas, a member of UCSC's Food Systems Working Group (FSWG) and a co-signer on the commitment, along with Dining Services director Scott Berlin and Student Union Assembly chair Amanda Buchanan.

UCSC already has an outstanding track record of sourcing real food for the campus dining halls. Since 2004, UCSC's Dining Services has increased the amount of its real food purchases annually, including the organically grown products it buys from local farmers. As we move past 2020, campus leaders also recognize that food services must be kept both affordable for all students and economically viable for the campus. With the co-leadership of students in FSWG, the model of change serves to inspire the next generation of leadership while providing practical lessons and wisdom from seasoned staff and faculty. 2020 brought unique challenges amidst rolling blackouts, COLA demonstrations, to COVID-19. Students working on this project will look to reassess the campus target and timeline while preparing for Dining Services to shift their broadline vendor from Performance Food Group to Sysco this winter. This will entail a significant supply chain analysis endeavor to code the new inventory and create opportunities to advance new student researchers in the process.

The Real Food Campus Commitment builds on UCSC's history both of real food purchases and of student efforts to improve the campus food system and increase their own learning opportunities. It commits UCSC to education programs that give students hands-on experiences in the campus's gardens and at the CASFS/UCSC Farm, on Food System Learning Journeys, and through internships and leadership training. It also supports FSWG members to work with students and diverse stakeholders to establish a real food policy plan within the food section of the campus's overall sustainability plan.

The commitment will continue efforts to support and recognize local growers and farmworkers while recognizing the importance of keeping food service staff members informed and part of ongoing efforts. Finally, the commitment serves as a model for students and administrators at other campuses to work together to establish their own commitments to sustainability.

continued on next page

*The Real Food Challenge is a national organization uniting students to advocate for a just and sustainable food system on their campus; realfoodchallenge.org

For the full text of the commitment, see **casfs.ucsc.edu** *and select the "Farm-to-College" link*

Annual events, from the UCSC Athletics & Recreation's Cornucopia (formerly Fall Fest) and the Harvest Festival to the Spring Strawberry and Justice Festival and the UCSC Dining's Annual Local & Organic Tasting Fair, offer a chance to learn more about the work that the Food Systems Working Group is doing to meet UCSC's Real Food Campus Commitment.

Farm & Gardens Food Services
Community Impacts Classes

Measure 43

In Spring 2010, UCSC undergraduate students voted overwhelmingly to approve Measure 43, the Sustainable Food, Health and Wellness Initiative. Measure 43 generates funding each year from student fees to support a wide variety of education efforts, student grants, and other activities designed to promote a healthy campus food system that enhance students' understanding of the food system and their food choices. You can read about some of the student projects and events supported by Measure 43 funding on page 24. Learn more about Measure 43, how to apply for grant and public speaker funds, and upcoming events supported by Measure 43 at casfs.ucsc.edu. See the Farm-to-College link. **casfs.ucsc.edu/farm-to-college/measure-43-initiative**

Food Systems *Working Group* Organizations & Partners

Center for Agroecology & Sustainable Food Systems

CASFS

305 Ranch View Road, UCSC
Santa Cruz, 95064
(831) 459-3240

casfs.ucsc.edu

EMAIL: casfs@ucsc.edu

UCSC has been a leader in sustainable food and agriculture systems research, education, and public service for more than 50 years. Through the work of the Center for Agroecology & Sustainable Food Systems (CASFS), UCSC students, apprentices, staff, and faculty have developed cutting edge programs in food systems and organic farming research and extension, national and international work in agroecology, an internationally known apprentice training course, an award-winning children's garden, and much more. Members of CASFS have also played key roles in developing UCSC's model farm-to-college program and UC's Global Food Initiative. These efforts reflect our dedication to increasing the understanding and practice of environmental and social sustainability in the food and agriculture system.

UCSC has its own organic farm and a world-famous organic garden, managed by CASFS. The 30-acre UCSC Farm and 3-acre Alan Chadwick Garden serve as outdoor classrooms and research sites for students and faculty interested in organic farming and gardening, agroecology, and sustainable agriculture (see pages 48 and 49).

The UCSC Farm is also home to Life Lab, a science-based garden and nutrition education program for preschool–middle school students that offers internship opportunities throughout the year (see page 16). "Food, What?!", a program that uses food and farming as a vehicle for youth empowerment, is also based at the Farm (see page 16).

To learn more about upcoming events, activities, and other information about CASFS, including student job, internship, and volunteer opportunities, see **casfs.ucsc.edu** and sign up for email updates at **bit.ly/casfsupdates**. The UCSC Farm & Alan Chadwick Garden are closed to the public until further notice for the health and safety of the UCSC Community.

Volunteer & Internship Opportunities

Students can get involved in the Center for Agroecology and Sustainable Food Systems through classes, internships, and workshops. For information on internships and other student activities at CASFS, contact Damian Parr, dmparr@ucsc.edu, (831) 359-8710.

The Environmental Studies (ENVS) Internship Office also lists CASFS-related internships: Contact Chris Krohn, ckrohn@ucsc.edu or call (831) 459-2104. Read more about ENVS internships on pages 32.

Students learn about no-till agriculture at a research plot on the UCSC farm.

The Community Agroecology Network (CAN)

CAN

PO Box 7653
Santa Cruz, CA 95061
(831) 459-3619

canunite.org

CONTACT: Sophia Bassett, Youth Network Coordinator

EMAIL: agroeco@canunite.org
Carmen Cortez, Associate Director
Email: carmen@canunite.org

CAN is a multinational non-profit organization working toward social, economic, and environmental justice in five regions of Nicaragua, Mexico, and California. CAN forms action research partnerships with community-based organizations, farmers' cooperatives, nonprofits, and universities to generate local solutions for community-based sustainable development. Their programs promote agroecological

farming practices, food sovereignty/security, alternative economic trade models, and empowerment of rural youth and women locally and abroad. Through their website you can: order AgroEco© Beyond Fair Trade coffee, sustaining small-scale farmers; take part in CAN's action research projects to reduce seasonal hunger; and collaborate with CAN on community-based programs in the CAN international network. Join us locally as CAN, Growing Justice youth, and Mesa Verde Gardens broaden action-research and culturally sustaining practices for food systems change in Watsonville. Stay tuned as CAN re-folds social movement into agroecology and just food systems!

Volunteer & Internship Opportunities

We have local and international internship opportunities available for academic credit. Each quarter we collaborate closely with the Friends of CAN (FoCAN) student organization. To get involved with CAN's efforts to raise consciousness about food justice and/or our Annual International Youth Exchange (Intercambio), please contact Sophia Bassett (agroeco@canunite.org). To get involved with FoCAN's efforts to foster dialogue and experiential learning about the global food system and sustainability, please contact focan@ucsc.edu or visit **focan.weebly.com**.

Campus Sustainability Council

Rachel Carson College Commons, Room 210
200 Heller Drive
Santa Cruz, CA 95064
(831) 459-1714

enviroslug-csc.org

CONTACT: Student leadership email

EMAIL: csc@ucsc.edu

The role of the Campus Sustainability Council (CSC) is to foster and support student initiatives for developing sustainable practices on campus. As established by ballot measures 9 and 14, CSC obtains $6 in campus fees every quarter to provide grants for registered UCSC student organizations. These grants are used to put on programs and events that create, implement, and monitor environmentally sound practices on campus as established through the protocol outlined in the Blueprint for a Sustainable Campus. These organizations additionally facilitate greater collaboration amongst students, the administration, staff, faculty, and the community.

Volunteer & Internship Opportunities

We would love to have new members for the full 2020-2021 school year! We accept applications every fall for students interested in becoming a council member. Please email csc@ucsc.edu or visit us at **enviroslug-csc.org** for more information.

Education for Sustainable Living Program (ESLP)

200 Heller Drive
Santa Cruz, CA 95064
(831) 459-1714

eslp.enviroslug.org

CONTACTS: Student co-chairs can be reached at eslp@ucsc.edu

The Education for Sustainable Living Program (ESLP) is a collaborative space, focused on reshaping the way we learn within academia, embracing student agency, and providing opportunities to engage in issues of social and environmental justice. By using models of horizontal learning and critical pedagogies, ESLP supports student-facilitated Action Research Teams and a Spring Series. ESLP fosters a space where individuals can internalize sustainability & social justice and apply it to academia and greater society. Our program is guided by the Blueprint for a Sustainable Campus for the University of California, Santa Cruz - created by Enviroslug.

Take the class: ESLP is offered every spring quarter. It can be found under the Rachel Carson College through UCSC portal.

ESLP has many positions available: internships and volunteer opportunities!

For more info, contact the student organizers at **eslp@ucsc.edu**, or call enviroslug office (831) 459-1714.

Volunteer & Internship Opportunities

Students can be involved with ESLP in three ways:

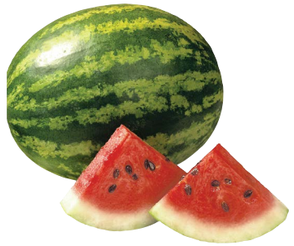
a. **Organize**: Organizers work with core group of students to design and implement the structure of the class.

b. **Facilitate**: Students interested in creating their own class can apply to be a facilitator. Facilitators design their course in winter and teach it in the spring.

c. **Take the class**: ESLP is offered every spring. It can be found under Rachel Carson College through the UCSC portal.

ESLP has many positions available in their leadership as well as internships and volunteer opportunities!

For more info contact the student co-chairs at eslp@ucsc.edu, or call the SEC/ESLP office (831) 459-1714.



People of Color Sustainability Collective

Ethnic Resource Centers
3rd Floor Bay Tree Building
1156 High St.
Santa Cruz, CA 95064
Monday–Friday, 8am–5pm

pocsc.ucsc.edu

CONTACTS: pocsc@ucsc.edu

The mission of the People of Color Sustainability Collective is to make UCSC a leader not just in mainstream sustainability, but also environmental justice, in recognition of our changing demographics and pressing ecological challenges. The PoCS Collective represents a groundbreaking collaboration between the Ethnic Resource Centers, Colleges Nine and Ten, and the UCSC Sustainability Office, and we will continue to grow the coalition through outreach to departments, student organizations, and other units.

Volunteer & Internship Opportunities

Internship opportunities for the People of Color Sustainability Collective are offered at the end of spring quarter for the following academic year. Interns work collaboratively with other campus Resource Centers. PoCSC student interns learn about and engage with environmental issues while gaining leadership, facilitation, event planning, project management, and research skills.

Kresge Community Gardening Cooperative

kresgegardencoop.weebly.com

CONTACTS: Kresge Garden Co-op Core, garden-coop-core@googlegroups.com

The Kresge Garden is a beautiful one-third acre site nestled between the Porter Meadow and Kresge College, abundant with fruits, flowers, vegetables and herbs. And people!

In recent years the gardeners have tripled the garden's size, built a greenhouse, planted a food forest, and started many exciting projects for you to get involved in this year. See page 50 for more!

Volunteer & Internship Opportunities

Come learn and play at our work parties every Sunday from 10 am–12 pm. Also, consider becoming either a working member or core (paid) member in the Co-op, or doing a 2-unit Environmental Studies internship (see page 32).

Kresge Community Natural Foods (aka Kresge Coop)

(831) 459-1506

kresge.ucsc.edu/activities/coops/food-coop.html

EMAIL: kresgenaturalfoodscoop@gmail.com

Weekdays 9 am–6 pm

Accepts EBT

The Kresge Food Co-op has been a Kresge College tradition for over thirty years, supporting small farmers, including the UCSC CASFS Farm, and the Kresge Organic Garden. The Kresge Community Natural Foods Co-op is a nonprofit, student-run food store located on the south side of Kresge. While anyone can buy food at the Food Co-op, members receive a discount. The Co-op operates as a collective and a variety of membership options are available. Special pricing is available on bulk orders. Come in for groceries, lunch, snacks, hot coffee, tea, or just to spend time connecting and making new friends.

Volunteer & Internship Opportunities

To volunteer, come in whenever you are available and offer your time to the person behind the register. Volunteers receive 10% off weekly purchases with a one hour minimum commitment.

Life Lab Garden Classroom on the UCSC CASFS Farm

1156 High Street
Santa Cruz, 95064
(831) 459-5395

lifelab.org

CONTACT: Amy Carlson

EMAIL: amy@lifelab.org

OUR MISSION STATEMENT:
Life Lab cultivates children's love of learning, healthy foods, and nature through garden-based education. Located on the UCSC Center for Agroecology & Sustainable Food System's (CASFS) Farm, Life Lab manages the Garden Classroom, a model educational garden. In the Garden Classroom, Life Lab offers teacher trainings and internships in garden-based science and environmental education, and serves thousands of children and youth through field trips and summer camps. Life Lab's newest site, the Blooming Classroom in Watsonville, also serves thousands of children each year on school field trips and afterschool programs.

Volunteer & Internship Opportunities

Interns teach standards-based science, gardening, and sustainable agriculture concepts to local school groups (preschool–middle school). Interns receive training in: garden-based science education, working with children, concepts in organic gardening, environmental education, games, songs, activities, and much more! Internships are available Fall, Winter, Spring, and Summer Quarters, for 2 or 5 credits. Contact Amy Carlson at (831) 459-4035, amy@lifelab.org.

Food, What?! on the UCSC CASFS Farm

1156 High Street
Santa Cruz, 95064
(831) 459-4576

foodwhat.org

CONTACT: Irene O'Connell

EMAIL: Irene@foodwhat.org

OUR MISSION STATEMENT:

FoodWhat?! is a youth empowerment and food justice organization using food, through sustainable agriculture and health, as the vehicle for growing strong, healthy, and resilient teens. We partner with low-income and struggling youth across Santa Cruz County to grow, cook, eat, and distribute healthy, sustainably raised food and address food justice issues in our community.

Volunteer & Internship Opportunities

Interns work with staff and/or high school-age youth on a variety of projects. Farm interns assist in getting the farm up and running in the Spring and then support the ongoing operations throughout the season. Media interns document the youth's journey through their time in FoodWhat and participate in marketing and social media. Admin and Development interns help bottom line core non-profit operations. Internships are available Fall, Winter, Spring, and Summer Quarters, for 2 or 5 credits. Contact Irene O'Connell at (831) 459-4576, Irene@foodwhat.org. *Unfortunately, we are not accepting interns at this time.*

Program in Community & Agroecology (PICA)

The Sustainable Living Center/
Lower Quarry
(831) 459-3675

pica.ucsc.edu

https://ucscpica.wixsite.com/ucscpica

CONTACT: PICA Student Leadership Team, PICA Program Coordinator Karely Valdez, PICA Staff Advisor Margaret Bishop

EMAIL: pica@ucsc.edu, kvaldezl@ucsc.edu, mlbishop@ucsc.edu

The Program in Community and Agroecology (PICA) is a student organization that focuses on experiential learning, sustainability, and food systems. PICA's primary academic mission is to engage students with sustainability through practical experience and the sharing of community based knowledge. Emerging themes of discussion include, but are not limited to: power dynamics (racism, classism, sexism, etc.), lack of representation, knowledge validation, staff and student relationships (student autonomy), student accountability, and intentional inclusivity. Through practical training in agroecology and organic gardening, student involvement in campus and community gardens, and the development of local composting projects, PICA students are able to integrate Agroecological principles of sustainability, food production, food justice, and social justice into everyday life. With PICA, students have the opportunity to grow their own food together, share meals together, and explore ways to live more sustainably.amongst those who need it most via events, garden workdays, and workshops.

Volunteer & Internship Opportunities

PICA offers Garden Workdays 2-3 days a week- rain or shine! We meet in A- Quad at the entrance to the Village at UCSC. Students can choose between a variety of hands-on activities including digging garden beds, pulling weeds, building compost, planting veggies, and sowing seeds. A free garden grown organic lunch is always served! Please visit our website, **https://ucscpica.wixsite.com/ucscpica**, for more information regarding upcoming sustainability events, workshops, and internship opportunities.

Student Environmental Center (SEC)

Rachel Carson College Commons,
Room 210
200 Heller Drive
Santa Cruz, CA 95064
(831) 459-1714

sec.enviroslug.org

CONTACTS: Carmen Gutierrez (staff advisor) and Student Co-chairs

EMAIL: cgutier9@ucsc.edu (staff), seclead-group@ucsc.edu

Our mission is to collaborate with the University to find ways to implement environmentally sound practices on campus. As a fully registered student organization founded in summer 2001, the SEC serves as a central space for existing student environmental organizations, and encourages the development of new projects.

We currently have campaigns focused on the ten topics highlighted in the Blueprint for a Sustainable Campus. We are a campus-wide organization based at Rachel Carson College where we hold the majority of our organizational meetings. We have weekly Steering Committee meetings, where we determine the course of our organization. These meetings are open to the the community (see the SEC website for the most up-to-date meeting times).

Volunteer & Internship Opportunities

The SEC has many positions available in leadership as well as internships and volunteer opportunities.

We are looking for creative and passionate students interested in building their leadership skills and helping to make UC Santa Cruz a sustainable campus!

We meet on select Wednesday evenings in the Rachel Carson College Red Room.

For more info contact the Student Co-chairs at seccochair@ucsc.edu or call the SEC office at (831) 459-1714.

Real Food Challenge

Oakes College,
Room 311
150 Heller Drive
Santa Cruz, CA
95064

realfoodchallenge.org

ADVISOR CONTACT: Margaret Bishop

EMAIL: mlbishop@ucsc.edu

The Real Food Challenge works in conjunction with student leaders and administrators across the state to create and implement clear guidelines and best practices that prioritize local, organic, and socially responsible purchasing as well as waste reduction and green dining facility standards. This will support the health of consumers and workers, local economies, the environment, and California agriculture. As a project of FSWG, students work with their peers and partners in UCSC Dining to undertake a range of activities, including engaging their peers through popular education and advancing food sourcing assessment to better understand relationships and opportunities for change in the campus food system. Find out more at **realfoodchallenge.org**.

Volunteer & Internship Opportunities

Through internships and projects of the Food Systems Working Group you can get involved with RFC. Contact Tim Galarneau at tgalarne@ucsc.edu.

UCSC Arboretum

Located on Empire Grade, between the East and West entrances to the UCSC campus
(831) 502-2998

arboretum.ucsc.edu

EMAIL: arboretum@ucsc.edu

The UC Santa Cruz Arboretum was founded in 1964 just before the first students started attending UCSC. It is a botanical garden that promotes drought-tolerant plants from Mediterranean climates around the world that are appropriate for the Central Coast. Using drought-tolerant plants not only saves water, it reduces the greenhouse gases produced in the pumping and purifying of water for gardens.

In addition to having the largest collection of Australian plants outside of Australia, the Arboretum cultivates the largest collection of conifer genera in the world, the largest collection of New Zealand plants outside of New Zealand, "primitive flowering plants," dozens of endangered species from around the world, and the largest collection of Dudleya anywhere. The collection also includes plants that are edible, utilitarian, or that have indigenous medical uses. The Arboretum's gardens are open every day from 9 am–5 pm and are free to UCSC students.

Volunteer & Internship Opportunities

The Arboretum accepts interns and volunteers year round. Internships may be in horticulture, conservation education, endangered species, habitat restoration, plant taxonomy, various topics about native plants, or science writing, among others.

For internships and work study jobs contact: Brett Hall, California Native Plant Program Director, brett@ucsc.edu, (831) 502-2304.

For volunteering and internships with the the Amah Mutsun Relearning Garden Program contact Rick Flores, Curator of California Native Plants, rflores@ucsc.edu, (831) 502-2310.

Banana Slugs for Animals

SOAR Student Organization
(831) 427-2998

facebook.com/groups/29417064795/

EMAIL: slugsforanimals@gmail.com

Banana Slugs for Animals is an on-campus group at UCSC that focuses on education about animal agriculture and food alternatives to animal products. This group is also great for those who are vegan, vegetarian, or interested in the veg diet. You don't have to be vegan to join! All individuals are welcome!

Food Systems Working Group Organizations & Partners

Cowell Coffee Shop: *For the Peoples*

The Cowell Coffee Shop: For the Peoples is a student-run cafe designed to increase student food access. The cafe processes local and farm fresh produce from campus and our farmers markets into juices, purees, fruit leathers, fermented goods, pickles, jams, dried fruit, and other preserves. In addition, the Coffee Shop has partnered with the Slug Support Pantry during COVID to serve as a distribution hub for second harvest goods and semi-prepared meal kits made from scratch at the cafe, all free of charge in an effort to provide students with access to healthy food options. The Coffee Shop is collaborating with Slugs in the Kitchen as well as other CASFS partners. These collaborations seek to put together online curriculum, workshops, and conversations around food insecurity, and cooking classes designed specifically around the UCSC food system.

Located in Cowell College near the heart of eastern campus, the Coffee Shop also serves as a community space for students to study and connect with peers. Post-pandemic, we plan to utilize the café to hold village events: open mic evenings, movie nights, hosting student organizational gatherings, curated dinners, and more. Through these events, we hope to nourish and foster student engagement within our UCSC community.

Starting next year, the Coffee Shop team will be rolling out our CASFS Mobile Food Hub: a 16' food trailer that will serve lunch, distribute produce, and travel around campus to offer food at special events and workshops. It will primarily be stationed at Oakes College to balance out our basic needs presence geographically on campus. The trailer will have a rotating menu that seeks to celebrate the diverse culinary diaspora of our students at UCSC and be rooted in the use of local, seasonal produce.

We recognize that the food security conversation needs to shift toward a more comprehensive basic needs framework, and hope that the Cowell Cafe and Mobile Food Hub can operate as nexus points for engagement and access to our support systems. Students often face overlapping needs and crises during their time in college - housing and financial security are tied to and affect food access, nourishment, and overall wellness. We envision a future where hunger is not normalized as part of the college experience.

We believe that by creating a non-transactional community hub woven into our campus farms and broader local food system, we are creating a glimpse of what such a future on campus could look like. Though these spaces do provide emergency food relief, they are additionally designed for students to congregate, eat, learn, collaborate, and participate in every aspect of our food system, from seed to kitchen.

Follow us on our **Instagram: @cowellcoffeeshop**

Recipe: Umeboshi Plums

This ancient Japanese technique of salting and pickling plums is uniquely sour and salty. Some people call them the "secret of longevity." Being preserved fruit, they are incredible umami flavor bombs you can use for the rest of the year, whether you are pulsing them into a dressing, serving them with sticky rice, or chopping them up and adding them to a salad.

You're looking for yellow japanese plums that are just ripe, but not yet soft. If some of your ume are still a little green, put them in a paper bag and let them ripen in a warm place for another day or two. Don't use any plums with bruises or discoloration. Wash your plums thoroughly and then carefully dry with paper towels or a very clean rag. Then remove the stems without piercing the skin. The easiest way to do this is by carefully poking them out with a bamboo skewer.

Sterilize your container by rinsing it with boiling water and wiping it down with alcohol or a rinse free sanitizer solution. An ideal container would be a cylinder shaped urn with an open top. A large mason jar or a deep pan works as well. Weigh your pitted plums, and add 10% of the total weight in salt (e.g. 10 lbs of plums, 1 lb of salt.) Add a splash of high proof alcohol to prevent mold. Mix thoroughly with well washed hands or a sanitized rubber spatula and put into your container. Cover the plums with saran wrap and then put a plate over the top of the plums, followed by a weight of roughly 4kg to exert pressure on the ume while you are sweating them. Put in a dark cool place.

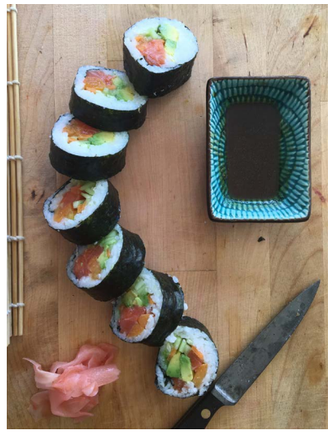
After about 2 or 3 days check your ume. If they have released some water, reduce the weight on the plate down to about 2 kg. 1 week later, this is your opportunity to optionally add red shiso if you can find it. Take the red shiso and strip it off the stem. Wash and spin thoroughly. Massage in 10% of the weight of salt into the shiso and pour off any of the bitter liquid that it releases. Add your salted shiso to the plum and water mixture and put back the saran wrap over the plums and shiso. The shiso will add aroma as well as dye the umeboshi to their signature darker shade. Place the plate back on top, this time without a weight.

Wait 3-4 weeks and then strain the plums, reserving the delicious ume-zu (plum vinegar) for use in cooking. Lay the plums and shiso out on a cooling rack and put them out in the sun for 1-3 days depending on the intensity of the weather (3 days for 60 degrees and foggy, 1 day for 90 degrees and sunny.) Bring them in at night - tanuki love umeboshi! The dried plums can be stored in a sanitized jar and will keep for several years. Pulse the dry shiso in a spice blender and use it as a garnish or seasoning.

Slugs In the Kitchen Workshops

Slugs in the Kitchen is a peer to peer workshop program hosted in the Cowell Coffee Shop, intended to foster a sense of community and learning around kitchen spaces and students' role in the broader food system. Instruction is designed to inspire confidence, fun, and creativity in the kitchen by empowering students to cook healthy, dynamic meals for themselves. Courses highlight local and seasonal ingredients available from campus farm spaces and through Basic Needs pantry programs. Slugs in the Kitchen curriculum strives to honor and uplift the wide range of culinary diasporas that UCSC students come from and establish meaningful connections between students and the world around them through the food that they eat. Follow us on Instagram @slugsinthekitchen_ucsc to learn more!

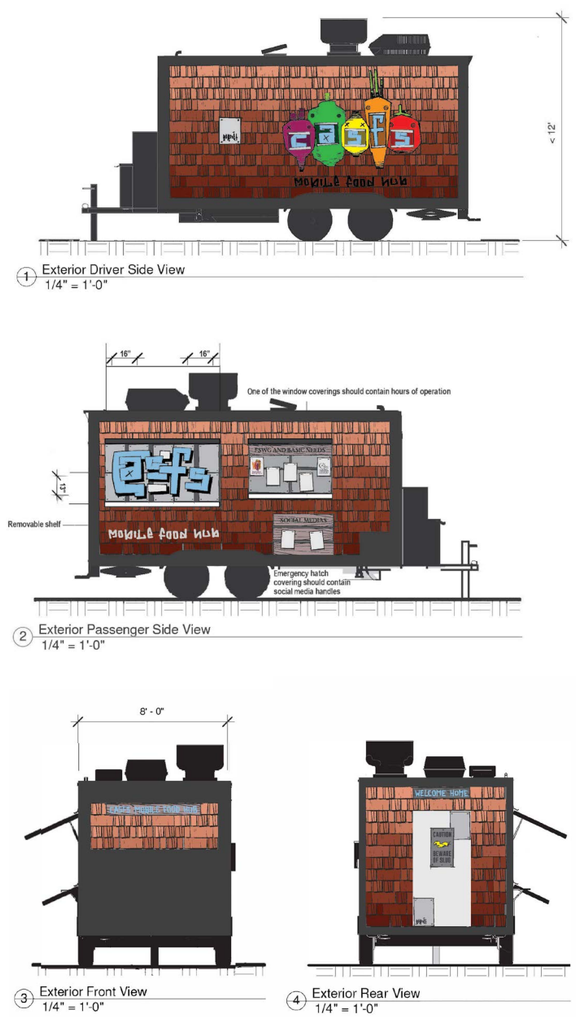
For more information on UCSC Basic Needs and the Cowell Coffee Shop, visit **basicneeds.ucsc.edu**



CASFS Mobile Food Hub Trailer Wrap Design Contest Winner Announcement

CASFS is proud to announce the winner of the Mobile Food Hub Design Contest:

Elijah Solow-Ohashi!



Current UC Santa Cruz students who are enrolled through the 2020 fall quarter were invited to submit designs for the wrap design contest for the new CASFS Mobile Food Hub. The Mobile Food Hub is a 16 foot kitchen trailer that will be regularly stationed on the UC Santa Cruz campus beginning in fall of 2020. It will travel across campus for meals, food events, and educational collaborations to advance basic needs support. The trailer is the latest addition to UCSC Basic Needs food access resources directly connected with Cowell Coffee Shop non-transactional cafe. It was a difficult deliberation with a dedicated student and staff review and selection committee. The selected artist received a departmental award for their contributions of $1,000 as well as two runner up student designers receiving $250 for their efforts! Congrats to all who entered and contributed their creativity and enthusiasm for the mobile resource trailer wrap!

For more information on the CASFS Mobile Food Hub, please see page 5 of the guide and visit **basicneeds.ucsc.edu**

Again, many thanks to everyone who participated!

Student Poetry: Milo

SUBMISSION BY: Milo

PRONOUNS: They / Them

MAJOR/YEAR: Sociology /Junior Transfer

COLLEGE AFFILIATION: College Ten

HOMETOWN: Montclair, California

Love Poem: Dandelion

The hills are my home.
I wave hello to the bees,
and watch over the tides.

I live among the cows
and the crocus.

I live among the
coffeeshops and pigeons.

A fairy godmother of sorts,
I grant your every wish.

I've learned to be unafraid
of new beginnings,

to feel at ease in
empty valleys, and
playgrounds filled with laughter.

And my only wish,
is to bring a little magic
to the places I inhabit.

Planting Guide

Throw out your collection
of bottled up fears

And tend to your garden
Of shames and worries.

Apprende a sentir
segura en tu propio cuerpo

Deja que tu mente
floreca con orgullo

Water your hopes
And light a candle
to your everyday triumphs.

See the world
Through brand new eyes.

Stretch your arms
up like branches

Take up the space
you were never allowed

Climb to the top of the jungle gym
Run in the halls

Let yourself be present,
Feel your feet touching the floor
the pen across the page

Make a friend,
Make a mistake,
Make it better.

Notice how the light hits the trees,
How the shadows hover
over the leaves.

Thank you so much for your beautiful poetry Milo!

The *Demeter Seed Library* & Much More!

Student projects funded by Measure 43

The Demeter Seed Library of UCSC involves local farmers, gardeners, students, and biologists who believe in the importance of preserving the genetic heritage of our food.

In a seed library, a community can store its rare heirloom varieties of seeds. We hope to present an alternative to the industrialized and patented mainstream seed system. We seek to preserve biodiversity and provide free, heirloom, high quality seeds to people. We want to create a living seed library, not just a vault of frozen seeds.

Through free seed "loans" and exchanges, the library helps small gardeners and mid-sized organic farmers gain access to locally adapted organic varieties. We hope to decrease our community's reliance on large seed companies and are strongly opposed to the patenting of life by genetic engineering companies.

To borrow seeds from the seed library come to our free seed exchanges during the fall, winter, and spring quarters or contact demeterseedlibrary@gmail.com to set up a meeting with the seed librarians. Learn more by "liking" our Facebook page, **www.Facebook.com/DemeterSeedSavingProject**, and going to **casfs.ucsc.edu/farm-to-college/demeter-seed.html**.

Measure 43 (M43) has funded a variety of campus staff- and faculty-advised projects. In addition to the Demeter Seed Library (at left), M43 grants included support for —

- **The Slug Support Program Student Pantry,** providing summer and fall food sourcing grants (located at the Cowell Coffee Shop) with healthy and sustainable food options. For more info on the Pantry and how we can support you please contact our front office at (831) 459-4446.
- **Student-led Instruction and Peer Outreach at the Kresge Garden,** designed by students with a space led through peer-facilitation providing garden internships and partner programs that are flourishing. To plug into the Kresge Garden check out **kresgegardencoop.weebly.com** or contact us through: garden-coop-core@googlegroups.com. See more about the Kresge Garden on page 50.
- **The Program In Community & Agroecology (PICA)**, PICA provides a unique approach to teaching students about sustainable food systems, as well as providing opportunities for students to gain garden-based skills. Measure 43 provides funding for PICA staff and students to connect campus gardens via collaborative meetings and sustainability events/programs, while also providing hands-on education to students in civic agriculture and the local food system during garden work groups. For more info check out: **pica.ucsc.edu**.
- **Fostering Collaboration amongst UCSC, Calabasas Elementary School, and Watsonville Families.** This project integrates garden-based education, undergraduate research, and community outreach to inspire UCSC students to help address food and educational inequity in the Watsonville community. Among other activities, UCSC students worked with the staff, faculty, and youth of Calabasas Elementary School to implement hands-on, garden-based curricula for first through sixth graders in the after-school enrichment program.
- **Rachel Carson College Garden Course** hosted by Rachel Carson College and the Food Systems Working Group. M43 supports the student-run garden course offered quarterly. For more information see page 53.

In addition to supporting grants, Measure 43 co-sponsored over 30 programs and events in 2019-2020 including the Sustainability Tent at Athletics & Recreation's Cornucopia, Fall Harvest Festival, Slugs in the Kitchen workshops offered through Athletics & Recreation (**opers.ucsc.edu**) and the annual Strawberry and Justice Festival.

Further, Measure 43 supports a team of student interns conducting research and analysis on campus food purchases to better understand how to increase local, organic, humane, fair, and socially just relationships with those who harvest, process, and distribute food we consume at UCSC.

In the coming year we are looking to increase partnerships to support student food access and security as an important commitment for ensuring no UCSC Slugs go hungry. With the development of the UCSC Basic Needs Working Group we will be working closely to advance new services, communication, and support for students at UCSC who live on or off the hill.

Stay up to date at **casfs.ucsc.edu/farm-to-college/measure-43-initiative/index.html** with M43 events, programs, and projects! If you're interested in further involvement in M43 efforts please feel free to contact Tim Galarneau at tgalarne@ucsc.edu.

UC Global *Food Initiative* & Student Fellowships

Initiated in 2014 by former UC President Janet Napolitano, the **UC Global Food Initiative (GFI)** uses the UC system's expertise in research, education, and outreach to improve the food system, both locally and around the world.[5] The GFI is addressing topics such as food security on UC campuses, agroecological practices, and resource conservation, as well as encouraging hands-on agricultural education, improving K–12 school food programs, and increasing the amount of locally produced, organic food available to the UC community. Student fellowships are also available through the GFI for both undergraduate and graduate students.

At UCSC, GFI efforts take place through a number of subcommittees on which CASFS and UCSC staff work with members of other UC campuses to pursue GFI's goals. Subcommittee topics include student food security, research on sustainable agriculture, experiential learning, access to locally grown organic produce, campus food procurement, and K–12 dining options. With respect to bridging UCSC with high school age youth, CASFS partnered with Food What!?, to develop a toolkit highlighting resources and strategies for Universities to better support youth (high-school age) empowerment projects.[5]

GFI funds set up hoop house infrastructure to continue to support production for Basic Needs through the winter at the UCSC Farm.

You can read more about the UC Global Food Initiative at **https://casfs.ucsc.edu/research/gfi.html**

Student Fellowships through GFI

The Global Food Initiative offers a student fellowship program for undergraduates and graduate students to work on research projects or internships related to GFI efforts. Fellowships for the academic year are for $3,000, with a spring quarter application deadline for the following academic year. For more information, please contact Tim Galarneau, tgalarne@ucsc.

[5] **https://www.ucop.edu/global-food-initiative/**
[6] **https://www.ucop.edu/global-food-initiative/_files/food-what-final-toolkit.pdf**

The *Real Food* Calculator Project

In February 2012, former Chancellor Blumenthal signed The Real Food Campus Commitment, pledging UC Santa Cruz to purchase food that not only truly nourishes but also acknowledges producers, consumers, communities, and the earth (see page 13).

The Real Food Calculator is a tracking system that works to increase UCSC Dining's purchases of "real food," a holistic term for a value-based food economy. Food purchases are classified as "real food" if they meet one of four categories:

• Local and community based: Food purchases can be tracked to locally owned and operated farmers and businesses. Food products travel fewer miles and support the local economy.

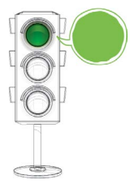
• Humane: Classification for animals that are raised in a stress-free environment, without hormones and unnecessary medication.

• Fair: Workers in all aspects of the food production system, including harvest, distribution, and food preparation, have access to safe conditions, a fair wage, and equal opportunity employment.

• Ecologically sound: Farmers and business owners run food production operations with sustainable practices such as renewable energy, alternative agriculture, and preserving natural resources.

The past Real Food Calculator student leaders, Oscar Garcia and Morgan Bundrant audit dining purchases to support a more just and sustainable food system at UCSC!

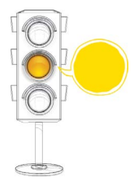
Purchase qualifications are then categorized into a Real Food criteria that works like a stoplight, using green, yellow, and red categories to track the amount of sustainable food on campus. The stoplight creates a visual representation of whether a food product meets the Real Food criteria. For example:



GREEN LIGHT: Meets the standard of real food

• Produced fewer than 150 miles away

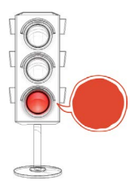
• Independently owned businesses and farmers



YELLOW LIGHT: Counts as real food

• Produced fewer than 250 miles away

• 50% of ingredients must meet Real Food criteria



RED LIGHT: does not meet Real Food criteria

• Existing labor violations

• Disqualifying ingredients: high fructose corn syrup, caramel coloring

• Producer is known to be a Concentrated Animal Feeding Operation (CAFO)

The objective of the Real Food Calculator is to remove or replace non real food purchases (red) with real food (green).

The Real Food Calculator effort at UCSC also informs and engages meal plan holders, UCSC Dining administration and staff, and other stakeholders interested in sustainable procurement through partner events such as UCSC Dining's Annual Local and Organic Tasting Fair to quarterly workshops and real food coding parties!

This project is driven by the UCSC Food Systems Working Group's (FSWG's) partnership with UCSC Dining. If you would like to get involved by helping use the Real Food Calculator to assess dining hall items, increase engagement with meal plan holders, or if you have any feedback on the project, please contact Tim Galarneau at tgalarne@ucsc.edu with "Real Food Calculator" as the subject and "Like" the **UCSC Food Systems Working Group** Facebook page to follow our activities.

UC Santa Cruz *Dining*

This year, the dining experience has been modified to accommodate current public health guidance. Reducing the spread of COVID-19 remains a top priority, and we are continuously evaluating how we can best achieve this goal.

Dining halls are not offering drop-in meal service; instead, all meals must be ordered online in advance, and picked up at the specified time. Face coverings and social distancing are required for meal pick-up. Learn about online ordering using the GET App by visiting dining.ucsc.edu. Dining halls will not be open to the public, and seating will not be offered until further notice.

Other on-campus dining options may be available. Visit **dining.ucsc.edu/eat** to see what's open today.

The GET App

With the GET app or the GET website (**get.cbord.com/ucsc**), students can...

• Purchase Flexi Dollars

• Purchase Slug Meals

• Purchase a voluntary meal plan

• Order a meal for pick-up from the dining hall

• Scan in at the dining hall entrance using the app on your phone and the contactless scanner

• Check your account balance

Get more than you paid for! Using the GET App, you can get free Slug Meals when you buy in large quantities. You can also get 1000 Flexi Dollars for $850, or 1500 Flexi Dollars for $1275. A Flexi Dollar is the value equivalent to the US Dollar, so this is a great deal for students, faculty, and staff. Flexi Dollars can be used anywhere on campus, and are accepted at some local off-campus businesses. NEW FOR 2020! GrubHub now accepts Flexi Dollars, so you can use them as currency anywhere and everywhere that GrubHub operates. More details at **dining.ucsc.edu**.

Our Dining Halls

UCSC has five dining halls. See what's open today by visiting **dining.ucsc.edu.**

Cowell/Stevenson

Located on the hill above the East Field, this dining hall features a fantastic view of the Monterey Bay, with outdoor patio dining available to capture the crisp ocean breezes.

Crown/Merrill

Serving the east side of campus, this dining hall will serve as headquarters for the UCSC Dining Bakery Team this year.

Colleges Nine & Ten

Nestled in the redwoods near the academic campus core, this is our largest dining hall. Upstairs, you'll find Terra Fresca Restaurant and Coffee Bar.

Porter/Kresge

Serving the west side of campus, this dining hall features a remodeled serving area made with natural, sustainable textures and surfaces.

Rachel Carson/Oakes

Located near the West Field House, this dining hall features incredible views of the hillsides of Santa Cruz.

A Leader in Sustainability

UCSC Dining continues to be a leader within College & University Food Service in the area of sustainable dining programs. We are the 4th largest dining operation in the UC System, and *Food Management Magazine* recognized us as the 34th largest dining operation in the country. As a large-scale operation, our choices influence and inspire the dining industry to continually innovate in the areas of sustainability and social responsibility.

Buy Fresh, Buy Local

UCSC was the first campus in the nation to become a "Buy Fresh, Buy Local" partner. We support local farmers and regional economies, and buy local foods as often as possible. Local foods consume fewer fossil fuels during transportation, since their farm-to-table journey is shorter.

We emphasize the significance of local and sustainable food on "Farm Fridays," where our chefs create special dishes using local, organic, or ecologically sound ingredients. This strengthens our partnerships with local growers and ecologically responsible vendors. Connect with us on social media to know when Farm Fridays return! **Instagram/ Facebook/Twitter @ucscdining**

Social Responsibility and Commitment to the Environment

UC Santa Cruz Dining recognizes the vital role we have in a sustainable food system. Our programs include:

- Supporting our campus community by purchasing organically grown produce from the UCSC Farm, run by the Center for Agroecology & Sustainable Food Systems.
- Serving 100% organic locally-roasted coffee, including beyond-fair-trade coffee from CAN (Community Agroecology Network; see page 15).
- Participating in food drives to support Second Harvest Food Bank.
- Acting as the community's largest student employer, providing job experience and skills for 900+ student employees.
- Providing a living wage, full benefits, and professional development programs to our diverse body of food service workers.
- Purchasing fair trade and sustainable foods and goods whenever possible.
- Hosting our annual free Local & Organic Tasting Fair each April.
- Celebrating local foods via Food Day each October.
- Participating in Food Systems Working Group meetings and events, and Global Food Initiative collaborations such as Swipes for Slugs, which helps feed students in need.

UCSC DINING ACCOMPLISHMENTS

2017-2020 Grade A on peta2's Vegan Report Card

2015 Environmental Protection Agency Award for Waste Source Reduction

2014 Guinness World Record for World's Longest Granola Bar

2012 Real Food Challenge Commitment

2012 Princeton Review Top 10 Cool Schools

2011 PETA's #1 Vegetarian Friendly Campus in the Nation

2010 Plenty Magazine's Greenest Cafeteria Award

2009 Regional Winner of the National Association of College & University Food Services Culinary Competition

2008 UCSC Chancellor's Achievement Award for Diversity

2005-2018 Multiple Awards at the City of Santa Cruz Clam Chowder Cook-off annual fundraising event

Vegetarian/Vegan Options

Vegetarian and vegan foods generally require fewer resources (water, land, fertilizers) to produce, and are in high demand among our community. We offer plenty of veggies and meatless options at every location and during every meal period.

Our Real Food Commitment

UCSC Dining works actively with the Real Food Calculator team to assess our volume of Real Food purchases. "Real Food" is a holistic term for food that is sustainable, local, humane, and fair. Our list of Real Food suppliers is constantly growing—some notable examples include local favorite Pacific Cookie Company, sustainable seafood supplier Real Good Fish, and local organic ice cream vendor Mission Hill Creamery.

ALL UC SANTA CRUZ DINING LOCATIONS HAVE BEEN AWARDED THE GREEN BUSINESS CERTIFICATION BY THE CITY OF SANTA CRUZ.

Waste Reduction & Education

As part of a comprehensive sustainability program, educating our students about waste reduction is a prime focus of UCSC Dining. We highlight this environmental issue with the help of our Sustainability Intern and the campus Zero Waste Team.

We encourage our guests to sample foods in the dining halls before asking for a plateful. Our "trayless" dining style also encourages smaller portions, helping to reduce food waste that is caused "when one's eyes are bigger than one's stomach." Our Sustainability Intern periodically conducts "Waste Buffets" at the dining halls, collecting and displaying the food waste generated by our guests, before it reaches the dish return. This creates a visually jarring display of food waste that encourages our guests to be mindful to ask only for as much food as they will realistically eat. Our efforts have also reduced our water consumption by over 1 million gallons per year.

Building awareness around recycling and composting has been extremely effective; in fact, in 2010 all of the dining hall trash compactors were converted to solar-powered compost compactors. We simply have less and less trash in our facilities. Conducting our events with Zero Waste practices also limits the amount of trash sent to landfill. In 2015, UCSC Dining won the Environmental Protection Agency's award for Waste Source Reduction!

Commitment to Quality

UCSC Dining prides itself on providing an excellent guest experience. Our talented and passionate culinary team participates in quarterly workshops to enhance their skills, keep up on the latest trends, and learn new cooking styles. The results are exciting menu offerings each quarter.

We believe a successful business is dependent on a healthy environment and we are actively working

Cafés and Restaurants

Visit **dining.ucsc.edu/eat** *to see what's open today*

Banana Joe's: Located near the Crown College fountain, this quick mart has everything you need, and is open late! Featuring a grill menu and a big selection of grab-and-go cooler items with plenty of snack options. This is the home of our online grocery store, with a wide selection of natural and organic foods to stock your apartment kitchen, all with the flexibility of using your meal plan—see grocery.ucsc.edu.

Terra Fresca Restaurant & Coffee Bar: Located above the Colleges Nine & Ten Dining Hall, Terra Fresca serves fine California cuisine, specializing in local, organic, seasonal, and sustainable menus. Amidst the redwood trees, it's perfect for students, faculty, and staff to enjoy a special lunch.

Perk Coffee Bars: With 3 locations in the academic campus core (Baskin Engineering, Earth & Marine Sciences, and the Physical Sciences Building), the Perk is a quick stop for organic espresso, coffee, and tea, plus sandwiches, pastries, and snacks.

College Eight Café: Located across from the Rachel Carson/Oakes Dining Hall, this is the spot to grab a quick coffee or bite between classes. We proudly serve organic, local Mission Hill Creamery ice cream, made by RCC alumnus, Dave Kumec.

Oakes Café: Located downstairs beyond the Oakes academic buildings, this café is the perfect spot for a grilled chicken sandwich, famous breakfast burrito, charbroiled burger, or acai bowl. Late night hours make this a popular student hangout.

Stevenson Coffee House: A favorite spot for delicious sandwiches, soups, salads, and quiche. Features a full espresso bar and delicious home-baked goodies every day (like our famous Fudgies!).

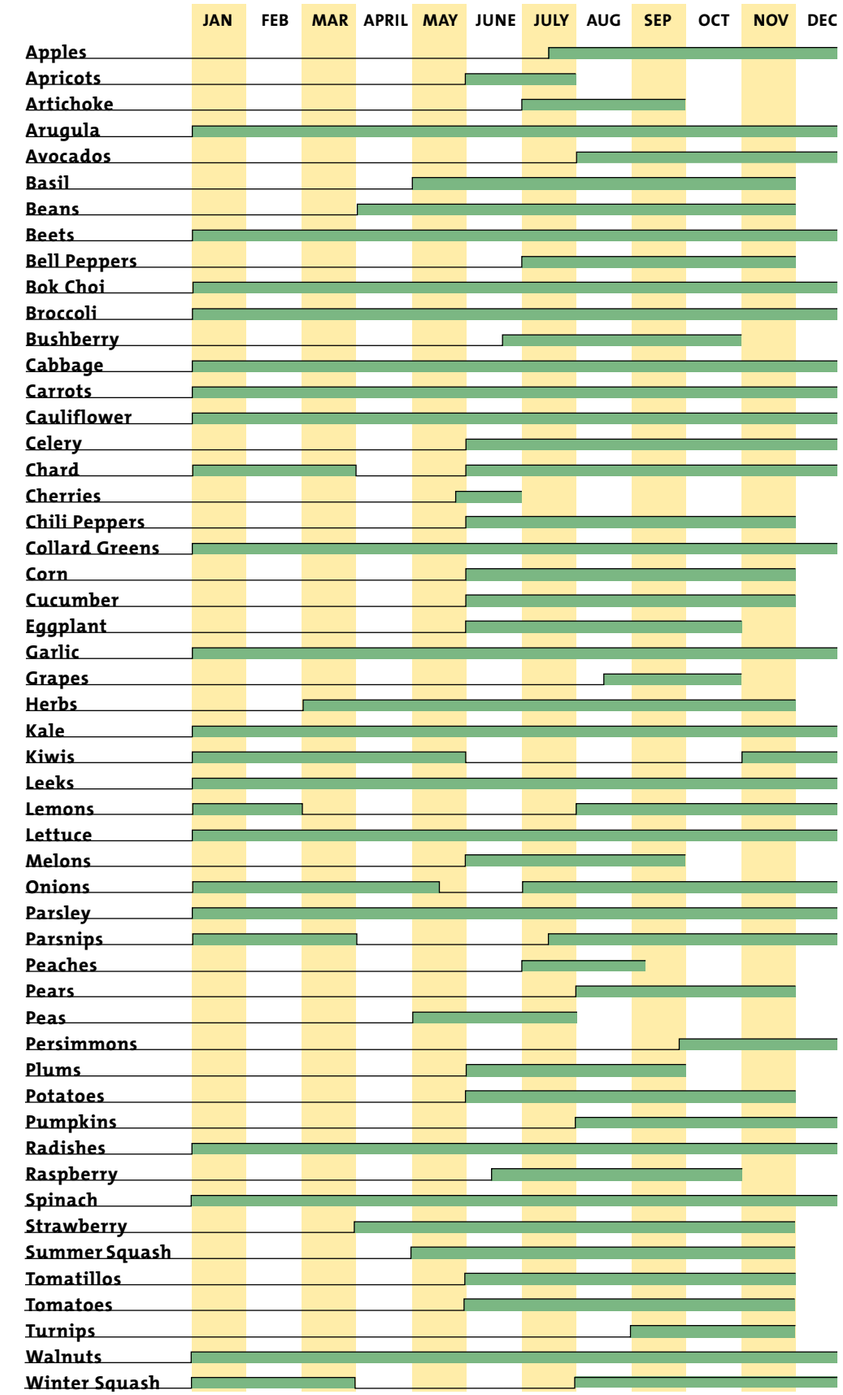
UCSC Catering: Let the talented staff at UCSC Catering make your event spectacular and delicious! From small meetings to large-scale events, we promise convenience, sustainable practices, and competitive prices. When you choose UCSC Catering, you're supporting the large team of students we employ!

FLEXI Dollars are accepted at all locations, including independent on-campus eateries.

Explore UCSC's Other Cafés and Restaurants

The following locations are not managed by UCSC Dining. Please contact each location directly with any questions you may have.

- **Vivas Mexican Restaurant,** located at Merrill College, prides itself on using only the freshest natural and organic ingredients, grown in California.
- **Terry Freitas Café,** located at Colleges Nine & Ten, is a non-profit student-run café and lounge.
- **The Kresge Co-op** is a non-profit student-run food store where everyone is welcome to shop. EBT accepted here!
- **Bowls by Cafe Brasil** located at Porter College, offers a variety of lunch bowls and juices.
- **The Global Village Café** at McHenry Library offers a full coffee bar along with juices, salads, sandwiches, and baked goods.
- **Ivéta Café,** located in the Quarry Plaza, offers breakfast, lunch, dinner, and a full espresso bar.
- **The Bay Tree Express Store,** located in the Quarry Plaza, offers fresh lunch options in their cold case, as well as convenient snacks, cold drinks, pastries, tea, and coffee.
- **Cowell Coffee Shop: For The Peoples,** located at Cowell College, is a non-transactional cafe and all students are welcome! More on page 20.



Get Academic Credit
Studying the Food System

Courses (2020–21)

ANTHROPOLOGY (ANTH)
- **110F** Evolution of Human Diet
- **110I** Cultures of Sustainability & Social Justice
- **110K** Culture through Food
- **110Y** Feeding California
- **146** Anthropology and the Environment
- **179** Slavery in the Atlantic World
- **194U** Environmental Anthropology: Nature, Culture, Politics

COMMUNITY STUDIES (CMMU)
- **186** Food & Agriculture Social Movements

RACHEL CARSON COLLEGE (RCC)
- **55** Service Learning Practicum
- **56** Media Internships for Sustainability
- **61/161** Education for Sustainable Living Program
- **81C** Designing a Sustainable Future
- **90** Rachel Carson College Garden Internship
- **151A** Sustainability Praxis in the Built Environment
- **151B** Innovation and Professionalization for Sustainability Designers
- **151C** Sustainability Laboratory Tools, Techniques, and Applications
- **155/162** Sustainability Internship/ Internship Practicum
- **160** Developing Leadership to F acilitate Environmental Education
- **161** Education for Sustainable Living Program

COLLEGE NINE (CLNI)
- **70** Colleges 9 & 10 Community Garden
- **105** Researching Food Sovereignty

COLLEGE TEN (CLTE)
- **105** The Making and Influencing of Environmental Policy
- **110/110B** Service Learning

ENGINEERING (EE)
- **80S** Sustainability Engineering and Practice

ENVIRONMENTAL STUDIES (ENVS)
- **80F** Sustainable food systems
- **130A/L** Agroecology and Sustainable Agriculture/Lab
- **130B** Social Justice and Sustainable Agriculture
- **130C** Field Experiences in Agroecology and Sustainable Food
- **133** Agroecology Practicum
- **143** Sustainable Development
- **147** Environmental Inequality/ Environmental Injustice
- **149** Environmental Law & Policy
- **151** Environmental Assessment
- **161A** Soils and Plant Nutrition
- **170** Agriculture and Climate Change

LATIN AMERICAN & LATINO STUDIES (LALS)
- **5** Intro to Human Rights and Social Justice
- **30** Social Movements in Latin America
- **80F** Latinos in the U.S.
- **112** Immigration and Assimilation
- **152** Consumer Cultures between the Americas
- **175** Migration, Gender, and Health
- **194X** Extractivisim and Socio-Environmental Conflicts in the Americas

OAKES
- **67/167** The Politics of Food: Labor and Social Justice

SOCIOLOGY (SOCY)
- **130** Sociology of Food
- **152** Body and Society
- **168** Social Justice
- **172** Sociology of Social Movements
- **178** Sociology of Social Problems
- **184** Hunger and Famine
- **196S** Somatics and Food Pedagogies

Environmental Studies (ENVS) Internship Program

Internships are another great way to get academic credit for studying about and participating in the food system. The Environmental Studies Internship Office currently has dozens of internships available at the campus farm and gardens including the Life Lab program, the FoodWhat?! youth empowerment program, and the Education for Sustainable Living Program (ESLP; see page 33). Off-campus internship opportunities include numerous farms in Santa Cruz County, the Santa Cruz Farmers' Markets, the Homeless Garden Project, Christiansen Associates Gardens and Design, Food Chain Radio show, and at public school Life Lab programs.

All of our internships can be done for credit (or you can also volunteer). These internships can satisfy upper division, lower division, and exit requirement class work. They represent the best of experiential education: taking your classroom knowledge out into the field and making a difference. Get involved now. Our office is in ISB 491, or email Chris Krohn at ckrohn@ucsc.edu or esintern@ucsc.edu.

As outlined by Chancellor Larive, remote instruction for lecture and discussion sections will extend for the entire fall quarter. We are taking precautionary measures for your own health and safety and will not be offering any in-person internships in summer/fall quarter. We are in the process of determining how many remote-only internships we can offer in summer/fall. So far we have a list of "remote" for credit internships that you can view **HERE**.

Email esintern@ucsc.edu or call (831) 459-2104. Our office is in ISB 491, currently no one is in office.

Get Academic Credit for Hands-on Opportunities

ACADEMIC YEAR 2020-2021

As outlined by Chancellor Larive, remote instruction is halted for the entire fall quarter due to Covid-19 and the health and safety of the UCSC community. Contact information is included under each of these listings–please reach out for potential hands-on opportunities in winter and spring 2021.

Center for Agroecology & Sustainable Food Systems Farming and Gardening Internships

ENVS 83, 84, 183, 183B, 184

Two- and five-credit internships at the UCSC Farm or the Alan Chadwick Garden near Merrill College. Activities include field and garden scale food production, research, and education.

We are in the process of designing a combined remote internship for fall 2020 for all of CASFS. Stay updated at the ENVS Internship Website or by contacting the organizers below.

CONTACT: Damian Parr, (831) 359-8710, dmparr@ucsc.edu, Chris Krohn (831) 459-2104, ckrohn@ucsc.edu or esintern@ucsc.edu

Agroecology Practicum

ENVS 133 Winter & Spring 2021

Lectures and demonstrations are combined with field applications to give students direct experience and knowledge of sustainable agriculture practices and principles. Emphasis is on small-farm systems. Enrollment limited. *Lectures will be held in person if possible, and will be updated by campus regulations. (If campus continues to be remote for winter & spring quarters, we will hold this class remotely as well.)*

CONTACT: Katie Monsen, kmonsen@ucsc.edu, Damian Parr, dmparr@ucsc.edu

Rachel Carson College Sustainability Minor Pilot Program

Rachel Carson College's Sustainability Studies minor is designed for students who want to work in the sustainability field, pursue green entrepreneurships and startups, and become agents of the change needed to protect the environment in an equitable and effective way. The Sustainability Studies minor offers a model for new college-based undergraduate curricula and pedagogies and emphasizes the central academic role of UCSC's college system on the campus. The minor is highly interdisciplinary, and open to all UCSC students. For information and enrollment details, please see **rachelcarson.ucsc.edu/academics/Minor/Index.html** or contact the Academic Coordinator for the minor via the College Advising Office at carsonad@ucsc.edu

Internships in College Gardens Rachel Carson College, Kresge Garden, Stevenson Garden, and Colleges 9 & 10 Garden

College Affiliate Course or ENVS 83 Credit
Fall, Winter, Spring 2018-19

Learn and practice ecological horticulture at our many College Garden sites and the Program in Community & Agroecology (PICA). Time in this two-unit Environmental Studies internship is split between weekly group lessons and direct field experience at an on-campus garden of your choice.

CONTACT: Blake Redding, bredding@ucsc.edu; Chris Krohn, ckrohn@ucsc.edu or esintern@ucsc.edu.

Life Lab Garden Classroom Internships

ENVS 83, 84, 183, 184, 183B

We are not offering any internships for this fall; check back later for winter and spring internships!

CONTACT: Cara Wild-Sundell, cara@lifelab.org, **lifelab.org**

Education for Sustainable Living Program (ESLP) Action Research Teams (ARTs)

CLEI 61 and 161

Education for Sustainable Living Program (ESLP) is a collaborative space, focused on reshaping the way we learn within academia and redefining sustainability. Essentially we do this by creating two courses, made by the students for the students! The Winter Training Seminar (CRSN 160) teaches students how to facilitate their own sustainability project through action research teams (ARTs). These ARTs are featured as a discussion section in our Spring Series (CRSN 161/61), where students attend guest lectures and participate in relearning sustainability.

We are committed to dismantling hierarchies and embracing student agency. We provide opportunities to engage in issues of social and environmental justice, and hone in on organizational skills. Please email us or look at our website if you are interested in becoming a facilitator, intern, volunteer, or a paid organizer with us.

CONTACT: eslp@ucsc.edu, eslp.**enviroslug.org**

Harvest Festival Week

October 5-11, 2020

The 2020 Harvest Festival will be a weeklong series of fun virtual activities for all ages, with live streamed musical performances, a lecture on agroecology from a panel of experts, and much more!

Visit **casfs.ucsc.edu/news-events/events/harvest-fest.html** for details

The Harvest Festival is supported in part by Measure 43 funding (read more about Measure 43 on page 8)

CASFS Quarterly Lecture Series

Beginning fall quarter, the Center for Agroecology & Sustainable Food Systems will host a quarterly lecture series on topics related to agroecology and sustainable and equitable food systems. The first lecture in the series, entitled **"The evolution of agroecology as a practice, a research discipline, and a social movement,"** will take place online on October 7, 2020 at 1:30pm. This free event will feature a panel of agroecology experts from across the U.S. followed by a Q&A session. For more information and registration instructions, visit **bit.ly/fallagroecology**.

For information on future events in the quarterly lecture series, visit **casfs.ucsc.edu** or sign up for email updates at **bit.ly/casfsupdates**.

Local and Organic Tasting Fair

Held around Earth Week in April 2021

(event pending Covid-19 qnd remote instruction)

UCSC Dining hosts its annual Local and Organic Tasting Fair for the greater UCSC community during Earth Week. Stop by for the opportunity to taste free samples with our local and organic vendors for our dining halls and retail locations on campus. The event welcomes everyone and is completely free so make sure to bring your friends and family along.

For more information check out dining's website at **dining.ucsc.edu**

Strawberry & Justice Festival

May 2021 at the CASFS Hay Barn or via Zoom

*(stay tuned for more details at **FSWG's Facebook page**)*

The Strawberry and Justice Festival is an annual festival in the month of May at the CASFS Hay Barn. It is a **FREE** campus and community event with a focus on good food, fun, and education!

The event includes a panel discussion of social justice and environmental topics related to strawberry production, live music, and more! Come enjoy free organic strawberry treats and drinks while you learn more about the issues regarding labor and environmental impacts surrounding one of the most economically important crops grown in our region.

Farmers' Markets *in Santa Cruz County*

Support your local growers and more importantly eat with the seasons. Shopping at our campus and community farmers' markets ensures that new farmers are trained and that family farms stay in business and continue to farm local lands.

The UCSC Farm & Garden Organic Pop-Up

From October through June, UCSC students run the Organic Produce Pop-Up twice weekly located in Quarry Plaza and Rachel Carson College. Due to Covid-19 and Remote Instruction, Produce Pop-up will not currently be on-campus. Check casfs.ucsc.edu or follow **UCSC Produce Pop Up on Facebook** or on **Instagram at @ucscproducepopup** for more info and an up-to-date schedule.

For information, email ucscproducepopup@gmail.com or see **casfs.ucsc.edu**.

Your Neighborhood Farmers' Markets

Sunday:
Live Oak
9 am–1 pm, Year-round
East Cliff Drive at 14th Street
Santa Cruz, CA 95062
(831) 454-0566

Tuesday:
Felton
Reduced covid hours: 1–5:30 pm
Hwy 9 at Russel Ave (St. John's church)
Felton, CA 95018
(831) 566-7159

Wednesday:
Downtown Santa Cruz
Reduced covid hours: 1-5pm
Lincoln Street at Cedar Street
Santa Cruz, CA 95060
(831) 454-0566

Friday:
Watsonville
2–7 pm, Year-round
Peck Street at Main Street
Watsonville, CA 95076
(831) 234-9511

Saturday:
Aptos—Cabrillo College
8 am–noon, Year-round
Cabrillo College
6500 Soquel Drive
Aptos, CA 95003
(831) 728-5060

montereybayfarmers.org

Scotts Valley
9 am–1 pm, May 5–Nov. 17
360 Kings Village Drive
Scotts Valley, CA 95060
(831) 454-0566

Westside Santa Cruz
9 am–1 pm, Year-round
Western Drive at Mission Street
Santa Cruz, CA 95060
(831) 454-0566

See **santacruzfarmersmarket.org** for details on the Live Oak, Felton, Downtown Santa Cruz, Scotts Valley, and Westside farmers' markets.

The Market Match Program is available at the Westside Santa Cruz, Live Oak, and Felton markets and offers farmers' market customers with CalFresh (EBT/SNAP) cards a dollar-for-dollar match up to ten dollars; these matching dollars can be used to purchase fresh vegetables and fruits only. The UCSC Produce Pop Up usually offers Market Match at its weekly market stand on campus, however, due to COVID-19 protocols the stand will not be operating during the fall.

Community Organizations & Programs

California Certified Organic Farmers (CCOF)

2155 Delaware Avenue
Suite 150
Santa Cruz, CA 95060
(831) 423-2263
ccof.org

CCOF is a full-service organic certification agency and trade association passionate about certifying, educating, advocating, and promoting organic. Founded in 1973, CCOF remains the largest and one of the oldest organic certifiers in North America with over 2,700 certified members: farmers, processors, ranchers, retailers, and others.

CCOF believes that buying organic is a direct investment in the future of the planet and works to grow the organic market and its members' businesses by educating consumers and advocating at the state and national policy level. For more information, visit **www.ccof.org**.

California FarmLink

CA FarmLink Central Coast Office
335 Spreckels Dr.
Aptos, CA 95003

californiafarmlink.org

Established in 1999, California FarmLink supports beginning, limited-resource, immigrant and other underserved farmers statewide. FarmLink was certified as a Community Development Financial Institution (CDFI) in 2013 - one of the first agricultural CDFIs in the nation focused on serving small farmers. Our partnerships with farmer training programs, government agencies, impact investors, and other nonprofits help farmers learn and improve business management, obtain financing, and secure land tenure.

FarmLink provides access to land and capital to build a diverse and sustainable farming community that includes women, people of color, immigrants, young and old, who are consistently under-resourced and under-capitalized. These farmers are the future of a healthy, regionalized food system.

Volunteer & Internship Opportunities

FarmLink offers internships to students with experience in agriculture or related fields. Intern tasks have included:

- Working with realtors, county assessors, agricultural commissioners, the web and classified ads to seek new land opportunities for aspiring farmers.
- Assisting with workshop development.
- Media outreach.
- Developing technical assistance materials (handouts and brochures) and translating these materials into Spanish.

Contact us at info@cafarmlink.org to get involved!

Community Bridges Meals on Wheels

519 Main Street
Watsonville, California 95076
Phone: 831-688-8840
Fax: 831-688-8302
Email: info@cbridges.org

communitybridges.org/mealson-wheels/

CONTACT: Lisa Berkowitz, Program Director

EMAIL: Lisab@cbridges.org

Meals on Wheels for Santa Cruz County enhances the lives of older adults by offering quality meals, nutrition education, and caring human contact. Meals are delivered to homes and served at senior dining centers, which are located in Live Oak, Ben Lomond, Santa Cruz, and Watsonville. The centers offer a daily hot meal to adults 60 years of age and older.

Volunteer & Internship Opportunities

We rely on the generous support of hundreds of Santa Cruz volunteers to help deliver meals to homebound seniors and to serve in our dining centers. Please join us!

Email your completed volunteer application to hr@cbridges.org, and learn where your passion and skills fit best. Applications can also be sent by mail or dropped off in person to 519 Main Street, Watsonville, CA 95076. We are open M-F from 9am to 5pm.

You can also contact Volunteer Recruitment at (831) 688-8840.

Homeless Garden Project

PO Box 617
Santa Cruz, CA 95061
(831) 426-3609 office
(831) 423-1020 farm

homelessgardenproject.org

CONTACT: Claude Rosen, Volunteer Coordinator

EMAIL: clauder@homelessgarden-project.org

The Homeless Garden Project teaches the principles of ecological sustainability and cultivates community by bringing together people from all walks of life in the beauty and serenity of our 3.5 acre certified organic farm. We also offer transitional employment, job training, and support services to people who are experiencing homelessness through our farm-based enterprises. We also accept EBT at our Farm Stand. This year, we are proud to announce that we will be accepting EBT at our Farm Stand. The farm is located on Shaffer Road, off Delaware Ave, and operates Tues–Fri, 10am–2pm, & Sat–Sun 10am–4pm.

Volunteer & Internship Opportunities

We always welcome volunteers and interns. There's plenty of work at the farm on various tasks, including preparing beds, weeding, planting, and harvesting. Other opportunities include preparing and/or staffing special events, photography, nutritional cooking at our farm kitchen, graphic arts, data entry, administration, and assisting in fundraising. Internships are generally 10–15 hours a week, there are no limits on volunteer hours. Masks and social distancing required

La Manzana Community Resources/Nutrition Programs

521 Main Street,
Watsonville, Ca 95076
(831) 724-2997
9 am-12 pm, 1 pm-4:30 pm

communitybridges.org/lmcr/

EMAIL: info@cbridges.org

La Manzana Community Resources (LMCR) is a part of the non-profit organization Community Bridges, which seeks to foster economic independence and address social inequities in the Latino community. LMCR consists of a drop-in center, Adelante, a Learning Center, and Nutrition Programs including Latino 5 A Day and the Power Play Program.

Our Nutrition Programs work with Food Stamp-eligible families in the Central Coast (Santa Cruz, Monterey, and San Benito Counties) and provide nutrition education

to combat the burgeoning rates of obesity in low-income communities and the resultant chronic diseases such as diabetes. Internships are available within the Nutrition Programs. Screening questions about COVID-19 are required when visiting. Masks and social distancing required.

Volunteer & Internship Opportunities

Opportunities for interns include outreach to community-based organizations, youth organizations, retail markets, and the media to educate the community about the importance of eating fruits and vegetables and exercising daily as a means to prevent overweight and obesity. A flexible schedule is necessary, as an intern may find him/herself attending fairs and festivals on the weekends. Bi-lingual, bi-cultural students are especially encouraged to apply. An intern can expect to work anywhere from 10–30 hours a week depending on availability and the Nutrition Program selected.

Community Organizations & Programs

Second Harvest Food Bank Santa Cruz County

800 Ohlone Parkway
Watsonville, CA 95076
(831) 722-7110

thefoodbank.org

Second Harvest Food Bank Santa Cruz County provides food to over 75,000 people a month through a network of nonprofit partners and nutrition distribution sites including food pantries, soup kitchens, shelters, and community drive through distributions. Second Harvest is in the top 2% of healthiest food banks in the nation, with more than 60% of food distributed being fresh produce. We host outreach programs to educate and activate the public around community hunger and food insecurity, bilingual nutrition education programs to ensure clients have the information they need to make healthy choices, and bilingual CalFresh (SNAP) outreach and application assistance. We are also involved with advocacy for improved hunger and nutrition policies. **Those needing food should call the Community Food Hotline: (831) 662-0991**

For information on year-round food drives and special events:
CONTACT: Aracele Salgado
EMAIL: aracele@thefoodbank.org
(831) 498-4119

For updates on hunger and nutrition policy efforts:
CONTACT: Joel Campos at (831)498-4123

joel@thefoodbank.org

Volunteer & Internship Opportunities

Help is needed with food sorts, food drives, bilingual nutrition education and outreach, policy advocacy, data/evaluation project, digital design. For opportunities, contact Volunteer Program Manager, Jael Salinas at jael@thefoodbank.org or (831) 232-8141.

County of Santa Cruz Health Services Agency

Go For Health!
1070 Emiline Ave.
Capitola, CA 95060
(831) 454-4027

http://www.santacruzhealth.org/HSAHome/HSADivisions/PublicHealth/CommunityHealthEducation/HealthyEatingandActiveLiving/GoForHealth.aspx

CONTACT: Kristal Caballerot

EMAIL: kristal.caballero@santacruzcounty.us

Initiated in 2004, *Go for Health!* (GFH) is a collaborative that brings together over 30 agencies to reduce obesity in Santa Cruz County. Our community agencies address obesity prevention through innovative food security strategies, health and wellness education, parent engagement, safe and active transportation, youth leadership, farm and garden education and more.

Volunteer & Internship Opportunities

Go for Health and its partners are looking for motivated interns for moving the health and wellness agenda forward. Activities include policy advocacy, community building, member communications, and research and implementation of Go For Health objectives. All of these activities can be done virtually/remotely given COVID-19 prevention practices.

Student Art: Sophie Holin

Sophie Holin
She/Her/Hers
Environmental Studies 2018
Stevenson College Affiliate
Hometown: Concord, MA

I am an illustrator with experience in and passion for social and environmental justice issues. I work with nonprofits to engage and broaden their audience by portraying their mission through fresh and powerful visuals that transcend barriers and tap into universal values.

Instagram: @soph.ieholin

United Nations Declaration on the Rights of Peasants and Other People Working in Rural Areas ~Book of Illustrations~
See full version here:
https://viacampesina.org/wp-content/uploads/2020/04/UNDROP-Book-of-Illustrations-1-EN-1-Web.pdf

The Center for Agroecology and Sustainable Food Systems

Strategic Planning Year to Refresh Programming

The Center for Agroecology & Sustainable Food Systems (CASFS) is an education, research, and public service organization, and officially a research center of the Social Sciences Division of the University of California, Santa Cruz (UCSC). The organic UCSC Farm and Chadwick Garden anchor our production, research, and education activities; however, CASFS work extends beyond the limits of these physical spaces to engage the campus, the local community, and beyond. CASFS hosts innovative agroecological research and offers educational activities including practical training in organic farming and gardening, undergraduate classes, labs, internships, research projects, and service learning. We engage in community education through gardening workshops, and farmer field days at the UCSC Farm. CASFS has led the charge for more sustainable food procurement on campus and for bringing greater food security to UCSC students in need and on all ten UC campuses.

The 2019 CASFS Apprenticeship Cohort

Staff and faculty affiliates spent 2019-20 assessing how CASFS can continue to push the sustainable food movement forward. To provide faculty and staff with the opportunity to thoughtfully craft a vision for the decades ahead, the Center took a year off from running the 50+ year Apprenticeship Program. Since our October graduation of the 2019 apprentices, we have turned our focus to the review and revitalization of the program as part of organizational planning for the whole center. Late in 2019, CASFS initiated a year of programmatic review and planning, breaking out into thematic groups to thoughtfully assess every aspect of the Center, including the Apprenticeship, facilities, community engagement, undergraduate education, and others. We are excited to embark on this journey toward improving our programming in order to continue to advance sustainable food systems. Our strategic plan will continue to guide and enhance CASFS work for the next 5 years.

> **CASFS has been a national leader in the progress we've made toward building a healthy and just food system. There's more to do, and CASFS will continue leading us forward.**
>
> –CASFS Director Stacy Philpott

Our year of strategic planning has produced the following:

- Refreshed Mission, Vision and Values:
  - **CASFS Mission:** Our mission is to advance agroecology and equitable food systems through experiential education, participatory research, agricultural extension, and public service.
  - **CASFS Vision:** We envision an equitable food system that empowers local communities, builds relationships, and nourishes all people and the environment.
  - **CASFS Values:** The work of CASFS is rooted in collaboration and innovation. We are committed to fostering diversity throughout the Center and equity in access to food, resources, and knowledge. From the soil to the table, we value service and operate with a commitment to respect, transparency, integrity, and accountability.
- CASFS Equity Statement:
  - The 'equity integration' design team created an equity statement and implementation plan for use across CASFS. We envision this work will be core to CASFS work moving forward. The goal of the equity statement is to create a road map for integrating equity in the design and implementation of education, research, and other programs at CASFS. The equity statement will help CASFS establish an environment where staff, program participants, and visitors feel welcome, included, and connected at CASFS, fostering a culture of belonging. Prioritizing equity at CASFS is pivotal for the Center to effectively and successfully carry out its mission, as equity is essential to create a food system that is fair, just, and accessible by all.
- Clarified Organizational Development and Plan
- A Refreshed and Revised Apprenticeship Program (details coming soon!)
- Plans for expanding Research and Extension activities with transformational, natural science, social science, education, and evaluation work
- A Leadership Development Plan and Social Enterprise Model to maximize undergraduate student engagement in all CASFS activities (from production to food preparation)
- Creation of the CASFS Student Committee
  - We proposed the formation and inclusion of a currently enrolled undergraduate student committee consisting of CASFS student staff - including site staff, basic needs staff, and FSWG members, geared towards undergraduate students. This group will be essential in serving the vision, needs and interests of the student populations, having a stake in decision making processes, given students' central role on campus and in the functioning of all CASFS sites. This group will allow for more cross-pollination between students involved in all CASFS programmatic areas. Members of the student committee will serve as representatives in other CASFS committees to further student interests throughout CASFS.

...and more!

Stay updated at casfs.ucsc.edu, and our Facebook page and our **Instagram @ucsccasfs**!

Upcoming student internship, employment, and volunteer opportunities will be posted on our website as they arise!

Apprentice putting row cover on a freshly planted bed in the Farm Garden.

Apprenticeship at UCSC Farm & Garden

Retailers, Restaurants & Cafés in Santa Cruz

Featuring BIPOC-owned Restaurants in Santa Cruz

The Food Systems Working Group at UCSC recognizes that the systemic inequality of the broader U.S. is present within our own city in Santa Cruz. As individuals, we have the ability to create change, much of which can begin in our own communities. As an organization, it is our responsibility to utilize our privilege and platform to take tangible steps to aid in the dismantling of injustices and disparities within our own community toward an equitable future.

As one step of many to come, we have featured a piece uplifting Black, Indigenous, and People of Color (BIPOC)-owned businesses. For many small businesses, COVID-19 has taken and continues to take a toll, and as members of our community we have an important role to play in supporting them. Below is a compilation of BIPOC-owned restaurants and pop-ups we are striving to uplift in Santa Cruz. This list is indefinite, and if you are aware of other BIPOC-owned establishments in Santa Cruz county that are not listed, please contact us at ucscfswg@gmail.com.

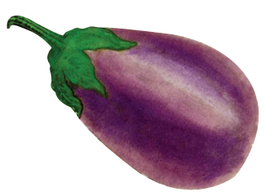
Veg on the Edge
African/American vegan fusion
Available on Doordash
Instagram: @veg_ontheedge
https://vegontheedge.com

Nahna Eritrean
1502 Pacific Ave
Santa Cruz, CA 95060
(831) 359-7125
Eritrean food
https://downtownsantacruz.com/go/nahnah-eritrean-food

Oswald restaurant
121 Soquel Ave
Santa Cruz, CA 95060
Instagram: @oswaldrestaurant
(831) 423-7427
California craft comfort food
oswaldrestaurant.com

Areperia 831
Instagram: @areperia831
Facebook: Areperia 831
Email: vrinda@areperia831.com
Woman-owned Venezulian Arepas: Vegan, vegetarian, and gluten free
areperia831.com

Coco's Chicken and Waffles
1855 41st Ave
Capitola, CA 95010
Instagram: cocoschixnwaffs
Facebook: Coco's Chicken and Waffles
Speciality chicken and waffles
https://www.yelp.com/biz/coco-s-chicken-and-waffles-capitola



Persephone
7945 Soquel Drive
Aptos, California 95003
(831) 612-6511
Instagram: @persephone_restaurant
Menu changes seasonally and sources locally ranging from Italian to Middle Eastern

Showtime Pizzeria
7960 Soquel Dr, Ste E, AptosPhone:
(831) 662-3362
Authentic Italian pizza
https://showtimepizzeria.com

San Marcos Charquito Tacos y Tortas
Facebook: @SanMarcosCharquito
Phone: (831) 888-6697
Mexican restaurant
https://www.facebook.com/SanMarcosCharquito/Retailers

Retailers

See the next page on CalFresh for a map of EBT-accepting retailers in the City of Santa Cruz!

El Salchichero
402 Ingalls Street
Santa Cruz, CA 95060
Local meats
(831) 423-6328 | $$$

Food Bin
1130 Mission Street
Santa Cruz, CA 95060
Produce & bulk foods
(831) 423-5526 | $$

Grocery Outlet
120 Morrissey Blvd
Santa Cruz, CA 95062
(831) 425-6533 | $

New Leaf Community Markets
1210 41st Avenue
Capitola, CA 95010
(831) 479-7987

1134 Pacific Avenue
Santa Cruz, CA 95060
(831) 425-1793

1101 Fair Ave
Santa Cruz, CA 95060
(831) 426-1306 | $$-$$$

Shopper's Corner
622 Soquel Avenue
Santa Cruz, CA 95062
(831) 429-1804 | $$

Staff of Life Natural Foods Market
1266 Soquel Avenue
Santa Cruz, CA 95062
(831) 423-8632 | $$-$$$

Wild Roots Markets (formerly New Leaf)
13159 Hwy 9
Boulder Creek, CA 95006
(831) 338-7211

6240 Highway 9
Felton, CA 95018
(831) 335-7322 | $$-$$$

Restaurants/Cafés

Areperia 831
Serving Area Code 95060
Info@areperia831.com
(831) 332-2860
Venezuelan food, Catering | $$
VG

Bantam
1010 Fair Ave.
Santa Cruz, CA 95060
(831) 420-0101
Pizza, salads, local, organic
Take-out only | $$$
GrubHub

Black Point Market
21400 E Cliff Drive
Santa Cruz, CA 95062
(831) 475-3356
Sandwiches | $

burger.
1520 Mission Street
Santa Cruz, CA 95060
(831) 425-5300

7941 Soquel Drive
Aptos, CA 95003
(831) 662-2811
Burgers/salads/pizza/beer
vegetarian options | $$
DoorDash

The Buttery
702 Soquel Avenue
Santa Cruz, CA 95060
831-458-3020
Bakery/deli
Takeout & delivery | $$
DoorDash

Café Brasil
1410 Mission Street
Santa Cruz, CA 95060
(831) 429-1855
Brazilian/vegan & vegetarian options VG | $$
GrubHub

Café Gratitude
103 Lincoln Street
Santa Cruz, CA 95060
(831) 427-9583
Vegan/organic, gluten free options delivery | $$
DoorDash
VG

Charlie Hong Kong
1141 Soquel Avenue
Santa Cruz, CA 95062
(831) 471-2609
Asian street food | $
VG
DoorDash
GrubHub

Companion Bakeshop
2341 Mission Street
Santa Cruz, CA 95060
(831) 252-2253
Organic bakery, local products, organic coffee | $$

Coco's Chicken & Waffles
Capitola Mall
1855 41st Avenue
Capitola, CA 95010

vegetarian VG vegan gluten-free

Retailers & Restaurants in Santa Cruz

Dharma's
4250 Capitola Road
Capitola, CA 95010
(831) 464-8638
Organic vegetarian/ vegan & gluten free options
Dine in, takeout, & delivery | $$
DoorDash

Discretion Brewing
2703 41st Avenue
Soquel, CA 95073
(831) 316-0662
Organic beer and farm-to-table food | $$

East End Tap Gastropub
1501 41st Ave
Capitola, CA 95010
(831) 475-8010
Brewpub and dining
Takeout & delivery
$$-$$$
GrubHub
DoorDash

Engfer's Pizza Works
537 Seabright Ave
Santa Cruz, CA 95062
(831) 429-1856
Organic/Gluten-free & vegan options available
Takeout available | $$

Geisha Sushi
200 Monterey Ave, Ste. 3
Capitola, CA 95010
(831) 464-3328
Japanese/vegan options
Takeout & delivery | $$
GrubHub

India Joze
418 Front Street
Santa Cruz, CA 95060
(831) 325-3633
Pan Asian/California fresh fusion
Vegan & gluten free options | $$

Kelly's French Bakery
402 Ingall's Street
Santa Cruz, CA 95060
(831) 423-9059
Café/bakery/deli | $$

Laili Restaurant
101B Cooper Street
Santa Cruz, CA 95060
(831) 423-4545
Silk Road cuisine/ vegetarian options
Dine in, takeout, & delivery | $$
DoorDash
GrubHub

Malabar Café
514 Front Street
Santa Cruz, CA 95060
(831) 458-3023
Sri Lankan/vegetarian/vegan/gluten-free options | $$-$$$
HappyCow

Michael's on Main
2591 Main Street
Soquel, CA 95073
(831) 479-9777
New American, vegan & vegetarian options/Dine in | $$-$$$
DoorDash

Mobo Sushi
105 S. River Street
Santa Cruz, CA
(831) 425-1700
Japanese/California sushi / Dine in, takeout, & delivery $$-$$$
DoorDash
GrubHub

Pacific Thai
319 Pacific Ave
Santa Cruz, CA 95060
(831) 420-1700
Thai, vegan & gluten-free options
Takeout | $$

Penny Ice Creamery
913 Cedar Street
Santa Cruz, CA 95060 &
820 41st Ave
Santa Cruz, CA 95062
831) 204-2523
Organic ice cream
Takeout | $-$$
GrubHub
DoorDash

Pizzeria Avanti
1711 Mission Street
Santa Cruz, CA 95060
(831) 425-1807
Pizza, salads, and more!
$-$$
GrubHub

Ristorante Avanti
1917 Mission Street
Santa Cruz, CA 95060
(831) 427-0135
Cal/Mediterranean, vegetarian options
$$-$$$
GrubHub

River Café
415 River Street
Santa Cruz, CA 95060
(831) 420-1280
Café/specialty/catering $$
DoorDash
GrubHub

Rosie McCann's
1220 Pacific Avenue
Santa Cruz, CA
(831) 426-9930
Irish Pub & Restaurant
vegan options | $$
DoorDash
GrubHub

Sabieng Thai Cuisine
1218 Mission Street
Santa Cruz, CA
(831) 425-1020
Thai, vegetarian options
Takeout | $$
GrubHub

Sala Thai
353 Soquel Avenue
Santa Cruz, CA
(831) 426-1214
Thai, vegetarian options
Takeout | $$
GrubHub
DoorDash

Santa Cruz Mountain Brewing
402 Ingalls Street # 27
Santa Cruz, CA 95060
(831) 425-4900
Organic brewpub
Takeout & delivery | $$

Saturn Café
145 Laurel Street
Santa Cruz, CA 95060
(831) 429-8505
Vegetarian/ American, vegan & gluten-free options | $$
GrubHub
UberEats

Seabright Brewery
519 Seabright Avenue
Santa Cruz, CA
(831) 426-2739
Brewpub/American | $$

Snap Taco
1108 Pacific Avenue
Santa Cruz, CA
(831) 824-6100
Taco bar, vegan & gluten-free options | $$
GrubHub
DoorDash

Soif Wine Bar
105 Walnut Avenue
Santa Cruz, CA 95060
(831) 423-2020
Small plates | $$$
OpenTable

Steamer Lane Supply
698 West Cliff Drive
Santa Cruz, CA 95060
(831) 621-7361
Food truck, vegan option
$$

The Abbey
350 Mission Street
Santa Cruz, CA 95060
(831) 429-1058
Coffee, snacks | $-$$
GrubHub
DoorDash

Tramonti
528 Seabright Ave
Santa Cruz, CA 95062
(831) 426-7248
Italian Dine in, takeout, & delivery | $$
Facebook
Instagram
Doordash

Walnut Avenue Café
106 Walnut Avenue
Santa Cruz, CA 95060
(831) 457-2307
American diner, vegan options | $$
Dog menu
Doordash

West End Tap and Kitchen
334D Ingalls Avenue
Santa Cruz, CA 95060
(831) 471-8115
Brewpub and dining | $$
GrubHub

Verve
1540 Pacific Avenue
Santa Cruz, CA 95060
(831) 600-7784
Also 41st Ave and
Bronson Street locations
Coffee, snacks, | $-$$
Doordash

Vasili's
1501 Mission Street
Santa Cruz, CA
(831) 458-9808
Greek | $$
DoorDash
GrubHub

Zachary's
819 Pacific Avenue
Santa Cruz, CA
(831) 427-0646
American, Outdoor seating & takeout available Vegetarian Options | $$

Retailers & Restaurants in Santa Cruz

A Program that Can Help Support Your Monthly Grocery Budget

What is CalFresh?

CalFresh is a financial aid program that awards you up to $204 a month to buy groceries. Essentially, it's a free debit card for groceries - you can check the balance online or over the phone. You're likely eligible if you are approved for Work-Study, work part-time (work 20 or more hours a week, or average about 80 hours a month), have children, receive Cal Grants A or B, or participate in an EOP/EOPS, or AB12/AB212 program. For a full list of programs, visit the CalFresh page on the UCSC Basic Needs website (**basicneeds.ucsc.edu**).

How to Apply:

There are many ways to apply for benefits; on-campus support with a peer ambassador is available and recommended:

- **Email CalFresh@ucsc.edu or visit our CalFresh Calendar,** to set up a virtual appointment to fill out the CalFresh Application with one of our Second Harvest Food Bank CalFresh buddies.
- **Enrolled at UCSC but not living in Santa Cruz County?** Email us at CalFresh@ucsc.edu and we can connect you with resources across California!
- **Apply online via getcalfresh.org/s/shfb**; select Santa Cruz County. If you are student who commutes to UCSC, select your county of current residence. If you would like assistance from one of our Second Harvest Food Bank CalFresh Buddies in the future, answer affirmatively, when asked if SHFB can keep your contact information.
- **Apply by phone:** 1-888-421-8080.

How long will applying take?

It takes just a couple of minutes to check your eligibility and apply. The county will call you to verify your situation (it may come from a blocked or unknown number). If approved, you'll get money within 30 days.

Where can CalFresh be used?

An interactive map of all EBT retailers in Santa Cruz is linked **here** and also listed on **basicneeds.ucsc.edu**; all Santa Cruz Community Farmers' Markets accept EBT and WIC.

On campus, CalFresh/EBT can be used at the following locations:

UCSC's Produce Pop Up Stand

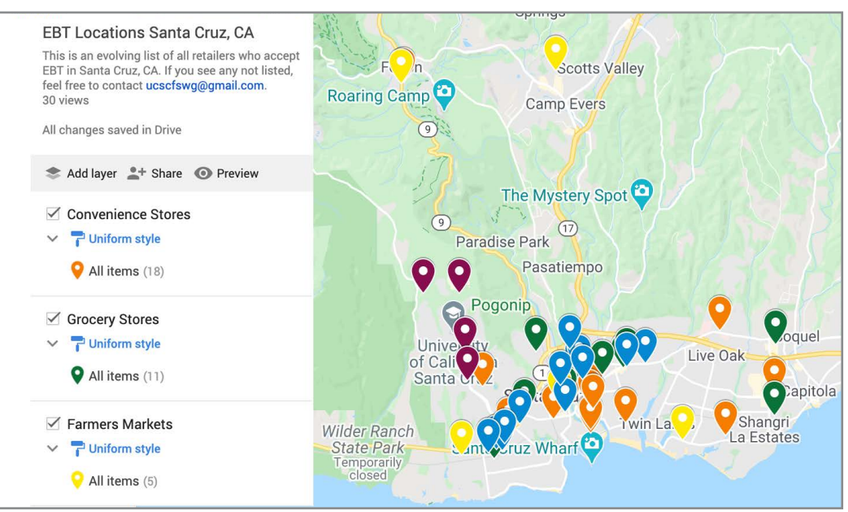
- Double your bucks on campus by purchasing local produce at the student-run Produce Pop Up Stand, located in Quarry Plaza. The Produce Pop-Up team will match every CalFresh dollar you spend, with double the amount of produce.
- Due to COVID, the Pop-Up stand will not be happening, but follow the UCSC Produce Pop Up on **Facebook** and Instagram at @ucscproduce-popup for updated hours, locations, and menus.

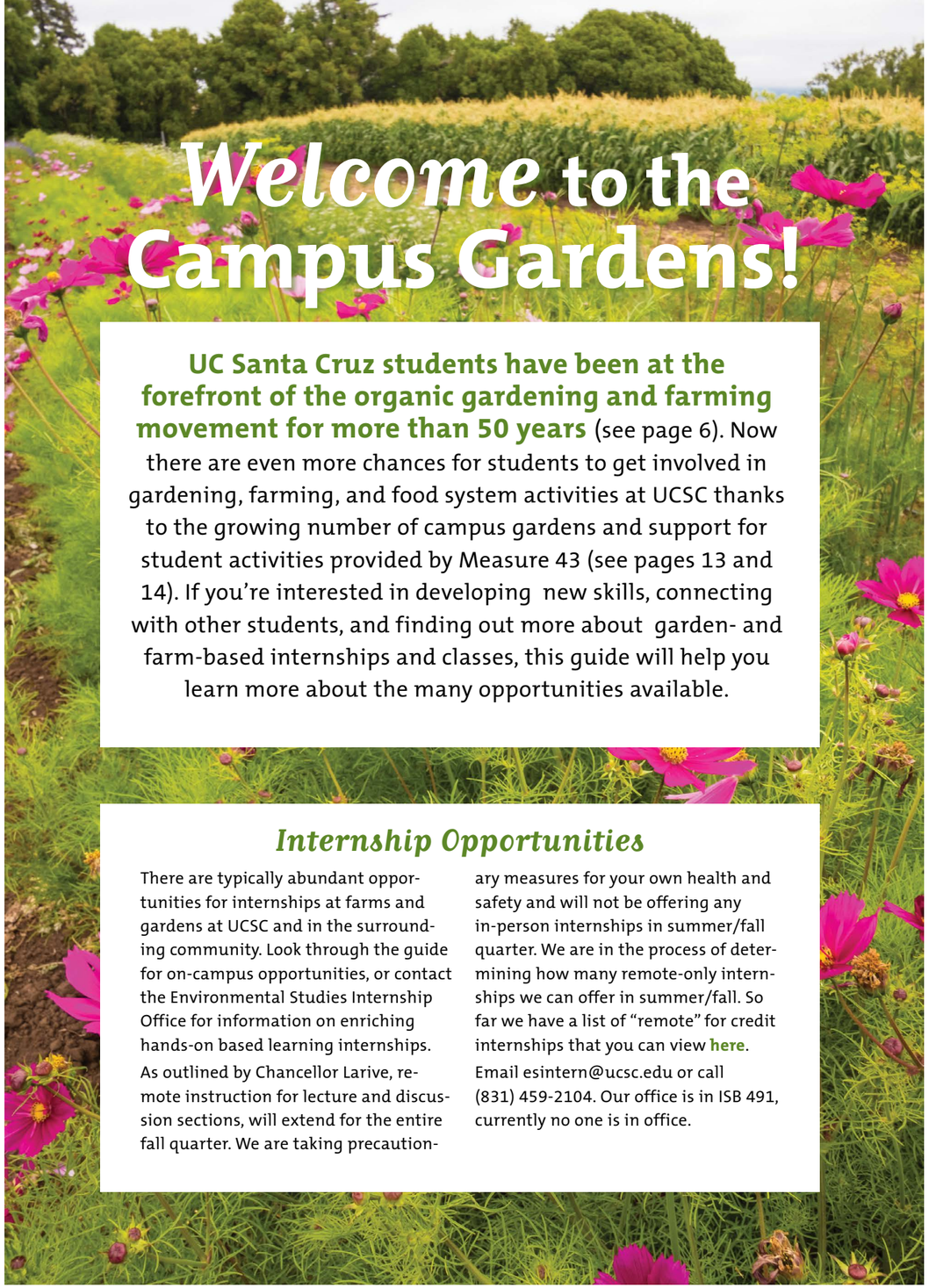
Kresge Natural Foods Co-op

- Student-run grocery store with fresh produce, bulk goods, and community space located at Kresge College.
- *Currently not operating due to COVID-19*
- Hours: Mon-Fri 9am - 6pm
- Phone: (831) 426-1506

UCSC Farm Produce Stand at the Base of Campus

- *Currently not operating due to COVID-19*





Welcome to the Campus Gardens!

UC Santa Cruz students have been at the forefront of the organic gardening and farming movement for more than 50 years (see page 6). Now there are even more chances for students to get involved in gardening, farming, and food system activities at UCSC thanks to the growing number of campus gardens and support for student activities provided by Measure 43 (see pages 13 and 14). If you're interested in developing new skills, connecting with other students, and finding out more about garden- and farm-based internships and classes, this guide will help you learn more about the many opportunities available.

Internship Opportunities

There are typically abundant opportunities for internships at farms and gardens at UCSC and in the surrounding community. Look through the guide for on-campus opportunities, or contact the Environmental Studies Internship Office for information on enriching hands-on based learning internships.

As outlined by Chancellor Larive, remote instruction for lecture and discussion sections, will extend for the entire fall quarter. We are taking precautionary measures for your own health and safety and will not be offering any in-person internships in summer/fall quarter. We are in the process of determining how many remote-only internships we can offer in summer/fall. So far we have a list of "remote" for credit internships that you can view **here**.

Email esintern@ucsc.edu or call (831) 459-2104. Our office is in ISB 491, currently no one is in office.

Alan Chadwick Garden

Chadwick Garden manager Orin Martin

How to find it

Located below Merrill College, the garden is visible above McLaughlin Drive, across the street from Stevenson College.

History

The Student Garden Project began in 1967, soon after UCSC was founded. Alan Chadwick, an English horticulturalist, established the garden and implemented a gardening style that combined the French Intensive and Biodynamic methods. These organic gardening practices rapidly improved the soil's fertility and crop yields, and students began flocking to the garden, creating an informal "apprenticeship" program. In 1975 Orin Martin became the Garden Manager, and since then he has worked to expand the Apprenticeship in Ecological Horticulture (see the CASFS Farm) and opportunities for students, while maintaining a diverse orchard, hand-dug garden beds, and stunning flowers.

Niche

The Chadwick Garden is a wonderful example of how aesthetic beauty and agricultural productivity can play off each other. Located on a south-facing slope, the garden's 3 acres feature numerous double-dug, highly productive vegetable beds, over 150 varieties of apple and other fruit trees, and a bounty of ornamental flowers and native plants.

How to get involved

- 2- and 5-credit internships are available through the Environmental Studies Internship Office (see Key Contacts)
- *The Alan Chadwick Garden is currently closed to the public until further notice due to ensure the health and safety of our community. Please visit our* **Events calendar** *for up-to-date information on event cancellations, postponements, and other changes. Email casfs@ucsc.edu with any questions.*

Key Contacts

- Damian Parr: **(831) 359-8710, dmparr@ucsc.edu**
- Chris Krohn, Environmental Studies Internship Coordinator: **(831) 459-2104, ckrohn@ucsc.edu**

CASFS/UCSC Farm

How to find it

You can reach the Farm's main entrance from Coolidge Drive by following the gravel road that merges with the base of the bike path. You can also reach the Farm from the entrance across from the parking lot at PICA/The Village, or by following a short trail from the north side of the Hay Barn. The Farm is visible to the left as you travel up the hill on Hagar Drive. Directions are available online at **casfs.ucsc.edu**

History

Thanks to the immense popularity of the Student Garden Project (now the Alan Chadwick Garden), the UCSC Farm was founded in 1971, giving students the chance to put Chadwick's organic gardening techniques to work on a larger scale. Spread over 30 acres, the farm is large enough to provide space for field-scale agriculture, orchards, and hand-dug garden beds. Professor Steve Gliessman started the Agroecology Program at the Farm in 1980, which evolved into today's Center for Agroecology and Sustainable Food Systems (CASFS), where research, education, and advocacy based around sustainable food systems take place.

Niche

Thanks to its size and the large number of people involved, the Farm is home to a diverse range of agricultural practices and outreach projects. The UCSC Farm is currently closed to the public until further notice due to ensure the health and safety of our community. Additionally, the 1.5 acre hand-dug Farm Garden produces vegetables, herbs, and a wide variety of beautiful ornamental flowers.

You can learn more about CASFS at **casfs.ucsc.edu** and on page 40 of this guide. UCSC students can get involved at the Farm through classes, internships, and independent projects.

How to get involved

- 2- and 5-unit internships are available through the Environmental Studies Internship Office (see Key Contacts)
- A number of classes use the UCSC Farm as an "outdoor classroom" (see pages 23–24)
- Please visit our **Events** calendar for up-to-date information on event cancellations, postponements, and other changes. Email casfs@ucsc.edu with any questions.

Key Contacts

- Damian Parr: **(831) 359-8710, dmparr@ucsc.edu**
- Chris Krohn, Environmental Studies Internship Coordinator: **(831) 459-2104, ckrohn@ucsc.edu**

Kresge Garden

The Kresge Garden is a cooperatively-run garden, community space and outdoor classroom located in Kresge College. It is the oldest and largest student-run garden on campus and provides students with the opportunity to practice gardening skills, learn about food systems, and participate in meaningful discussions about food justice and its intersections with race, class and gender. As a cooperative and completely student-run space, students get to practice consensus decision-making, conflict resolution and radical community-building with other students. The Kresge Garden recognizes the importance of access to nutritious food for all, so everything in the garden is free to harvest. In the garden, students will learn skills such as plant and soil care and composting techniques, but most importantly, the Kresge Garden hopes to instill and cultivate a sense of community where growing and sharing food is a radical act of care.

Mission Statement:

The goal of the Kresge Garden is to provide space for students to learn invaluable skills for growing food and building community autonomy. The Kresge Garden is proud to be a student-run cooperative and aims to continue as a space created by students and for students, especially for those of marginalized identities. Everything in the garden is free to harvest by anyone in the community, and seasonal harvest is distributed freely to the Kresge Natural Foods Co-op, interns, volunteers and visitors whenever possible. The Kresge Garden strives to be a resource for students to access food, tools and knowledge about sustainable food systems. The Kresge Garden Cooperative also recognizes that the garden is located on the unceded territory of the Awaswas-speaking Uypi Tribe who stewarded this land long before the construction of the Kresge Garden and UCSC. The Kresge Garden Cooperative believes that addressing food justice also requires addressing land justice and sovereignty for the indigenous tribes whose land the garden occupies. In order to respect this history (past and ongoing), we hope to work more closely with the Amah Mutsun Tribal Band, descendants of the indigenous people who were forcibly taken to missions Santa Cruz and San Juan Bautista during Spanish colonization, to integrate more indigenous knowledge and practices in the garden while supporting and advocating for the conservation and protection of their traditional tribal land and histories.

History

A group of students and leaders from the Alan Chadwick Garden broke ground for a garden at Kresge during the college's construction in the 1970s. However, as time passed the garden was not given the care it needed. In the late 1990s Darien Rice, the Kresge groundskeeper at the time, helped a dedicated student replace the garden fence and delineate beds. In 2007, the Kresge Garden Co-op was founded through the dedicated work of students, alumni, staff, and faculty so that the garden would receive the consistent care it needed to thrive. That same year, 15 apple and pear trees were planted as a part of the Edible UCSC project, a project that initiated the planting of 80 fruit trees across the campus gardens. Since then, garden co-op members have taken care of the Kresge Garden while hosting internships, classes, workshops, and events, and in the process, the garden has become a community space for many.

Niche

The Kresge Garden is uniquely located on the outskirts of the Porter Meadow, an ideal ecosystem for many plants native to Santa Cruz. Spacious and expansive, the garden features a unique array of perennials, annuals and orchards with lots of space and seating for people to gather. The garden is open all year long, and even in the winter, it receives a lot of sunshine, often feeling like the warmest spot on campus. As one of the biggest gardens on campus, there is always space for new plants and gardening projects, and the garden has also served as a space for many students' research. The Kresge Garden Co-op also works closely with the Kresge Natural Foods Co-op, and food grown in the garden will be left at the Natural Foods Co-op for students to pick up for free.

How to find it

The garden is located on the edge of Porter Meadow near the Kresge J and K apartments, and can be accessed from the road behind the Kresge Piazetta.

How to get involved

- Attend our community work days on Sundays
- Become a working or core member in the garden co-op
- Contact the ENVS Internship Office to sign up for a 2-unit internship fall, winter, or spring
- Email us for more volunteer opportunities

Key Contacts

- Email the co-op at **garden-coop-core@googlegroups.com**
- Check out **kresgegarden.blogspot.com** for more information about the Kresge Garden, reading and mutual aid resources, and online gardening guides.

Family Student Housing Garden

How to find it

Just across the pedestrian bridge from Rachel Carson College is Family Student Housing (FSH), where you'll find the FSH Garden located on the 600 Loop on Koshland Way (off of Heller Dr.).

Niche

The FSH Community Garden has plots available for residents. Because of limited space, gardening is available for recreation and pleasure, not subsistence. Please contact the FSH Office to be put on the waiting list for a garden plot. Once you've been assigned a plot you will sign a contract. Gardeners are encouraged to organize their activities to keep the garden flourishing.

How to get involved

- To volunteer or just get your hands in the dirt, call our Graduate Family Services Coordinator, Angela Perry, **(831) 459-5511**.

Program in Community & Agroecology (PICA)

How to find it

Located near the CASFS/UCSC Farm in the Lower Quarry. Take Village Road off Hagar Drive down to the entrance of the Village.

History

Starting in the 1860s, the Lower Quarry was mined for limestone by the Henry Cowell Lime Works Company. After the Cowell family sold the land to the UC Regents in 1961 to build the UCSC campus, the old quarry served for a period as the home of the Santa Cruz Predatory Bird Research Group for their successful Peregrine Falcon captive breeding program. In 1995, Environmental Studies Professor Steve Gliessman took over the Bird Group's facilities and moved his agroecology offices into the quarry. It became a place for international visitors to study agroecology and the site for the first annual International Agroecology Shortcourse in 1999.

PICA was founded in 2002 by Stephen R. Gliessman, Alfred E. Heller Professor (emeritus) of Agroecology in UC Santa Cruz's Environmental Studies Department. Steve also created a two unit PICA Seminar class that was offered through the Environmental Studies Department (ENVS 91F/191F), where students were introduced to concepts of community and agroecology in the context of sustainability. PICA has historically been a part of the Sustainable Living Center (SLC) with the **Community Agroecology Network**, which is the organization that provides fair trade coffee in many of UCSC's dining facilities. The Program In Community and Agroecology (PICA) has historically been funded by student grant writing to the **Campus Sustainability Council**, **Measure 43**, and the **Carbon Fund**. We are also funded through the generous support of our donors.

In 2002, The Village housing—originally located on the site of College 9/10—was relocated to accommodate more students living on campus. The first participants in the Program in Community and Agroecology (PICA), a living-learning community based around food systems and community sustainability, lived in C-4 in The Village and gardened in the C-Quad. As the program grew the next year, it was moved to the B-Quad. The Foundational Roots Garden was started in the fall of 2003—both as an educational experience and to provide food for PICA meals—and has been kept in top-notch shape by a stream of dedicated students.

Niche

The Program in Community and Agroecology (PICA) is an educational program focused on experiential learning, sustainability, and food systems. All UCSC students are welcome to participate in the garden workdays and workshops offered. Students have the opportunity to grow their own food together, share meals together, and explore ways to live more sustainably. PICA's primary academic mission is to engage students with sustainability through practical experience and the sharing of community based knowledge. Emerging themes of discussion include, but are not limited to: power dynamics (racism, classism, sexism, etc.), lack of representation, knowledge validation, staff and student relationships (student autonomy), student accountability, and intentional inclusivity. PICA will offer a unique space to students of color in an effort to avoid, mitigate, and eliminate racism, classism, tokenization, white privilege, oppression, marginalization, identity policing, and space policing in historically white garden spaces and take steps towards accountability, truth telling and positive change. Through practical training in agroecology and organic gardening, student involvement in campus and community gardens, and the development of local composting projects, PICA students are able to integrate Agroecological principles of sustainability, food production, food justice, and social justice into everyday life.
In doing so, PICA students will be better prepared to work for tangible change in the food system outside of an academic setting.

How to get involved

- Apply to live at the Village and select PICA as your choice of themed housing options
- PICA offers Garden Workdays 2-3 days a week- rain or shine! Students can choose between a variety of hands- on activities to participate in. A free garden grown organic lunch is always served. Check out our calendar on the **PICA website** for workdays and events. **Garden workdays are currently not being held due to COVID-19, the space will be running again once shelter in place is over.**

Key Contacts

- PICA student email: **pica@ucsc.edu**
- Programs coordinator, Karely Valdez, kvaldezl@ucsc.edu

How to find it

The garden is located to the west of the Rachel Carson College (formerly College 8) Dining Hall (below the volleyball courts), near the bridge to Family Student Housing.

History

In 1995, a small group of students broke ground for the garden with assistance from Steve Gliessman, a professor of Environmental Studies and Agroecology. The next year, Gliessman began teaching a 1-unit course in the garden, focusing on the key concepts of organic agriculture, soil maintenance, food systems, and "learning by doing." A group of students from the Student Environmental Center began maintaining the garden and teaching the course in 2009, and have kept it thriving.

Niche

With majestic views of Wilder Ranch State Park and the ocean beyond, the Rachel Carson College Garden is a treat for the senses. Rows of vegetables are grown amongst perennial flowers, herbs, and a variety of fruit trees, while student paintings adorn the fence and pathways. Thanks to the garden's educational focus, there are always new crops and techniques being tried, and anyone is welcome to stop by and take a small sample of the food and flowers being grown.

How to get involved *[all in-person meetings postponed until further notice]*

- Enroll in the Rachel Carson College Garden Class centered around agroecological practice (CRSN 90), offered every quarter
- Intern opportunities offered fall through spring, 2 or 5 units available through the ENVS Office
- Ask/apply to our student staff positions or become a core member. Email us! c8garden@ucsc.edu
- Come in, take a look around and engage with the buzzing ecologies around you
- Stay updated on workshops and other events the garden hosts by following our Instagram @rachelcarsongarden and joining our Facebook page @Rachel CarsonGarden

Key Contacts

- Core members at **c8garden@ucsc.edu**
- Staff Advisor Margaret Bishop **mlbishop@ucsc.edu**
- Academic advisor Katie Monsen **kmonsen@ucsc.edu**

Student Poetry: Héctor Castaneda

brown boy returns to the land - dog days are over

...he eats from fertile brown soil and it
timelapses his ancestral memory, returning
to the calluses of his grandparent's hands.

he plucks a bundle of lavender for his lover,
and in an alternate life, his ancestors lullaby
their hearts into twined rope with each spark
ignited into the calm of bundled stem and bud.

he tastes the fruits of his labor,
while his ancestors table tortillas
and salt. coffee on good days. dinner.
this rich cornucopia of poverty.

he tastes nectarine from honeyed fruit,
and his mouth does not bleed poverty.

he walks into un-universal university,
pockets indebting with negative space,
enough to assimilate himself into this
societal ether of hierarchical landscapes.

he does not sunsweat long hours,
solarstained by rays baking his skin
into hardened clay. his immigrant
ancestors slumber a bit deeper
in their caskets. rested in pieces
of their inner peace and descendant's memory.

he's a lucky amalgamation of hope
and bloodstained money.

his lone brown body harvests greens
and you can hear the echoes from the

dozens of liquor stores in his hometown,
[east side san jose]
all the alcohol and hot chips lined in red.

he returned to the brown-soil land
the most heartfelt way he could, out

of potent passion and not infertile fear
of pockets indebted beyond the point
of putrefying, overly stomached hunger.

NAFTA creeps up his leg and shrivels
back into the soil beneath his feet.

he swallows a garden-grown chromatic }
cornucopia: garlic, kale, lettuce, mint, rosemary,
and the one farm-park in his homehood grows
its crop yield a smidgen bit greener. Fertiler.

he imaginates an era of black & brown folk
rerooting themselves in the soil colonized by
those fearful of our potential when returning to

the welcoming limbs of
paralinguistic Pachamama.

SUBMISSION BY:
Hector Castaneda
MAJOR/YEAR: Literature Major [Poetry Emphasis] / Electronic Music Minor / rising senior
COLLEGE AFFILIATION:
Rachel Carson
HOMETOWN:
San Jose, CA
WEBSITE: https://tinyurl.com/ddaomusic
LINKTREE: https://linktr.ee/dogdaysareover
INSTAGRAM:
https://instagram.com/dogdaysareover_hectorc

Hello, I'm Héctor Castañeda; poet, music producer, singer-songwriter, graphic designer, event curator, RCC gardener, & UCSC junior. I consider myself a jack of all trades, rooting myself in various disciplines. Food justice organizations such as the UCSC Food Systems Working Group motivate me to make a difference in my community and cultivate a better future for all, especially marginalized communities. I come from San José and a proud, hard-working family of immigrants. As a second-generation college graduate in my family, I consider it a great privilege to have various mediums of communal and academic support for my growth.

I'm a shapeshifting chameleon night owl bellowing into the oceanic void, constantly phoenixing the architecture of my body. I've had the pleasure to be published in the Mercury News, various zines ("The Radical Zine Vol. 2" with The Resource Center for Nonviolence, "Lissen... Vol. 1"), Rigorous Magazine, and PandemicPoems.org. For creative inquiries, please contact dogdaysaomusic@gmail.com or @dogdaysareover_hectorc on Instagram. My personal website is tinyurl.com/ddaomusic. You can follow the Rachel Carson Garden Insta @rachelcarsonagrden and email at c8garden@ucsc.edu.

the collective consciousness of lungs speaks

...and the sky started raining ashes.

I hide under every ribcage, awaiting armageddon.

So many hosts of mine are collapsing
into their bodies, stained with glass.

These mustard skies stench of smoke and virus.

So you see, that I am on fire.

Internal, external
Branched limbs infernal in sweltering heat,
Corporate carbon dioxide choking my throat
Into a cornucopia of white knotted gloves.

And so I must keep breathing.
I've found it to be the most revolutionary act thus far.

When it comes to hosts,
more melanin means greater chances of collapse.

I am imploding bungalow
in the ribcages of a family of
brown bodies, inhaling smog.

I am brown body family ribcaged in a burning house, exhaling fire.

I see the world through shattered eyelids and broken wrists.

I am a body myself as well. My lungs are rainforest burning like crucifixes.

White supremacy knows how to choke a melanin body in more ways than one.

The Uppercase world safeguards me blindly, capitalizes my breath until there is no nitrogen left.
Lowercase world holds me raw and rough, capitalisms my breath until there's no survival choking.

Veins of freeways choke my geography. Black and brown bodies know these veins best. They bleed internally every time gentrification clouds their lungs with titanium factories and dead, hardshriveled arteries of concrete.

Héctor, I know how hard it's been.
Evacuating before the siren wails
amidst the smell of burning redwoods.

Partitioned from your family by
a sliding glass wall as they recover
from their pandemic lungs.

Sheltered in an unfamiliar home,
Survival mode even when asleep.

Your family was on fire
But the embers have subsided
As have the flames adjacent to
your current sanctified sanctuary.

Breathing in ambient sound vibrations
to resonate back into the alive of your lungs.

You are alive.
I am alive.
We are live.

You are no longer
In survival mode.

I am no longer
In survival mode.

We are no longer
In survival mode.

Breathe into me.
Hold me in your ribcage
Like the most precious fireplace
to cradle your sunsets at slumber.

Lift up your eyes,
my unbrokening child.

For now,
you are home

inside your own body again.

Colleges 9 & 10 Garden

How to find it

Located on the walking path up to College 9/10, right across from the Student Health Center.

History

The construction of the Colleges Nine and Ten Community Garden was started in 2012 after an initiative was started by students and faculty at Colleges Nine and Ten to turn an unused grassy area into an active community space captivating the themes of the two colleges. These students volunteered to clear the grassland and build our first raised garden beds and were granted funding to build a storage shed and an ADA compliant walkway. In the following years more work has been done to develop and add more capacity and functionality to the garden. In spring 2019, with help from Dr. Linnea Beckett's Community Gardens class, (CLNI-70) the Garden Club constructed two more garden beds and planted 5 new fruit bearing trees.

Niche

The Colleges Nine and Ten Community Garden seeks to build a strong and diverse community at UCSC centered around the Colleges Nine and Ten themes, "International and Global Perspectives" and "Social Justice and Community." We seek to create a space that celebrates and recognizes ethnobotanical knowledge, culturally diverse foodways, and indigenous resource management. We bring together students, staff, faculty, and off-campus experts to promote a hands-on educational environment through classes, volunteering, and events. The Colleges Nine and Ten Garden also serve as a connection between UCSC and community partners in Watsonville; we see it as a "sister garden" to a community garden we helped to establish at Calabasas Elementary School to foster food security, food sovereignty, and participatory governance.

How to get involved

- **CLNI 70: Colleges 9 & 10 Garden Club** Colleges Nine and Ten offer various opportunities to be involved in our new campus garden as well as our food justice efforts. Please contact Provost Flora Lu for more information. Contact David Shaw for information on 2-unit garden internships.

Key Contacts

- Linnea Beckett **lbeckett@ucsc.edu** Colleges Nine/Ten Staff
- Sean Hallahan **shallaha@ucsc.edu**
- Sierra Anderson **siiander@ucsc.edu**
- Michelle Hernandez **mherna81@ucsc.edu**

Oakes Garden

How to find it

Located across from the Provost's House and above the West Field.

History

After a long fallow period, groundskeeper John Palochak planted herbs and ornamentals in 1997. Pear and apple trees were added as part of the Edible UCSC project in 2007. In 2009, two students working with the Student Environmental Center established a 2-unit course.

Niche

Today the students involved with the Oakes Garden seek to blend ecological and cultural connections into its design and maintenance.

The design of the garden involves winter crops that can rely on the plentiful Santa Cruz rains, low-water summer crops, and a forest garden of perennials. Stay tuned—or better yet, get involved—to see what will emerge.

Objective

Our main objective is to transform the Oakes Garden to let students build a bridge amongst their community and to prove that as students we can create an organization that can benefit everyone in the community.

Our goals for the garden include strengthening community, hosting creative workshops on food, agricultural, and horticultural topics, making healthy food more accessible, educating the Oakes community on food yield and crop research, addressing food insecurity and other issues by giving students a platform for voicing their concerns among peers, and inspiring other college gardens to use their own spaces to address food injustice.

Membership

We seek for this garden to remain within the control of Oakes students. We seek to keep any decision making within the leadership and hands of the Oakes Garden Group. We do so as to accurately reflect this community's needs, however we are eager to have this garden available for non-community members as well.

Key Contacts

- **OGarden.ucsc@gmail.com**
- **oakes-garden-club-29.webself.net/products**

Stevenson Garden

How to find it

The garden can be accessed by walking through Stevenson towards the knoll (overlooking OPERS). Once on the knoll, the space is located to the left.

History

The Stevenson Garden broke ground in the spring of 2011 through Path to a Greener Stevenson (PTAGS). The initial goal was to create a learning space to bring the Stevenson community together and promote sustainability within the college. The project was the first college garden on the East side of campus! A student internship program was developed in the summer of 2011 and has provided the base of stewards of the garden. Then, in the winter

of 2011 the Stevenson Community Garden received approval from the campus planner to greatly expand our space, and received a generous grant from the Stevenson Student Council to fund the expansion. We held garden workdays that successfully installed a fence extension and gates for the expansion.

With the support of Campus Sustainability Council, Stevenson Student Council, the garden has continued to grow and thrive. The garden receives food waste from rom apartments on the east side of campus and composts the food, eventually adding the compost to the garden's soil. The space now has a variety of demonstration garden beds, fruit trees, perennial plants, and active volunteer and intern involvement.

Niche

Located on the knoll overlooking the expansive Monterey Bay, the garden has exquisite views of the ocean and the city of Santa Cruz. As the first student garden on the east side of campus, the Stevenson Garden aims to create a safe space for all people to explore, grow, and make connections about the role food systems play into sustainability, food justice, and nutrition. While transforming the landscape and soil into fertile and productive land, the garden also hopes to provide a student powered space where students from different disciplines can come together. The food grown is available for all community members and volunteers to take, free of charge.

How to get involved

- Contact the ENVS Internship Office or annefreiwald@ucsc.edu to sign up for a 2-unit internship fall, winter, or spring
- In person internships are on hiatus currently while in-person instruction is on hold.
- Check the Stevenson Instagram @ stevensonucsc for updates and ways to get involved remotely

Key Contacts:

- For inquiries email **stevenson-garden-core-group@ucsc.edu**
- Come follow us on Instagram! **@stevensongarden_ucsc**

Life Lab Garden Classroom

How to find it

Located next to the Gatehouse on the CASFS/UCSC Farm.

History

Life Lab, a non-profit organization focusing on garden curricula and programs for preschool–middle school students, came to the UCSC Farm in 1987. In 2000, ground was broken on a garden that acted as the model of the Life Lab motto, "Bringing learning to life in the garden," displaying the multitude of ways that garden-based education can be incorporated into curricula. Every element of the Garden Classroom is an example of Life Lab lessons! People from across the world visit the Garden Classroom to gain inspiration for their garden education programs.

Niche

Life Lab is home to a wonderful group of staff and students who put on field trips for preschool–middle school students. Life Lab also offers educator trainings and workshops, develops curriculum, and hosts summer day camps for ages 4–14.

Each year the Life Lab Garden Classroom field trips serve more than 3,500 students. Life Lab staff also trains more than 300 educators at the Garden Classroom each year through workshops and consulting.

Student interns learn how to lead preschool–middle school students through garden-based science lessons, and the Life Lab Garden Classroom has many resources for doing so. A chicken coop, numerous composting examples, an herb garden, a visible bee colony, and shade-providing avocado and walnut trees are just the beginning.

Educating the next generation of gardeners, Life Lab continues to make the natural world accessible to youth from all backgrounds.

How to get involved

- Internships are available through Environmental Studies at the Garden Classroom and at Life Lab's Watsonville Garden Projects
- A variety of summer camp staff positions are available each year
- Check out the website at **lifelab.org**

Key Contacts:

- For information on internships and summer camps— Amy Carlson, Garden Education Director: **(831) 459-4035, gardened@lifelab.org**

Dig in, dive in, and get inspired.

Food Systems Working Group

UC Santa Cruz dining

CASFS The Center for Agroecology & Sustainable Food Systems

Global Food Initiative University of California

Farm & Gardens Food Services Community Impacts Classes

UC Santa Cruz Blum Center on Poverty, Social Enterprise and Participatory Governance

Sustainability Office University of California Santa Cruz

UC Santa Cruz Basic Needs basicneeds.ucsc.edu