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Wendy Krupnick: Pioneering UCSC Farm and Garden Apprentice, Educator, Horticulturalist

Permalink

<https://escholarship.org/uc/item/7818q87k>

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Publication Date

2010-05-01

Wendy Krupnick



Photo by Peter Lippman

Pioneering UCSC Farm and Garden Apprentice, Educator, Horticulturalist

Wendy Krupnick was born in Los Angeles, California, in 1953, and grew up in Crestwood Hills, a progressive, cooperative community in the Santa Monica Mountains. Over the past thirty-five years she has been involved in nearly every aspect of sustainable agriculture. Her oral history, conducted over the telephone by Ellen Farmer on August 15, 2007, provides a broad perspective on the evolution of this movement.

Krupnick came to UC Santa Cruz as a transfer student from UC Santa Barbara in 1973 and majored in biology. She volunteered in the Chadwick Garden (under Steve Kaffka) as a student, and then returned in 1976-77 as an

apprentice at the UC Santa Cruz Farm and Garden. Later she served as the garden coordinator for the Farallones Institute's Integral Urban House in Berkeley and the Institute's Rural Center in Sonoma County. At the same time, she worked with pioneering organic farmer Warren Weber at Star Route Farm in Bolinas, California. Through Weber, Krupnick joined the California Certified Organic Farmers (CCOF) and was the first secretary of that organization.

Krupnick cultivated farm-restaurant connections in the Bay Area, collaborating with Rosalind Creasy on the book *Cooking from the Garden*, tending a restaurant garden where she grew produce for Jessie Ziff Cool's *Flea Street Cafe* and *Late for the Train* restaurants on the San Francisco Peninsula, and helping organize the *Tasting of Summer Produce* festival at the Oakland Museum. Still later, Krupnick managed the trial garden and did outreach and marketing at *Shepherd's Garden Seeds* in Boulder Creek, California. At the time this interview was conducted, she was coordinating the *Santa Rosa Junior College Sustainable Agriculture Program*.

Additional Resources

Camp Joy Gardens: <http://www.campjoygardens.org/>

Warren Weber's Star Route Farms (Bolinas, California): <http://www.starroutefarms.com/>

Rosalind Creasy, *Cooking from the Garden* (Random House, 1992).

The Chadwick Garden Anthology of Poets (Friends of the UCSC Farm and Garden, 2009).
Introduction by Beth Benjamin.

Christina Waters, "Fire in the Garden," *Metro Santa Cruz* Newspaper, Oct. 2-8, 1997,
<http://www.metroactive.com/papers/cruz/10.02.97/chadwicks-garden-9740.html>

Randall Jarrell and Irene Reti, eds. *The Early History of the UCSC Farm and Garden* (Regional History Project, University Library, UCSC, 2003).

Alan Chadwick, Stephen J. Crimi (Editor), Foreword by John Jeavons. *Performance in the Garden: A Collection of Talks on Biodynamic French Intensive Horticulture* (Logosofia, 2008).

Sim Van der Ryn, Helga Olkowski, Bill Olkowski, Tom Javits and Farallones Institute, *The Integral Urban House: Self-Reliant Living in the City* (First published 1982) Second Edition. (New Catalyst Books, 2008)

Powerpoint slideshow about the Tasting of Summer Produce by Sibella Kraus:
www.sfc.ucdavis.edu/events/o7specialty/o7kraus.pdf

Timeline of California Certified Organic Farmers History: http://www.ccof.org/history_mr.php

Farmer: This is Wednesday, August 15, 2007. I'm in Santa Cruz and I'm interviewing Wendy Krupnick on the phone. She is in the Santa Rosa area. So I'd like to start with: where were you born, and where did you grow up?

Beginnings

Krupnick: I was born in Los Angeles in 1953, and my upbringing was kind of unusual in that my parents were amongst the co-founders of a cooperative community in the Santa Monica Mountains, very progressive. The cooperative community was based on the concept, like most cooperatives, that we do better joining forces and working for a common good than each person for themselves. There was, after World War II, a group of people who were pretty idealistic about a world without war and creating a better place to live to bring up their families. It was called Mutual Housing Association and the community was called Crestwood Hills. It's surrounded by what is now part of Brentwood, which everybody thinks of now as being a very affluent area, but at the time it was completely undeveloped. It was kind of the outskirts of L.A. All of the people who were involved were actually of very modest means, which is another reason why they banded together, because none of them could have afforded to be in a community like that without joining forces. There was an architectural review committee, and all of the architecture had to fit into the natural landscape, and a cooperative credit union, and a cooperative nursery school, because they were almost all young parents at that point.

I grew up with a really strong sense of the outdoors. It was all surrounded by chaparral. We had a community park that the group got started, although the city of Los Angeles took over the maintenance of it as a regular city park eventually. But yes, I grew up in a pretty progressive community in terms of those types of concepts and ideas. A lot of time outdoors, and a really strong sense of community.

Farmer: Did you go to public schools?

Krupnick: Yes, cooperative nursery school and then public elementary, junior high, and high school.

Farmer: And you then went to UC Santa Cruz. Was that a direct route?

Krupnick: No, I applied to Santa Cruz when it was the most popular campus in the country, in 1971, and I was redirected, was what they called it, to UC Santa Barbara for a couple of years, which was okay, but it wasn't what I wanted. What I really wanted was the rather unique undergraduate education that UC Santa Cruz offered at that time—cluster colleges, no grades, very interdisciplinary. I mostly really wanted to learn, because I felt like high school was pretty much a waste of time. I got up to Santa Cruz in '73 and did my last two years there.

Coming to UC Santa Cruz

I really wanted a broad undergraduate education, so I didn't even decide on a major until the very last minute. I decided on biology because I was going to have to take a lot of classes in whatever discipline I chose and appealed to me.

Many of the biology classes offered at UC Santa Cruz were field classes. I loved being outdoors and learning more about nature and the world around me. I also had already developed a strong interest in human nutrition, and loved to cook, which I partly got from my mom. I had started making dinner parties for my friends even when I was in high school. I'd been reading about nutrition since I was a teenager, and I loved to cook, and I loved to be outdoors. So when I finally moved into a little rental house for college students that had a garden space, I was totally primed for gardening. I knew about the Farm and Garden Project at UC Santa Cruz, and I went up and looked around, and talked to Steve Kaffka,¹ and got a couple of books, and just dove in and started gardening. That house had quite a few fruit trees established as well, but it was just all grass in the backyard. I turned under all the grass and planted my first vegetable garden. And the little light went on. This is what brought it all together for me.

That's when I decided that after I graduated I wanted to learn more, and I applied to be in the apprenticeship. So I came back. I took off a year, traveled, came back and did the apprenticeship in '76-'77.

The UCSC Farm and Garden Apprenticeship Program

Farmer: And what was the apprenticeship like at that time?

Krupnick: It was a group of rag-tag kids. We were all really young. We were all really interested, but it was a lot of work. There weren't the classes and the kind of formal aspects to the apprenticeship that there are now. It was twelve months of basically working really hard, long hours. It was Steve Kaffka directing, but I would say he had some discipline problems, to some extent. We were there to

learn, but we didn't necessarily want to be told what to do. And Steve was a little— You know, the white shorts and a little bit of the Chadwickian— I'm not quite sure what the right word was. But there was definitely a cultural separation, and even amongst our group. I thought we were a bigger group, but at the reunion a couple of weeks ago I was reminded that we were only twelve or thirteen in our group.² It was a small group, and we kind of developed our little camps. We all got along okay, but the whole group was not really united. I developed really close friendships with three of the other women there. We all had dinner together at the reunion, and it was really nice that we've kept in touch somewhat.

Farmer: And what are their names?

Krupnick: Kathy Krieger, Ellen Coyle, and Kay Levine. She's now Kay Levine-Spencer. The three of them live in the Santa Cruz area.

Farmer: And what were you doing exactly on the Farm? Did you have a farm stand yet?

Krupnick: Maybe there was a farm stand. To tell you the truth, I don't remember that well. But we definitely sold the produce that we were growing. In fact, Kathy designed the packing shed. There was no place to process and to pack any of the produce that we were growing. There were animals still there. There were chickens and ducks and goats and horses. There was just the greenhouse, the old greenhouse at the Farm, in the "Down Garden."³ The orchards had just been

planted, so we tended the fruit trees—some of the orchards, certainly not all of them—but the original orchards at the Farm had just been planted.

We just did all the work that needed to get done, most of the time. (laughter) Again, very little more formal instruction. But I do remember, there were two, I guess, “second years,” even though there wasn’t really an internship program the prior year. But “Big Jim Nelson” was there, and Richard Enfield. But anyway, there were two staff assistants working with Steve Kaffka. And I remember the corners and edges. I mean, I *got* it. I was addicted. I paid attention to every single thing. One of the things that I remember was most valuable for me was keeping a field notebook, and once a week doing observations. That was actually something that I had been taught by Ken Norris in one of the field classes that I had taken as a student.⁴ I was starting to get the value of the discipline of doing regular observations and writing them down in complete sentences so that it made you really see what was going on and be able to articulate it. That was so valuable.

Farmer: Do you think you kept it for the whole year?

Krupnick: Yes, I did. I was kind of the goody-goody of the bunch. (laughter) I actually did what I was told. For me, it was really useful. It paid off.

Farmer: Do you still have it?

Krupnick: I probably still have that notebook somewhere in storage.

Farmer: And did you draw pictures also?

Krupnick: My family was all artists and musicians, but I didn't quite— I probably did a little bit, but not much.

Farmer: Could you say more about the edges and corners?

Krupnick: Well, what I got that was with the biodynamic/French Intensive gardening system that we were being taught, you wanted to really use every little square inch, and that when you're preparing a bed, watering, transplanting, you're going to transplant or seed the whole area. But it's more the care in the initial preparation and then afterwards for things like watering, to pay attention to all those corners and edges because that is potential for life and crop and all of that, as well as the stuff in the middle. The idea is that if you do take care of the corners and the edges (and to some extent I'm cheating because this was reinforced by Orin [Martin] a couple of weeks ago at the reunion), the middle will take care of itself.⁵ There's a lot of hand-watering, a lot of sprinkling with nice, gentle sprays. And it's true that your spray is going to be spread out over some area. So if you make sure to get the corners and edges to spray, you're going to be getting a lot of overlap in the middle, and the middle will take care of itself. But I think that that's true in all aspects of care of any planted area.

Farmer: What happened after you left the apprenticeship?

Krupnick: Well, after I left the apprenticeship, I bounced around a lot for a number of years. I guess I was like many young people who didn't quite know what I was doing, and the winds of life blew me around. I have some cousins I'm very close to, and I started to move up to Washington State where they are,

thinking that I might want to be up there for awhile. And then I got diverted majorly by an old boyfriend from high school, and ended up moving back to the Los Angeles area, which was really not where I wanted to be. I'm still quite amazed that I did this. I guess the power of love and relationships can supercede anything else that makes sense sometimes. (laughs) So I actually found myself living in the Venice Beach, Santa Monica area for a little while. But I needed to be gardening, so I rented a community garden plot which was complete sand, pure sand infested with Bermuda grass and mint. But I worked out every single inch and got a garden going there, and tended it by bicycle, and was quite the spectacle riding up and down the streets of Santa Monica with giant bundles of static. For some reason, the static I planted did really well. I had my little daypack with my vegetables, and tied my bundles of static onto the back of my bicycle and tended my garden there.

Working with the Farallones Institute

Then we moved up to the Berkeley area because he enrolled in Boalt Law School. And that's when I started working at the Farallones Institute's Integral Urban House in Berkeley. I worked first as a volunteer in the garden there. And the gal who was the garden coordinator, I guess wanted to leave. Because as soon as she saw that I had some background and loved what I was doing she said, "Oh! You be garden coordinator. Bye." (laughs)

I suddenly became the coordinator, the manager of this little garden. I felt like this was way beyond my capability. I felt like I was still a beginner. But you know, sometimes when responsibility is dumped upon you, you take it. And I'm

a pretty responsible person. So I took on that garden and was working with interns, and did some stuff that I really liked there. I really liked the Farallones Institute, and the bigger picture of alternative energy and whole systems thinking and all of what they were doing there.

But the relationship was shaky at best and I didn't really like living in the city. So when Michael Stusser, who had worked with Alan Chadwick and was part of the Farallones Institute's Rural Center here in Sonoma County, decided that he wanted to go to Japan and leave running the gardens at the Rural Center, and asked me if I would like to come and work in the gardens there, I jumped at the opportunity. I really needed to exit that relationship and get out of the city, and I wanted to work in bigger gardens. So in 1980 I moved to the Rural Center. I think the term I've used was that I was a garden slave there—1980, '81 and the first part of '82.

From there, I wanted to work on a real farm, so I went to work for Warren Weber in Bolinas. He was more involved with the bigger picture of organic certification and the laws and all that kind of stuff. So I went to my first CCOF [California Certified Organic Farmers] meeting, tagged along with him.

Farmer: He was the first president, right, of CCOF?

Krupnick: Yes, he was the first president, but this was even before that happened.

Farmer: That was when it was all just volunteers trying to form something?

Krupnick: Yes. Barney Bricmont⁶ was in Santa Cruz. Out of his house in Santa Cruz, he was kind of the central network trying to handle whatever paperwork there was. Each of the chapters was pretty autonomous at that point.

I felt like I wanted more connection with my folks. At that point, my mom and my stepdad were living in Santa Barbara. So in '84 and '85 I moved to Santa Barbara, got connected with local growers there, helped form the first Southern California chapter of CCOF, and was a volunteer at the Community Environmental Council, which operated a really nice garden (where, by the way, Alan Chadwick had once visited and offered some advice). A nice environmental building with a sod roof, in Santa Barbara, that had gardens. I worked as a volunteer in that garden for the couple of years that I was living in Santa Barbara, and also did a lot of gardening at my folks' place, and did a little part-time work on one organic farm in the Santa Barbara area. That's when I got on the board of directors for CCOF, because I became the chapter rep from the South Coast chapter. So that was two years there.

The Beginnings of the Farm-and-Restaurant Connection

Then I decided I couldn't stand Southern California anymore, even though Santa Barbara is pretty nice, and moved, got connected with Rosalind Creasy through my friend Robert Kourik, who I'd gotten to know through the Farallones Institute. She needed a gardener to work with her on her new book project, which became the book *Cooking from the Garden*.⁷ So I moved in with Ros, and lived in Los Altos for a couple of years, and worked with her on that book. At that point, CCOF was getting a little bit more organized. We had our first

officers—president, vice president, secretary. I became the first secretary. And we had some of our board meetings at Ros Creasy’s house in Los Altos because it was a fairly convenient meeting place, and she really wanted to support what was going on.

So that was a couple of years. I also ran a little restaurant garden for Jesse Ziff Cool that provided some produce for Flea Street Café and Late for the Train. All this time I was making money working in restaurants, because nothing else I was doing really paid. I got to see the other side of food, of fine food, and working in some fine restaurants. This was also at the time when the very first growers were starting to bring produce to chefs. The most enlightened chefs were getting that these organic farms were growing some pretty great stuff, and starting to incorporate it into their menus.

Farmer: This is something that nobody else we’ve interviewed [so far] has really talked about very much, is the beginnings of the farm-and-restaurant connection.

Krupnick: Yes. So I really should go back to Warren Weber, then.⁸ When I worked for Warren— This is so funny because Sunday night (I’m still doing this) I actually helped serve a very fancy dinner for sommeliers from all around the country, because I knew the chef and she told me that they needed help with service. And I just laughed when I walked into the kitchen, because the first thing she was doing, she was cutting up these little potatoes that were a little smaller than golf balls. I said, “Warren Weber was throwing all of these away when I was working for him. I said, ‘Warren, chefs *love* little potatoes.’ And Warren said, ‘I don’t want to sell to fancy restaurants. I don’t want to sell to the

bourgeois. I want to grow food for the people.’ And I said to him, ‘Warren, you could be making *money* on this stuff that you’re throwing away.’” I was still kind of tenuously involved in this relationship with this guy in Berkeley. So I said to him, “Warren, I will take this stuff. I will pay for the gas myself. Can we please take some of your produce to Chez Panisse?” So I did. I made the first delivery to Chez Panisse and paid for the gas and the truck myself. And they were thrilled. Chez Panisse was thrilled. And Warren was open.

My sense of time is muddy. It must have been a couple of years later that Sibella Kraus started the farm-restaurant connection, and started bringing chefs out to farms to see this gorgeous produce, because what they saw on the farms was so unlike what you were seeing at the natural food stores, which was all wilted and moth-eaten. The growers didn’t have proper post-harvest handling. They couldn’t afford the infrastructure for the coolers, and hydro-coolers, and all this kind of stuff. So there was lousy post-harvest handling and lousy distribution. What was gorgeous on the farm wasn’t making it well to the natural food stores. But if it could go directly within a couple of hours to a restaurant that was going to use it right away, the flavor and the quality could be preserved and appreciated. So this was just getting started.

Farmer: So Chez Panisse was a place where they tried to be one hundred percent about that, right?

Krupnick: Well, not then. I mean, it didn’t exist then. I think that there are some books about Alice Waters that have come out recently that I haven’t read. So I don’t know whether some of this stuff has already been written about how she

got turned on initially.⁹ It would be very interesting for me to hear from other standpoints what was going on.

Then when I was working with Ros, we went and interviewed Andrea Crawford, who was Alice Waters' gardener in Berkeley, who was the first doing edible flowers and salad mix. All of this stuff was just getting started then. And again, Jesse Ziff Cool of Flea Street Café in the Palo Alto, Menlo Park area—she was doing it too. When I was down in Santa Barbara, John Downey was buying directly from some of the local growers. I had a wonderful opportunity to be connected with the chef and restaurant world, and the garden writer and recipe world too, as well as the farming.

The Tasting of Summer Produce

Farmer: So what was the Tasting of Summer Produce?¹⁰

Krupnick: The Tasting of Summer Produce was started by Sibella Kraus as a bigger part of the farm-restaurant connection. It was the public part. See, we're turning on the chefs, so we're turning on the restaurants. But she wanted to educate the general public and have a tasting, partly for educational purposes for the chefs, but partly for the public to learn how wonderful farm-fresh stuff could be. And to learn some of the interesting differences between what was being grown in Santa Cruz, and what was being grown in Yolo County, and what was being grown in Brentwood, and all those kinds of things. One of the early ones was held by the Mondavis, and then it moved to the Oakland Museum, which is just so incredible. The Oakland Museum was still fairly new at the time, but it had this kind of avant-garde concept of a museum not just being something

where you preserve ancient history, but you are honoring and celebrating current history, or current cultural phenomena that have historic significance. And absolutely, this revolution in food did have that historic significance. They were smart enough to see it, and want to honor it, and become a venue to showcase it. So for a number of years, until the event both became too expensive to put on and really had served its purpose, there was a yearly event in late summer where farmers from all over were asked to come and participate, and chefs from all over. And the public was invited. (You know, I've still got all the clippings and stuff. I've got programs from a number of years for this.) Anyway, it got a ton of press in newsprint and radio and TV, I think, even. Thousands of people came and paid money to go around and taste all of this wonderful product.

But the best part of the whole event was after the public all left, the chefs cooked this stuff for the farmers to eat. The chefs put on a dinner for the farmers. A lot of these farmers had never eaten "gourmet" food, had never eaten in a fine restaurant, because they can't afford it. They had never even eaten at the restaurants that they sold produce to, because they can't afford it and it's just not their lifestyle. Who had time to sit down at a fancy restaurant and have a two- or three-hour meal? You know, you're farming! You're working all the time.

So it was an absolutely wonderful bringing together. And it did alert the public and the press to this new phenomenon, and way of eating, and food quality, and all this kind of stuff. It helped further the phenomenon of farmers' markets. I think that was the other part. I think people could buy produce, which of course

would be the only reason why it would be worth a farmer taking the time out of a busy summer day to come to something like that—is if they could sell stuff too. So this was part of the rapidly growing farmers’ market movement, too.

That went on for a number of years. Then it did become too expensive to continue to put on. It had served its function. There were other tastings happening in other communities around California and around the country. And chefs got this, had started to understand that farm-fresh produce was great quality. It [the festival] did what it needed to do and then it could die out and we could all go on to doing other things.

Working with Rosalind Creasy

Farmer: Could you say something about what Ros Creasy decided to do with being an environmentalist and being a photographer?

Krupnick: Yes. Ros and her husband moved to the Palo Alto area in the early seventies, I think, when he was hired by IBM to be one of the original computer scientists. They were appalled at the pollution. I remember Ros telling me that when they first moved there somebody told them that there were mountains, and she was shocked because they couldn’t see them because there was so much smog. So she became involved with organizations like the Sierra Club that were very concerned. She read *Silent Spring* and was really upset about the use of pesticides, and what was going on with that. She jumped on that bandwagon and she was pretty outspoken: “We shouldn’t do this! We shouldn’t do that. This is bad.” She was shut down. People didn’t want to hear it. She realized that she

wasn't getting very far, and wasn't making friends with this finger-shaking version of environmentalism.

At the same time, she also fell in love with the climate (because they moved here from Boston), and the gardening opportunities. She went and took some horticulture classes at Foothill College and started questioning the instructors about their insistence on using chemical fertilizers and chemical pesticides in growing these gardens. She loved the horticulture part of it, but she didn't like using all these chemicals. And her instructors were all, "This is the way it's done. This is the only way to do it." And she didn't believe it. So she decided that she wanted to learn how to grow organically and she wanted to turn other people on to this, not by proselytizing, but by making it sexy and beautiful.

She also learned photography. She decided that she wanted to turn people on to organic gardening by making it beautiful and stylish and sexy, rather than, again, shaking fingers and proselytizing. And she also got really into the food part, growing her own food, and how wonderful and delicious it is. She wrote the book *Edible Landscaping*, which became a bestseller.¹¹ And she wrote a few other books that were all accompanied by beautiful photographs. They didn't really make it as big. There was a book called *Earthly Delights*,¹² and I think there were one or two other ones. Then she had this concept for a book that would really showcase food, different styles of food, both from all over the world, and from different cultural traditions. And it became the book *Cooking from the Garden*, with all these different theme gardens, some of which were ethnic and some of which had more to do with historic phenomena. And again, Ros Creasy

knew Robert Kourik through the whole edible landscaping thing, and Robert and I knew each other from the Farallones Institute, and we also got involved with the American Center for Wine and Food. (That's a little tangential for right now.) But anyway, Robert told Ros about me, Ros asked me to come and help her with this book *Cooking from the Garden*. And we became like family.

Farmer: So you were having CCOF meetings at her house. And tell me more about CCOF.

The Early California Certified Organic Farmers [CCOF]

Krupnick: (pause) Well, it's had growing pains for as long as it's been in existence. Yet somehow this way of networking a bunch of kind of radical farmers was crucial for the growth of organic farming, and yet really, really difficult. Because these guys are the most unconventional people on the planet. (laughs) I mean, they want to grow organically. They want to be farmers in the first place, which is very unconventional and against all odds. They are clearly doing it for love rather than for money. And they all understood the need for integrity. But they didn't all agree on anything. Even showing up and having meetings together has always been difficult. So, I'm not sure what else I can say about it, other than it kept growing and growing, as more and more farmers were growing organically.

Farmer: And you were willing to be the secretary.

Krupnick: Yes, I became the statewide secretary. And again, I never was a writer. But starting with those garden notebooks and then continuing with

taking minutes of these meetings — Oh, my God. Having to, in this case, really listen to what all these people were saying and trying to put it into intelligible sentences that somebody could read, and have it be the minutes of these meetings, was a real challenge. But I enjoyed doing it. It was my commitment to the movement, the bigger picture of organic, and connection with everybody. This was my greater family.

Being a single woman all this time, the organic community really was my greater family. I felt this was my way of service, my mothering in some ways, feeding the people at the board meetings, and taking minutes, and helping facilitate moving things along. It was a role that worked for me personally, too.

Farmer: It sounds like you were pretty essential to the organization.

Krupnick: Well, yes. It was an important part. What everybody did was essential, because there weren't very many of us. We all found the roles that worked for us on a personal level. But I loved it, and these became some of my personal best friends. Mark Lipson and Phil McGee and Warren Weber, later Bob Scowcroft, and a bunch of the other people that I got to know at CCOF, some of the farmers.¹³

I wasn't involved with certification standards, or lobbying, or any of that stuff. I wanted to just be a support person—I'll take the minutes. I'll cook the lunches. I'll help point people to each other. This is a direction that I've continued since. I've become a networker, partly because I get involved with so many different groups: environmental groups, and farming groups, and local community

groups. I like to connect people with each other and let them do the nitty-gritty work. (laughter) I just want to be the busybody knowing what everybody else is doing, and help them make connections.

Farmer: (laughter) Well, that's an important role.

Camp Joy

Krupnick: And then after that I moved to Camp Joy in Boulder Creek.

Farmer: So tell me about that.

Krupnick: Well, again, after being in Southern California and being in the Mid-Peninsula, I wanted to get back to a more rural area, and something that I felt would be more nurturing for me personally. Camp Joy was founded by Beth Benjamin¹⁴ and Jim Nelson, who I call "Camp Jim," as opposed to Big Jim Nelson.¹⁵ (There are two Jim Nelsons. It can get really confusing.) Anyway, Beth and Jim had both worked with Alan Chadwick and founded a wonderful educational garden project in Boulder Creek. So I moved there in 1987 and worked in the gardens, but needed to make a little money, too.

Shepherd's Garden Seed Company

I found out that Renee Shepherd had Shepherd's Garden Seed Company going in Felton, and that she needed help. At that time Claire Morelli was her gardener, but Claire was also doing some landscape gardening stuff and needed help because she didn't have time to do all the work in Renee's garden herself. So I worked with Claire in Renee Shepherd's garden, and learned about this

wonderful seed company that was bringing in all these great varieties of vegetables from Asia and from Europe, and trying them, and growing them, and offering them through their mail order catalog. I already was addicted to gardening, so the opportunity to learn more about all these wonderful varieties really appealed to me.

Claire pretty quickly dropped out, because the landscape thing was more what she wanted to keep doing, rather than working for the seed company. So by the next year, 1988, I rented a place in Felton and started working more full time for Renee Shepherd's Seed Company. At the same time, the Felton Farmers' Market was starting and I got involved with that, and in 1988 became the actual second manager of the Felton Farmers' Market.

For the next ten years I worked for Renee Shepherd running the trial garden and becoming pretty involved with the horticultural aspects of the seed company: garden advising, helping write seed packets and these little pamphlets that we put together to help our customers grow these things, a lot of which were new. I mean, people had never heard of kohlrabi, and broccoli rab, and romanesco broccoli, and some of these things. So we were having to write more detailed directions than a lot of other seed companies did, or had in the past, about how to actually grow these things. And then about how to cook them and how to eat them, too.

Farmer: And how did you find that out? Did you talk to the people where the vegetables came from?

Krupnick: Yes, it was a combination of research, both through the vendors who were selling the seeds to us, and cultural research, recipes and stuff. So again, here in the seed company, I continued to have one foot in the food-and-recipe world and one foot in the gardening world. We all helped with recipe testing and recipe invention, and taste tasting, and all that kind of stuff.

Farmer: Did you ever run out of seeds of some varieties?

Krupnick: Yes, sometimes. But there's a common misconception. Most people think that seed companies grow their own seed. "Oh, you're growing all your seeds in Felton!" No. Seed companies sell seeds, and seed producers grow seeds, with very, very few exceptions, like the fact the Camp Joy Cherry Tomato really comes from Camp Joy in Boulder Creek. There were a few flower varieties where you can get so much out of a small area that we actually grew our own seeds. But we were contracting with the growers. And the growers were in the countries where these foods were part of their cultures. They would help us with recipes too. But a lot of this was available in French cookbooks, other ethnic cookbooks. It just wasn't mainstream America at that point.

Of course I could complain, and there were difficulties. But it was a fabulous opportunity to get paid to go out and evaluate all these wonderful things. The Salinas Valley was home to a lot of big wholesale seed companies. So we would go out and see the other seed companies' trials, and get to learn from them and evaluate products there as well.

Farmer: And how did you differentiate between sustainably-grown organic seed and —

Krupnick: We didn't. We bought whatever. We tried to insist on untreated seed, but back then it was even hard to get some seeds untreated.

Farmer: What does that mean, "untreated?"

Krupnick: Yes, now people don't even know, which is kind of wonderful that it's been phased out that much. But a lot of seeds used to be pink because they were coated with fungicide. It helped them germinate in cold, wet soil. And the people who produced the seeds just could not understand *why* we wanted seeds that didn't have fungicides on them. "But they aren't going to germinate as well! Don't you want your customers to be successful?" "Yes, but we don't want our customers to be exposed to chemicals. We want them to be successful by learning the horticultural techniques so that the seeds will germinate." So again, this is why we took extra pains to write directions, and to staff a full-time crew of people on the telephone, and writing letters to answer gardeners' questions and help them be better gardeners. There was no other seed company that did that. Then when Shepherd's Garden Seeds became bicoastal in our association with White Flower Farms, I would go back and forth to Connecticut and do training of the customer support staff in Connecticut so that they could answer gardeners' questions as well. So the company put a ton of money into teaching our customers to be better gardeners, which was quite unique. I loved that, again continuing the Chadwickian tradition of being evangelists, proselytizing and teaching other people how to garden.

Then Renee decided to quit. The business aspect of the company, and being bicoastal and answering to the boss—because she didn't own it anymore and they were turning down the screws and all that—it got way too stressful for her. So she quit as president of the seed company in 1997. Shepherd's Garden Seeds downsized, and we all got laid off, with the invitation to come and work in Connecticut if we wanted to. And actually one person did. She left California and went back and worked for the seed company in Connecticut. But the rest of us all took our severance pay and our unemployment and got to take a break in our lives, which was pretty wonderful.

I fell in love, and moved up to the Sierra foothills, and thought I was going to live with a farmer and be happy for the rest of my life. That didn't last. Then I moved up to Washington State and farmed at the Cascadian Home Farm with old friends for one year. The rain and cold drove me back to California. I moved back to Sonoma County and started working for Santa Rosa Junior College [SJRC] in the sustainable ag program, and [have] coordinated a four-acre organic garden for the last seven years (2000-2007).

Santa Rosa Junior College Sustainable Agriculture Program

Farmer: So how long have they had a sustainable ag program?

Krupnick: Here at SRJC? Well, we have this 365-acre farm that was given to the Department of Education by the Department of Defense after World War II. SRJC got this wonderful, huge farm which represented what Sonoma County was at that time—sheep, hay, apples, and forest. It quickly morphed into wine grapes, sheep, and no apples. Then about ten years or so ago, a few people were

forward- thinking enough to realize that sustainable ag was what was going on in the world, and started a sustainable ag program.

My connection there was my old friend Leonard Diggs, who I had gotten to know through CCOF, a farmer here in Sonoma County. He was a customer of Shepherd's Garden Seeds when we sold bulk seeds to farmers, and he also was involved with CCOF in a leadership role. I knew that he had taken a job as farm manager of this wonderful farm that Santa Rosa Junior College owned and operated. When I decided I wanted to move back from Washington State, I contacted everybody I knew, especially in areas that I liked, like Sonoma County, to find out if there might be any jobs. And he (because we were doing email by then), he emailed me back and said, "Oh, as a matter of fact, the gardener for the organic garden just quit. I think you might be the perfect person." So when I left Washington I came down to Sonoma County and checked out the farm and garden, and applied for the job. It looked a little intimidating. I'd never been responsible for a whole four-acre garden before, with orchards and all of that kind of stuff. And a lot of it being done by tractor. I'd done a little bit of tractor stuff, but very, very little. But it appealed to me.

So I applied for the job and I got it. At that point there was a sustainable ag program coordinator, but he quit right at that time. They immediately advertised the position, and after I'd been there for a year they hired a great, very energetic gal, Laura Cooper Mendes, who became the sustainable ag program coordinator. For a few years we were a pretty wonderful team, with Leonard as farm manager, and Laura as sustainable ag program coordinator, and me as the

garden coordinator, because we all had a commitment to organic farming and sustainable ag. She built up an excellent curriculum of classes, and we got more students involved, and expanded the garden to full potential. We became self-sufficient in compost, and the orchards came into production, and we had enterprise projects with students growing pumpkins for sale and cut flowers for sale, and you know, it was really happening.

Farmer: And is that differentiated from the big farm, the 365-acre farm?

Krupnick: It's part of it. So actually, out of that 365-acre farm about sixty acres of wine grapes are part of viticulture, and forests are managed by the Natural Resources program, pasture and animals that are managed by the livestock program, and forty acres are devoted to sustainable ag. We do have a block of wine grapes that's treated organically. And there's the four-acre garden. And now there's an additional four acres of orchard in intensively planted olives and apples that are grown on wires, the way they're doing in high production areas, but it is being managed organically.

Farmer: So people can really learn organic farming.

Krupnick: Yes, they can learn organic production there. The problem is that we now currently do not have a sustainable ag program coordinator again. The college bureaucracy has chosen not to fund that position, at least for the time being. And in fact, one of the things on my "to do" list right now, is to write a letter and lobby once again for hiring another sustainable ag program coordinator. Because just like anything else in any bureaucracy, unless there's

somebody there to totally advocate for a program, funding goes to the squeaky wheels who are asking for it.

Farmer: That's right. Do you have a lot of demand from students?

Krupnick: So-so. The classes are being offered by adjunct faculty, myself included. Some of the classes, even with nobody advocating for them, are still getting some pretty good enrollment numbers. If we had somebody actually advertising classes and doing more, I think we would be getting a lot more students involved.

Farmer: Can you talk about how you became the manager of the Felton Farmers' Market?

Felton Farmers' Market

Krupnick: I had started working with Renee Shepherd in 1987 when I was living at Camp Joy. I was just working real part time with the seed company. At that point, it was still a very young seed company. Renee Shepherd also had always been very involved with the community. Beth Benjamin was working with her, and Beth had been part of the founding of Camp Joy and real active with the Valley Women's Club. I guess conversations already had been started—wouldn't it be great to have a farmers' market in the San Lorenzo Valley? When I heard that this was in the planning stages, I was interested, and knew other farmers through CCOF. So I joined right in on the committee, which became the board of directors of the farmers' market. They had learned about Vance Merrill-Corum, who had worked in Governor Jerry Brown's administration when there was

funding in the California Department of Food and Agriculture [CDFA] to help establish farmers' markets around the state. He was working at that point as a consultant helping to establish farmers' markets. So he came and talked to us and I was active with that group.¹⁶

That first year of the market, which I think was 1987, another woman served as market manager. She was somebody who I knew, who had time in her life. She jumped in as the market manager the first year, then decided that she didn't want to continue. She had other things that were getting going for her. So since I was very involved, it was natural for me to step right in and become market manager. I was very grateful that she'd done the first year, which was probably one of the most difficult. But we still had a lot of challenges trying to decide what to do: whether we were going to incorporate, not incorporate, what to do about taxes, location, publicity, attracting farmers, attracting customers—all the same issues that all farmers' markets go through.

Farmer: So what do you think is the right number of farmers that you have to have to get started?¹⁷

Krupnick: Oh, boy. It totally depends on the community. It really depends on the demographics in the community. For example, I'm living now in Sonoma County, and the town of Occidental started a farmers' market about three years ago, I think it was. Maybe it was four years ago. They started with just a few, I mean, five or six growers at the most. It was strongly embraced in that community. It's literally out in the woods. People don't like to have to drive more than they already need to, to get to services and go shopping. So that

farmers' market completely has taken off and become really successful in a very short period of time, even though it started off with so few growers. I know other markets completely struggle until they get to, say, at least twenty or thirty growers, enough to really get the community to pay attention and start coming on a regular basis. So it's location, and demographics, and interest of the community, and of course, what growers and what products they have. It is important to have "bread and butter" produce—things that people want to eat on a regular basis, like lettuce, and cooking vegetables, and fruit—for people to feel that it serves their needs.

Farmer: How were you paid? And did the farmers have to pay for their space rentals?

Krupnick: We became a regular certified farmers' market, and we had a membership fee for people to belong to the market, which was pretty modest—I can't remember right now, maybe twenty-five or thirty dollars a year. Then they paid a weekly stall fee as well. From those funds, I was paid a very small amount—as more of a stipend than counting up every minute of my time—to be market manager. Out of that we also covered any other expenses, fees that we had to pay to be a certified market, and making signs and whatever else.

Farmer: Did the places usually charge for using their parking lot or whatever you were using, or was that donated?

Krupnick: The market moved three times during the nine years that I was market manager. Nobody charged for use of their space, but we did have to pay

some incidental expenses. Like, in the second location that we were in, people were concerned about crossing the highway. So we actually paid a crossing guard to stand there during the market to help people feel more secure, and stop traffic and all that.

Farmer: Was it on Highway 9?

Krupnick: Yes, Highway 9. And again, signage and this and that. But no, we didn't have to actually pay rent to the landowners to use the space.

Farmer: Did you get to know any particular farmers?

Krupnick: Oh, gosh. I got to know most of them at least somewhat. The Vasquezes, who had strawberries, I felt like I had a good rapport with them. Every year when we would do our strawberry shortcake for opening day I would drive down to their farm and pick up a couple of flats of strawberries from them. That was nice, to actually be there, to go to the farm and see the location, and see their home, and meet more of the family. They were very warm.

And then I got to know Jerry Thomas¹⁸ and his family, who got more involved also with CAFF, Community Alliance for Family Farmers, and other community activities. I saw them switch— Well, they did a lot of flowers. It was interesting to see them kind of go back and forth between the balance of fruit and vegetables and flowers. It was pretty easy to make a lot more money selling flowers. But they wanted to grow food also.

And then there was a family that came all the way from Merced. Their names I can't think of right now. He was a very low-income farmer struggling with very worked-out, washed-out land. And he had a lot of nematode problems. He really was interested in going organic, but he didn't have any money to put anything back into his land. And he had a lot of kids, and he'd bring two kids in particular to the market. There was one time one of the boys walked right out in front of a car. I drove him to the emergency room. He was okay but I heard that years later the kid walked in front of a train and was killed. I think about them a lot because that incident was just so upsetting, and then hearing the longer-term story of what happened to that boy—I was very upset about that. But it was good to have farmers that came from the [Central] Valley too, not only for the market, because they brought early fruit and more crop diversity, but just to get to know that part of the farming community.

And then of course we went through the big earthquake there. The Loma Prieta Earthquake hit while the Felton Farmers' Market was in session.¹⁹

Farmer: Oh, my goodness.

Krupnick: We're all standing there and half the growers had their radios on listening to the World Series. We felt the quake very strongly; some produce rolled off tables and some tables collapsed. When we heard on the radio that they had just had a major, huge earthquake in San Francisco, and we knew what we had felt standing there in Felton, it was like, oh, my God, it had to have been really big if they felt it that strong there, and what happened here. That creates a bond, going through a disaster like that together. An awful lot of people were

concerned about whether they were going to be able to make it home back to their farms. All of that. Yes, that was pretty interesting. Of course, immediately there was this dead silence, and no business at all. And about a half an hour later there was suddenly a rush of customers because people couldn't get into the supermarkets, and there we were with all this produce. People wanted to come and buy some produce from us.

Farmer: How interesting. The electricity was off by then?

Krupnick: Yes, everything was off. We went through a lot together in those early years of the market.

Farmer: So there was a bond of community.

Krupnick: Yes.

Farmer: Even though some of the farmers weren't from right there. Did you feel like that with the regular customers, and so forth?

Krupnick: Very much so. In fact, they celebrated their twenty-year anniversary this year. They wanted me to come down and be part of the celebration. I really wanted to, but I was totally crunched and I couldn't make it. And friends there keep telling me that some people still ask about me. It's so sweet. It was one of the things that served a need for me so strongly. Again, I think I mentioned I grew up in a community that was a real community, with strong bonds. I think it's something that human beings really crave and is natural for us. And most of us don't have it. We're seeking it out one way or another.

Farmer: At least the way we live now.

Krupnick: Yes, the way we live now doesn't provide very much of that for most of us. So we join groups, or clubs, or churches, or other interest groups. But I think to have a geographic connection with the people all around us is really important too. And the energy concerns. We can't keep driving like this, keep using all this fossil fuel. We've got to settle back down into communities where we work and live and get to know our neighbors the way it makes sense. It's just crazy that we've gotten so far from sensible ways of living. I think that that's part of why so many people were upset about being lost in the organic movement when it just became this legal definition. Because there was so much more to our concept of what organic farming and gardening meant, in terms of much broader social, and even political implications. It's just not a bunch of materials that you do or don't use. It's a whole way of relating to the land, of relating to community, self-sufficiency, and all those other concepts.

Farmer: So could you say a little bit more about the time when the criticism started happening towards organic? That was recently, right?

Krupnick: Well, there've always been people who said that we should never get involved with the government. But I think especially when the National Organic Program was implemented in 2002, a lot of people thought that this was going to be the worst thing that ever happened to organic. They broke away. They stopped calling themselves organic, and started using other terms so that they wouldn't have to be subject to that regulation. I think that in some ways it was fine. Because the growers who have a first-hand relationship with their

customers, they didn't need that third-party certification. They had even better. They had a first-hand relationship. I think it's fine for those people to opt out of certification. Maybe it's unfortunate that they can't legally use the word "organic." But there're other words, and other ways of describing what they do.

My belief still is that for people who sell wholesale, third-party certification is absolutely necessary. There's really no other way of doing it other than having the government involved, if you want to make it real. Because there're all these other claims that aren't verified—natural, local, green, whatever. It doesn't mean anything unless there's a law behind it. Now there's a new certification group—"certified naturally grown," or whatever. They're going back to using some of the ways of peer certification that the early CCOF growers had. One person goes and inspects the others. On a small scale, if people know each other, that can work. But as soon as you start getting very big, it's questionable how well that can work.

The Ecological Farming Association

Farmer: So the other topic we wanted to talk about is Eco-Farm and how you were there almost at the beginning of that, too.

Krupnick: That started just completely fortuitously for me because the second Eco-Farm meeting was at Camp Meeker, which is next to Occidental here in Western Sonoma County. Camp Meeker has a lot of old summer camps that were available in the wintertime. They were cold and leaky and that kind of stuff, but inexpensive. I'm not sure why this spot at Camp Meeker was chosen for the second Eco-Farm, but it was. It was Amigo Bob [Cantisano]²⁰, and his wife

Kalita [Todd], and Paul Muller and Dru Rivers from out in the Yolo County area. Davis. I think a lot of these people had met at UC Davis, even though UC Davis was not doing anything having to do with organic or sustainability, though I'm not sure when the first student farm at UC Davis started. But anyway, I do think that these folks met at Davis, and decided to hold a wintertime conference to talk about some of the issues of organic farming, and the organic law, and what could be done to protect each other and protect consumers, and further the organic movement. And there was a lot of conversation with retailers and marketers, people who were selling organic produce too.

Oh, the name that I was trying to remember before that I just remembered is Stuart Fishman. He was very involved with writing the organic stuff. He was with Rainbow Grocery in San Francisco, one of the original natural food stores. And Real Foods in Fairfax [natural food store], Mark Squire. He was also involved in the early years, although maybe not at the first Eco-Farm.

Then the group in Berkeley that had to do with integrated pest management, Bio-Integral Resource Center [BIRC], was trying to figure out the other part, which was: technically, how to be better organic farmers. How to control weeds? How to control pests? How to improve our soil? So there were the technical aspects as well as the philosophical aspects, the political aspects, the marketing aspects—all of those subjects together. That's where Eco-Farm started, and we still address all of those subjects at Eco-Farm.

So after Camp Meeker we moved to this funky camp in La Honda which had been, I guess, a YMCA camp. We held the Eco-Farm conference there for several

years, maybe four or five, in La Honda, until that got too small and too funky. And then the conference moved down to Asilomar [in Pacific Grove, CA], where it's been ever since.

Farmer: Do you know how they got the reservation at Asilomar?

Krupnick: I don't. My guess is that Kalita and Dru at that point were the main people looking for other spaces and trying to figure out what would work. But I don't know.

Asilomar is a great conference ground. I got to go to Asilomar first as a teenager with my mom after my father died. They hosted a Unitarian conference my mom wanted to go to. Asilomar [is] incredibly gorgeous, the location. It was a sacred spot for Native Americans, in my understanding. And then you've got the architecture. Julia Morgan, an incredible groundbreaking woman architect, designed these amazing buildings. For whatever reason, they have had a lot of more progressive conferences there over the years. So it was one of the few places that felt like it might be okay for organic farmers.

But the early battles on the food front were horrendous. I mean, this was something at La Honda. We insisted that we wanted to have organic and vegetarian food. And oh, my God! Their [the conference center staff's] idea of vegetarian food was these greasy grilled cheese sandwiches and this pasty macaroni and cheese. It was bad! That's where Kalita started getting involved. It was like, we need to eat *our* food at these gatherings. Fighting that battle at Asilomar early on was difficult too. But talk about changing the world. Now the

corporation that runs the food service for Asilomar and other concessions all around the country is highlighting organic food all over. And they learned it from us! So I feel really proud of that. And most of that, I think, is due to Kalita. She's really worked wonders. Her combination of skill and knowledge, and just her gentle way—strong, but gentle way. Turning people on to just how fabulous this food is.

Farmer: So Asilomar is a state park, I think?

Krupnick: Yes, it's become a state park. The food service is leased out to a concession, Delaware North Co.²¹ It's huge, and they have concessions in a lot of the national parks and other big venues.

Farmer: So that's a great way for them [the concessionaires] to gain influence, because they have that kind of broad reach into all sorts of other realms where people might not be demanding organic, but at least they can appreciate it. And if they're buying in bulk from farmers who are growing organic, then that just increases the market right there.

Krupnick: Yes. I think there's a philosophy that if you're here in this beautiful place like a national park, you should be eating wonderful food. So I'm really glad that some people seem to get it, that they get the connection.

Farmer: Do you think that Eco-Farm might be outgrowing Asilomar, just in terms of size, numbers of people?

Krupnick: Oh, gosh. We've wanted to find someplace else other than Asilomar for a long time. A few years ago there was a really active push to try to find some other venue, or build some facility. When we started to add up the money that we have paid Asilomar over the years, we could have built a dozen conference centers. They charge *a lot*. But the reality is that we couldn't pull it off, buying land and building something else, funding it the rest of the year and stuff. I mean, we fill up Asilomar. We get what, 1500 people. The food, the halls don't hold that many people. We do sell out of food tickets relatively quickly now.

Farmer: And there's no place to park and people are accused of sleeping in the hall.

Krupnick: Yes. Right.

Farmer: So are you on the board, then?

Krupnick: I'm not on the Ecological Farming Association board. The organization used to be called the Steering Committee for Sustainable Agriculture, and then it switched to the Committee for Sustainable Agriculture, but those letters, CSA, was too confusing with all the other CSAs. So then it switched to Ecological Farming Association. A couple of times I've been asked if I would like to be on the board. But I've been on boards of too many other groups, and I haven't been able to do it. I was recently asked again, and I said I would consider it. I'm still not ready to say yes.

Farmer: Do you have to come to this area for meetings?

Krupnick: Yes. I've been involved with issues regarding my parents for the last four years now, and I'm still helping take care of my eighty-eight-year-old stepfather. So it's hard, with that kind of an anchor, to feel like I can just drive around and go to meetings. I've just been making connections over the years. Everybody has something to add. They've done a great job. I've been very impressed with the board of directors, and Eco-Farm has been fabulous every year.

And back to the Central Coast—having the conference happen on the Central Coast, like having the UC Santa Cruz Farm and Garden Project be on the Central Coast—it's really helped further the organic farming movement and its influence in that area. It's a little bit of a chicken-and-the-egg thing, but the cumulative impact is what's important. It's become a fabulous area, and an incubator for more people to come and learn and then go out into the world and spread what they've learned. A lot of people used to come from out of state to Eco-Farm and now they're having their own conferences. There *are* a lot of other organic conferences that happen all over the country every winter.

Farmer: Well, thank you very much, Wendy.

¹ See the oral history with Steve Kaffka in this oral history series.

²The Center for Agroecology and Sustainable Food Systems held a "Back 40" reunion and conference for alumni of its apprentice program and other interested individuals on July 27-29, 2007.

³ UCSC Farm and Garden staff and apprentices sometimes refer to the Chadwick Garden up by Merrill College as the “Up Garden” and the garden at the Farm near the entrance to campus as the “Down Garden.”

⁴ The Natural History Field Quarter is an integral part of the Natural History Pathway within the environmental studies major at UC Santa Cruz, and was founded by Professor Kenneth Norris in 1975. According to the UC Natural Reserve System’s website: “Field Quarter takes students on a natural history journey across the state. Though the exact itinerary changes from year to year, the trip always begins in the Mojave Desert at Sweeney Granite Mountains Desert Research Center and moves northward with stops that might include the Channel Islands at Santa Cruz Island Reserve, the Big Sur coast at Landels-Hill Big Creek Reserve, the Carmel Valley at Hastings Natural History Reservation, and the redwoods of Mendocino County at Angelo Coast Range Reserve, before ending in the Sierra Nevada mountains.” See <http://library.ucsc.edu/reg-hist/norris.html>.

⁵ See the oral history with Orin Martin in this series.

⁶ See the oral history with Barney Bricmont in this series.

⁷ Rosalind Creasy, *Cooking from the Garden* (Random House, 1992).

⁸ See the oral history with Andy Griffin for more on Warren Weber.

⁹ Thomas McNamee, *Alice Waters and Chez Panisse: The Romantic, Impractical, Often Eccentric, Ultimately Brilliant Making of a Food Revolution* (Penguin Books: 2007).

¹⁰ See the oral history with Bob Scowcroft for more on the Tasting of Summer Produce event.

¹¹ Rosalind Creasy, *The Complete Book of Edible Landscaping: Home Landscaping with Food-Bearing Plants and Resource-Saving Techniques* (Random House, 1982).

¹² (Sierra Club Books, 1985).

¹³ See oral histories with Mark Lipson and Bob Scowcroft in this series.

¹⁴ See the oral history with Beth Benjamin in this series.

¹⁵ See oral history with “Camp Joy” Jim Nelson in this series.

¹⁶ See Vance Corum, Marcie Rosensweig, and Eric Gibson, *The New Farmers’ Market: Farm-Fresh Ideas for Producers, Managers, and Communities* (New World Publishing, 2005).

¹⁷ See the oral histories with Nesh Dhillon, Catherine Barr, and Nancy Gammons in this series for more on farmers’ markets.

¹⁸ See the oral history with Jerry and Jean Thomas in this series.

¹⁹ The Loma Prieta Earthquake measured 6.9 on the Richter scale and happened on October 17, 1989. See Irene Reti, editor, *The Loma Prieta Earthquake of October 17, 1989: A UCSC Student Oral History Documentary Project* (Regional History Project, 2006) for a detailed oral history of the quake.

²⁰ See the oral histories with Amigo Bob Cantisano and Zea Sonnabend in this series.

²¹ Asilomar has experienced several changes in concessionaires in the period that Eco-Farm has been meeting at there.