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# Pollinate Farm & Garden: Holding Our Breath

## Pollinate Farm & Garden: Holding Our Breath

February has been quite a month for us at Pollinate! We are grateful for the few storm systems that have come through the Bay Area, and we look forward to more. Soon, please! We continue to bring in new lines of goods and have some exciting new workshops and events scheduled. Read on to see what we've been up to!

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## Out and About

Earlier this month, Pollinate was on hand to help kick off **Black History Month** with **People's Grocery** and the **California Hotel** as they planted 15 fruit trees in honor of Black, Latino and Indigenous farmers and food justice activists. The opening prayer and libation evoked strong memories of farmers of color and was a moving tribute to those who worked the soil before us.

Pollinate attended author and water conservation guru **Brad Lancaster's** talk: "Turning Drains Into Sponges and Water Scarcity Into Water Abundance", sponsored by the **Bay-Friendly Landscaping & Gardening Coalition**. To say that Brad is a powerhouse would be a gross understatement — his ideas are accessible, his enthusiasm is infectious, and his presentation was inspirational. Volumes 1 and 2 of his book, ***Rainwater Harvesting for Drylands and Beyond***, are available at Pollinate.

**NEW!** Pollinate Farm & Garden will be at the **San Francisco Flower and Garden Show**! On Wednesday, March 19, Pollinate will be curating a series of **urban homesteading seminars**, presented by some of our favorite instructors. All seminars are included in the price of your ticket, so drop in and enjoy discovering something new. We hope to see you there!

**San Francisco Flower & Garden Show 2014**
**San Mateo Event Center - March 19-24**

## Chicks and Laying Pullets

**Chick season is here!** Once again, Pollinate is your go-to place for chicks! We have a fantastic selection of layer and dual purpose breeds. Our chicks are sexed and vaccinted for Marek's. Check out our **Facebook** page for information about weekly arrivals.

**NEW - PULLETS!** Thanks to our friends at Eatwell Farm, Pollinate is offering point-of-lay hens! These 5 month-old Production Red (Rhode Island Red x White Plymouth Rock) hens are just beginning to lay. This is an extremely productive breed, and have been fed, grown and pastured for Pollinate at Eatwell Farm in Dixon, CA. Our hens are $40/ea., and must be purchased in advance. Discounts are available for purchases of 6 or more hens. They must be picked up on **March 1 at 10:00AM**. Please call Pollinate for more information.

## Seeds, Seedlings, Berries and Bareroots

The recent rains make it a great time to finally do some planting. Pollinate has an incredible variety seeds, and a wide selection of greens, peas, and herbs in 6-packs.

Out on the patio, we have gorgeous bare root fruit trees from LE Cooke, along with bare root strawberries, asparagus, artichokes and more.

## Community Partner: Eatwell Farm, Dixon, California - CSA Box Program

Pollinate is pleased to serve as a delivery site for Eatwell Farm, a 105 acre certified organic farm near Dixon, California. Eatwell provides weekly or biweekly produce boxes plus pastured eggs to its CAS members. Every Wednesday, Eatwell boxes are dropped off at the store and members can pick up their produce share from 10AM - 6PM. To learn more and/or subscribe, visit their **website**. Current members can switch their delivery location by logging in and selecting **Oakland: Fruitvale** as their delivery site.

## Classes,Workshops & Events

**Wednesday, February 26, 6:30-8:00 — Foraging in the Bay Area with Kevin Feinstein**

Get the low down about foraging and gathering food in the Bay Area. From urban neighborhoods to wide open spaces, from garden weeds to wild forest mushrooms – learn more about the food that is growing all around us. We'll also discuss issues such as sustainability, safety, and legality. **Registration: $25**

**Instructor Bio: Kevin Feinstein** is an author, teacher, forager, and naturalist. He is the author of the book The Bay Area Forager and the E-book Crash Course in Wild Mushroom Foraging. With nearly a decade in the field, leading wild food walks and related classes, Kevin and his work have been featured in Time magazine, Wall Street Journal Online, Associated Press, SF Chronicle, The Travel Channel, KWMR, KPFA, The Examiner and many more news outlets. He has also managed a children's center garden in Lafayette for the past 8 years, using ecological techniques well beyond organic standards. Kevin is at home in Walnut Creek, CA.

**SPECIAL EVENT! Friday, February 28, 6:30-8:00 — Community Film Screening of the 10 Finalists for the Real Food Media Contest**

***Short Films. Big Ideas.***
Join us for a community screening of 10 short films on Sustainable Food and Farming. It's the Real Food Media Contest! These films made the

cut, and are the finalists for People's Choice. This Contest is part of the Real Food Media Project, a collaborative initiative using online movies and a web-based action center in conjunction with grassroots events around the country to spread the stories of sustainable food and farming. The Project is a program of Corporate Accountability International.

Pollinate will host a screening of all 10 shorts, to be followed by a discussion. Bring a brown bag dinner; we will provide tea. This event is **FREE.** Seats are limited, and registration is free, so please **register to RSVP**.

**Sunday, March 2, 1:00-3:30 — Basics of Bay Area Berry Growing! With Jocelyn Bentley-Prestwich**

Our Bay Area climate allows for a cornucopia of edibles including a world bursting with berries. Beyond the standard set of familiar berries, a whole host of delectable and exciting varieties await you; they will not only delight your palate, but can be a beautiful addition to your gardens. Join us for a fun, educational and hands-on workshop where you will learn:

- Climate appropriate varieties for the Bay Area
- Pruning techniques for the basic growth habits of both young and established plants
- General berry care
- Planting and placement tricks
- How to identify common pests/diseases and apply IPM and other remedies
- How to integrate berry plants into the home or patio landscape
- Container berry care

Bring gloves and pruners if you have your own. Also, should you have favorite running strawberries or raspberries to share, we'd love those too! **Registration: $30**

**Instructor Bio: Jocelyn Bentley-Prestwich** was raised in the 'environment as art' world and has a colorful lifetime of diverse horticultural experience. Her education spans many continents and climates, ranging from living on a farm in

Western Australia to botanical field research in Costa Rican rainforests. She earned a BA from Smith College in Studio Art and Landscape Studies. Her Internship experience included projects for Planting Fields Garden and Arboretum in New York, building an edible roof garden in the heart of Philadelphia, and working at Red Butte Botanical Garden in Salt Lake City, UT. She has finally settled into the 'California Culture' and is thrilled with the multitude of microclimates this state has to offer. She is the owner of Jocelyn Alyssa Garden Design .

**Wednesday, March 5, 6:30-8:00 — Know Your Farmer — Meet Andrew Brait of Full Belly Farm**

As part of Pollinate's ***Know Your Farmer*** series, owner and farmer Andrew Brait will discuss Full Belly Farm, its history, systems, products, and CSA program. Andrew will also provide tips on getting a jump on this year's heirloom tomato season. There will be seasonal goodies for tasting. **Registration: $5-$20 Sliding Scale:** No one turned away for lack of funds.

**Full Belly Farm** is a 350-acre certified organic farm located in the beautiful Capay Valley of Northern California, north of Sacramento and the San Francisco Bay area. They are committed to fostering sustainability on all levels, from fertility in their soil and care for the environment, to stable employment for their farm workers. They strive to be good stewards of this farm, so that this generation and future generations may continue to be nourished by the healthy and vibrant food that they produce. Full Belly's system includes: growing and marketing over 80 different crops; providing year-round employment for farm labor; using cover crops that fix nitrogen and provide organic matter for the soil; selling produce within a 120-mile radius of the farm; and planting habitat areas for beneficial insects and wildlife. One of the farm's goals is to integrate farm production with longer-term environmental stewardship.

**Saturday, March 8, 11:00 AM – 12:30 — City Chickens 101 with East Bay SPCA President and CEO Allison Lindquist**

Need chicken advice? New to chickens? Chicken curious? Join us for City Chickens 101 with Allison Lindquist. Discover how easy it is to raise chickens in your own backyard! Chickens not only make entertaining and fun companions, they come with the added benefit of great tasting eggs and a constant supply of fertilizer! Topics will include breed selection, feeding, coop requirements, daily care, caring for chicks, and other common issues. Pollinate will also have a variety of popular chick breeds available. **Registration: $5-$15 Sliding Scale:** No one turned away for lack of funds.

**Instructor Bio: Allison Lindquist** is President/CEO of the East Bay SPCA. She has spent over eighteen years in the field of animal welfare. Prior to joining the East Bay SPCA in 2006, Allison served as Assistant Director for ten years with the Oakland Zoo. Her work experience also includes ten years as manager in the securities/financial field in both Boston and SF, and two years as a Peace Corps volunteer in Kenya. She holds a BA in Zoology from Ohio Wesleyan University. Allison's pack at home includes rescued Great Danes, Chihuahuas and a pit bull; four alpacas, and way too many very spoiled chickens.

**Sunday, March 9, 1:00-3:00 — Fruit Tree Grafting Workshop with John Valenzuela, owner of Cornucopia Food Forest Gardens**

Learn the art and science of fruit tree grafting! If you attended the CRFG Scion exchange in January, you know the value of grafting to expand the varieties of fruit available in your backyard orchard. John Valenzuela will demonstrate grafting onto an old fruit tree by 'topworking'. A large myrobalan plum (cherry plum) tree in the Pollinate orchard will get a drastic 'make-over' with the establishment of several varieties of plums and plum/apricot hybrids, on several cut back branches. This will create a diverse harvest of fruit over a longer season from just one tree, bearing within the next couple of years. Each student will leave with a premium bareroot fruit tree onto which they can graft scions or buds, along with the knowledge and confidence to make it work. Registration: **$25; $15 Materials Fee**

**Instructor Bio: John Valenzuela** is a horticulturist, consultant, and educator specializing in fruit trees and food forests, working throughout the Bay Area. He also serves as

chairperson for the Golden Gate Chapter of the California Rare Fruit Growers. He is owner of Cornucopia Food Forest Gardens.

**Wednesday, March 12, 6:30-8:00 — Hands-On Drip Irrigation Workshop with Steve Williams, owner of Stephen Williams Landscaping**

Now, more than ever, every drop of water is precious. Drip irrigation is a practical and responsible way to provide water to our edibles and ornamentals. Do you want an easier way to water your garden, but are intimidated by irrigation systems? Come and learn what all the parts and pieces are from an expert. Participants will work with the parts and put together a simple system for watering vegetable beds. They will also receive a 10% discount on irrigation supplies. **Registration: $20**

**Instructor Bio: Stephen Williams** is owner of Stephen Williams Landscaping. He designs landscapes and irrigation systems of all sizes throughout the Bay Area. Stephen has also managed installation and maintenance crews for several large Bay Area landscape design firms.

**Sunday, March 16, 1:00-2:30 — Care and Pruning of Citrus with Molly Goulet Bolt**

***When life gives you lemons, care for them!*** Lemons abound in the East Bay, but they still require special attention. Learn how to prune, fertilize and diagnose your backyard citrus in this hands-on workshop. In addition to pruning essentials, we will discuss common maintenance issues and organic disease management. Bring gloves and pruners if you have your own. **Registration: $20**

**Instructor Bio: Molly Goulet Bolt** prunes and cares for trees in the Bay Area. Her practice focuses on home orchards, but she also offers consultation and diagnosis for all trees. She believes that local food is good for people and the rest of nature.

**Wednesday, March 19, 6:30-8:00 — Hands-On Garden Tool Sharpening and Maintenance with Blacksmith Grant Marcoux**

The quality of garden tools is highly variable, and construction methods determine the price point. But price does not always reflect quality! Gardening is manual labor and can be very demanding. Knowing how to use and care for tools will reduce the amount of wear and tear on your body. A sharp, well maintained tool will be safer and easier

to use, and cause less fatigue. In this hands-on workshop, we will discuss construction, selection and care for shears, shovels, axes, machetes, hoes, cultivators, weeders and more! Learn what goes into the construction of quality tools, and how to care of them so that they will last a lifetime. Class space is limited, so enroll early. Bring your tools and get them ready for Spring gardening! **Registration:$25**

**Instructor Bio:** After retiring from a career in law enforcement, Canada native **Grant Marcoux** began a new career as a blacksmith. In addition to creating beautiful and practical metal works in his shop, **Pilgrim Soul Forge**, Grant repairs and sharpens knives and agricultural hand tools. Grant is blessed with a wonderful sense of humor, a fine aesthetic and an appreciation for quality. An urban farmer who now resides in Alameda, Grant grows vegetables, berries, several fruit trees, and keeps chickens and bees.

**Sunday, April 6, 1:00-3:00 — Handmade Paper from Plants with Michelle Wilson**

In this fun workshop, students will learn the basis for Western-style paper making, using edible and ornamental plant fibers. The hands-on portion of the class will cover basic paper sheet formation as well as fiber preparation and artistic embellishments. Participants will leave with several wet papers to be dried at home. This is a wet class! Please bring a new roll of paper towels and wear clothing and shoes that can get wet. This class is appropriate for children over the age of 8 when accompanied by an adult. **Registation: $25; $15 Materials Fee**

**Instructor Bio: Michelle Wilson** is a papermaker, printmaker, book and installation artist. Her work has been part of exhibitions at numerous institutions, including the X Initiative in New York, NY, the Chicago Center for Book and Paper Arts, the 2006 International Biennial for the Artist's Book in Alexandria, Egypt, and at the Joshibi Art Museum outside of Tokyo, Japan. Her extensive teaching experience includes San Francisco State University, Bryn Mawr College, Moore College of Art and Design, the University of the Arts, the Samuel S. Fleisher Art Memorial, Appel Farm Arts and Music Center, the San Jose ICA Print Center, and the Kala Art Institute. In addition, she is a hand papermaking consultant to Signa-Haiti, an NGO in the process of developing a sustainable and bio-dynamic economy in Haiti.

Wilson has a BFA from Moore College of Art and Design, and an MFA from the University of the Arts. Her imprint is Rocinante Press. Formerly a longtime resident of Philadelphia, Wilson has recently relocated to the San Francisco Bay area.

**Wednesday, April 9, 6:30-8:00 — Bee-friendly Habitat Gardening with Jaime Pawelek**

Learn how to attract and conserve native bees in your home garden. You'll explore native bee biology and ecology and use this information to help you design a bee-friendly landscape. You will also learn the best bee plants for your garden and tips to promote healthy plant growth. Participants will also learn about how to build their own bee condo, to invite cavity nesting bees into their gardens. You will receive a seasonal plant list and bee condo building instructions. **Registration: $20**

**Instructor Bio: Jaime Pawelek** is owner of Wild Bee Garden Design. She earned a B.S. in Conservation and Resource Studies from UC Berkeley and has worked in the Urban Bee Lab for over 4 years. She studies the biology and ecology of native bees and their role in urban ecosystems. She is also a gardener in Marin County and designs bee habitat gardens throughout the Bay Area. She teaches workshops for Master Gardeners, native plant societies and local schools.

## Teach for Pollinate

**Interested in joining our team?** We're booking our calendar of classes and events for 2014 and are currently accepting class outlines and event proposals. If your workshop or event proposal is a good fit with Pollinate, perhaps we can work together! Workshops are typically offered on weekday evenings and on weekends. We offer a fantastic indoor/outdoor learning space in a vibrant and diverse neighborhood in Oakland. We want to hear from you. ***What's your big idea?*** Email info [at] pollinatefarm dot com to request a proposal packet.

Precious rain. We are thankful for every drop. And we wait for more.

**Yolanda & Birgitt**

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**Hours:**
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**Sun Noon-5**

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