

FAST DAY

MAGAZINE

A Weekly Feature
of the Daily Nexus

The Mighty Avocado Santa Barbara's Greene\$t Crop

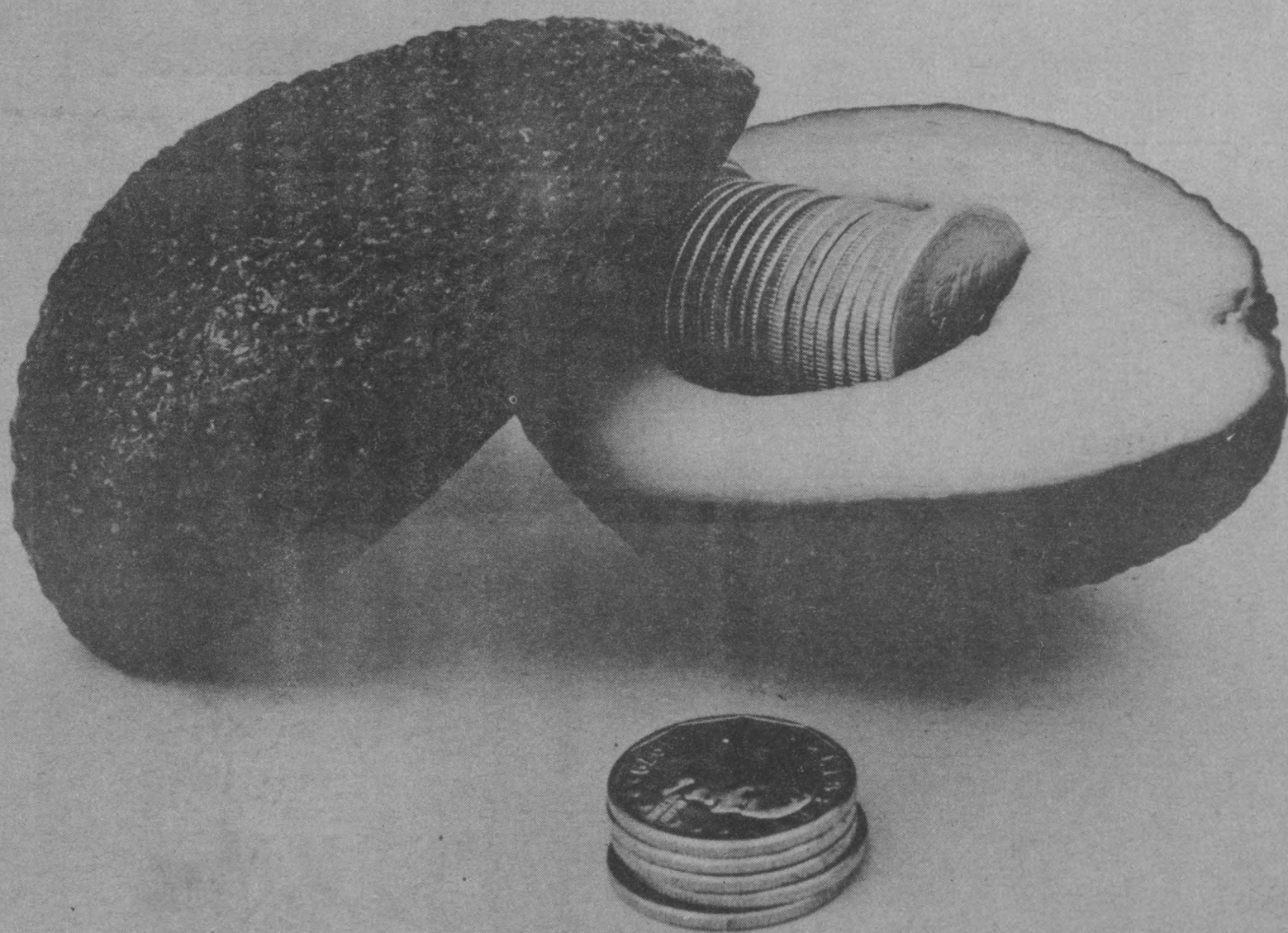


Photo by Eric Woodbury

Also: *Human Beans in Isla Vista*
Jojoba: Fighting to Save the Whale
From Lima Beans to Pampas Grass
Guayule: The Organic Lubricant



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What's Growing In Santa Barbara

Santa Barbara's agricultural scene has been undergoing dramatic changes during the last 200 years of the white man's supervision.

In this edition, we'll take a look at the flora that has come and gone. More than a mere rotation of crops, the coastal area has been host to everything from lima beans and hay, to walnuts and pampas grass, to eucalyptus and avocados.

Presently, the avocado is the reigning crop, expecting to yield over \$20 million this season. Barring the homegrown

marijuana industry, for which revenue figures are unavailable, no other crop in the area is quite as lucrative as the avocado.

Alternative farming methods are taking root over at the Isla Vista Human Bean Farm where members aim to make Isla Vista a self-sufficient community.

Other uses for the land are for developing experimental crops such as the jojoba and the guayule. The former may cut down the world's dependence on whale oil while the latter hopes to reduce our need for synthetic rubber.



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Buzz-Off Buzzbee Contest

In the wake of our Frisbee Golf story last week, we received information about another novel way to employ the popular little disk.

Known as the "Buzzbee," the toy is a combination of a Frisbee-like saucer and a marijuana (or tobacco) pipe. Produced by National Lampoon and Altered

Perception, Inc., the Buzzbee is being promoted through a nationwide series of "Buzz-Off" contests.

Such events as "Spinning Longevity," "Bowl-packing Speed," "Smoke-trail Distance" and "Buzzbee Balancing" will be included in the contests, which the promoters say, are designed so that "anyone can compete."

compete on the national level for prizes, which reportedly include a trip to Hawaii and selected recreation equipment.

We're not sure what future the Buzzbee has in Santa Barbara, but Dorian Dale, president of Altered Perception, says such West Coast institutions as UCLA and San Diego State are already scheduled to compete in the contest along with some 40 other schools.

Further information about the Buzzbee and the "Buzz-Off's" is available through the Nexus Features Department.



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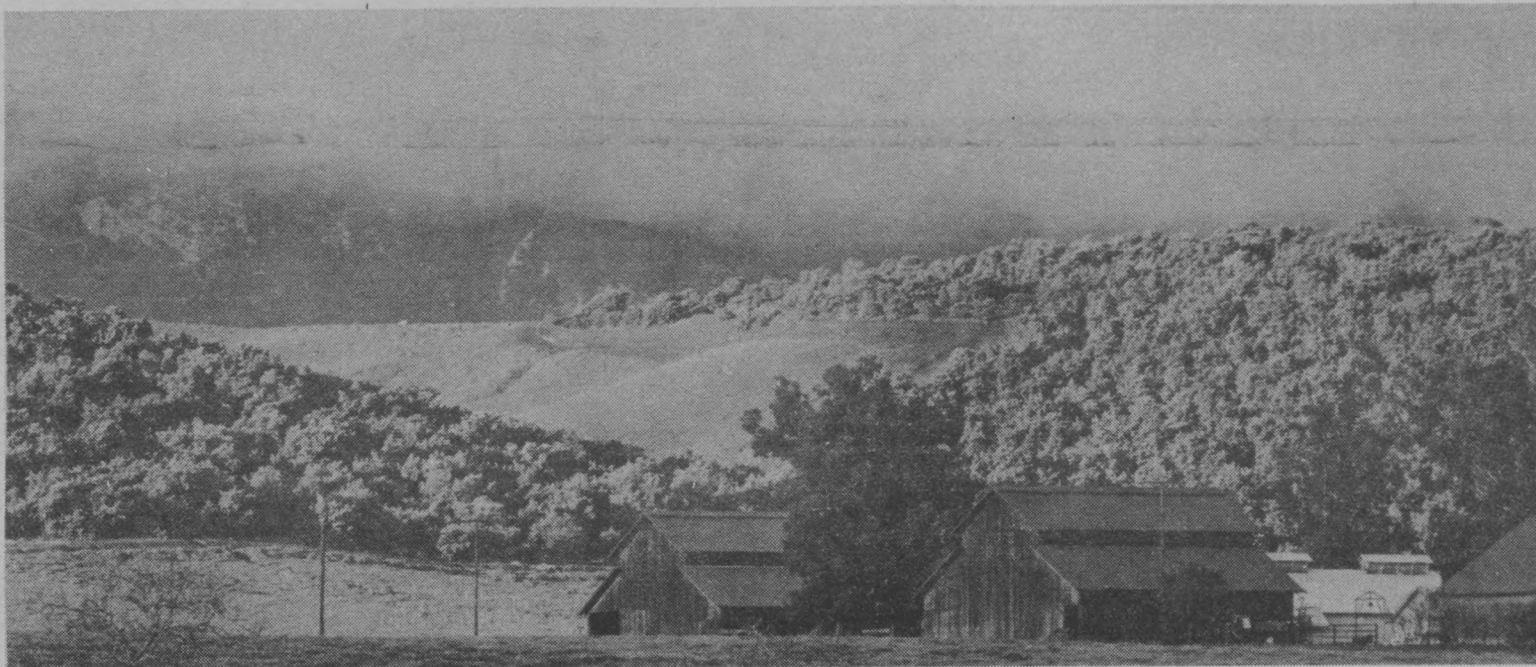
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Nexus Photo By Karl Mondon

Goleta Guacamole: The Greenest Crop

By DAVE KIRBY

The mighty avocado—that luscious green-black pearl of perfection that adds rich flavor to any meal and hundreds of calories to any diet, is bringing in an astounding \$20 million to Santa Barbara County growers this year.

In 1977 avocados were the single most valuable cash crop in the county. This year, the avocado is expected to exceed lettuce, (last year's most valuable crop), and again be number one in the county.

Avocado cultivation has been steadily on the increase since the 1950's and continues to be popular with county farmers. Today, more than 6,000 acres are being cultivated by about 800 individual growers making S.B. county second only to S.D. Co. in avocado production. Over the last twenty years, the once giant groves of lemon trees that covered the county have gradually been replaced by more profitable land uses—avocados, flowers, and of course, housing.

County avocado production has doubled in the last ten years for several reasons. First, along with replacing lemon groves, new orchards have been started on

previously uncultivated foothill land. Second, the market for avocados has been expanding as promotion and advertising have helped boost the fruit's image both locally and nationally. Finally, new strains of avocado and better growing and irrigation methods, combined with consistently high prices, have made avocado growing more attractive to the farmer. (The gross per acre income for an orchard is \$3,000 to \$4,000 a year.)

Avocados have a long history of cultivation in this county. The first trees were imported from Mexico in 1871 and planted on the property of Judge R.B. Ord. Other pioneers of the fruit included George A. White, and Joseph Sexton whose grove, planted at the turn of the century, is still producing in Goleta today. Avocado growing really didn't become an industry however until 1915 when local farmers formed the California Avocado Society, the first organization of its kind in California.

Santa Barbara county farmers became involved in avocado production "as early as anyone else" according to George Goodall,

County Director and Farm Advisor for the U.C. Cooperative Extension. Bishop Ranch, the first large scale grove in the state, was started in Goleta in the 1930's with 200 acres. Today, the ranch is still one of the county's top producers.

Avocados do very well in this area mostly because of its climate. A native of the tropical rainforests of Mexico and Central America, the fruit has adapted very well to the drier, yet equally mild mediterranean climate. The county coastal region is practically free from winter frost and what is lost in rainfall is augmented by irrigation. Since temperature is fairly mild during the summer months, the fruit matures less rapidly, thus enabling farmers to take advantage of "late market" prices. The favored growing areas in the county are in the foothills extending from Refugio in the north to Rincon in the south.

Production underwent rapid expansion in the 1950's and it was during this decade the "Haas" variety became popular among farmers in the county. The Haas avocado is easily recognized by its thick, black, bumpy skin. There are several advantages to this variety for both the farmer and seller of the fruit. First, the Haas variety produces more fruit per acre, thus increasing profits. Once matured, the avocado can remain on the tree for as long as five months, enabling the farmer to "play the market" and hold out

until prices rise. In the marketplace, this type of avocado will last up to twice as long as other varieties, (having a shelf-life of from two weeks to a month) and its thick skin protects it from bruises.

Most of the avocados grown in the county are raised on small

Dark green fields of avocados now cover the rolling hills of the Goleta Valley as thickly as the summer fog. The plants ability to thrive on land too steep for other flora and the expanding nationwide market have turned the Goleta hills into gold.

parcels of land, managed by the owner who lives on the property. These farms range in size from one acre to over a hundred with the average being around six acres. "One of the beauties of avocados" says Goodall, "is that there is no (Please turn to p.A4, col.2)



FRIDAY MAGAZINE

FRIDAY EDITOR
KARL MONDON

DAILY NEXUS
FRIDAY, OCTOBER 5, 1979
PAGE A3



Human Beans in Isla Vista?

BY LISA RENEE HARRIS

I admit it... when I first found out I was doing a story on the Isla Vista Human Bean Farm, I envisioned a troupe of anti-establishment, couldn't-get-a-job-so-I-stayed-in-I.V., "totally casual," pseudo-hippie-farmers. And I'll willingly admit I was dead wrong.

Standard texts here include Huxley and Spinoza. When he needed information on French farming techniques, Farm Quasi-Coordinator Steve Mitchell didn't hesitate to go to the original text. In French.

Terms like microclimate, bed-heating (no, not bed warming), and microcatchments roll off the tongues of the CETA-paid and volunteer farmers like "cosmic" and "intense" from Del Playans.

Highly technical methods of soil preparation, compost layering and companion planting were researched thoroughly, mainly by Mitchell, before implementation in the farm. Each crop's growing season and method is delicately planned and overseen by a small group of informed and very sophisticated farmers. Techniques are imported from as far away as Israel and France, and research into new farming methods is an integral part of the farm's work. Understandably,

pride and enthusiasm are in abundance among the workers.

The gardeners divide their crops between two basic types of farming: French Intensive and dry. The former is a restoration of a technique which was outmoded in France by the introduction of the tractor. The Isla Vista version uses the fundamental principles of French Intensive in a modernized way.

Dry farming relies on natural irrigation, and is therefore cheaper than the French Intensive which must be watered once a day. But not all crops can be dry farmed and, for the farm workers, the French form is the best alternative.

"Agri-business and economics take such a small view of what's valuable and profitable, and it's frequently just money," explained Gary-Michael Bean (no relation to the farm 'Bean'). "Right now the driving value is money. If that could change into something more humane, growing organic food would be more profitable."

The Human Bean Farm is a non-profit organization. They sell their produce to the I.V. Fud Coop, Sunburst, and various restaurants around I.V. The seasonal harvest yields approximately one ton of tomatoes in addition to the various other crops, which all contribute

toward making Isla Vista more self-sufficient.

The major difference between the French farming and industrial agriculture as we know it, is energy. The amount of resources used to grow and transport this country's meals is staggering. The Human Bean Farm feels it is essential to produce the food for a given area in that area, to reduce transportation costs, to use human rather than mechanical labor and to eliminate petroleum pollutants. "The vision," according to Gary-Michael, "is to create a self-sufficient community. There's a lot of vulnerability in a culture where only a few percent of the people know how to grow their own food."

Mitchell feels that the modern methods of farming in the U.S. are destined to fail eventually. "Industrial agriculture stands in contrast to ecologically guided agriculture," he wrote for one of the information panels that describe the farm's procedures. "Its energy sources are undiversified, as well as inefficient and expensive when all their costs are calculated (for example, air pollution). Most importantly, they are destined to be either depleted, as in the case with fossil fuels, or pose a direct threat to our health, (Please turn to p.A8, col.1)

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Goleta Valley

From Lima Beans to Pampas Grass

By KARL MONDON

To those of us living in one of Goleta Valley's many sprawling housing tracts, it is near impossible to believe that this land was once covered with dense jungles of oak, willow, and sycamore growing in the thickest, richest topsoil found in the state.

Early agricultural pioneers took advantage of the nutritious soil to produce such mega-produce as Philander Kellogg's 300 pound pumpkin, Ellwood Cooper's 10 pound onion, and W.W. Hollister's 12 pound turnip. The Moreton Bay Fig Tree in downtown Santa Barbara, the largest in the hemisphere, is one living example of this land's fertile past.

However, the average Goleta residents intent on planting a "victory garden" in their backyards are met with nothing but deficient hard-pan clay capable of sustaining little more than the gnarliest of flora. In the early 60's when housing developments mushroomed, developers had their tractors scrape the land of its topsoil to provide a base for building foundations. Now the shovels of potential week-end farmers turn up little else than a shower of sparks in their encounters with the earth.

When white men first set eyes upon this coastal land, they found it the heaviest populated land in Alta and Baja California. Indians of the Chumash language group had been dwelling for centuries around the Goleta Slough, now Santa Barbara Municipal Airport.

A Franciscan priest, Father Crespi noted in a page of his diary dated 1769, "the whole country is entirely delightful...giving signs of being very fertile land capable of producing whatever one might plant."

While Father Crespi's estimation was a little extreme, he was correct in discerning the agricultural potential. With the

east-west Santa Ynez mountain range blocking cold weather fronts incubated in Alaska, and the Channel Islands providing protection from ocean storms, the area provides a long and gentle growing season.

While avocados dominate the rolling hills of the Valley today, the last 150 years have seen a wide variety of crops ranging from lima beans and pampas grass to lemons and tea.

The earliest and perhaps most famous horticulturist was W.W. Hollister. A sheepherder from Ohio, Hollister became enchanted with the coastal foothills during a sheep drive up to Monterey in 1869. Later that year he purchased 5000 acres of Goleta countryside and started the first walnut tree grove in the county, a major crop until the first World War.

He tried other exotic crops such as bananas, coffee and even tea with limited success. On one occasion Hollister lost 50,000 tea plants from a single night's frost.

Lemons, long a major county product, were introduced in 1874 by W.W. Stow, a controversial figure who was head of Southern Pacific Railway's "political department". The bitter yellow fruit started with 3000 trees planted near present day La Patera school, but didn't expand until walnuts became unfeasible after World War I.

Lemons were first introduced to Santa Barbara county in 1874 by W.W. Stow, a controversial character who also headed the "political department" of Southern Pacific Railway. The bitter fruit has been a major crop since the first World War.



Photo Courtesy of Walker Tompkins

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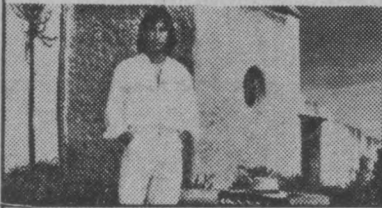
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Goleta Guacamole Filling

(Continued from p.A3)

economy of scale. In other words, one acre by itself is as profitable as one acre in 300."

Even so, however, avocados are one of the riskiest crops to raise. Extreme temperatures, (under 30 degrees or over 100 degrees), can devastate a whole year's crop. In addition to this, the farmer has to deal with fertilizers, thinning and pruning, erosion, proper drainage, rodents, weeds, and the dreaded "root rot" disease.

Root rot, or Phytophthora cinnamomi, is a fungus which grows on the tree's small feeder roots. "The fungus seems to follow water", says Goodall. Root rot occurs when moisture accumulates beneath the tree. The disease causes a slow deterioration of the tree as water is cut off from reaching the upper branches. It takes five to eight years of wilting and defoliation before the tree actually dies. Root rot is the number one enemy of the avocado farmer. One half of the orchards in the county are infected with the fungus. Goodall estimates that over the last three decades, about 2,000 acres of avocados have been lost to root rot.

Much research work has been conducted during the last few

years in an attempt to combat the disease. So far, there have been only two major breakthroughs and Goodall describes these as being, "only partial cures—not a panacea." One hope is the introduction of the "Duke #7" root stock which apparently has partial resistance to the disease. The other potential solution is in chemical control. Last year, "Terrazole" was introduced by farmers who claim to have had some results. Other products are due to be on the market soon. Many farmers are finding that a combination of the Duke #7 stock with chemical fungicides is most effective.

Another risk that farmers take is that of theft. Goodall cited theft to be a "serious factor" in hindering production. A few years back, as much as 5% of all ripe avocados were taken off the trees. That figure, however, is much lower today after a "very aggressive program" surveillance, arrests convictions. Those caught stealing avocados more than one time face a hefty fine and possibly even a jail term. High fences are also helping curb the theft problem.

Avocado growers are actively involved in all aspects of the industry. Each grower is a member of the California Avocado Com-



Jojoba beans grown in Carpinteria are used by the Noble Oil Laboratories to make various skin moisturizers and tanning lotions.

Perhaps the most exotic plant grown commercially in this area was the pampas grass. The tall plumes were a European decorator's fad in the last decades of the 19th Century.

Aside from Hollister, the man most responsible for bringing agricultural integrity to Goleta was Ellwood Cooper. Cooper's land, now called Ellwood Canyon, became home to the country's largest olive oil refinery.

Cooper was impressed with the olive trees that the Santa Barbara mission had growing and decided to grow his own commercially. During the 1870's he was producing an olive oil that competed with the finest Italy could produce. It was an inferior, inexpensive Sicilian oil that finally drove him out of the business in the late years of the century.

Cooper's other claim to fame came with his propagation and distribution of eucalyptus seeds. He is largely responsible for introducing the tall blue tree to the California landscape for wind-break uses.

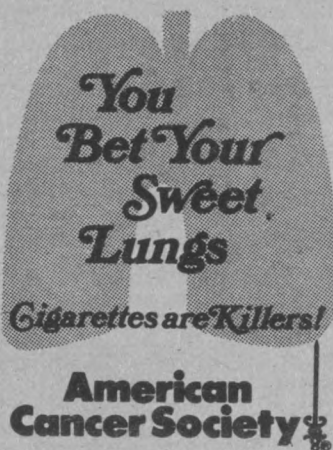
Perhaps the most exotic plant grown commercially on the coast was the pampas grass plant. Growing wild throughout the Valley these days, pampas grass was originally brought to the continent from Argentina by one Joseph Sexton in 1872. Sexton harvested the long plumes off the 20 foot plants for decorative use on pageant horses and ballrooms in Europe. It spurred a 20 year decorator's fad across the sea until 1900.

As fads come and go, so did the large pampas grass plantations. When farmers could no longer get \$60 per thousand plumes, the industry was abandoned.

With the expansion of the University and the housing boom

of the early 60's, much agricultural land was "devoured by housing tracts," notes local historian Walker A. Tompkins. In his book, *Goleta: The Good Land*, Tompkins relates the esthetic effects on the Valley during the switch from an agricultural to an industrial emphasis. "Everywhere one looked, housing tracts appeared, blending like raw eggs in a skillet."

With the water moratorium holding the growth on future housing developments and the lucrative markets for avacados and lemons still expanding, the immediate danger of losing more of the area's agrarian nature has passed. What crops the Goleta Valley will produce in the future remains to be seen; condos or alvos, only time will tell.



Selling the Nation's Salads

mission which is a branch of the California Avocado Advisory Board. The commission is responsible for all advertising and promotion as well as marketing policies. Each farmer has a voice in how these issues are handled. Four and a half percent of the farmers' income is sent to the commission for advertising. Goodall cites vigorous nationwide promotion of the fruit as a major contribution to the doubling of sales over the last ten years. California has the highest consumption rate of avocados while New England and the Midwest consume the least amounts. Campaigns are currently under way to promote sales of the fruit in importing countries such as Japan, England and France.

The mighty avocado—its popularity continues to increase as more and more people discover the rich, buttery quality of its contents. The fruit is rapidly becoming a Californian institution. Mexican food would not be the same without it and how could humanity ever hope to carry on without occasionally treating itself to the ever popular guacamole? Avocados are great in salads, sandwiches and omelets and can also be enjoyed simply eaten plain.

Nutritionally, the fruit is ideal with one very major drawback—avocados are fattening. The average fruit contains about 350 calories. However, it is one of your best sources of Thiamine, Niacin and Riboflavin among all fruits and vegetables and is by far the number one source of vitamin B6. And so, as long as you are not dieting... ENJOY!

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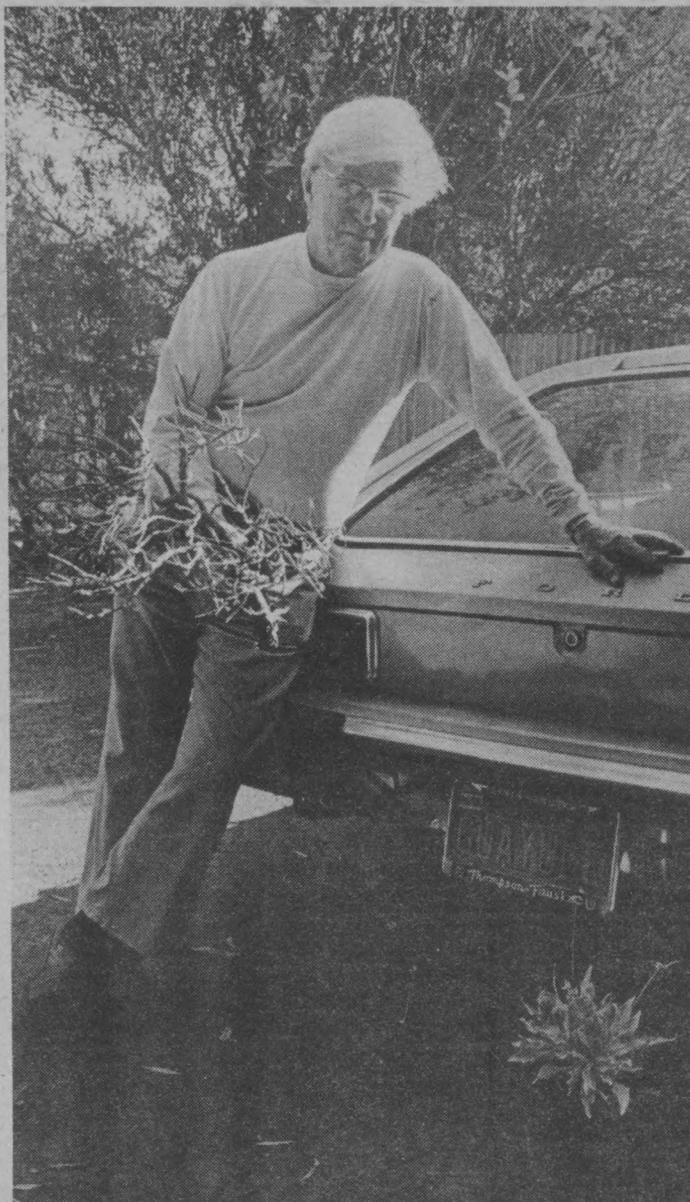
Guayule: Organic Rubber

By SANDRA
THOMAS

What if there were no rubber for tires, insulation materials, elastic, tennis shoes or balloons? An odd question, indeed, but it stresses that rubber has many common uses in our lives. All natural rubber for the U.S. is imported. Synthetic rubber is made from increasingly rare crude oil. Authorities predict that between the 1980s and 1990s the demand for natural rubber will exceed the expected production and a worldwide shortage will result. Yet, an alternative to a rubber crisis exists in a stubby, gray-green bush called guayule.

The guayule, formally called Parthenium Argenatum, is a native of Mexico and has been known as a rubber source since Pre-Columbian times. The Aztecs fashioned balls from guayule rubber and used it for chewing gum. But, more importantly, in the past century, guayule has been successfully domesticated in this country.

Leslie Baird, an Isla Vista resident, has been studying and writing about guayule since 1960. A retired industrial advertising man, Baird is neither a botanist nor a chemist, but he has studied the guayule intensively, written a book about it, and is considered a leading consultant on guayule rubber research. He feels the guayule is "a natural resource material that has been neglected."



Les Baird: The Guayule man of Isla Vista.

"Guayule has historically been the hard-luck plant," says Baird. "Everytime it was on the verge of being successfully introduced, something happened to it. Wild guayule was being processed in Mexico at the turn of the century, but the Mexican revolution of 1912 closed most of the mills down there. It was brought up to this country because things were relatively peaceful here then, and we wanted to domesticate the plant."

Rubber is obtained from the

guayule by grinding the stem and roots of the guayule, and separating the grind from the rubber in a centrifuge. Along with the rubber, resin can be extracted and separated for other uses, and the leaves yield a form of wax. The guayule requires a desert climate, and in the U.S. grows only in a desert belt from California through Arizona, New Mexico, and Texas.

During the 1920s, small fields of guayule were successfully planted in Irvine, Salinas, Cayuma Valley and some 500 acres were cultivated on the west side of Santa Maria. However, when the depression of the 30s hit, rubber prices bottomed out and the fields were abandoned until the onset of World War II.

When the Japanese took over rubber sources in Southeast Asia, the U.S. turned to Mexico and to the

small branch company in California for guayule rubber. The government allocated \$45 million to be spent on guayule rubber production, took over a mill in Salinas, and brought in a team of botanists, soil chemists, and rubber specialists to conduct intensive research.

Once again, the success of the guayule was not a permanent one. Baird explains, "At the end of the war, over 20,000 acres of growing guayule shrubs were destroyed for a number of reasons and not all of them good ones. It seems the government was 'hell-bent for normalcy' and while they had two mills going at the time, the rubber companies weren't interested in them; they had just developed a high grade of synthetic rubber made from oil. Since we had plenty of oil, and many of the farmers wanted their land back, some \$10 to \$50 million of guayule was destroyed at a time when people were still using rationed rubber tires."

Since that time, the guayule has largely been ignored by rubber companies, although research has been on-going on a small scale. Yet, with the current energy issues in this country, there is new hope for the guayule. It has great potential for providing employment and land usage on Indian reservations in Texas, New Mexico, Arizona and California, where the land is unsuitable for traditional farming.

A bill was introduced to Congress and signed by the president, called the Native Latex Commercialization Act of 1978, that was to fund a guayule production program estimated at \$60,000,000 for five years. Yet, Baird states, "It is still in the throes of appropriation and has been subject to all the pressure over reduction of government expenditure."

While the guayule plant innocuously grows in experimental plots throughout California, bureaucracy continues to retard production of guayule rubber. It may take a decade at earliest predictions, for the U.S. to develop its own natural rubber industry, since botanists are still working to breed an ideal commercial variety of guayule.

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Jojoba Oil: Organic Lubricant

By SANDRA THOMAS

It is an excellent lubricant, natural skin moisturizer, tanning agent, hair conditioner, make-up base, and massage oil. You can cook with it, clean with it, use it to treat psoriasis, warts, sunburns, and revitalize old leather. It is found in automatic transmission fluid, serves as a lubricant in artificial human hearts, and can even help hair grow on your head. While this may sound like the spiel of a carnival con-man peddling his home-brewed panacea, these are the authenticated properties of jojoba oil.

The jojoba (ho-ho-bah) plant is an evergreen shrub, native to California, Arizona and Baja California. The plant thrives in sandy soil with a high salt content, and requires only four to five inches of water per year. The annual crop of jojoba beans contains a liquid wax (oil) that has all the properties of sperm whale oil, plus a few advantages.

Jojoba oil is the only known vegetable oil that never gets rancid. It has a flash point of 55 degrees Fahrenheit, and is therefore very stable and safe to work with. It was used by the native Indians of the area and first recorded by Father Junipero Serra. Today the oil is very popular in natural food circles, because as a cooking oil, it has no calories or cholesterol and it does not take any chemicals to refine it.

With all these beneficial qualities and a multitude of uses, why isn't jojoba a household word? The answer is that jojoba oil is very expensive, has not been produced in large commercial quantities, and therefore has not been promoted to the general public. The Jojoba Center in Carpinteria has for four years served as a clearinghouse for information about the jojoba, trying to educate farmers, in-

dustrialists and the general public to the value of this natural resource.

"I'd say we have been successful in waging an uphill battle," said Kelley Dwyer of the Jojoba Center. "We have heavy customer loyalty and more growers are becoming interested in jojoba." Five thousand acres of jojoba are planted in California, and more will soon be introduced in the San Joaquin valley.

"The San Joaquin valley exists on the water canal system there and the water level of the valley has been decreasing yearly. Cotton is a major crop there, but jojoba takes one-third the amount of water as cotton, requires no pesticides or herbicides, and doesn't require enriched soil," explained Dwyer. Jojoba plants produce seeds three years after planting and live for 150 to 200 years. The potential yield of jojoba is \$20,000 per acre of land, which is more than any other California produce, except Kiwi fruit.

In the past, jojoba has not been cultivated because it could not be produced for the same price as sperm whale oil. It cost less than a dollar per pound for whale oil, while jojoba was eight dollars a pound. Today, jojoba oil sells for \$65 a gallon or eight ounces for \$14.95.

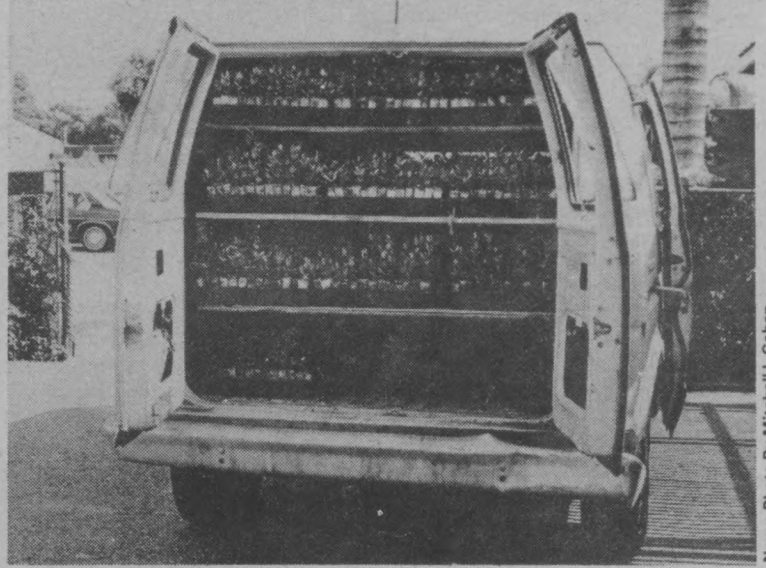
Accessibility of sperm whale oil has changed in the past few years with the passage of the Marine Animal Protection Act of 1972, which bans the importation or harvest of sperm whale oil by the U.S. Industries are currently working off a tremendous stockpile of oil accumulated before 1972 and exceptions to the act are made for pharmaceutical companies who need the whale oil for penicillin, and the automotive industry, which uses the oil in transmission fluid.

Jojoba beans are manually

picked off the bush, laid out like coffee beans and then the sun-dried hulls are separated from the seeds. High pressure, stainless steel, worm-screw presses slowly extract the oil, which is then run through a paper filter. The largest consumers of jojoba oil are natural cosmetic companies, such as Noble Jojoba cosmetics, produced by Noble Oil Laboratories in Carpinteria.

The Jojoba Center supplies free information about jojoba and has the largest selection of jojoba oil products available along with a mail order service. The center, located at 855 Linden Ave., in Carpinteria is open from 11 a.m. to 3 p.m., Monday through Saturday.

As Dwyer says, "People read about jojoba oil and get very excited about its possibilities. We call this Jojoba Bean Fever, and it's the only disease in the world that is easily transmitted from one individual to another over the telephone." If you have a case of Jojoba Bean Fever, the center's number is 684-6790.



Jojoba seedlings awaiting delivery in Carpinteria.

Nexus Photo By Mitchell L. Cohen



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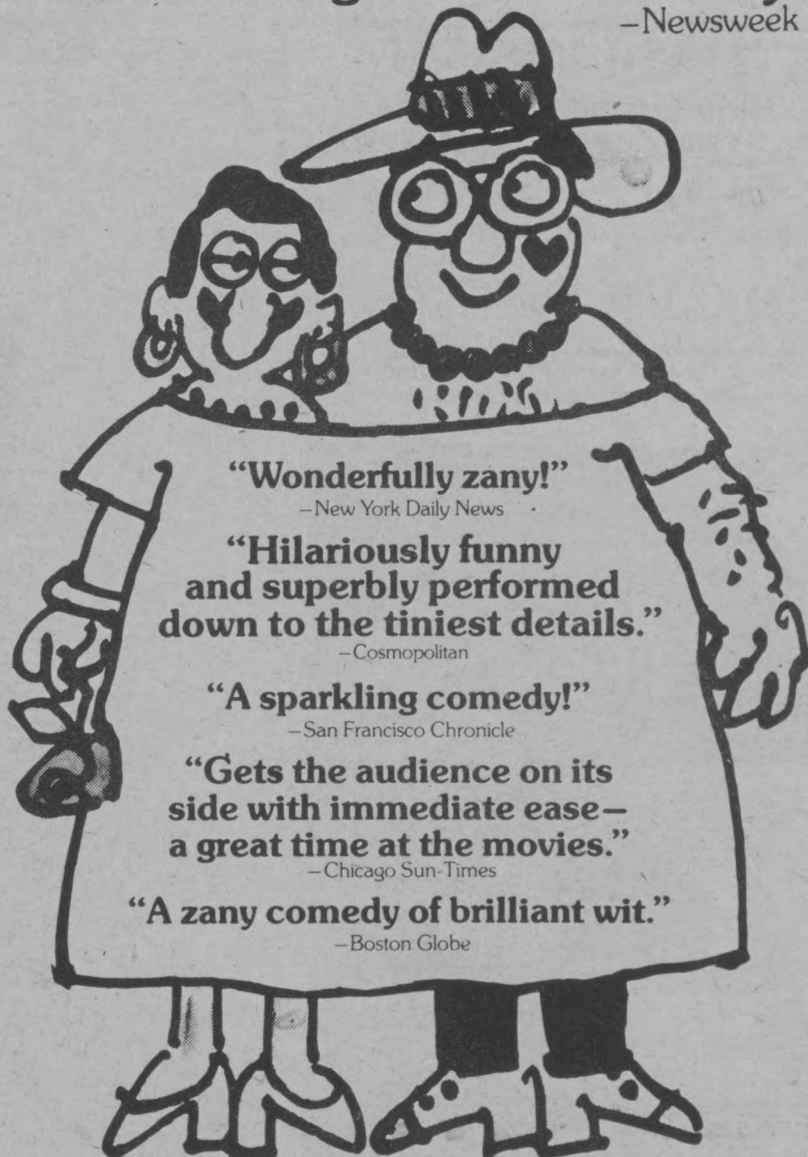
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Human Bean

(Continued from p.A3)

as with nuclear power. Put simply, present day industrial agriculture is based on a centralized energy pinnacle which threatens to topple."

Betty Haley, previously the Garden Outreach director, summarized Mitchell's philosophy: "He knows that for survival in this country, we must go back to a more natural, ecologically balanced system of feeding."

The Human Bean Farm, owned by Recreation and District Parks, presently consists of the strip of land between Camino del Sur and Camino Corto on either side of Estero Road. There are other areas designated as farm plots, but these are as yet uncultivated.

Haley attributes the fallow lands to lack of workers. Tipi village used to supply labor in exchange for rent and food, but "they were kicked out, so we lost our good workers," Haley said. "But I have every intention of getting the Youth Project over here with their grubby hands."

They offer a laborfood exchange for interested gardeners, which they hope will bring in more people. In addition, an internship program involving the UCSB Environmental Studies Department is in the planning stages.

"We want the students to come

over and at least check it out," said Rick, one of the farmers, as he pointed out various windbreaks and compost heaps. "We just dig dirt and have good produce and have a really high time. We want people to share in the beauty of growing things."

Besides crop farming, the farm also keeps bees and is in the process of starting an aqua culture which will raise African algae-eating fish for consumption.

Artists Betty Haley and Katherine Gring have used their talents and Mitchell's research to make a collection of large placards which, when finished, will be placed around the farm, explaining the various techniques and philosophies.

The ideal of the Human Bean Farm is clearly to make the best use of Isla Vista's diverse resources to achieve a self-sufficient community. Steve Mitchell, "the constant source of energy for the project," according to Gary-Michael, was not available for comment. Said Haley, "If Steve could have it the way he land in Isla Vista dry farmed (leaving out the children's Farm and recreation space) in order to make Isla Vista fulfill its own needs, and be independent of huge agri-business."



Nexus Photo By Greg Ramsey



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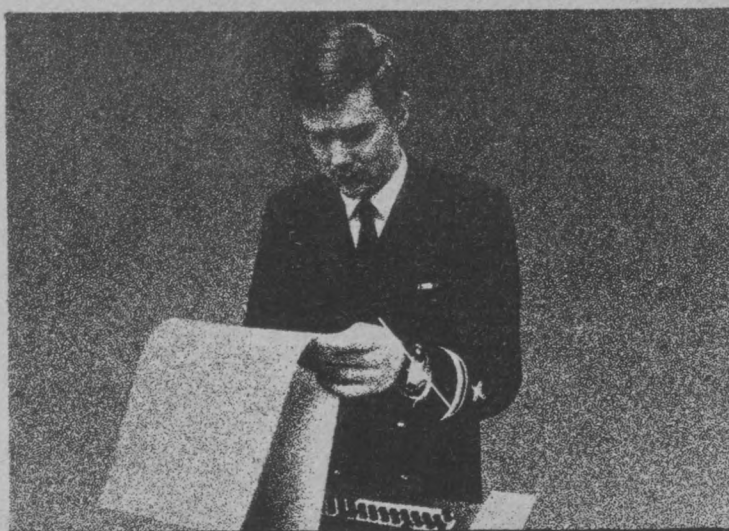
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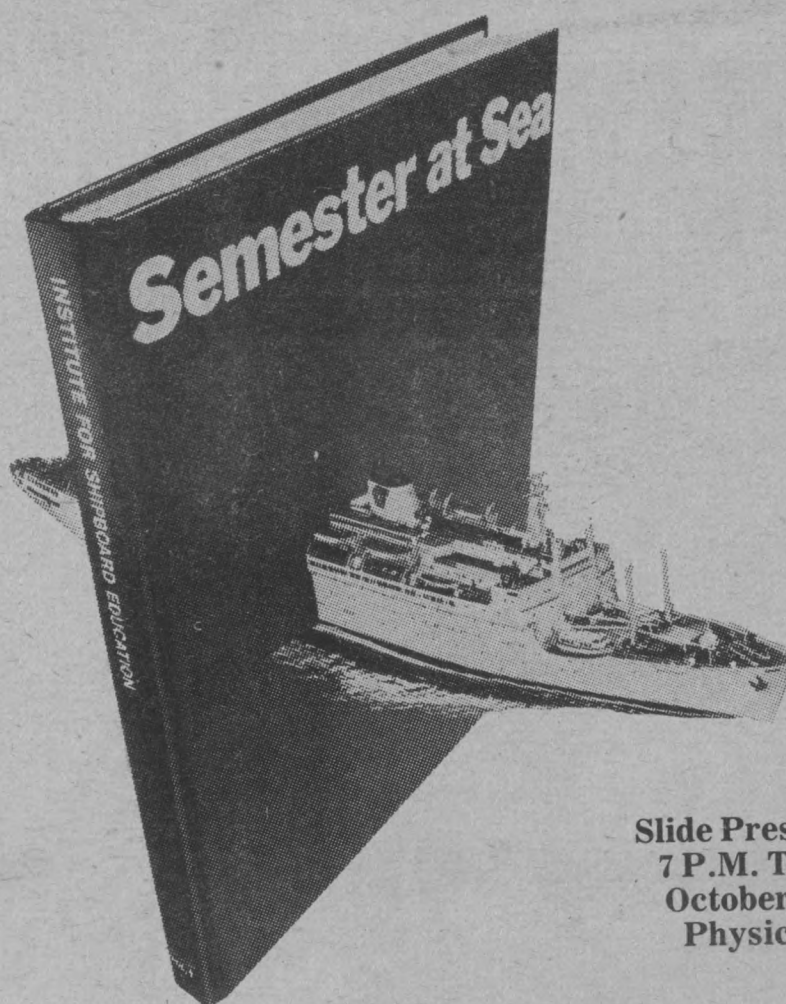
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