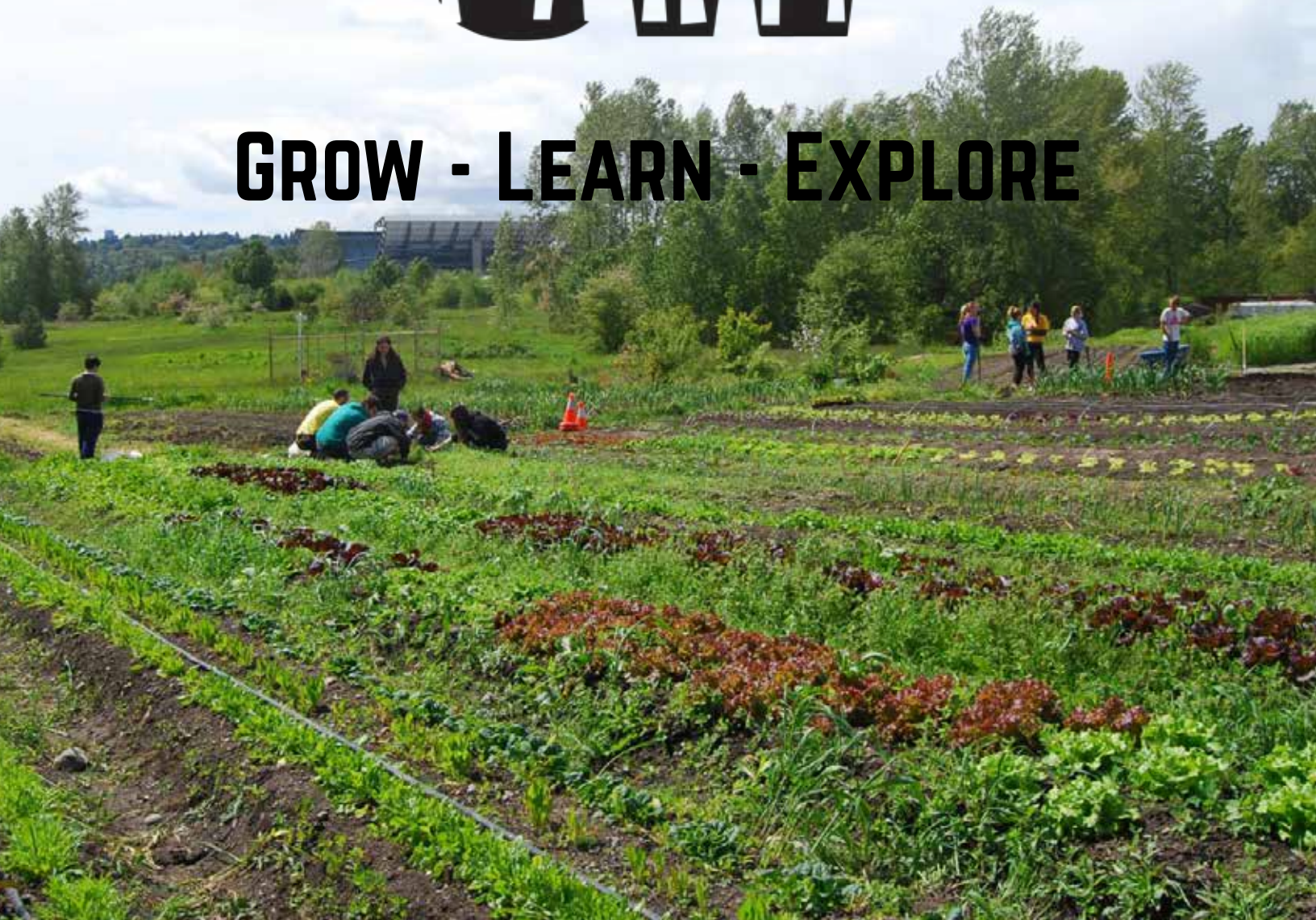


THE UW FARM 2014 ANNUAL REPORT



GROW - LEARN - EXPLORE



THE UW FARM ANNUAL REPORT 2014

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THANK YOU... The ingredients to our success at the UW Farm are sunshine, water, good soil and the support of the University of Washington community. We extend a huge thank you to all who have supported us, from the very beginning until now.

UW FARM STAFF

Sarah Geurkink

STUDENT INTERNS

Benjamin Park
Katherine Doughty
Matthew Wildey
Norah Hummel
Raelani Kesler
Ryan Thummel

UW FARM STEERING COMMITTEE

Claudia Frere, *Director, Environmental Stewardship and Sustainability*
Howard Nakase, *Manager of Grounds Operations, Finance and Facilities*
Jennifer Ruesink, *Professor, Biology*
Julia Parrish, *Associate Dean, Academic Affairs and Diversity, College of the Environment*
Kristine Kenney, *University Landscape Architect*
Rob Lubin, *Associate Director, Facilities and Capital Planning*
Sarah Mackenzie, *Assistant Dean, Undergraduate Education, Director, Public Health Major*
Sarah Reichard (Chair), *Director, University of Washington Botanic Gardens*
Storm Hodge, *Assistant Director, Housing and Food Services*
Tom DeLuca, *Director, School of Environmental and Forest Sciences*

PARTNERS

Carlson Leadership and Public Service Center
Engineers Without Borders RSO
UW Environmental Stewardship and Sustainability

CAMPUS STAKEHOLDERS

College of the Environment
Housing & Food Services
School of Public Health
UW Botanic Gardens
UW Grounds

FUNDERS/GRANTS

UW Campus Sustainability Fund
UW Facilities Services

DONORS

Jeanne and Bruce McNae
Puget Sound Mycological Society

IN-KIND

Alvarez Oraganic Farm
Cedar Grove
Chaco Canyon Organic Café
City Fruit
Hilliard's Brewery
Jeanne and Bruce McNae
JR Fulton
Julia Parish
K&G Promotions
Northwest Chocolate Festival
Sarah Reichard
Tonnemakers Farm
Uppercrust Catering

A LETTER FROM THE FARM MANAGER

I began working at the UW Farm in June 2013. It was a total immersion into the middle of a growing season, working at the University of Washington, farming in the Pacific Northwest, and managing a volunteer-run farm. It was a whirlwind few months, but with the help of hard working and devoted students, we were able to set a firm foundation that has blossomed into what we currently know as the UW Farm.



Over the past year and a half, we have experienced tremendous growth. We have gained more land, grown more food, involved more students, and worked with more professors and classes than ever before. When I first began, I would often hear, “The UW has a farm?” Now I am most often hearing, “I’ve heard about the farm! How can I get involved??”

The farm was started to function as a living-learning laboratory in which students could connect what they were learning in the classroom with what happens in the outside world. It is a place where conversations about food, science, policy, and sociology regularly take place. We’re still in a time of growth and expansion, and everyday I love that I get to meet new students, see new friendships form and grow, and watch students gain the strength, knowledge and empowerment that comes from harvesting and eating what they grow. Growth at the farm is that of people and plants, a result of sunlight and sweat, nitrogen fixation and community.

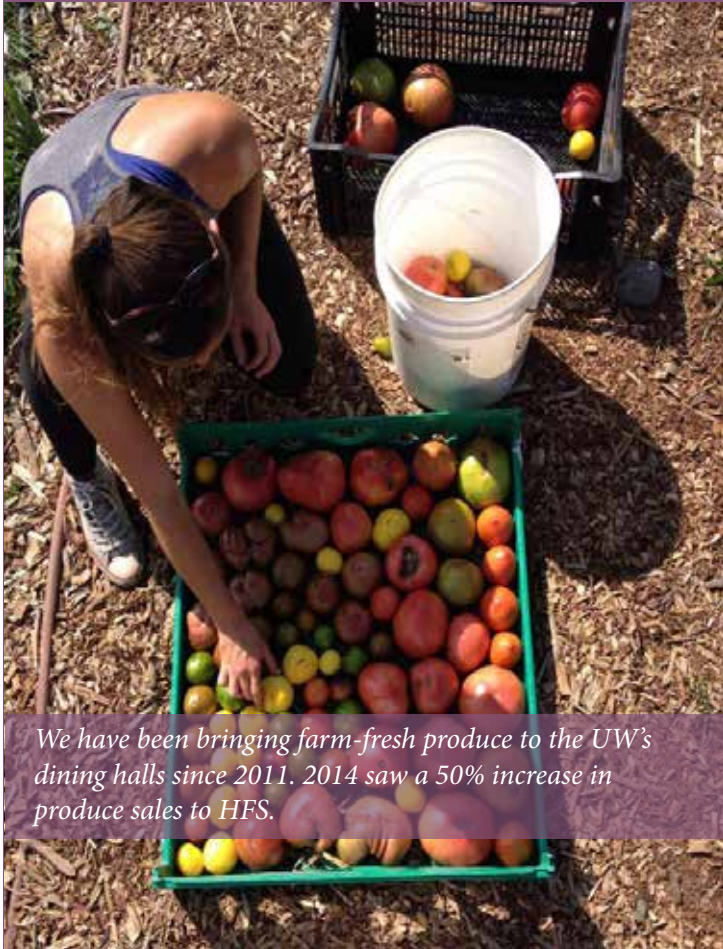
There is still so much to do around here, but we would like to take a moment to thank those without whom this program would not continue to flourish.

Sarah Geurkink



GROWING FOOD

Good food is at the core of the UW Farm's philosophy and practice, and better connecting the UW Community to food is a growing reality each season. In 2014, we sold \$17,245 in produce, which was \$11,764 more than the previous year! Every week the UW Farm shortens the distance between the food on our plates and where it is grown.



We have been bringing farm-fresh produce to the UW's dining halls since 2011. 2014 saw a 50% increase in produce sales to HFS.

HFS PARTNERSHIP

Since 2011 the Farm Manager and HFS Chefs have met to discuss what worked that growing season and how to approach the next. Student volunteers and interns then work together to select the crops they will grow the following season according to their interests, growing conditions, and HFS input.

HFS has been an instrumental partner: our best customer, a source of support, and a cohost for events including the Farm to Fork cooking demonstration and dinner last Fall.

"The UW Farm exposes people who live in a city to up close and personal where their food might be coming from, the conditions it's grown under, and it shows people that even in a really dense area with a lot of people, you can grow your own food, you can do it in cheap, sustainable ways."

-Si Murrey-Inskeep, Senior

MEDICAL CENTER

Since 2013 we have been bringing produce to the UW Medical Center's monthly farmer's market. This has been a great opportunity to connect with the Medical Center's staff, to talk about the UW Farm, and to provide local food to the greater UW Community.

THE UW CLUB

The UW Club has connected us with faculty, staff, and alumni on campus. The UW Club's creativity in the kitchen and feedback on our produce inspired us, and we look forward to a growing relationship in future seasons.



INAUGURAL CSA

Community Supported Agriculture (CSA) works like a cooperative, where customers buy a share of the season's produce and receive a weekly share. Members reconnect with the food they eat, knowing exactly where, how, and by whom their food is tended. There is an important concept woven into the CSA model that takes the arrangement beyond a simple transaction: by sharing in the abundance of the farm, members are also sharing in the realities of growing food. The weather and growing conditions will favor some crops, and each year crop availability is slightly different. We did not supplement our CSA boxes with outside produce; each week, members received a true reflection of what was happening in the field. This shared personal and financial investment in the Farm creates a sense of community among CSA members, and between members and farmers.



Our sold-out CSA connected us to new members of the UW community who were a gift of support and encouragement when they picked up their boxes each week.

FARM STAND

Every Friday afternoon in Fall, we managed a produce stand on the Burke-Gilman Trail near the Mercer Court Apartments. This offered a bounty of produce to commuters on their way home for the weekend. Students learned how to display and market produce, and connected with with hundreds of staff, faculty, students and visitors of the UW.

GROWING IN THE CLASSROOM

The UW Farm is a living-learning laboratory that offers students the opportunity to engage just about any discipline outside of the classroom. The type and level of engagement with students vary: many are introduced to farming through the integration with their classes, some conduct research and experiments on the farm, and others mold their academic experience around the farm through our work study and internship programs.

We offer a unique space where students can follow their passions and curiosities to hypothesize, experiment, and discover.

INTERNSHIPS

We have a number of internships each year, some for one quarter and class credit, and others as full-season paid internships.

Interns who stay on for one quarter and class credit work with a faculty advisor and

the farm manager to complete a project. In 2014, one intern worked to gain Good Agricultural Practices (GAP) certification for the farm, and another assisted in the construction of our hoophouse. This year's four paid interns experienced the growing season from spring until fall. They worked on farm planning, food production, harvest, and customer service, learning to grow for several markets, and across three farm locations on campus. During the season, interns also installed a complex irrigation system covering 24 annual crop beds at Mercer Court, built a second 6-bin composting system at CUH, and established dedicated composting program.



“The UW Farm helped me grow into and learn to love the person I am today. The amazing community that exists around our growing spaces not only cares for vegetables but also for the individuals that tend to them. It is a place of open arms, joyful smiles, dirty faces, and very good food. The farm provided me with direction and inspiration along with wonderful company in a time I needed it most.” -Elizabeth Muntean, Junior

SERVICE LEARNING

The Carlson Leadership & Public Service Center develops service-learning opportunities for UW students that sustain reciprocal partnerships, deepen learning, advance civic engagement, and contribute to our greater community. Through the Carlson Center and various courses at the UW, **142 students** have come to the Farm for a tangible application of what they have learned in the classroom. Many Carlson Center volunteers often stay on as “farm regulars” even after their service learning tenure has ended.

FARM LUNCH

During Winter, Spring and Fall quarters Dr. Elizabeth Wheat teaches Farm Lunch (ENVIR495B) an interactive, discussion based seminar series where students explore issues related to urban food systems and sustainable agriculture. Topics in Farm Lunch have included bee keeping, food banks and food justice, race and justice in the farmer's market, foraging, women in farming, an introduction to favorite hand tools, seed saving for profit, science experiments for the urban farmer, growing great garlic, mushrooms and the backyard farm, and careers in changing the food system.

FARMED

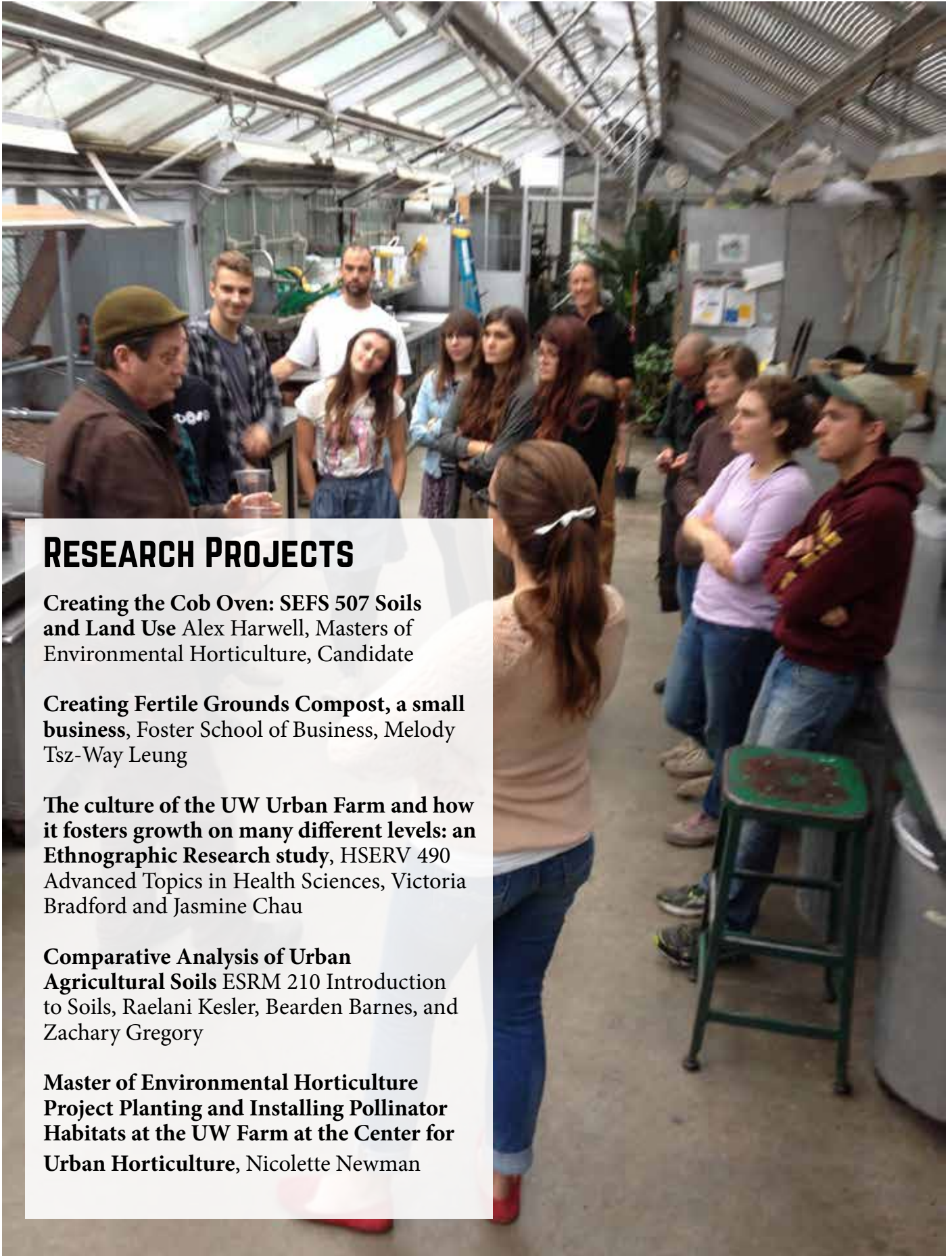
During Winter, Spring and Fall quarters Dr. Jennifer Ruesink leads seminar-style discussions about various student-requested topics related to farming ranging from plant families, soil health, and multi-trophic agricultural systems to the business of farming, tool maintenance and repair, and season extension. All are welcome and discussions are lively, interesting, and often involve homemade treats.

URBAN FARM COURSE

During Spring and Summer quarters this year, Dr. Elizabeth Wheat taught The Urban Farm (ENVIR 240). The Urban Farm introduces farming methods that promote sustainable long-term food production in urban settings. Students developed their understanding of the ecological connections between food production, human health and planetary sustainability, and learned the basic skills needed for food production in an urban area while exploring the ethics behind sustainable urban agriculture. The course included a hands-on component of working on the UW Farm, allowing students to develop knowledge of agricultural plant families, urban soils, planting and harvest schedules and organic solutions for common farm pests. Students practice 'closing the farm loop' by learning to build soil health through compost, crop rotation, cover cropping and other organic alternatives to industrial fertilizer.

CURRICULAR CONNECTIONS

ENVIR 100 Environmental Foundations
GEOG 271 Geography of Food and Eating
ENGL 121 Composition Social Issues
GEN ST 344 Intro to Community and Service
ESRM 200 Environment and Society
ENVIR/POL S 385 World Food Politics
ENVIR 495 The Urban Farm
TS 999 Robinson Center Transition School
CENV 110 Food and the Environment
ENVIR 379/ESRM 371/SOC 379/SEFS 550
Environmental Sociology
CEP 200 Introduction to Community and
Environmental Planning
BIS 240 Introduction to Sustainable Practices
(UWB)
BIS 438 Prevention and Promotion (UWB)
B CUSP 140 Impacts of Food Production in
Biodiversity



RESEARCH PROJECTS

Creating the Cob Oven: SEFS 507 Soils and Land Use Alex Harwell, Masters of Environmental Horticulture, Candidate

Creating Fertile Grounds Compost, a small business, Foster School of Business, Melody Tsz-Way Leung

The culture of the UW Urban Farm and how it fosters growth on many different levels: an Ethnographic Research study, HSERV 490 Advanced Topics in Health Sciences, Victoria Bradford and Jasmine Chau

Comparative Analysis of Urban Agricultural Soils ESRM 210 Introduction to Soils, Raelani Kesler, Bearden Barnes, and Zachary Gregory

Master of Environmental Horticulture Project Planting and Installing Pollinator Habitats at the UW Farm at the Center for Urban Horticulture, Nicolette Newman

GROWING COMMUNITY

We work together, we learn together, and we play together. The bonds that are born on the farm are strong and the community that is created here provides a home base for students throughout their time at the UW.



“It was at a pizza bake my first week of graduate school that I got to know the UW Farm. I went to the event all by myself and the UW Farmers were so friendly, I felt right at home!”

-Amanda Robins, Masters of Public Administration Candidate

PIZZA BAKES

Since the first years of the UW Farm, our cob oven at the Botany Greenhouse has been crucial to introducing new students to the UW Farm’s community and work. Feeding people with food that we grew—and using an oven that we built—is a special way of showing them that we value building strong connections through eating and time together. With the slated construction of the new Botany Greenhouse and Biology Building at the site of our current cob oven, we plan to build a new cob oven and pizza bake gathering space at the farm at the Center for Urban Horticulture in 2015.

POTLUCKS

We grow the community with monthly potlucks, where all are welcome and our tables are overflowing with fantastic dishes created by the students. This year, we have incorporated DIY food demonstrations into our potlucks, where students learn how to make delicious recipes, food preservation techniques, etc.



FALL FARM TO TABLE DINNER

Our Farm to Table Dinner in October was a huge success and drew nearly 200 guests—students, alumni, faculty, staff, CSA members, and people from our greater community! The menu, prepared by Chaco Canyon Organic Café, featured UW Farm fresh produce. The Bitterroot String Band, with almost all of its members UW Farm Alumni, provided a lovely background of bluegrass and old-timey tunes. Guests enjoyed local microbrews and wine, carved pumpkins, pressed cider made from local apples at the cider station, and made their own UW Farm-grown herb medleys to take home. Old and new friends enjoyed an inclusive opportunity to learn about the farm, get involved in its community, and celebrate its achievements. We were thrilled with the turnout and the great show of community support, and plan to make it an annual event.

WORKSHOPS

Hands-on learning-by-doing at the farm is supplemented with our quarterly skill-building workshops. In 2014, we hosted workshops in seed ordering, fermentation, tool repair and maintenance, and water bath canning. Students walked away with new and constructive life skills, as well as some jam, pickled beets, and homemade kraut. All of the events were hugely successful, and we plan to host more in 2015.



“I’ve learned how to work with students from a variety of backgrounds and cultivate this sense of community around a topic that I’m really excited about. And to see that enthusiasm in other students is really rewarding, and really valuable on a campus that’s so large, like UW.”

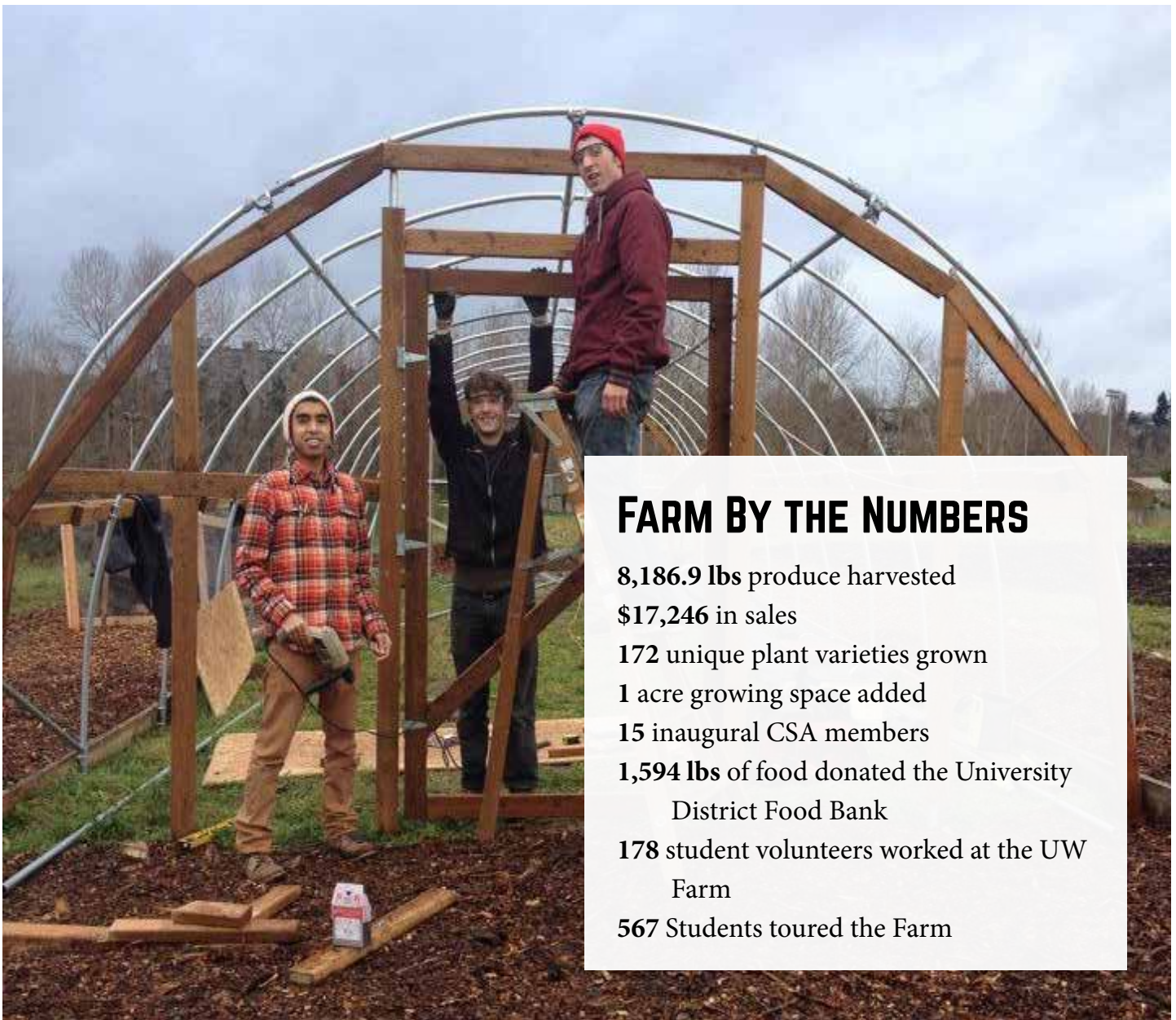
—Norah Hummel, Senior



GROWING THE UW FARM

CAMPUS SUSTAINABILITY FUND

In 2014, the UW Farm secured a \$22,310 grant from CSF to build a greenhouse and hire an intern to help manage our planting schedule throughout the season. We have partnered with the Engineers Without Borders chapter at the University of Washington (EWB-UW) to construct the greenhouse from scratch. Through a collaboration of skills and expertise, EWB-UW members drew on their classroom knowledge of mechanical, civil, and environmental engineering, using and teaching each other their many skill sets. This funding was instrumental in the success of the farm this year, and will have a lasting impact for the Farm's self-sufficiency and capacity for season extension going forward. In December 2014, we also secured a \$1,000 grant to plant and install pollinator habitat at the farm. We are proud to join the CSF in pursuing cutting edge leadership around a more sustainable UW.



FARM BY THE NUMBERS

8,186.9 lbs produce harvested

\$17,246 in sales

172 unique plant varieties grown

1 acre growing space added

15 inaugural CSA members

1,594 lbs of food donated the University
District Food Bank

178 student volunteers worked at the UW
Farm

567 Students toured the Farm



“I first got involved with the UW Farm in my first quarter at the University of Washington as a Freshman. After starting with the Farm as a service learning student, I went on to become a Fundraising Coordinator. By becoming a part of the Farm community I have been involved with projects that I would have never imagined and have seen firsthand the positive impact that the Farm can have on students and the greater UW community.”

-Sophie Solomon, Senior

BUILDING UP THE FARM

2014 has been a most exciting year: we almost doubled our total production throughout our sites; we installed an irrigation system at Mercer Court; and, at the Center for Urban Horticulture, we are nearing completion of our very own hoop house, built the foundation for a new cob oven, added 1,600 square feet of growing space, and built a composting system that will allow the Farm to make all of its own compost.

Looking ahead to 2015, we will be using our very own hoophouse to grow seedlings, building a produce wash station and covered gathering area, completing construction of the new cob oven, expanding our orchard, installing pollinator habitat in buffers and hedgerows around the farm, and more than doubling our CSA membership. With these plans in mind, 2015 is looking like it will be a fantastic year for the UW Farm!

HOW YOU CAN HELP

In addition to the support and talents of our community, we are still need your financial support to ensure the farm’s continued growth and success. We have many important projects ahead of us, and we welcome your support on our website <http://food.washington.edu/farm/about/donate>. Thank you!



MAILING ADDRESS

University of Washington Botanic Garden
box 354115
Seattle, WA 98155-4115

PHYSICAL ADDRESS

3501 NE 41st St
Seattle, WA 98105

ONLINE

food.washington.edu/farm
facebook.com/UWFarm
theuwfarm@gmail.com



MISSION

The University of Washington Farm is the campus center for the practice and study of urban agriculture and sustainability. It is an educational, community-oriented resource for people who want to learn about building productive and sustainable urban landscapes.