THANK YOU

Rich soil, water, and sunshine are the keys to our success, but the support of the University of Washington community is what helps us thrive. We are truly appreciative of everyone who has supported us, from the very beginning until now.

Farm Staff
Sarah Geurink

UW Botanic Gardens Education Staff
Amy Hughes

Student Staff
Anna Beebe B.S. Public Health, 2016
Esteli Garcia B.S. Biology, B.A. Psychology, 2016
Frances Olson B.A. Environmental Studies, 2016

Student Interns
Tanarat Chantapakul, Environmental Studies, 2016
Mallory Culbertson, B.A. Environmental Studies, 2016
Danielle Hamilton, MPH, Nutritional Sciences Program, 2016
Tessarae Mercer, B.A. Environmental Studies, 2017
Frances Olson B.A. Environmental Studies, 2017
Emily Shwartz B.A. Environmental Studies, 2016

Jackson Munro Public Service Summer Fellow
Nathan Bombardier, B.A. Community, Environment and Planning, 2018
UW Farm Event and Planning Coordinator

UW Farm Advisory Board
Tom DeLuca, Director, School of Environmental and Forest Sciences
Gary Goldberg, Director, UW Dining, Housing and Food Services
Fred Hoyt, Interim Director, University of Washington Botanic Gardens
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Sarah Rechard (Chair), Director, University of Washington Botanic Gardens
Jennifer Ruesink, Professor, Biology
Sean Schmidt, Assistant Director, UW Sustainability
THANK YOU

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Housing & Food Services
School of Public Health
UW Botanic Gardens

Farm Operations Committee
Nathan Bombardier, B.A. Community Environment and Planning, 2018
Fred Hoyt, Interim Director, University of Washington Botanic Gardens
Sarah Reichard, Director, University of Washington Botanic Gardens
David Zuckerman, Manager of Horticulture, University of Washington Botanic Gardens
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A letter from the Farm Manager

The UW Farm was a seed of an idea a little over 10 years ago, and today our roots are firmly planted as a part of the University.

This annual report gives us an opportunity to share what has happened each year with our friends and supporters, and also continue to document the history of our Student Farm.

This year we have seen infrastructure additions and updates, gained more land, increased food production, and expanded our academic connections. We are excited to share this growth with you in the following pages!

Hundreds of students have been involved with the UW Farm, and their time here continues to impact their work in agriculture, food systems, public policy, education, healthcare and more.

Our farm’s growth each season is thanks to the incredible support and dedication of students, faculty, alumni, and our greater community. Thank you for joining us in this work!

Let’s continue to grow together.

Sarah
Growing in the Classroom

We believe that the farm has something to offer every academic discipline, and the UW Farm continues to strengthen the connection between our growing spaces and the classroom. Each year we see more departments involved with the farm because we offer a unique space where students can follow their passions and curiosities to hypothesize, experiment, and discover.

Curricular Connections

In 2016, we:

- Led educational on-farm field trips for 662 students from 16 University of Washington courses.

- Hosted 5 Environmental Studies Capstone Internships and one Master’s of Public Health Internship, and were the focus of one Masters of Landscape Architecture thesis.

- Hired 3 student staff farmers to help with production, volunteer coordination, and classroom connections during Spring, Summer, and Fall Quarters.

- Worked with 155 student volunteers from 13 courses through the Service-learning program at the Carlson Center.

- Worked with several students on papers and projects related to the farm.

Faculty teaching a variety of courses use our spaces as Living Learning Laboratories, where students can experiment with, or see in action, the ideas and concepts that they are learning about in the classroom.
Several UW courses utilized the farm this year:

- ENVIR 495: Farm Lunch (Winter)
- ENVIR 240: The Urban Farm (Spring)
- CENV 110 Food and the Environment
- ENVIR 100 Environmental Foundations
- ENVIR 239 Sustainable Choices
- ENVIR 379/ESRM 371/SOC 379/SEFS 550 Environmental Sociology
- ENGL 121 Composition Social Issues
- AAS Applied Academic Skills: Sustainability
- ENVIR/POL S 384 Global Environmental Politics
- ESRM 200 Environment and Society
- ENVIR/PHIL 243: Environmental Ethics
- ENVIR/POL S 385 World Food Politics
- Honors 231A Animals, Environment, Food and Justice
- BIS 397 Topics in Environmental Studies: Urban Agriculture and Food Studies
- GEOG 271 Geography of Food and Eating
- ENVIR 495a Agroecosystems of Northern Cascadia
- CEP 200 Introduction to Community and Environmental Planning
- BIO 486 Agroecology Seminar
- BIOL 313 Civilizational Biology
- ESRM 201 Sustaining Pacific Northwest Ecosystems
- ANTH 210 Introduction to Environmental Anthropology
- NUTR303 - Neighborhood Nutrition

*ANTH - Anthropology; AAS - Applied Academic Skills; BIO/L - Biology; CEP - Community, Environment & Planning; ENVIR - Environmental Studies; ESRM - Environmental Science & Resource Management; GEOG - Geography; NUTR - Nutrition; PHIL - Philosophy; POL S - Political Science.
On-farm Academic Research, Projects & Internships

Opportunities for discovery are endless, and there is always something to explore in our growing spaces. This year students in a variety of disciplines participated in research or projects on the farm.

“... My project was an environmental studies capstone through the Program on the Environment, and it provided me with an amazing, hands-on opportunity to learn about farm certification programs and all of the behind the scenes work that goes into obtaining them. The UW Farm has been one of the most positive and influential aspects of my time at the UW. I plan on continuing to farm in the future, with the goal of one day owning my own organic farm. Farming has always been something that interested me, but I had never seen it as a viable career path until I was surrounded by the wonderful, supportive people at the UW Farm.”

Frances Olson

Tanarat Chantapakul, Environmental Studies, 2016: Microgreens and Benefits of Urban Farming


Danielle Hamilton, MPH, Nutritional Sciences Program, 2016: UW Farm Partnerships: Food Pantry and Intellectual House Indigenous Garden

Jennie Li, MLA, 2017: Cultivating the Campus: Productive Strategies for the University of Washington’s Educational Landscape

Tessaroe Mercer, B.A. Environmental Studies, 2017: Permaculture: Barriers to Integration and Solutions to Help Overcome Them

Frances Olson, B.A. Environmental Studies, 2017: To certify or not to certify? Motivations and barriers to USDA organic certification

Emily Shwartz, B.A. Environmental Studies, 2016: Reinterpreting the Human-Insect Relationship: Establishing Micro Livestock on the UW Farm

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Faculty Highlight

I am an ecologist and I teach in the environmental studies program at UW. As a graduate student I worked extensively with the UW student farm to help it organize and take the first steps toward becoming the campus institution that it is today. Being involved in the student farm was an important part of my own life journey as a farmer. Now, in addition to my work as a faculty member in environmental studies I own and operate a small farm on south Whidbey Island. I approach food production from an ecological perspective and try to apply the systems thinking that I learned as an ecologist in my own work as a producer. I love bringing my passion for food systems into my work as a farmer and professor. I teach courses in sustainability and food systems. Specifically I teach the Farm Lunch seminar and an environmental studies course called The Urban Farm. I use the campus farm as an outdoor laboratory for class investigations in many of my courses. I look forward to continuing to help the UW Farm challenge students to engage with food production and develop a more holistic understanding of our food systems. I am humbled by the ongoing efforts of the students and staff who work tirelessly to support, grow and improve the UW Farm. Strong Work UW FARM!

Elizabeth Wheat
Ph.D. Biology, University of Washington, 2010
Lecturer, Environmental Studies
Student Staff

Each year, the UW Farm employs three Student Staff members. These students experienced the growing season from spring through fall, working on farm planning, food production, harvest, customer service, and volunteer management. Our Student Staff grew produce for several markets and across three farm locations on campus. They learned how to lead large volunteer events, teach various farming techniques to their peers, and manage big projects such as the construction of our composting toilet. Each student also took on distinct responsibilities throughout the summer.

"My connection to the farm has changed over the course of the Summer. When I started working at the farm my favorite part was getting to take a break from school to work outside in the sun. As we started growing and harvesting food my appreciation for produce grew. My favorite part then became the knowledge and awareness I gained about growing food. I could no longer eat vegetables in the same way, because every time I ate I thought about the hard work that went into each plate of food. Now my favorite thing about the farm is the inclusive community we foster. I love that we try our best to meet everyone where they are at and make farming an educative and fun experience."

The farm added another dimension to my college career. It is one of my many passions I discovered at UW and it made me a more well-rounded person. As a student the farm gave me a hands-on learning experience that I could never have gotten in a class. However, more importantly I met a community of people that helped me foster an enthusiasm for sustainable living."

Food Production

Engaging our campus food system is at the core of the UW Farm’s philosophy and practice, and better connecting the UW Community to the food we produce is a growing reality each season. This year we saw an increase in the amount of food we were able to produce and a greater number of locations on campus where our food is utilized. In 2016, we had over $37,000 in produce sales—37% more than last year—continuing to shorten the distance between the food on plates and where it is grown.
Housing & Food Service:
- By George
- Conibear
- Cultivate
- District Market
- Hub Kitchen
- Husky Grind
- Local Point
- Memnon
- Rotunda Cafe

CSA Pickup Locations:
- UW Club
- UW Farm at CUH

CSA (Community Supported Agriculture)

Our CSA continues to grow, and this year we were able to grow food for 67 households, offering summer, peak season, and fall shares.

Community Supported Agriculture (CSA) works like a cooperative, where customers buy a share of the season’s produce and receive a weekly box of vegetables. Members reconnect with the food they eat, knowing exactly where, how, and by whom their food is tended. 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’s crop availability is slightly different. This year we featured over 201 varieties, and our CSA members were able to celebrate this bounty throughout the growing season.

“It is SO cool to be part of such a great program. We were blessed by all of the great produce every week (and now enjoy lots of new veggies that we would never have tried otherwise).”

“This is by far the best CSA that I have ever participated in! I’ve never felt closer to the food we were eating, and the vegetables were incredible. Each box was a strong connection to the weather and the growing season, and we’re glad that we could support the UW Farm.”

“This was a great first-time experience with a CSA and with the UW Farm! Thanks for making it so wonderful and thanks for all your hard work!”
HFS - Housing & Food Services

Housing and Food Services provides almost all of the food sold on campus, and has played a key role in advancing the conversation about food at UW. The UW Farm delivers produce weekly to HFS units during the growing season.

UW Food Pantry and U-District Food Bank

Limited access to food is sadly a reality for many in our community, and in 2016 the Campus Food Pantry was launched. With recent increases in tuition and the rising cost of living in Seattle, students and staff are often faced with the challenging choice of eating regular meals or financing other life needs such as books, childcare, rent and insurance. The Campus Food Pantry provides basic nutritional assistance for UW students and staff, and the UW Farm is proud to have donated over 200 lbs of fresh produce this year. We have also donated produce to the U-District Food Bank for the last 4 years, including 900 lbs this year.

University of Washington Club

The UW Club has partnered with the UW Farm in a number of ways in the last few years, and continues to be a way for us to stay connected with faculty, staff, and alumni on campus. This year, the UW Club hosted a Farm to Table Reception for members, inviting the UW community to enjoy locally-sourced cuisine featuring UW Farm produce. The UW Club also began hosting a UW Farm CSA pick-up location this year.
Community Engagement

Pizza Bakes
As in years past, UW Farm hosted quarterly Pizza Bakes in 2016. Using our very own earthen ovens, homemade dough, and tomato sauce, local cheese, and fresh produce picked right from our farm plots, we cooked up hundreds of pizzas for our community.

Farm to Table Dinner
Chaco Canyon Organic Cafe once again wowed our entire community with a fantastic farm-fresh menu on our third annual Farm to Table Dinner in October. Students, alumni, faculty, staff, CSA members, and people from our greater community enjoyed local microbrews and wine, strung UW Farm-grown peppers for drying at home, made their own herb-blends, and got artsy temporary vegetable tattoos. Student farmers spoke to guests about the farm, what it has achieved during the growing season, and how to get involved in its community. We were thrilled with the turnout and energy at the event!

Dirty Dozen Meetings
Student Farmers gather on the first Thursday of each month, sharing plans and ideas, organizing new efforts, and updating one another on their work on the UW Farm.

Food Groups: Husky Real Food Challenge / Student Food Coop
We continue to collaborate with food groups on campus like the ASUW Student Food Cooperative and the Husky Real Food Challenge on social events, educational programs, and on- or near-campus happenings such as the Humble Feast.

City Fruit
Once again, City Fruit offered a wonderful addition to our CSA program with their bountiful bags of freshly picked Seattle-grown fruit in the summer.

Carlson Center
Service Learning is the largest avenue through which students come to the farm. We work with students who come from both the Carlson Leadership & Public Service Center at UW’s Seattle campus and the Office of Community Based Learning and Research at UW-Bothell. Service-learning combines service with structured preparation and reflection opportunities. Students learn about the farm, the connection between their farm work and their academic coursework, and more broadly, their role in creating a more just and sustainable food system.

King County Farm Club
We have been thrilled to participate in some of the King County Farm Club’s monthly gatherings this year. In August, we had the opportunity to host a pizza bake for the King County Farm Club. It was great to have so many farmers from our region on the UW Farm!

KSU Tour
Graduate students from the Horticulture and Urban Food Systems program at Kansas State University in Manhattan, KS visited the UW Farm while on an Urban Food Tour of Seattle this summer. We are lucky to be able to cross-pollinate ideas with other universities that are farming and engaging in the study of Food Systems.
Outside Trips

Through courses or UW Farm-organized field trips, student farmers have had the opportunity to visit a number of farms in our region this year. These trips have exposed student farmers to new farming techniques and systems, the efforts in our region to cultivate new farmers, and great ideas to chew on for our little farm on campus! Visiting several working farms also gave students a glimpse of the challenges, benefits, life, and work of farming.

King County Farm Club
In January, we were able to join farmers from around our county on a day-long field trip around farms in the South Sound Region: Helsing Junction Farm, Kirsup Farm, and GRUSS.

Skyroot Farm
Skyroot Farm, on Whidbey Island, is owned and managed by our own Dr. Elizabeth Wheat. The farmers at Skyroot are intentional about building a holistic sustainable farming system, and do an incredible job of explaining to students how their current practices and vision for the future of the farm reflect that.

Red Barn Ranch
Red Barn Ranch, located in Auburn, WA, is a farm incubator run by Tilth Alliance. They provide farm business training and support to immigrants, refugees, and people with limited resources in South King County.

Tilth Alliance Conference
Thanks to scholarships from Tilth Alliance and the UW Botanic Gardens, we were able to attend Tilth Alliance’s annual farming conference. Students cultivated relationships with farmers in our region and learned from sustainable agriculture experts about various topics.

One Leaf Farm
Established in 2011, One Leaf Farm grows a wide variety of vegetables on 8 acres outside of Snohomish, WA. We were stoked to be lead around the farm by UW Farm Alumni, Cyrena Thibodeau, who was an intern at One Leaf Farm this season. (Picture above)

Cloud Mountain Farm
Cloud Mountain Farm is a nonprofit community farm center dedicated to providing hands-on learning experiences to aspiring farmers, experienced farmers, and home gardeners.

Little Field Farm
Littlefield Farm is a horse-powered homestead in Arlington, WA where students learned about maintaining a farm using horse and human power.

Student Highlight

Nathan Bombardier
I am a Junior in the Community, Environment and Planning program, and this summer I had the opportunity to work at the Farm through the Jackson Munro Public Service Fellowship. I love the Farm because it offers a revitalizing experience for many urbanites like myself. Not only is the UW Farm a source of healthy food, but it provides an enriching experience, learning, and community on campus. Working at the farm is an extremely rewarding opportunity, and I’m glad to be part of something so amazing!
January
- Constructed a grow station for microgreens and ran a 6-week microgreen production trial, to be further developed in future years!
- Tool cleaning and sharpening workshop
- UW Farm Talk in the Community Nutrition Class
- Field Trip to South Sound: Helsing Junction Farm, Kinship Farm, GRUB

February
- Installed a 400ft Pollinator Hedge row on the southern edge of the farm at the Center for Urban Horticulture
- Built the Children’s Garden, where we piloted our elementary school field trip program in the Spring and Fall 2016. Over 300 1st-3rd graders visited the farm to learn about sustainable agriculture this year.
- The youth education program officially launches this Spring, 2017.
- First Seeding in the Greenhouse!

March
Gained a beautiful tear-drop Chicken Coop, with the help of Environmental Studies Capstone Intern Mallory Culbertson and Ballard business, Saltbox Designs.

May
UW Farm granted $33,000 from the Campus Sustainability Fund to build a composting toilet at the UW Farm

June
- Summer Season CSA 2016 begins
- Field Trip at Skyroot Farm

July
Finally fully utilizing our Vermiculture System, we harvested about 50lbs of worm castings!

September
Field Trip to Red Barn Ranch

October
- Fall Season CSA 2016 begins
- Annual Farm to Table Dinner

November
Student farmers attended the Tilth Alliance Conference

April
- Broke Ground at McMahon Hall and furthered our relationship with Housing and Food Services
- Nominated for the 2016 Husky Green Award
- Earth Day Pizza Bake
- The Urban Farm Course in full swing, using the UW Farm as a Living Learning Laboratory
- First Delivery to Housing and Food Services

August
- Peak Season CSA 2016 begins
- Field Trip to One Leaf Farm
- Began construction of our Composting Toilet at the Center for Urban Horticulture Funded by the Campus Sustainability Fund
- Field Trip to Cloud Mountain Farm
- Participate in CHOMPI King County local food and sustainability Festival
- Held UW Farm Talk & Tour for UW Botanic Gardens adult education program

December
- Farm Manager presents to University of Washington Environmental Stewardship Committee
- Began a relationship with the world alb™ Intellectual House with plans to install a Native Foods Garden
Facts & Figures

$47,380 in sales and contracts

201 unique plant varieties grown

over 1,100 lbs of food donated

67 CSA members (summer, peak and fall shares)

198 student volunteers worked on the UW Farm

662 students toured the farm on course field trips

Over 300 1st-3rd graders visited the farm to learn about sustainable agriculture this year
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