



ABOUT US

The University of Washington Farm is a 1.5 acre student-powered urban farm and educational facility located in Seattle, WA.

This report is a collaboration between six students in the School of Public Health and UW Farm Manager Perry Acworth on the impact the farm has had on the health and education of the UW and greater Seattle community.



UW FARM PARTNERS AND PROGRAMS

Housing and Food Services

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Academic Users

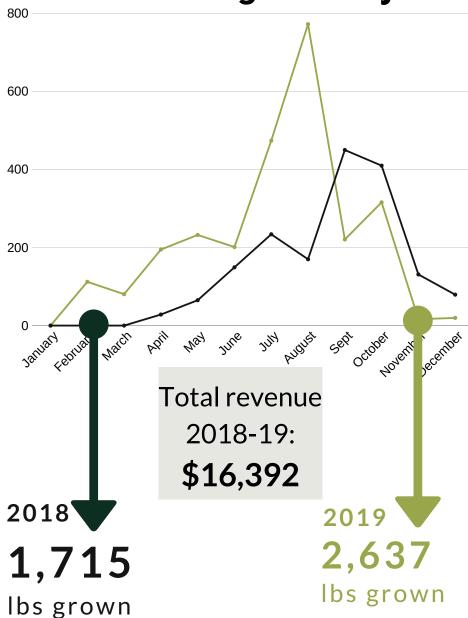
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by Claire Branley

HOUSING AND FOOD SERVICES

Housing and Food Services (HFS) serves UW students and faculty through providing student housing and dining locations across UW campus. From 2018-19,13 HFS locations across campus offered UW Farm produce. This food goes directly to the UW community.

Produce throughout the year





Tomatoes were the farm's highest revenue source in 2018.



HFS purchased 3,105 flower stems from 2018-19.



Herbs were the most sought after and highest revenue producing item purchased by HFS in 2018-19.

COMMUNITY SUPPORTED AGRICULTURE (CSA)

CSA is a relationship between a farm and a shareholder in which portions of a farm's harvest are purchased before the season begins. Receiving payment in advance reduces farms' production costs, ultimately lowering the cost of the fresh produce for the shareholder.

There are 3 sessions per year: Summer, beginning in June; Peak, beginning in August; and Fall, beginning in October. Shares are available for purchase by UW students, faculty, staff, and other community members.

Over the past two years, the UW Farm has provided high-quality, local produce to 173 households through the CSA program.

Strengthening the local food system

83%

of CSA shareholders live within 10 miles of the UW Farm

Emphasizing crop diversity

60 +

unique produce types were included in CSA shares during 2018-19

UW Farm Fall GSA

Week 2 . November 9, 2019



"I love that students and faculty are prioritizing sustainability and I want to support that"

-CSA participant

Feeding the community

17,660

pounds of produce were harvested for CSA shares in 2018-19

Growing <u>high-quality produce</u>

88%

of survey respondents rated
UW Farm produce higher
quality than the grocery store

INTELLECTUAL HOUSE Wəłəb?altxw

The Intellectual House is a longhouse-style facility for American Indian and Alaska Native students, faculty and staff to gather and learn. 2018 marked the first year of the Native Garden Plot, a 300 sq ft space where members of the IH grow indigenous food for the community.



Photo by Jayna Milan jaynamilan.com

Food grown at the Native Garden Plot was used in the Intellectual House's annual event, "Taking Back the Dinner". This is a potlach dinner that promotes community and the decolonization of the Thanksgiving holiday.

FOOD SERVES TO BRING FORTH COMMUNICATION, BONDING, AND TRADITIONAL VALUES THAT NOURISH THE SOUL AND THE BODY THROUGH HEARTFELT CARE AND LOVE.

The crops of the Native Garden Plot are a stepping stone to greater relationships with both the land and the people, for each require great care to become stronger.

WITHOUT THE CROPS FROM THE FARM, THE **EVENTS** HELD ВΥ THE wXTJASBEJEW INTELLECTUAL HOUSE WOULD NOT HAVE THE SAME UNDERSTANDING OF THE HARD WORK AND THE COMMUNITY THAT COMES FROM GROWING FOOD TOGETHER.



Planting wapato bulbs, a wild water potato. Bulbs sourced from the Native Foods Nursey in Oregon and Polly Olsen, Koasek Nation in the Northeast. the Burke Museum's Tribal Liason.



White cap or Abenaki corn, a coldhardy and resilient variety from the



Planting of Ozette potatoes, a staple of the Makah Nation, who named it after one of their five villages near Neah Bay.



The "Three Sisters": a companion planting technique where corn, beans and squash are grown together.

UW FOOD PANTRY

20-50 percent of college students are food insecure.¹

The UW Food Pantry was formed by the Division of Student Life as a part of the Any Hungry Husky program to combat food insecurity among UW students. The UW Farm began donating produce to the UW Food Pantry in April 2018. Throughout 2019, the UW Farm was able to donate produce almost every week.



Alex Rochester, UW Food Pantry Coordinator, with a fresh batch of donations from the UW Farm.



Darby Nabb, UW Farm's Fresh Food and Sustainability Intern from Oct. 2019- March 2020.

1,503

POUNDS OF PRODUCE RECIEVED 2018-19



VALUE OF DONATIONS 2018-19

The UW Farm has supplied the UW Food Pantry with the majority of its fresh produce. Donations to the UW Food Pantry increased by 521% from 2018 to 2019 in an effort to meet the needs of food insecure UW students, staff, and faculty.

 Freudenberg, N., Goldrick-Rab, S., Poppendieck, J. College Students and SNAP: The New Face of Food Insecurity in the United States. American Journal of Public Health. Published online 2019.

ACADEMIC USE



2,000+

The UW Farm hosted over 2,000 individuals in 2019 alone. It serves as a hands-on academic learning space for those in the UW community and out. Groups learn about the tenants of sustainable urban agriculture through volunteering, pizza parties, labs, and more.



TOURS

OVER 200 INDIVIDUALS ATTENDED TOURS AND **WORK PARTIES. FROM UW CAMPUS AND BEYOND**

College of the Environment College of Arts and Sciences

School of **Public Health** College of Built

Environments Mercer Court Residents

Starbucks Expedia Google Intel Peace Corps MEDLIFE **ENGIE** Insight GlobeMed West Monroe

Seattle P-Patch **Program** Greater Seattle District Garden Club Northwest Horticulture Society

EVENTS

500+ INDIVIDUALS CAME TO UW FARM EVENTS

Partners

Farm to Table Dinner

Earth Day Celebration

Pizza Bakes

Annual Plant Sale

SERVICE LEARNING

Service learning is a unique, in depth experience on the farm. During the quarter, students have the opportunity to complete 30 hours of volunteer work on the farm to complement their class. Classes that have used the farm for service learning include The Urban Farm, Introduction to Food and the Environment, and Harvest to Health.

HOURS COMPLETED 2018-19

346

STUDENT SERVICE LEARNERS

96

% OF STUDENTS WHO SAID THEIR VIEW ON **SUSTAINABLE ISSUES CHANGED**

STUDENT

EMPOWERMENT

The UW Farm has unique relationship with the Registered Student Organization, the Dirty Dozen. This RSO has their own plot in Mercer Court and fundraises their own money through pizza bakes and selling farm products.



THANK YOU







Find out more at https://botanicgardens.uw.edu/center-for-urban-horticulture/gardens/uw-farm/