



2015 ANNUAL REPORT

Grow - Learn - Explore



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 Staff

Hannah Clorite

Bradyn Kawcak

Cyrena Thibodeau

Student Interns

Madeleine Anderson

Shelby Fanning

Yunpeng Feng

Bradyn Kawcak

UW Farm Steering Committee

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Gary Goldberg, *Director, UW Dining, Housing and Food Services*

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*

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Sara Mackenzie, *Assistant Dean, Undergraduate Education, Director, Public Health Major*

Sarah Reichard (*Chair*), *Director, University of Washington Botanic Gardens*

Tom DeLuca, *Director, School of Environmental and Forest Sciences*

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School of Public Health

UW Botanic Gardens

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UW Facilities Services

King County Conservation District

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Chaco Canyon Organic Café

Chipotle

City Fruit

Columbia Winery

EcoProducts

Schooner Exact Brewing Company

Shelby Fanning

Stocker Farms

Stumptown Coffee

Farm Operations Committee

Fred Hoyt

Sarah Reichard

David Zuckerman

Donors

Though our community provides an enormous amount of support and talent, we are still in need of 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: food.washington.edu/farm/about/donate. We would like to extend a special thank-you to the donors who supported us and our projects this year!

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Lisa Wildey

James Windau

Peggy Yonts

Daniel Zagnoli

A LETTER FROM THE FARM MANAGER



Sarah Geurkink
Farm Manager

What a year this has turned out to be!

Challenged by drought and record high temperatures, but sustained by an abundance of community support, we have accomplished a tremendous amount in 2015.

Thanks to a fabulous student staff, a great team of interns, and over 100 volunteers on the farm this year, we supplied 37 families, several campus restaurants, and community partners like the University District Food Bank, with an abundance of good food. In February we launched a successful crowdfunding campaign, and with the help of 135 supporters, we raised over \$10,000 to build a shelter and two earthen ovens at the Center for Urban Horticulture—a space that will serve as a wash-pack station and community-gathering venue for years to come.

We also kick-started several other projects, like our vermicomposting system, and were able to extend our growing season into earlier spring and later fall with our new hoophouse. We are fortunate to be a part of a community that blends motivated and talented students, faculty and staff, community organizations, and an ever-more engaged university administration in addressing the need for a just and sustainable food system. The UW Farm still has a great deal of potential, and we realize more of it each year. We are still working on a number of projects, but would like to take a moment to note what we have accomplished in 2015, and thank everyone for the time and contributions that allow this program to flourish.

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.

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WHERE IS OUR FOOD GROWN AND DISTRIBUTED?

We grow food at two locations on campus: Mercer Court Apartments and the Center for Urban Horticulture (CUH) at the University of Washington Botanic Gardens. At Mercer Court, we farm in three sections, between four apartment-style dormitory buildings—a truly urban setting for a farm! At CUH, we farm in a space adjacent to the Union Bay Natural Area. This year, in anticipation of a new Life Sciences Building on main campus, we closed the farm’s original site at the Botany Greenhouse.

There are several locations that purchase food from UW Farm, these are:

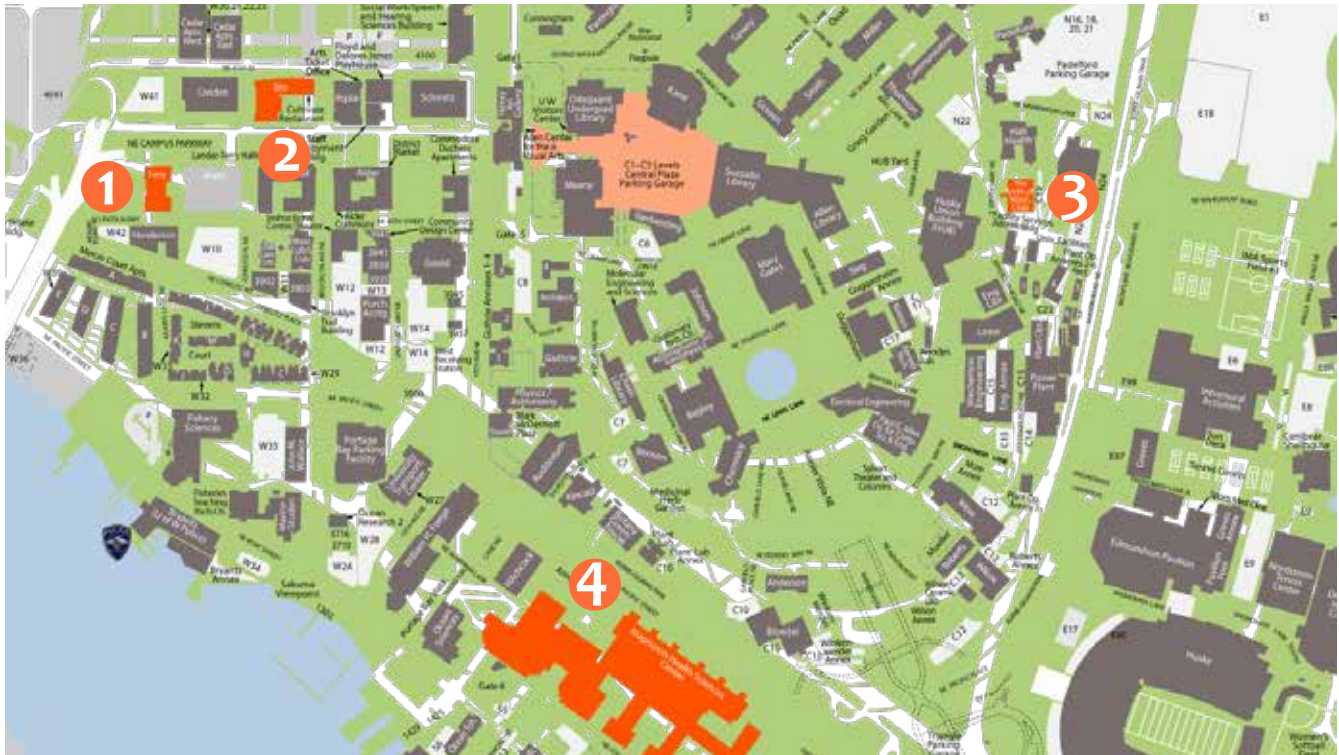
- 1 Housing and Food Services**
Housing and Food Services provides almost all of the food sold on campus. It is a part of the University, and has played a key role in advancing the conversation about food on campus. HFS’s sustainable food purchasing practices can be found on their website.
- 2 Cultivate**
Located on the street level of the brand new dormitory Elm Hall, Cultivate is a special destination for students, faculty, and staff who want to experience full-service dining with a nod to locally sourced fresh food and a community feel.
- 3 The UW Club**
The UW Club has connected us with faculty, staff, and alumni on campus. Its creativity in the kitchen and feedback on our produce inspires us, and we look forward to a growing relationship in future seasons.
- 4 Medical Center**
The UW Farm began bringing produce to the Medical Center for its monthly Farmers Market Day in 2013. This year, the Medical Center began to make weekly purchases from the UW Farm to supply their café with fresh, local, student-grown food.

FOOD PRODUCTION

In addition to being high-quality and locally-sourced, UW Farm produce is grown without synthetic fertilizers or pesticides, and in a way that conserves soil, water, and biodiversity. Good food is at the core of the UW Farm’s philosophy and practice, and more fully connecting the UW community to their 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.

Farm By Numbers in 2015

- \$23,338 in sales
- 194 unique plant varieties grown
- 5,000 square feet of growing space added
- 37 CSA members
- 2,264 lbs of food donated
- 212 student volunteers worked at the UW Farm
- 571 Students toured the Farm



COMMUNITY SUPPORTED AGRICULTURE (CSA)

CSA stands for Community Supported Agriculture; it is a marketing model often used by small to medium sustainable farms. A CSA works like a cooperative, where customers buy a membership, or a share, of the season’s produce and receive a weekly selection that reflects the current harvest.

This model is beneficial to our farm because we are able use the money we get up front from CSA members to pay for the season’s initial costs, like seeds, tool replacements, and fertilizer. It is beneficial to our members because they get a greater variety of produce than they might ordinarily find or choose to buy at a store, they receive a bounty of fresh vegetables that amount to slightly more than what they paid for, and they are able to support a local student-run educational farm.

A typical CSA share in July



We inaugurated our CSA program with 15 shares in 2014. This year, we more than doubled our membership, packaging a total of 37 CSA boxes each week. It was a great season for all; we had a bounty of produce to provide for our members, and they responded by cooking up a storm and creating delicious dishes. We love our CSA members!



Testimonial from CSA Member and UW Farm volunteer

Franklin Furlong

“In the summer of 2015, I became a CSA member of the UW Farm. The benefits I experienced as a CSA member included a much greater variety of locally produced, organic vegetables and herbs than I had made a part of my diet in the past. I am single, so there was a little fear that I could not eat all the produce in one week, before the next week’s box arrived. But I tried, and when there was some remaining it provided an opportunity to share the bounty with family and neighbors. I became good friends with my neighbors and shared meals! The variety of vegetables led naturally to my cooking a greater variety of meals....and when tomatoes were plentiful, I learned to can them! Not hard! Next summer I am going to expand my skills and learn to can pickles.

Most important, being a CSA member led to my volunteering at the farm on Wednesday mornings to help with the harvest of crops and packing that week’s CSA boxes. As a novice, I learned how to pick only those vegetables ready for harvest. Signing up for a CSA share led to volunteering, but it also led to my participating in field trips to Littlefield Farm in Arlington and Seattle Tilth Farm Works in Auburn. I helped develop a banner for the farm to be used at tabling events, and displayed it at the 2015 UW Employee “Welcome to Retirement” fair. Becoming a CSA member was a gateway for so much learning. Being a CSA member, and working with student workers and volunteers was certainly the best part of my “growing season.”



UW FARM STAND

This year, capstone intern Madeline Anderson planned and executed a Friday afternoon Farm Stand on the Burke Gilman Trail near Gasworks Park for 10 weeks during the growing season. Members of the UW and greater communities were able to stop by the UW Farm's produce stand and treat themselves to fresh, seasonal, sustainably sourced produce grown just two miles away! Students staffing the Farm Stand learned about displaying and marketing their products, explaining them to the public, and perfecting the process of setting up, selling and taking down a farm stand each week.

HEIRLOOM VARIETIES

At the UW Farm, we grow several heirloom varieties of vegetables: tomatoes, carrots, beans, and kale to name a few. Below is a selection of some of the beautiful and tasty heirlooms grown on the farm.



Hungarian Heart Tomato

Said to have originated in a village outside of Budapest around 1900, this tomato variety made its way to the United States about 80 years later. Hungarian Heart tomatoes are a bright reddish-pink, and they get very large—sometimes more than a pound each! Unlike most oxheart tomatoes, these are prolific producers. The flesh is meaty like a paste tomato, without being mealy, and has a sweet and tangy flavor that is hard to match.



Chioggia Beet

This beet was established in Italy around 1840 in the island fishing village it is named after, Chioggia, and came to the USA less than 25 years later. Inside, they are magenta with beautiful stark white rings that resemble candy stripes. Chioggias have a mild, sweet, earthy flavor, and are a favorite of our restaurant accounts.



Dragon's Langerie Bean

French for Dragon's Tongue, these whimsically-named heirloom snap beans have beautiful cream-colored pods covered in purple stripes and streaks that vanish when cooked. Besides being easy and rewarding to harvest, these beans are juicy, crisp, and stringless, and they have a more complex flavor than most other green beans. Left to mature, the fruits of this variety also make great shelling beans or dry beans!

Why Heirlooms?

We plant a huge diversity of seeds, including F1 hybrid varieties, but heirlooms have great appeal and specific advantages to them. Heirloom varieties are open-pollinated, meaning they are pollinated by insects or the wind, and unlike hybrids, they produce viable seeds. Overtime, we can select for plants that are better adapted to our area's specific climate and conditions. Small-scale farmers choose to plant heirloom varieties for qualities like taste and unique appearance, rather than a uniform market look.

CHEF HIGHLIGHTS



Chef Jon Maley

Jon Maley has been at The University of Washington Club for 5 years. Previously, he helped open The Book Bindery in Seattle, and before that, he spent a number of years cooking in The Bay Area in California. “No matter where I work, I love local,” he says. “The personal touch that farmers take when delivering straight to the customer is such a heartfelt experience. Both the farmer and the chef have nothing but the best interest for the product.” Chef Jon loves the Club’s partnership with the UW Farm. “I have especially loved it this year,” he added, “since I have had a chance to personally meet some of the staff and students who work there, and can look forward to planning large events around what the Farm does throughout the season.”

We had the honor of hosting Chef Jon and his staff for a work party at the UW Farm in the early summer, and everyone had a great time! “I hope for many more fruitful years supplying the UW Club members with quality produce from the UW Farm. With talented farmers, and creative Chefs, we can definitely deliver some of the best food in Seattle!”



Chef Dustin Selner

Dustin Selner is a chef at Cultivate Restaurant, a Housing and Food Services (HFS) location on campus. He has an extensive background in Farm to Table restaurants and has been honing his craft and respect for fresh, local food for most of his life. Growing up in Idaho, Dustin grew his own garden, hunted, and foraged for wild edible foods in Idaho. “I believe that knowing where your food comes from will help you elevate the flavor. As a chef, when I know where my food comes from, I make it the star of the dish—I make every effort to preserve its quality, and show it off in its purest form.” Dustin joined the Cultivate staff very recently, and is already brimming with ideas for further collaboration with the UW Farm. “I look forward to opportunities to work with the UW Farm on special meals or events that will educate diners about what they are eating, walking them through the whole process from harvest to preparation, and the inspiration behind the food.” Dustin believes that educating diners is key to making progress in the future of sustainable food production. “We need to connect diners with the food they eat—with the soil it grows in. I will be involved with farms and the Farm to Table movement for the rest of my life.”





ACADEMIC CONNECTIONS

The UW Farm strives to build and strengthen connections between our growing spaces and academics on campus.

In 2015, we:

- ~ Led educational on-farm tours for 572 students from over a dozen courses.
- ~ Hosted 1 Environmental Science and Resource Management (ESRM) Capstone Internship, and 4 Environmental Studies Capstone Internships.
- ~ Hired 3 student staff farmers for Spring, Summer, and Fall Quarters.
- ~ Worked with 124 student volunteers through the Service-learning program at the Carlson Center.
- ~ Worked with several students on papers and projects related to the farm.

UW COURSE OFFERINGS

Courses from Environmental Science and Environmental Studies, to Anthropology, Sociology, Geography, and even English 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 came through the farm this year:

- ~ ENVIR 495: Farm Lunch (Fall and Summer)
- ~ ENVIR 240: The Urban Farm (Spring or Fall, Summer)
- ~ ENVIR/POL S 384 Global Environmental Politics
- ~ ENVIR/PHIL 243: Environmental Ethics
- ~ GEOG 271 Geography of Food and Eating
- ~ ENGL 121 Composition Social Issues
- ~ ESRM 200 Environment and Society
- ~ ENVIR/POL S 385 World Food Politics
- ~ CENV 110 Food and the Environment
- ~ ENVIR 100 Environmental Foundations
- ~ ENVIR 239 Sustainable Choices
- ~ ENVIR 379/ESRM 371/SOC 379/SEFS 550 Environmental Sociology
- ~ CEP 200 Introduction to Community and Environmental Planning
- ~ TS999 Robinson Center Transition School
- ~ Honors 231A Animals, Environment, Food and Justice
- ~ BIS 397 Topics in Environmental Studies: Urban Agriculture and Food Studies
- ~ BIS 240 Introduction to Sustainable Practices
- ~ BIS 438 Prevention and Promotion

New farming and agriculture courses will be offered at UW in 2016:

- ~ Agroecosystems of Northern Cascadia (5): Summer 2016
- ~ BIO 486 Agroecology Seminar (1): Winter 2016

STUDENT EMPLOYMENT, INTERNSHIPS AND PROJECTS

There were several distinct internships and employment opportunities on the UW Farm in 2015: Student Staff positions, the Environmental Studies Capstone Internship, Environmental Science Capstone Internship, Biology Internship Credits, and the Environmental Science Internship Credits.

Student Staff

The Student Staff position provides a paid opportunity for three students to work extensively on the farm throughout the entire season (Spring, Summer, and Fall quarters) to learn about plant propagation, growing techniques, marketing, and management.

- ~ **Hannah Clorite**, majoring in Classics and Environmental Studies
- ~ **Bradyn Kawcak**, majoring in Environmental Studies and Economics
- ~ **Cyrena Thibodeau**, majoring in Environmental Science and Resource Management

Environmental Studies Capstone Internship



The Environmental Studies Capstone Internship at the UW Farm provides students majoring in Environmental Studies with the opportunity to do hands-on work at the farm while engaging in scholarly study to answer a researchable question pertaining to their work. Students work with a faculty advisor and the UW Farm Manager to identify and develop a project and research question.

- ~ **Madeline Anderson**: Establishing a UW Farm Produce Stand
- ~ **Shelby Fanning**: Organizing the UW Farm to Table Dinner
- ~ **Yunpeng Feng**: Experimenting with Fertilization Methods at the UW Farm
- ~ **Bradyn Kawcak**: Intercropping at the UW Farm

Environmental Science Internship Credits

The Environmental Science Internship Credits at the UW Farm provide students with an opportunity to gain practical experience, either in the field or in teaching.

- ~ **Raelani Kesler**: Compost Production Handbook and Compost Education



Environmental Science Senior Capstone

The Environmental Science Senior Capstone at the UW Farm can be a senior project or a senior research thesis. Faculty advisors oversee the research and projects and students present their work to the general public.

- ~ **Raelani Kesler**: Chemical and Physical Influence of Urban Agriculture on Soils.

Biology Internship Credits

For Biology Internship Credits at the UW Farm, students coordinate with the Farm Manager and a faculty advisor to explore a project they are interested in or a research question they want to explore on one of the UW Farm's sites.

- ~ **Maria Hamilton**: Compost Science and Microbiology at the UW Farm
- ~ **Fiona Norman**: Building a Vermicomposting System at the UW Farm

Independent Projects

Independent Projects are also encouraged on the farm.

- ~ **Ryan Thummel**, a senior in the Biology Department, has been working on establishing seed saving practices on the farm, beginning with radishes, lettuce, squash, tomatoes and beets.

FACULTY HIGHLIGHT



Steve Harrell

Professor, Anthropology and Environmental and Forest Sciences

I teach a combination of anthropology, environmental studies, and China studies. I'm most interested in the ways people participate in landscapes, especially farms and forests. My Spring Quarter class, "Growing Stuff" deals with how we produce biological products worldwide and in Washington. Students learn how the ecology, economy, and culture of growing stuff all mesh together. Several of the students who volunteer at the Farm have taken my Growing Stuff class, and I've advised capstone projects for the Program on the Environment. My most recent graduate, Madeleine Anderson, set up a vegetable and fruit stand for the Farm down by Gasworks last summer and wrote about the practical problems of selling produce - something that we need to consider when we get all ideological about fresh, local food. Next quarter, I'll be advising a capstone student who is working on how to get young people into farming, as our current generation of farm owners reaches retirement age. I'm also one of the advisers for Gabe Valle, who is about to get his Ph.D. in anthropology from his research on urban agriculture in a poor and working class neighborhood of San José, California.



Ursula Valdez, PhD

**Interdisciplinary Arts & Sciences and CUSP
International Collaboration Facilitator for COIL
University of Washington Bothell**

I am a bird ecologist and conservation biologist, and I teach at the environmental sciences and first year program at UW Bothell. I teach Ecology, Intro to Environmental Issues and have designed a class that focuses on the impacts of food production on biodiversity. I am very interested in the link between environmental sustainability, food production and biodiversity. The UW farm has been a great resource for my students to learn directly about the contributions of student farms in education, as well as how we can achieve sustainability and a healthy lifestyle. The UW Farm is very close to my heart as I was one of the first student members during my grad school years. I loved being the first compost coordinator! I have seen all kind of volunteers working at the farm - youth, senior, all ages and backgrounds, and that is not only fantastic for an education experience, but also so important for human relations. Not to mention the impact that working on a farm has for people's awareness of food issues/health/ conservation. I am also impressed that you are able to do the CSA and sell the produce from the UW. That is an amazing contribution to the UW community and beyond!

THE UW FARM AND PUBLIC HEATH

National Public Health week, April 6-12



April 6–12, was National Public Health Week, and the Student Public Health Association (SPHA) in the UW School of Public Health planned several events to increase awareness on campus about what public health is and why it is important. One of those events took place at the UW Farm, where more than 30 School of Public Health undergraduates and staff prepared planting beds, weeded, and planted a new crop of veggies at the UW Farm. This has become a yearly collaboration between the School of Public Health and the UW Farm. We are thrilled with this connection and with the growing awareness of healthy food systems as crucial to Public Health in our communities!

Neighborhood Nutrition – Food and Nutrition at the University of Washington

Each year during winter quarter, food-related organizations on campus, including the UW Student Food Coop, the Husky Real Food Challenge, Housing and Food Services, and the Food Recovery Network, have the opportunity to speak at the Neighborhood Nutrition seminar taught by Dr. Adam Drewnowski. This is an incredible opportunity for students in Nutrition studies to learn about what is being done in our neighborhood—UW Seattle's campus—to make ours a healthy and sustainable food system.

UW Worker Memorial Day Committee



The UW Farm partnered with the UW Worker Memorial Day Committee to establish a memorial herb grove. This partnership will be announced at the 2016 UW Worker Memorial Day ceremony on April 27, 2016. This special ceremony honors those who died in 2015 from a work-related injury or illness in King County. It will also raise awareness about how we can strengthen our commitment to make jobs safer and save lives in Washington State. UW students, in collaboration with the University of Washington (UW) Department of Environmental and Occupational Health Sciences, union leaders, UW Environmental Health and Safety, and the Harry Bridges Center for Labor Studies, and other organizations in King County are coordinating and supporting this event. The Workers' Memorial Day observance is open to the public.



COMMUNITY

We see hard work, growing crops, and learning students at the UW Farm. We also watch friendships blossom, our community growing, and students finding a place for themselves in an enormous university campus.

We value highly the UW Farm’s ability to attract and welcome students into our community, and we strive to consistently reach out and invite new students into the UW Farm fold. There are a number of community events that foster these opportunities.

EATING TOGETHER

This year we have again hosted a number of regular eating gatherings: potlucks co-hosted with other food groups on campus allowed us to broaden our community and learn about each other’s efforts; weekly lunches on Thursdays this summer were a great way to introduce new volunteers to our community; our CSA Members Potluck in July was a great way for members to actually see the farm and interact with students—their farmers!

Pizza Bakes

As in years past, UW Farm hosted quarterly Pizza Bakes in 2015, offering homemade pizza dough and tomato sauce, local cheese, and fresh produce picked right from our farm plots, and baking them in our very own earthen ovens.



Our cob oven at the Botany Greenhouse has been crucial to introducing new students to the UW Farm’s community and work. Anticipating its demolition to make space for the new Life Sciences Building this year, we hosted a natural-building workshop in which community members, UW staff, and students constructed two new earthen ovens at the Center for Urban Horticulture.



We had our inaugural Pizza Bake at CUH during Dawg Daze in September, partnering with the Husky Real Food Challenge and the Student Food Coop, and bringing over 300—that’s right, three hundred—new and returning students to the farm for homemade pizza.





Farm-To-Table-Dinner

Our second annual Farm to Table Dinner in October was a huge success and brought together students, alumni, faculty, staff, CSA members, and people from our greater community. Chaco Canyon Organic Café once again featured UW Farm fresh produce for an incredible menu, and the Trucker Clown Band provided a lovely jazz background. Guests enjoyed local microbrews and wine, carved pumpkins, strung UW Farm-grown peppers for drying at home, obtained super-cool temporary vegetable tattoos, and took a number of goofy photos at our photo booth. 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.

Workshops/Demos

We have been fortunate enough to have a number of amazing and knowledgeable people who have taught workshops and cooking demonstrations this year:



Earthen Oven Building Workshop
taught by Eli Adadow, of Ancient Earth School of Natural Building



Canning Demonstrations
with UW Farm Volunteer and canning guru, Josh Furman



Children's Farm Education Workshop
by Katie Amrhein, Masters in Education Candidate



Student Highlight

Kate Doughty

Kate is a senior majoring in Environmental Studies with a minor in Comparative History of Ideas, focusing on food systems and human relationships with them. Her experience on the farm started in Fall Quarter of 2013 and it has been a whirlwind of excitement since then. Kate believes the farm is a place where students can learn not only about urban agriculture and farming practice, but also where individuals can meet folks of different backgrounds and interests, creating the ultimate space for learning cool new things. In the future she hopes to see the farm community continue to grow as students keep testing out ideas and expanding the program to creative places. This year she has been focusing on the farm's education programs, helping to create curriculums and programs that introduce people to the beautiful world of food and farming.



PARTNERSHIPS

The UW Farm has benefited greatly from strengthening university and community partnerships this year.

Since 2013, the UW Farm has been managed by the University of Washington Botanic Gardens.



UW Grounds supported three paid student staff positions on the farm, allowing those students to learn the ins and outs of food production throughout the growing season.

City Fruit gave a fruit tree pruning tutorial to farm students at Mercer Court in the winter, and offered a wonderful addition to our CSA program with their bountiful bags of freshly picked Seattle-grown fruit in the summer.

The **Campus Sustainability Fund** granted us funds for both a pollinator hedgerow on the southern border of the farm, and a children's garden, which we will use to host school field trips.

The **UW Chapter of Engineers Without Borders** continued to help grow the farm by supporting our building projects.

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 and Teen Feed. This year, we have also begun to address food waste on our farm; both the **Food Recovery Network** of UW and the **Seattle Food Rescue** pick up excess food from our farm and deliver it to the **University District Food Bank** and area homeless shelters for good use.

The largest avenue through which students come to the farm is through the **Carlson Center's** service learning program. We also work with students who come from the service-learning program of the **Office of Community Based Learning and Research at UW-Bothel**. 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.

OUTSIDE TRIPS

This year, we cultivated relationships with farmers in our region on farm visits and during our time at the Tilth Producers of Washington Conference in Spokane. 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.

Skyroot Farm

Skyroot Farm, on Whidbey Island, is owned and managed by our own Dr. Elizabeth Wheat. Student Farmers make frequent trips to Skyroot Farm, and have watched it grow and develop tremendously each year. 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 reflect that, as well as what their vision is for the future of their farm. Thanks to Beth's vast community connections, we are able to connect from Skyroot Farm to several other farms around Whidbey Island. A special thanks to the farmers and family at Skyroot Farm for graciously hosting us this fall at our Student Farmer Retreat! Skyroot was a wonderful setting for students to enjoy each other's company and reflect on the present and future of the UW Student Farm.)

Littlefield Farm

We visited Littlefield Farm, a horse-powered farm in Arlington, WA. Littlefield's farmer, Ryan Foxley, talked about the state of horse-powered farming in the United States and internationally, and showed us how he maintains the farm using horse and human power.

Seattle Tilth Farm Works

Seattle Tilth Farm Works, located in Auburn, WA, is a 39-acre home to several farm businesses. Farm Works provides farm business training and support to immigrants, refugees, and people with limited resources in South King County. Participants attend farm and business trainings, tour neighboring farm operations, and gain hands-on experience growing and harvesting food using organic practices.

Tilth Producers Conference

Thanks to the generosity of the Tilth Producers of Washington, 7 UW Student Farmers were able to acquire scholarships to attend Tilth Producers Conference in Spokane, WA in November. Students attended workshops about medicinal crops, irrigation, crop modeling, food hubs, no-till farming, cut-flower production, beef and pork production, the state of organic seed, crop diseases, and farmers markets, to name a few.



UW FARM CHARRETTE ~ PLANNING FOR OUR FUTURE

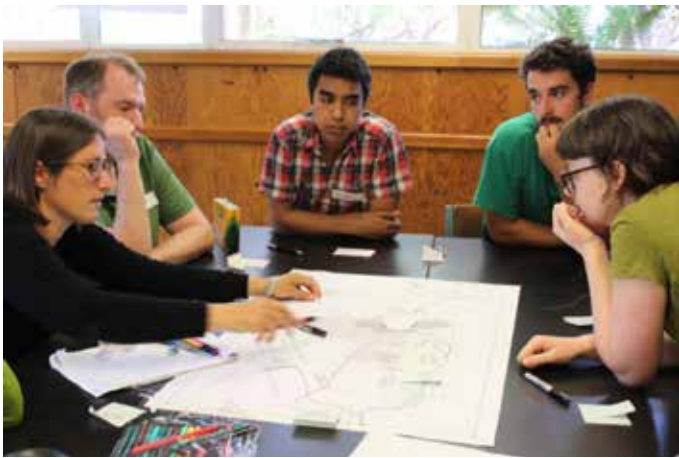
Jennie Li, a graduate student in Landscape Architecture and Urban Design and Planning, wrote a synopsis of the UW Farm Charrette. Learn about what a charrette is all about and how we came together to generate ideas for the future of the farm!

On the morning of Friday, June 5, fourteen people consisting of members of the Farm Operations Committee, UW Botanical Gardens, and UW Farm staff and volunteers came together to envision what the future might hold for the UW Farm’s Center for Urban Horticulture site. Over the course of three hours, participants were involved in an iterative, collaborative process that asked them to generate, prioritize, and synthesize the ideas they heard from each other. The UW Farm Operations Committee requested help to run a charrette as a way to understand both the potential and the limitations of the farm site at the Center for Urban Horticulture. I was invited along with colleagues Hailey Mackay and Britton Shepard to lead and facilitate this event. Our training in the landscape architecture field has emphasized the importance of current site users as having deep knowledge of the site and the innate ability to know what is possible. Thus our main goal was to create a framework for everybody invested directly at the farm site to participate in an open, collaborative and visual discussion of site needs. The exercises for the charrette were designed to have three components: a generation of ideas, prioritization, and synthesis. Participants were split into three smaller working groups that would then elect a representative to share their work with the larger group. The first two aspects (generation and prioritization) were done within each subgroup, where participants were asked to share their thoughts on the question/ exercise being asked of them in rounds. Synthesis was then worked in as a recap of each subgroup’s results, presented to the entire group. The subject of each exercise was designed to build upon the growing dialogue generated by the prior exercise. Thus our charrette went through the above process five times, answering the following questions:

1. What do we love about the farm?
2. What is important to remember as we move forward?
3. How will circulation work at the site (consider current uses and future priorities)?
4. What are features we need to account for at the site (consider current uses and future priorities)?
5. And lastly, how might we begin to synthesize circulation and features at the site?

The final products from this event included a list of values, constraints, and potential, three different possible layouts of the farm site, and a list of concerns to further investigate or keep in mind as additions to the farm site are proposed and made. The exercises were useful, opened up dialogue for collaboration, and indicated that everybody was excited to continue projects based off of the work generated from the charrette. Ideas generated included: layouts for projects such as the children’s garden, vermicomposting system, beehives, pizza ovens, wash station, pollinator hedgerow, chicken coops, and orchard. As facilitators, we were very pleased with the results of the charrette, and felt that participants were duly diligent about being open to new ideas and multiple concerns. We hope that the results of this charrette will continue to generate meaningful dialogue and collaborative processes between the stakeholders of the UW Farm site.

Below are results from a charrette for the multiple stakeholders at the UW Farm’s Center for Urban Horticulture site to discuss its planning and future site development.



YEAR IN REVIEW

This year, we cultivated relationships with farmers in our region on farm visits and during our time at the Tilth Producers of Washington Conference in Spokane.

Through courses or UW Farm-organized field trips, student farmers have had the opportunity to visit a number of farms in our region. 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 consider for our little farm on campus! Visiting several working farms also gave students a glimpse of the challenges, benefits, life, and work of farming.

<div>January</div> <div><div>~ UW Farm granted \$1000 from Campus Sustainability Fund to install Pollinator Habitat at the UW Farm</div><div>~ UW Net Impact MBA Dinner with UW Farm</div><div>~ Amy Hughes joined the UW Botanic Gardens with plans to start a children’s education program at the UW Farm</div></div>		<div>March</div> <div><div>~ Fermentation workshop with Firefly Kitchens Fermenter Johnathan Loritsch.</div><div>~ UW Farm Manager co-presented with campus farm representatives from Duke University, Virginia Tech and the University of Maryland at the Smart and Sustainable Campuses Conference</div></div>		<div>June</div> <div><div>~ CSA 2015 begins Farm Charrette</div></div>		<div>July</div> <div><div>~ First UW Farm Stand of 2016</div></div>		<div>September</div> <div><div>~ Kimchi making with Firefly Kitchens Fermenter Johnathan Loritsch</div><div>~ UW Student Farmer Kate Doughty gives talk at the Global Daejeon Forum for College Students (Daejeon, South Korea)</div><div>~ Inaugural Pizza Bake</div></div>		<div>November</div> <div><div>~ Farmer Fall Planning Meeting</div><div>~ Crop Planning</div><div>~ Tilth Producers Conference</div></div>	
<div>February</div> <div><div>~ First seeding in the greenhouse!</div><div>~ UW Farm talk at Community Nutrition Class</div><div>~ Plum pruning workshop led by City Fruit</div></div>		<div>April</div> <div><div>~ Earth Day Pizza Bake</div><div>~ Annual National Public Health Week Work Party with the School of Public Heath</div></div>		<div>May</div> <div><div>~ UW Farm participated in the Master Gardener Plant Sale</div><div>~ Student Fungi Coordinators built Mushroom Production Beds at Mercer Court</div><div>~ UW Farm granted \$16,100 from the Campus Sustainability Fund to build a children’s garden at the UW Farm</div></div>		<div>August</div> <div><div>~ UW Farmers build a vermicomposting system at CUH</div><div>~ Field Trip to Littlefield Farm</div><div>~ Canning Workshop</div><div>~ Natural Building Workshop: Earthen Ovens built at the farm at CUH</div></div>		<div>October</div> <div><div>~ Food Exploration LLC event / dinner</div><div>~ Farm to table dinner</div><div>~ Student Farmer Retreat</div></div>		<div>December</div> <div><div>~ Farm Education Workshop</div><div>~ Capstone Symposium</div></div>	

Future Oriented

The UW Student Farm is constantly improving itself, both programmatically and physically. Here are the things our farmers hope to achieve in 2016:

- ~ Fully utilize our new Vermicomposting System
- ~ Install a Composting Toilet at the CUH Farm
- ~ Get animals on the farm: start raising chickens!
- ~ Increase our production area
- ~ Plant an heirloom fruit tree orchard
- ~ Create a pollinator habitat hedgerow at the farm at CUH
- ~ Build the children’s garden and get the field trip program up and running



2015 ANNUAL REPORT

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