



UMASS AMHERST PERMACULTURE

UMassAmherst | UMass Dining

2018

UMASS PERMACULTURE ANNUAL REPORT

FRANKLIN
PERMACULTURE
GARDEN

PREPARED BY

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OUR MISSION

Our Mission is to create innovative and nationally renowned permaculture gardens that provide student education and leadership training, community engagement opportunities, and fresh, local, organic produce to the UMass campus and broader community.

- In our 8th growing season, our gardens continue to be **innovative, regenerative landscapes**. Through the restoration of natural ecosystem processes we continue to sequester several tons carbon and capture thousands of gallons of storm water runoff annually.
- In 2018, our ½ acre of gardens yielded **1,739 lbs.** of produce.
- We harvested over **85 different fruits, vegetables, and herbs** this year. Our most productive crop by poundage was head lettuce.
- The total value of all produce harvested was **\$9,045** (calculated based on cost of equivalent organic product).
- Our food was utilized in all four DC's as well as in Blue Wall, catering, and University Club. By poundage, **Hampshire received largest portion of our food**, a total of 450 lbs.
- We installed **2 new beehives** at the Franklin garden. Honey harvesting is expected to begin in 2019.
- Garden infrastructure improvements include **4 new raised beds in Franklin**, new **drying racks** for herbs, and a **composting system** that will soon be replacing our need to outsource organic material.
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OUR GARDENS



OUR FARMERS' MARKET

- We hosted **10 student farmers' markets** over the course of 2018, with a total of **51 unique student vendors** selling produce, baked goods, crafts, literature, clothing, and more. We estimate an **average of 250 people attended each market**.
- Most of our markets included a theme, interactive activity, and a seasonal food sample donated by UMass Dining. Themes included: Fermentation, Pollinators Awareness, and Flower Power.
- UMPI **expanded its scope of products** for the fall 2018 market to include hand-made medicinal and cosmetic products utilizing our medicinal herbs. New products included specially formulated herbal tinctures and healing body salves.
- UMPI **grossed a total of \$628 during the fall 2018 market season** from sales of our produce and value-added products. Our net income gets reinvested in farmers' market and practicum materials.



OUR EVENTS

- We developed and implemented the **Diet for a Cooler Planet Event** that was featured at all 4 Dining Commons. The event was a first of its kind on campus. It featured ingredients from the Permaculture Garden, the Student Farm, the Carbon Farming Initiative, and local farm partners. In collaboration with the chefs, the menu highlighted ingredients that have sustainable and regenerative properties that help reduce and sequester greenhouse gas emissions.
- UMPI hosted a total of **14 events around campus**, including 9 workshops, 4 social events, and 1 film screening.
- Some of our more popular events included a "Body and Self-Care Workshop", a "De-stress" event during finals week, and a foraging walk on campus.



OUR CAMPUS AND COMMUNITY IMPACT

- We offered **12 class and community tours** in 2018, including one parent tour. Additionally, we offered **25 New Student Orientation (NSO) tours** that reached over 250 new students.
- We **attended 11 tabling events** at various campus sustainability events in 2018.
- We engaged **66 student volunteers** during our open garden volunteer sessions.
- Our practicum course, “Permaculture Gardening at UMass” had **20 enrolled students** in 2018.
- We partnered with over **10 student and community groups** for event organizing and other collaborations. Partners included: People’s Market, the Alumni Association, UMass Carbon Farming Initiative, and Public Health Peer Mentors.
- We provided wide-ranging **leadership and skill-building opportunities to our 5 interns**. They led many of our garden tours, organized and facilitated our events, and led volunteers in garden work.

LOOKING AHEAD TO 2019

- We will be **doubling the cap of our spring 2019** practicum course, “Permaculture Gardening at UMass” from 5 students per section to 10 students per section. This will allow for us to train more students and build capacity for future endeavors.
- We are working on creating **more intentional collaborations with the UMass Dining chef team** to ensure that the growing power of the gardens are utilized to their maximum capacity and promoted within the DCs. We intend to share regular harvest updates with the chefs de cuisine and offer garden orientations to staff to ensure that gardens are fully utilized by the UMass Dining community.
- We will work more closely with the chefs to **connect the crop plan to menu** items across the growing season for all of the 5 gardens.
- As part of a team, **we will present a session about the Diet for a Cooler Planet** at the Farm to Institution New England Conference.
- We are **sharing resources** on how to replicate the Diet for a Cooler Planet for groups and families, and planning future events to continue to share the framework on how your food choices can make a difference in reversing climate change.
- We are developing opportunities to expand the arena of our summer intern crew **to include community partnerships with schools and housing projects** that want help with garden development.
- We are researching more opportunities to develop a **coordinated gleaning initiative**.
- Underutilized vegetables will then be processed into a stable form for use in our dining outlets.
- We will be offering a **speaker/workshop series** that will be co-sponsored by at least two other departments/RSOs on campus.
- We are in the process of building a three-tier **composting system** that will be housed in the Franklin garden. This system will replace our need to outsource organic material and allow us to cycle all organic waste on site.