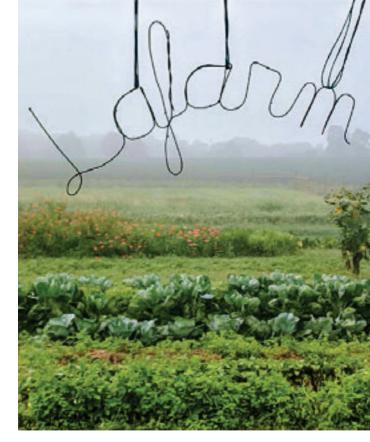
FOOD + FARM



Through 2 beehives, 15 food and farm community events, 13 partnerships with academic courses, 1,922+ student, staff, and faculty hands-on working and learning hours on the farm, and an 81% increase in our

produce production from 2018, LaFarm continues to lay the groundwork for Lafayette community members to develop intentional relationships with food and farming, and understand the intrinsic role that agriculture plays in their daily life and the world they inhabit. In 2019, 18% of our total student body visited LaFarm for service learning, mental health, and experiential education in sustainability.



SUSTAINABLE-FOOD LOOP IN ACTION:

LAFARM CONTINUES TO BE THE HEART AND HOME OF LAFAYETTE'S SUSTAINABLE FOOD LOOP.

In 2019, our Student Compost Management team collected and composted 14,491 pounds of campus food waste. By diverting this nutrient-rich resource from the landfill, we instead generated compost to increase the organic matter in our soils, thus increasing our soil's carbon sequestering capacities, while educating our students about the impact of sustainable choices.

In 2019, we expanded LaFarm's footprint to meet the growing student interest in employment and volunteer opportunities at LaFarm, while increasing production for Dining Services and Vegetables in Community, and generating additional income.





FOOD + FARM

WE DO THIS BY:

EXPANDING OUR GROWING ACREAGE.

LaFarm added an additional ¼ acre into cultivated vegetable crops, which allowed us to grow a total of 11,503 pounds of vegetables and 103 bouquets of flowers.



39%

4,437 POUNDS was sold directly to our dining halls to provide fresh, local, healthy meals to our campus community, including featuring LaFarm produce in Rockwell Integrated Sciences Center's new ECO café. The Office of Sustainability, Environmental Studies program, and Dining Services worked closely to build Environmentally Conscious Options into our new café, to meet the growing student demand for plant-based, sustainable food options on campus.

32%

3,719 POUNDS of our produce was donated directly into our Easton community to increase access to healthy food options to our extended community. The bulk of this was distributed through our Vegetables in

Community 11-week vegetable stand in Easton, with additional produce distributed through the pantry at Easton Urban Farm

and Lafayette's very own Pard Pantry to support students who stay on campus during breaks. 12%

1,417 POUNDS of our produce, mostly tomatoes, was processed into value-added salsa and sauce, which we sell both at our market and directly to our dining halls for some not-your-average pizzas.

11%

1,241.5 POUNDS of our produce was sold during our weekly on-campus market, nearly doubling our market sales from 2018! Why the increase? Well, we think local produce might be catching on. And this year we started growing melons, which were quite a hit. In total we grew 1,136 pounds of cantaloupe and watermelon—not counting all the melons we ate in the field.

5%

603 POUNDS of our produce went directly to feeding the bodies and minds of those who make all of this possible: our student farm staff. If you are what you eat, we're growing some nutrient-rich local Pard farmers.

FOOD + FARM

The expansion of our production would not be possible without all of those extra student hands contributing their blood, sweat, laughter, calluses, and tears to our farming operation. 2019 saw a 41% increase in total student hours on the farm, with a total of 831 hours coming from paid student farm staff and an additional 345 hours coming from four exceptional EXCEL scholars who devoted their summer to the Vegetables in Community program.





ACADEMIC AND COMMUNITY IMPACT

LAFARM CONTINUES TO CREATE OPPORTUNITIES FOR THE INTERSECTION OF ACADEMICS AND MEANINGFUL PHYSICAL LABOR, THEREBY GROUNDING CURRICULUM WITHIN THE SPECIFICITIES OF PEOPLE AND PLACE, AND KEEPING OUR IDEAS ACCOUNTABLE TO NEEDS OF THE ECOLOGICAL AND HUMAN COMMUNITIES WHERE WE LIVE AND WORK.

WE DO THIS BY:

During course visits, students have the opportunity to bring problems of our food systems to the forefront of their awareness and actively imagine solutions to our local and global environmental challenges.

In 2019, 13 courses incorporated the Sustainable Food Loop into their curriculum including:

- Nature Writing (three class periods)
- ◆ EVST290 Climate Change: The Facts, the Issues, and the Long-Term View
- ♦ FYS150 A Plastic World
- EVST100 (two visits: farm and compost program)
- FYS056 The World in Cookbooks: A Socio-Cultural Approach
- ◆ FYS Go Outside
- FYS 10 Ways to Know Nature
- Spiritual Writing (three visits)
- ECON Capstone
- **♦ EVST Capstone**
- ♦ Environmental and Resource Economics
- ERGS Capstone
- ♦ EVST380 Sustainability Compost Intern

Simultaneously, LaFarm strives to contribute to the overall wellness of Lafayette students, staff, and faculty by offering a place to de-stress through digging in.

In 2019, LaFarm hosted three on-the-farm yoga sessions (spring, summer, fall) with Lafayette alumnus **Brooke Kohler '12**, 15 campus-wide volunteer hours for students to build a personal restorative relationship with the outside world, 23 community gardeners, and distributed packets of seeds through the LaSeed library to contribute to gardens in our community.



LaFarm co-hosted the counseling center's Thrive event on the Quad, where students planted and took home potted herbs as a reminder to help them thrive at Lafayette. LaFarm also organized breakfast on the farm with alumnus **Ross Gay '96**, an active gardener with the Bloomington Community Orchard.

ACADEMIC AND COMMUNITY IMPACT

SUSTAINABILITY IN ACTION

We continue to build LaFarm as a leader in regenerative agricultural practices and a living example of Lafayette's Climate Action Plan and commitment to 2035 neutrality.

We are working to improve our soils' water- and carbon-holding capacities, build connections to the plants and places that feed and sustain us, and rely on farming methods that minimize our reliance on fossil fuels.



WE DO THIS BY:

REDUCTION IN SOIL TILLAGE: In 2019, we eliminated the use of our heaviest tillage equipment, instead depending on alternative methods for preparing soil for planting, such as hand-labor, solarization, heavy mulching, and building permanent raised beds.

CARBON STORAGE: Through perennial cropping, extensive cover cropping, minimal tillage, and increased compost applications, LaFarm works to increase the organic matter in our soils, which helps control flooding during heavy rain events and more effectively sequesters carbon.

OFF-GRID INFRASTRUCTURE DEVELOPMENT: In 2019, the ERGS Capstone developed a plan for an off-grid greenhouse for LaFarm that will help LaFarm to grow our own seedlings, while also integrating the development of small-scale green technologies into Lafayette coursework through hands-on projects at our living laboratory. In 2019, mechanical engineering students laid out plans and budget for our 2020 tractor conversion project, in which a tractor will be converted to run on electricity.

THROUGH INCREMENTAL CHANGE, LaFarm works to contribute to the rewriting of the narrative of sustainability. We provide students with hands-on, practical, productive, and engaging experiences with the natural world, and highlight our direct and accessible relationship with Earth through the food we eat and by understanding deeply and directly how that food was grown.





ACADEMIC AND COMMUNITY IMPACT

LOOKING AHEAD

OUR PLANS FOR 2020 INCLUDE:

Launch our first Campus Supported Agriculture (CSA) program—a 12-week distribution model specifically designed to help our Lafayette EXCEL scholars learn how to buy, store, cook, and eat fresh vegetables on a budget, in a dorm room.

With the help of the ASME club, convert our first cultivating tractor to run on electric with a battery storage system. Get ready for some peace and quiet while killing weeds.

For the first time, grow our own seedlings on campus in our temporary greenhouse. This will provide us with an opportunity to increase student-learning hours in February, March, and April. It also will prepare us to launch a greenhouse proposal, so we have a place to grow in 2021.



Build 2,880 square feet of protected growing space, thanks to a generous gift. This opportunity will help us to increase our production and growing efficiencies and combat the struggles of growing food in an unpredictable climate with increased rainfall and unpredictable seasonal temperatures, while also extending our growing season to better match the academic year.

Attend and present at the Pennsylvania Sustainable Agriculture conference alongside LaFarm students.

Serving as a learning partner on Landis Center's Alternative Break (ASB) trip to Honduras where we will be focusing our service projects on sustainability initiatives related to food, compost, and sustainable living. And maybe we'll figure out how to grow coffee at LaFarm in 2020 ...

