

Colby's Own Garden...2 Feet to Bedrock

Colby College 2011 – 2012

sodexo^{*}

A
better
tomorrow
starts
today.



FOR YOUR
HEALTH

FOR YOUR
PLANET

FOR YOUR
COMMUNITY

Presented by: Nina Hatch & Julie Kafka

The Colby Garden began with an idea in 2008



The garden was created to feed the need students have for understanding the food chain from planting to harvest. It highlights the health benefits of fresh vegetables, creates appreciation for our planet, and helps the community in the process.

The garden thrives due to the cooperative efforts of:

- Dining Services
- Colby Students
- Campus Life
- PPD
- MOFGA
- Local Farmers
- ES and Biology

The beginning....

- Dining Services' operations manager and master gardener, Joe Klaus, in collaboration with the students from the Colby Organic Farmers and Garden Association (COFGA):
 - Peruse seed Catalogs to choose Seed Varieties
 - Draw up a Plot Plan
 - Select the Student Interns
 - Plant seeds in the Olin Greenhouse
 - Contacts PPD to Till the Garden



Spring is here!

- Student Interns set out transplants
- COFGA and student interns start direct seeding in garden
- Compost bins were built
- Student Interns and COFGA volunteers assist with installing drip irrigation, black plastic and row covers
- Tim Christensen assisted interns with integrating fish emulsion into the irrigation system





In the heat of the summer...



- Weeding, mulching and irrigating are the keys to success

- Harvesting is the reward

- Deliveries are made to Dining Services' kitchens and to local food banks

For Your
Community



Community

Health

Planet

Introduction

Educational Opportunities of a Campus Garden...

- Composting Classes for the Faculty/Staff Retreat
- Field Trip Destination for Summer Camps
- C2it
- COOT Group
- Impromptu Q&A Sessions from community visitors



Educational Opportunities for the interns...

- Earth's Green Garden Organic Farm
- Lakeside Family Farm
- Boston Public Market



The Student Intern experience

- It began with
 - Applying
 - Questionnaire
 - Interview
- We Learned
 - We enjoy gardening and growing food for the dining halls
 - “Organic” doesn’t necessarily mean sustainable
 - Farming would be a harrowing lifestyle to adopt
- Key Take-aways
 - As consumers, we should not expect perfect produce
 - People are detached from the food they eat





Food doesn't get more local than this!

Harvested from Colby's 2 Feet to Bedrock Garden this summer:

- 285 lbs. Summer Squash
- 137 lbs. Cabbage
- 347 lbs. Potatoes
- 494 lbs. Tomatoes
- 310 lbs. Peppers
- 1242 lbs. Onions
- 1316 lbs. All other Vegetables
- 4131 lbs. TOTAL FOR 2011



For Your
Community



Community

Health

Planet

Introduction

Economic Impact	
Total Cost	\$8,644
Total Return	\$4,431
Student Labor	\$7,232
Seeds & Supplies	\$1,412
Value of Crop from Conventional Sources	\$4,431
Value of Crop from Local Sustainable Sources	\$14,332