Colby’s Own Organic Garden: 2 Feet 2 Bedrock

Colby College 2015

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web.colby.edu/COFGA
Facebook.com/COFGA
The Colby Garden began with an idea in 2007

The garden was created to educate students about how produce is grown, from sowing seeds to harvesting. 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:

- Students in the Colby Organic Farmers and Gardeners Association (COFGA)
- Dining Services
- PPD
- ES and Biology
- EAG
- Special Programs
Getting Started in the Garden
*April-May*

After the garden is tilled, COFGA and interns:

- Sows cover crops
- Sets out transplants
- Starts direct seeding in garden
- Works to install drip irrigation and black plastic
- Tends the plants in their early stages
Summer Tasks  
*May-August*

After exams end, the interns take over and:

• Weed, mulch, and irrigate
• Prune and control pests
• Harvest and transport produce to dining halls
• Coordinate a group of volunteers to get out to the Downtown Waterville Farmers' Market, and collect produce to donate to local food pantries
Volunteering in Food Bank and Gleaning

• The need for fresh local food

• Farmers market an educational opportunity

• Amelia Chambers: “It opened my eyes to the fact that for the clients of the food bank even fruit with a little mold was better than the other option which was no fruit at all. I realized that they didn't have the option of just throwing out bad fruit and buying fresh”
Educational Opportunities in the Garden:

• Volunteer Days in the Garden for staff, students, and Families

• C2IT

• COOT

• Impromptu Q&A sessions with people from the community

• COFGA

• Food awareness in campus dining halls

• Visiting farms & gaining knowledge!
Field Trips for the Interns:

• New England Produce Market in Chelsea, MA
• Snakeroot Organic Farm in Pittsfield, ME
• Lakeside Family Farms in Newport, ME
The Student Intern Experience

Amelia about gleaning: The fact that any of the farmers would give us anything was always so amazing to me.

Nick: I enjoyed spending time caring for the plants, because I knew that I wanted to give each plant the most optimal conditions possible to live and produce. This meant thoroughly weeding, pruning, and mulching the plants.

George: Working as an intern teaches you how to run a small garden with a decent amount of independence, how food is produced and distributed in the modern age, and about how some of the programs at Colby outside of academia work. It was a 10 out of 10 experience and one from which I have learned many valuable life lessons.

Amelia: “Pests were one of the most frustrating aspects of the garden for me this summer.”
Food doesn’t get more local than this!

Harvest Counts from Colby’s 2 Feet 2 Bedrock Garden

37 lbs. ornamental & popcorn
744 lbs. Summer Squash
591 lbs. Zucchini
340 lbs. Cucumbers
308 lbs. Gourds
272 lbs. Tomatoes
172 lbs. Pumpkins
197 lbs. Onions and Leeks
482.5 lbs. All other Vegetables

3,144 lbs. TOTAL FOR 2015
## Economic Impact

<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
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<tbody>
<tr>
<td>Total Cost</td>
<td>$12,288</td>
</tr>
<tr>
<td>Total Return (Using Local/Sustainable Source Value)</td>
<td>- $436</td>
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<tr>
<td>Total Return (Using Conventional Source Value)</td>
<td>- $4,994</td>
</tr>
<tr>
<td>Student Labor</td>
<td>$10,407</td>
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<tr>
<td>Seeds &amp; Supplies</td>
<td>$1,881</td>
</tr>
<tr>
<td>Value of Crop from Conventional Sources(^1)</td>
<td>$7,294</td>
</tr>
<tr>
<td>Value of Crop from Local/Sustainable Sources(^2)</td>
<td>$11,852</td>
</tr>
</tbody>
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1: Amount of money Dining Services would have spent on the crop if bought from conventional sources
2: Amount of money Dining Services would have spent on the crop if bought from local/sustainable sources