

Mission Statement-- lets hash this out next week

The Student Farm is part of the Bennington Sustainable Food Project, a student group dedicated to investigating and addressing issues of agricultural sustainability. The Student Farm, Purple Carrot Farm, will be a resource for students, faculty, staff and Bennington community members. As an education oriented garden, it will serve as a site for community wellness and recreation. We hope to help develop community awareness of food system, as an experiential and self-guided living classroom. Additionally, the Purple Carrot Farm is a means for collaboration, and communication between Bennington College and the local community. Clear and comprehensive documentation of farm activities is fundamental to the success of the Student Farm.

Purpose

General categories:

Education

Community

Wellness

NOTE: Purpose is underlined *the methods that address that purpose are in italics*

Provide locally grown / student produced food

-Manage a productive garden / farm

Make this food available to the campus community through diverse markets.

-Sell produce through the dining halls, campus markets, and Coop

Help students engage / identify with food system & process

-Lead workshops & work parties

-Hosting community events (Jazz/Pizza night, work parties, concerts)

-Manage a productive garden / farm

-Sell produce through the dining halls, campus markets, and Coop

Using agriculture as an educational tool

-Actively encourage students to involve farm in class and co-curricular projects / research

-Documentation of practices used and farm planning--- teaches students management /

organizing skills

Connecting students with land & place

-Lead workshops & work parties

-Manage a productive garden / farm

-Sell produce through the dining halls, campus markets, and Coop--- or the flip side...allowing students to eat produce seasonally available and know their peers who grew it.

Peer based education-- Sustainable knowledge & Leadership opportunities

Plan and lead workshops & work parties

Act as an outdoor laboratory for diverse areas of study

-Actively encourage students to involve farm in class and co-curricular projects / research

Provide a shared community space for the campus community to engage with

-Hosting community events (Jazz/Pizza night, work parties, concerts)

-Lead workshops & work parties

Promote mental and physical wellness on campus

-Hosting community events (Jazz/Pizza night, work parties, concerts)

-Lead workshops & work parties

Teaches the economic realities of agricultural production and food

-Manage a productive garden / farm

Be a student, faculty, staff, administration collaborative project-- I moved this one from logistics to purpose does this bug anyone?

Methods

Lead workshops & work parties

Will teach

-how plants work

-connecting with the ecological processes of agriculture and otherwise

-wellness alternatives

-practical gardening skills for students to take with them through life

-bring students together

Actively encourage students to involve farm in class and co-curricular projects / research

-Act as an outdoor laboratory for diverse areas of study

Manage a productive garden / farm

-Teaches the economic realities of agricultural production and food

-Peer based education

-Sustainable knowledge

-Leadership opportunities

-Help students engage / identify with food system & process

Documentation of practices used and farm planning

Hosting community events (Jazz/Pizza night, work parties, concerts)

Hold weekly meetings

Plan workshops for students

Sell produce through the dining halls, campus markets, and Coop

Concrete goals for this season-- more on this next week

-Get at least 1-2 more faculty on board w/ the project --> allies document for ideas

Kate- **Dane and Maveu**

-Put together a farm committee of students, faculty, staff & admin -- again, I added this one.. we can talk more about this next week

-Grow \$5-6000 of food (goal for ourselves)

-Set up a good system for incorporating our produce into campus diets (not necessarily a production goal, but creating and testing out the system is definitely easier and measurable)

-dining halls

-coop

- campus markets
- Run weekly work parties as needed
- Begin working with faculty & students for curricular involvement
- Host at least one campus wide community event- **pizza oven**

JOE AND DANE ON MUSIC

- Work to incorporate season extension practices