

Skidmore Community Garden Annual Report 2015
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General Season Overview

This season was the second on the Wiecking Green; the first season in which full attention could be given directly to growing without the preoccupation of bed-building or garden construction. Accordingly, our planting schedule came along mostly as planned, with accommodations made for personnel- and weather-related issues. The Garden continued to develop its community presence, through both programming and renovation, as it experimented with different ways to engage different segments of the Skidmore Community. This year saw many successful events and expansions to the garden (a grow-cart, an arbor, mushroom logs), and in total produced around 900 pounds of produce, most of it for the Dining Hall. While impediments were and encountered and struggles did arise, this season was overall quite successful. We sold 926.64 pounds of produce to Dining Services for a total of \$4962.24-- this count does not include food that was used at our Harvest Dinner or other events, including weekly work parties and lessons with various school groups. (The Dining Hall is by and large the largest consumer of Garden produce, but it is not the only.)

Planting Summary

The 2015 Planting Chart served as much use this year as last; while of course accommodations must be made to the vagaries of the season, a season plan developed with awareness of the space available and the demands of the various crops can remove most of the uncertainty that comes with a year of growing and provide the manager with a roughly pre-determined weekly regimen. Once this rhythm is evident, other non-planting projects can be apportioned based on the distribution of planting and harvesting tasks throughout the season.

We grew over 100 different varieties of plant in the garden this year, all started from seed or returning to the space as perennials. This diversity was exciting, and meant that there was always something new developing in the space-- a delight for both myself and community members. Especially pertinent when seeking to achieve educational and community-engagement goals is the consistent production of a variety of crops throughout the growing season. This is something I strove for when planning the season's plantings (this ideal having been well-achieved), and should absolutely factor into the development of next season's planting regime.

While I was at first hesitant to do so much indoor seeding, it is both necessary and efficient. We acquired a grow-cart this year (with solar-imitation lights-- a donation-- how generous!); it helped us extend our growing season earlier into the spring, as the Garden was not permitted any room in the Biology Department's greenhouse this year. Not only does indoor seeding help us extend the season, but it also allows us to grow more intensively. Crops can become decently established and mature in seed trays before they go outside, with little impact on their production outcome-- thus, beds can be used more intensively, as less time needs to be devoted to sowing and germination when seedlings can be transplanted directly. One of my main planning defects was an

incomplete understanding of how to rely on and factor-in indoor seeding and transplanting; this is something I was able to learn about this year, which I am pleased about, and something of which Levi seems to have a good grasp. The more detailed and comprehensive the planning is, the more smoothly the season goes, so definitely take some time to consider how seeding and transplanting can be done to maximize utility through the space and resources that we have!

Crop Successes, Weaknesses, Observations and Suggestions

There were three significant structural factors which had broad impacts on the crops: the first was personnel, and the second was weather, and the third soil. While I was able to keep up with all the garden tasks during the end of the spring semester, with the help of volunteers, the interval of between the end of the spring semester and the beginning of the summer session proved somewhat tricky. While last year, the garden was still undergoing significant construction at this time, this period (most of the month of May) would ideally be a pretty busy time in the garden. Unfortunately, the Garden Manager is not present during this time of the season, and Levi alone cannot be expected to take on the Manager's position writ large. I'm not sure if there is a particular work-around for this issue, but it's definitely something to consider for future seasons. One way in which this interval affected production was in the break in the transplanting schedule. While Levi was able to get a row of tomatoes transplanted in the garden, ideally more transplanting would have occurred during this interval. I'm not sure how large an effect this has had, but it may be part of the reason our larger, summer fruiting crops seem to be producing 'behind schedule'.

Another concrete example of how this unstaffed interval affected crops can be realized in intersection with the second structural concern: weather. The month of May brought with it a powerful heat wave, a condition which raised the water demand in the garden. As there was no Manager present to get intimate with the beds, assess how the heat was impacting the crops, and manage the demand accordingly, some of the plants were significantly under-watered during this interval, producing beets which were repeatedly described by Chef Rose as "woody", and which Chef Ben said seemed "tortured". This heat also led to some fast bolting among the lettuce and arugula.

Afterwards, June arrived with torrents of rain. This repeated soaking, while easing the watering burden on the Manager, was not ideal either-- sometimes too much water would come down, and the predominance of cloudy days corresponded to a limited number of sunny days during which the plants could feed fully. Luckily, July was host to some better and more balanced weather.

The soil in the garden, while improving, is still a source of some difficulties. With a pH that is still significantly high (7.5 at the beginning of the season in most beds), very high degrees of water retention (as evidenced by root rot affecting both the snow peas and snap peas), and a tendency to compact and even form a surficial crust regularly, improving the soil will be a years-long endeavor. We added sulfur-based acidifier and Skidmore compost throughout the season; soil tests should probably be performed early next season to check how the soil ecology is developing. Sand should probably be cut into most of the beds before the season's planting begins.

Some of our most problematic crops are those that are typically top producers (in terms of poundage): root vegetables like beets and carrots, and both summer and winter varieties of squash. The roots struggled, I suspect, due to a combination of soil compaction and lack of water; the

squash all caught a powdery mildew disease, which has to do both with the water retention of the soil and how the location of the garden (buttressed by buildings on two sides) limits air-flow and increases moisture in the air around and above the garden space. Care should be taken to aerate the root-beds deeply, and the crops' water intake should be monitored closely.

Specific Crop Observations

See the Season Invoice Details chart for a breakdown of how much of each crop was produced and which were the most profitable.

Spinach- usually a great producer didn't thrive during the spring. Many of the leaves were found yellowing, which may be an indication of nitrogen deficiency-- whether this is due to lack of the nutrient itself, or pH or other factors affecting its availability is unknown. Tried some companion planting but nothing really helped the plant excel. The autumn sowings of spinach got off to a better start, but they did not have enough time to develop before the cold stunted their development.

Snow Peas and Snap Peas- as mentioned, rotting roots took a significant toll on the production of these legumes. I would estimate that this issue decreased yield of the snap peas by half, and of the snow peas by even more. For the autumn planting, we tried to build mounds atop the beds in which to plant the peas; while this did help the root rot somewhat, it did not eliminate it-- this plus the chilling weather lead to an even lower harvest. Long term, sand needs to be added to the beds to decrease their water retention-- these beds were also home to some forms of moss, indicating that they are far too damp far too often.

Tomatoes- Excellent crop! Their fruits are a little later than predicted (the same for the cucumbers, peppers, eggplants, summer squash, and the like), but they did thrive. Some red aphids made an appearance on the tomato leaves, but a mixture of soap and water seems to be all that was needed to manage them. Some yellowing and spotting was noticed on one or two tomatoes-- but it never developed into anything problematic This year, companion planted with basil, beets, lettuce, and cabbage.

Carrots- not a great year for carrots. The first planting of carrots was choked out by weeds that flourished during the absent interval (and perhaps were not very strong to begin with); later sowings had lousy germination rates; we did not have any carrots until late in the season, and not very many at that. All of the earlier-season seeds were purchased from Hudson Valley Seed Library; for the later autumn sowings and overwintering, we are purchased both Hudson Valley seeds and Johnny's seeds, sown side-by-side; there did not seem to be a significant difference between them. This year, companion planted with pepper, lettuce, and bush beans.

Chard- Some troubles. The first, transplanted chard seemed to be taking forever to grow larger. Two possibilities: it was placed in the same bed as the snow peas, and thus subject to the same dampness; also, as an individual oversight, I failed to thin the multiple plants in each cell to a single plant before or after they were put in the ground. Crowding can definitely limit chard's growth; once thinned, however, the chard was a steady grower and produced pretty well. The second

sowing of chard, I believe got accidentally 'weeded' during a visit from the Pre-College Program, during which 30 youths were about the Garden and I could not watch over them all. Later sowings were moderately successful, and last late into the season-- they are just pretty slow growing so get them in earlier rather than later.

Kale- A great success! A slow grower, but a great long-term, three-season producer, crowd-pleaser, and appreciated by the dining hall. Definitely worth seeding in trays! Companion planted with lettuce and beets;

Arugula- A good crop, but struggles in the summer heat. I tried some summer plantings, but I would refrain in the future and save that space for something else. Overall, volume of produce per sowing was not fantastic; I would recommend trying it for another year, however, due to its popularity and tastiness. In the heat, tend to be small and bolt quickly. The earlier plants also showed some insect damage, although not enough to interfere with productivity or edibility; still, it may be worthwhile using row cover next year. Companion planted with scallions.

Lettuce- An excellent crop, high value, easy to grow. Weekly seedings of lettuce have proved profitable to ensure a steady supply. Chef once commented to me that some of the lettuce I once delivered was bitter; this happens to some varieties, even before they bolt, in the heat. Levi and I noticed it among the Oak Leaf varieties; for summer lettuce, stick strictly to varieties known to grow well in the summer, and harvest the heads young-- we still got lots of lettuce from a tray, even when harvesting before the heads were mature. Can be grown all year! Direct sow lettuce mixes, but definitely sow head lettuce in trays. Lettuce is a great companion with almost everything, and can fit in beds between two or three other sorts of plants. Keep sowing, you can always find a place for it!

Beets- Aside from the first planting of beets that got 'tortured' during the heat wave, the second sowing did pretty well; however, later sowings struggled and failed to produce much. I think they're fun to grow, and kind of cute; just make sure they get enough water, and aerate the soil deeply! Companion planted with kale, tomatoes, basil, and lettuce.

Cabbage- I planted cabbage because it seemed to be a great companion to the tomatoes, and I wanted to make sauerkraut. The spring sowing of cabbage has taken more than a month longer than the seed packet predicted, and are still not ready yet. I think the results from cabbage last year were similarly paltry. Would not recommend again.

Cucumber- Transplanted or direct sown, these plants took longer than expected but eventually did alright. Some leaves showed yellowing, however; while this may be due to sun exposure, different online resources suggest either aphids, nitrogen or magnesium deficiency. It may also merely have been that they failed to get enough water-- I didn't consider how water-demanding the plants are, and should have been more forthcoming with the drink. I grew cucumbers in two ways: on a trellis, and spread along the ground. The trellis was more successful, I think-- clip them with tomato clips! Companion planted with nasturtium, radish, and lettuce.

Eggplant- Great crop! Slow to grow, but beautiful, tasty, relatively productive, and popular. Get them going indoors early-- they take a long time to develop!. Companions with bush beans and radish.

Escarole- Funny- direct sown in spring, and produced a small harvest; I pulled it all, hoed the bed, planted leeks and peppers there, and then just as much escarole sprouted again. Decent production for a single sowing, and a high-value green (Dhall used it in a fancy catering salad), but it would have been nice if it all germinated at once. Can be companion planted with many different crops; worth growing again.

Fennel- Can only be grown with dill, really. Beautiful plant, great smell-- I forgot to thin it, however, so harvesting was a little tricky. Regardless, I think it's a great crop, and while it limits what else can be grown in a bed, it might be worthwhile to do again. Don't chop off the roots! They are fully edible too.

Hardy Greens- Bok choy got very leggy due to a mistake I made in companion planting, but other greens like Mizuna were awesome. Would highly recommend more of these style, both in spring and autumn!

Ground Cherry- Never took off. I love ground cherries, but was very disappointed.

Leek- Slow growing, but doesn't take up much space; great companion, as things from the onion family repel lots of detrimental insects. Sown in trays, and success rate there was not great; we tried the American Flag Leek from Hudson Valley, but trying a different cultivar next time may be beneficial. Definitely a decent crop. Companion planted with peppers and cabbage.

Nasturtium- Beautiful, widely companionable, edible; a great crop! Companion with cucumber this year.

Onion- The dining hall didn't want any ordinary onions from us, so we only grew them for the Harvest Dinner. However, they died, probably due to space, soil compaction, and lack of water (were not in an irrigated bed). Also widely companionable, do much to help other plants. Companion planted with eggplant.

Parsnip- Great crop; for spring, summer, or autumn harvest. Popular, tasty, hardy, easy to grow, beautiful greens. The most productive of the roots we grew. Recommended.

Peppers- Slow growing, and many of the plants seem a little squat, but when they started producing, boy what a joy! We grew too many hot peppers-- maybe stick to one variety of hot pepper, and a couple sweet. Companion planted with carrots, lettuce, bush beans, leek, and cabbage.

Radish- Pretty, popular, good producer; cherry belles grow so fast, and watermelon radishes are great summer crops. Also good for autumn harvest and overwintering, these versatile roots are a great addition to the garden. No real problems with them; the cherry belles may have suffered some during the heat wave, similar to the beets, although not as severe at all. Some of the later radishes didn't have time to develop before winter came, unfortunately. Companion planted with eggplant, lettuce, and bush bean.

Scallions- Prolific, easy to grow, high-value crop; I might suggest growing more of these next year. As parts of the onion family, they repel pests and are companions with almost anything; they might have repelled the aphids from the tomatoes or the beetles from the bush beans. They have very shallow roots, and can be squeezed in a little line amongst almost any bed or combination of veggies for a beneficial, fun-to-grow addition.

Summer Squash- Slow this year. Hard to say why, maybe weather. Only really started producing in late July. Shortly thereafter, affected by powdery mildew disease. Tragic!

Winter Squash and Pumpkin- Grew well early on, but succumbed to disease. Only a few squash harvested.

Basil- Transplanted this year. Took a while to establish, but it starting growing well around mid-July. Crowd-pleaser, delightful leaves and scent; try more varieties! Companion planted with tomatoes, cabbage, and beets.

Cilantro- Excellent, prolific-- once leaves show up, keep harvesting! A very hardy plant; I was able to harvest *all* of the leaves from the same row of cilantro three times, and it kept returning. Repeated harvesting also keeps it from bolting, although the leaves on the bolts before the flowers show up are just as edible and, if possible, even more fragrant. Worth sowing every few weeks all season, if possible.

Dill- Only companion to fennel; I think I somewhat mismanaged the dill, reducing the height of the stalks too much, but it also seems quite prone to bolting. Flowers are easy to remove but keep returning. Try again next year, and take care to manage the herb properly- I learned after I trimmed them, that the stalks grow up to three feet.

Pests

Only two pests have manifested thus far. The first was red aphids, predominantly only on one tomato plant. Aphids are tiny sap-sucking insects that come in many colors-- look for them on the new growths of tomatoes and other plants. The largest, mature aphids are fractions of a centimeter, while the immature aphids are best considered on the millimeter scale. They typically populate new arms of plants rather heavily; when this was the case, the situation seemed to be managed by the application of a mixture of a good squirt of Dr. Bronner's in 1 liter of water (neutral oil like canola optional), applied via hand spray bottle.

The second pest, more problematic than the first, is the horrid Japanese Beetle. These little buggers skeletonize leaves and can kill whole plants; they showed up first on the blueberries and raspberries, but have moved onto the bush beans as well. They are about 1.5 cm at maturity, They only exist for a limited season (about a month), so coordinating the intensity of the management practice with their impact is a balancing act-- don't jump to insecticidal soap right away. We are trying more soapy water, but they are more prolific and distributed more widely throughout the garden; evaluation of their impacts will continue. While it is easy to spray all of the visible beetles, which does lead to their demise, there always seem to be more beetles hiding away; spraying the leaves of a plant that the beetles will eat with soapy water does not deter them-- it is only effective through direct contact.

Early in the summer, we had a family of rabbits living under the shed. They were caught and moved to a safer location. In July, we found another rabbit nest, this time in the garlic bed. Super cute! Impacts minor--chomped on some chard, but not highly problematic.

Companion Planting

Extensive companion planting is a great way to increase production intensity, while at once creating conditions for many different vegetables to thrive. A bed serves best when four or five different crops can be grown there, in such a partnership that they help to sustain the soil better than monocropping techniques. There are many great resources available online, although sometimes they conflict; I consistently referred to this extensive meta-analysis. A good way to think about companion planting is to consider the different heights, depths, and habits of the crops. I used lots of combinations like this: deep root vegetable (radish, beet, carrot), tall fruiting crop (tomato, pepper, eggplant, cucumber), intermediate shrub or bush (bush bean), and head lettuce or other leafy green; there's also room for something like scallions, shallow-rooted, hardy and small in stature, in these combinations. Companion planting is also, in a way, dictated by need and space, and it's unlikely that one with limited knowledge or experience (like me when I was planning) could figure out all the plantings and companions entirely ahead of time. I did make some mistakes-- for example, I planted too many bush beans between rows of bok choy, which latter crop did not have time to become established before all the bush beans took off; this resulted in the bok choy being crowded, developing long stems and small leaves, and mostly being unsalable. Be variable, but make use of lessons from previous years (pay attention to space needs!) to create effective guilds and a productive garden!

Herb Garden

Again, the herb garden did okay, but was not hugely successful. I added a bunch of sage and basil; while the sage settled pretty well, the basil is mostly all dead. While part of this may be lack of water and other care, due to its separation from the rest of the garden, the ease in forgetting to care for it, and the inconvenience of bringing up tools to use in the space, conversations with Dining Services workers and the absence of any weeds at all in the herb garden both suggest to me an improvement that could be made. The soil used in the herb garden in the sad, nutrient deficient landscaping soil used throughout the rest of the campus. What is really needed is to rebuild the area

with new, healthier topsoil and heavy dose of compost; this could be done in a work party, during which the flourishing herbs are extracted, the bed rebuilt, the herbs transplanted back in, and new seedlings or seeds added. I would also extend and second Eliza's recommendation-- in the herb garden, stick to hardy perennial herbs like thyme, oregano, rosemary, mint, chives, sage, and the like-- although these are almost all present already, so keep looking for more to increase diversity and get the most from the space!

Work Parties

During the school year, work parties were held weekly, on Sundays at 3 pm. This is usually an agreeable time; people like to take a break from Sunday homework and get their hands dirty. Often during the school year, volunteer support is essential to getting all of the tasks done, in addition to being a great time; volunteers also help with planning and organizing various events.

There were also some weekly work parties during the summer; some in the afternoon, and some in the evening. The evening work parties were scheduled to try to accommodate staff and other non-student members of the community; while they were partially successful in this, I think a more concerted outreach campaign would help increase non-student engagement. I also found that the best way to engage students and non-students both was outside of formal work parties, through informal encounters. The Garden is in the center of campus, and folks are constantly passing by; pay attention to who looks in the garden, and try talking to them. People are mostly friendly and curious, and these times are some of the best opportunities to get people involved, in one way or another.

Partnership with Dining Services

Dining Services is one of the Garden's most adamant supporters; in addition to purchasing all of our produce, their generous support for our events and flexibility in our dealings are admirable. The Harvest Dinner ABSOLUTELY could not have happened without Chef Rose or Chris Mansfield--they are great! As an individual, it was definitely helpful to cultivate friendly relationships with many member of Dining Services, and not only in the administration (Mark Miller, Joe Greco, Chef Rose, etc.); interacting and sharing with other workers is important as well. Everybody has a different perspective on the food you're bringing in, or on food production and agriculture; many people are interested in gardening, will ask questions and answer them; they are also an important source of feedback about the produce you are growing. Listen to them.

While last year Dining Services asked for more volume and less variety, Mark did not intimate any similar ideas to me this year at the beginning of the season. He was pleased with variety, and pleased with more distributed rather than more intensive production. At the season-conclusion meeting, Joe described the same desire: more intense production of fewer crops. Make sure to balance the desire for diversity in the garden with the needs of Dining Services!

While during the beginning of the season there was some confusion and miscommunication as to just how exactly the Garden produce was to be priced, we were able to work it out and find a balance.

Every week, the Manager is to send an Invoice to Dining Services (directly to Production Manager Joe Greco- jgreco@skidmore.edu, as well as to Mark Miller and Pat Girard); this Invoice lists produce types, quantities, and market prices; Dining Services fills in the wholesale price, then

gives us the average of the two. To determine market pricing for produce, find out how local farmers sell each vegetable/product for (I made weekly visits to the Farmer's Market-- what fun!), and use state pricing charts if available; one such chart is made by MOFGA, the link to which is in Useful Links. Back up all invoices in Datastor. For directions to access folder, check out Useful Links.

Additionally, every Monday I would send Mark, Jim, and Joe a predicted harvest list for the current week, the next week, and then the few weeks after that. This helps them plan their menus, and they really appreciate it; it also helps the manager stay organized with their harvesting schedule.

Community Outreach/Garden Visits (click the links for photos)

- Visit from Camp North Woods
 - Camp North Woods visited mid-summer; participated in some activities designed by the Northwoods Stewards, with some input from me..
- Visit from Greenburg
 - Some of the students from Greenburg stopped briefly in the garden. They spent a few minutes wandering amongst the rows, but after that were on their way.
- Visit from the ECC
 - A 4-year-old class from the ECC came by the garden in October. I gave a short lesson about harvest season and different sorts of crops, then sent them out on a scavenger hunt activity. Afterwards we tried all the vegetables that they harvested. It was awesome!
- Visit from Pre-College Program
 - Students enrolled in Skidmore's Pre-College Program came by the Garden one Saturday morning to help out for a couple hours. Gave them a short run-down of how the garden is run (permaculture, companion planting, annuals and perennials), then set them weeding.
- Visit from Apple Blossom Bunch with AJ's EE class
 - Students and teachers from the Apple Blossom bunch came by in October in conjunction with AJ's Environmental Education class. The EE class split into groups for different stations to do activities on air, water, soil, space, and sun.
- Visit from ES 100
 - AJ's ES 100 class came to visit the garden as a field trip, and I showed them around and invited them to come help out.
- P.E.A.S involvement
 - A Pre-Orientation program led by a couple of other students. They did numerous activities in the Garden, and I heard that the students loved it!

Service Learning

Students from Nurcan's Politics of Food class were assigned to help out for 3 hours in the garden as part of their fourth credit-hour; students from AJ's Environmental Concerns in Perspective course also were assigned to assist some. These consistent sources of volunteers were a big assistance!

Future managers should definitely reach out to professors and encourage even more class-garden cross-pollination.

Main Events:

Mushroom Cultivation Workshop

In later April, Scott Kellogg from Radix Ecological Sustainability Center came by to give us a crash course in mushroom cultivation. He went over mycological biology, different approaches to growing mushrooms, and how mushroom cultivation can fit into a broader program of sustainable agriculture. He then helped us prepare a bucket, inoculated with oyster spawn, and mushroom logs, inoculated with shiitake spawn. We later applied this knowledge at two successive work parties devoted to mushroom log inoculation; you can read about one of these [here](#).

Beats for Beets

A few days after the mushroom workshop, the garden threw its annual fundraising concert, B4B. With music from a smattering of Skidmore acts, pizza and salad from Nine Miles East, bread from Dining Services, jams and cheeses from the farmer's market, a co-sponsorship from SkidEats and Lively Lucy's, and about \$250 in donations to the Garden, I would say it was a grand success! This was the first year Beats for Beets was hosted outside (on the Wiecking Green, adjacent to the garden), and I believe that the outdoor location was definitely an improvement. Get on planning this event early in the year, to avoid conflicts; try to get as much publicity and following as possible, and secure acts early on; the more this event grows, the more popular it is among the campus community, the more fun and profitable it is!

Herb Planter Work Party

For the first work party of the fall semester, we prepared a couple trays of popular herbs for students to transplant and take home. The allure of a material artifact turned out well over 30 people, many of whom were freshman, and most of whom returned again for future work parties. It was a fun way to kick off the year and draw in more support at the beginning of the semester!

Harvest Dinner

Our biggest event of the year! The Harvest Dinner is our annual fundraiser. This was the fourth year of the Harvest Dinner, and it was held in the Spa on Sunday, November 8nd. We didn't get an exact head count, but we served at least 220 people (the number of bread bowls we had, and we ran out!). In the past music professors John Kirk and Trish Miller played at the event, but this year they couldn't make it. A number of students played instead (I connected with them through John and Trish), and they did a great job!

Reflections and Suggestions for the Future

One defining dimension of this position is the limited supply of hours; while 30 hours/week is a lovely amount to work, it means that one often must make choices about where to apply one's time. Depending on one's threshold, there are always more things to do in the Garden itself; but there are also a number of responsibilities away from the beds that the Manager must attend to.

Deciding where and when, how to apply one's time, defines what kind of Garden Manager one becomes. I tended to prefer the manual labor and person-to-person dimensions of the job, spending less time on social media. To offer my own understanding, stemming from individual experience, people aren't really engaged by a space through incorporeal means. Physical connections and presence are critical. An important component of the position is talking to and welcoming folks who are passing by the garden; there's much to be learned from the various people on this campus. I also devoted my time to designing and constructing an arbor at the main entrance to the Garden. While this had long been in the works, I made it a priority and was happy to see it finished by the end of the summer. There is only so much time; the first few weeks of the summer were stressful, trying to keep up and get all the beds in shape, but excessive worry and overwork do nothing to help the right plants grow. Keep your head screwed on straight.

- Stay on top of *thinning* vegetables that are in the ground. Letting things like beets and radishes grow too large, too close together, will make them take on odd shapes and decrease yields in the long term.
- When trellising, use plastic reusable trellising twine. Regular fabric twine wears out very fast and becomes less taut quickly. To clip plants, use the tomato clips that are already in the shed (these work for cucumbers and any other climbing plants!)
- Nick Graver from the GIS lab made a garden map that will help organize to where things have been planted in the past and where they should be planted in the future; however, the map got created so late in the season that it never much got used. It will be a big help in planning the plantings next year, and will serve as a fantastic organizational tool!
- Right now, to prevent wood chips from getting in the drain, there are hay bales blocking the way. There has been talk of building a platform in that area of the garden for performances or for hanging out on, so perhaps if this is built we can line the edges with landscaping fabric or something similar and fix the drainage problem!
- Set up a little market in the Atrium (or outside) to offer Garden produce to the campus community at large. A number of students were interested in getting involved with such a thing; many people asked me if they could buy produce; and Dining Services was in favor of the idea. Go for it!
- Dining Services wants production to be streamlined-- more of less variety. Do what you can.
- Send weekly lists of produce to Chris Mansfield (Spa manager) as well; with some coordination, some food will start going over there for fresher utilization.