

# Skidmore Student Garden Report 2009

## Summary:

The first season of the Skidmore Student Garden turned out to be a huge success. A productive growing season, great media coverage, student and administrative support and a well-attended end of the season Harvest Dinner all contributed to the success of the garden and exceeded expectations in many ways. We ended the season with 1,138 pounds of produce harvested at an estimated value of \$1,111.73 on a 2,400 square foot plot of land. We received overwhelming support from the Skidmore community including students, professors and Dining Services and Facilities staff. We held three major fundraising events that were all very well attended and raised \$632 that was used to purchase garden supplies. We received media coverage from The Saratogian, and The Daily Gazette as well as from various articles in Scope Magazine and Skidnews. Overall the pilot year of the Skidmore Student Garden provides great hopes for the future of the project.

## Production:

Throughout the entire season we produced 1,138 pounds of produce, all of which went to Dining Services. They estimated the value of this to be \$1,111.73 according to the average price they pay for each of the products. A full list of what was produced and the monetary value of the produce can be seen in Appendix A.

## Educational Value:

Throughout the season several classes visited the garden. In the beginning of the garden, Cathy Gibson's Field Studies in Environmental Studies students helped to build beds and plant the first seeds. In the middle of the summer, Camp North Woods participants enjoyed tours through the garden and learned a bit more about how food grows in the Northeast. It was great to hear the student North Woods / Sustainability Stewards teaching the younger children about the significance of local food. This fall, two First Year Scribner Seminar Courses also visited the garden: American Taste taught by Professor Mary Lynn and Food, Self and Society taught by Kenji Tierney.

The Garden has also been integrated into various student projects throughout its existence. A group of students from a Foundations of Marketing class in the fall of 2008 created a semester long marketing project focused on the garden which proved to be a helpful tool in advertising and promoting the garden. An Environmental Studies student, Dave Ornvold, is currently doing an independent study in green design where he is using the garden as base for learning about green architecture. Last fall a group of students from Environmental Sociology designed a curriculum for the garden to be integrated into classes, specifically into First Year Seminars. A couple of Environmental Studies students are also doing their senior capstone on the feasibility of composting at Skidmore, which integrates the garden into the study. There are many possibilities for integration of the garden into the classroom setting and opportunities for it to be used as a base for student projects.

## Events:

In the fall of 2008 we held a Harvest Dinner, which earned \$197 and was attended by over 75 people. This was the first introduction of the garden concept to the student body. In the spring of 2009 we held a potluck challenge. During this event students cooked their own dishes and they were judged in a variety of categories with various prizes. This event had a significant turnout of around 50 people and earned about \$90. Our most recent and successful event was our fall 2009 Harvest Dinner, which was attended by over 150 people and raised \$382. We also participated in the Dining Hall's Pride of New York dinner in the fall of 2009. We contributed vegetables as well as set up an information table to advertise our project.

## Media Coverage:

The Skidmore Student Garden was covered by The Saratogian, The Daily Gazette, Skidmore Scope Online and Skidnews throughout the growing season. Please see Appendix B for articles.

**Budget:**

Our entire budget for the season including money received and spent can be seen in Appendix C. Our total expenses equaled \$1239.09 while our income totaled \$3038.09, which leaves us with \$1798.00 left over for next season.

**Lessons Learned:**

After reflecting on the first season of the Skidmore Student Garden with various stakeholders involved, we have developed an idea of what aspects were successful and what we would like to change for next year.

This summer we realized which crops were most productive in the space provided, what Dining Services could best utilize and what is most valuable if we receive reimbursement for the vegetables in the future. Through our own observations as well as through conversations with Dining Services we have compiled a list of what crops were successful and what were not and places for improvement. Please see Appendix D for details.

We were able to complete the first season using money from grants, donations and fundraising to pay for all tools and supplies as well as to pay for a stipend for a garden manager. With funds from Dining Services next season in exchange for produce in addition to remaining funds from the first season, we should be able to pay for all the necessary supplies and tools for our second season. We are seeking options for funds to pay for a garden manager, a crucial position to the success of the garden.

The events that we held were extremely successful overall. Attendance and donations increased with each event and we were also able to perfect our organization of the events. There are various lessons to be learned and places for improvement in terms of estimating the anticipated attendance, ways to include more members of the community and ways to pass on knowledge about event organizing. With each event, however, we are refining our organization and learning how to make them more successful.

For publicity and media coverage, we felt that we were able to promote the garden in a wide range of media outlets and raise support from various parts of the Skidmore community. One way that we could increase our publicity is to create a website or blog that would have a link on the Sustainable Skidmore website that would give updates about the garden, information about how to get involved and upcoming events.

**Possibilities for the Future:**

There are many directions that the Skidmore Student Garden could go. The success of the garden in the first year has given us hope for the future as well as many ideas for the ways the garden can expand. Physical expansion of the garden is the most obvious next step for the garden to take. We eventually hope to expand the garden in size in order to be able to grow a wider range of vegetables in larger quantities. We hope to do this incrementally so as not to create a garden we do not have the resources to manage.

If we want to continue with the success of the garden as well as expand the program, we will need to create a garden manager position. The garden manager will be a part time position hired throughout the season. He or she will be in charge of managing the planting and harvesting of the vegetables, organizing volunteers and general maintenance of the garden. This will be a paid position through the funds accumulated through the vegetable sales and fundraisers. A garden manager position will ensure the continued success of the garden as students graduate and new students come in.

A composting program is another logical way for the garden to expand. We spent a significant amount of our budget in the first season on compost. However, Skidmore throws away large quantities of food waste as well as produces large amounts of manure from the horse stables and yard clippings from landscaping. While the amount of potential compostable waste is significantly larger than what could be used in the garden, a portion could be used on the garden. There are many options for composting on campus that would involve varying levels of waste and labor. There is still a lot of research that needs to be done on this subject in order to create a successful and feasible project. We are working with two students who are doing a feasibility study of a composting system on campus for their Environmental Studies capstone in order to research the best possible composting system for Skidmore.

Another potential idea for expansion is to create a community space at the garden. There are many paths this idea could take with varying levels of complexity. There is a student doing an independent study project on

green design in which he is designing a green architecture plan for the garden, which includes a community space for people to gather. The project he is proposing is divided into various stages of complexity that could be implemented in the short and long term. His proposal involves in depth research on the feasibility of different green design projects including a living fence, a bench, a washing station, a rain catchment system and a pizza oven among other things. While all of these projects might not be feasible in the near or distant future, they are possibilities to explore.

Finally, we would like to have the garden be more integrated into the classroom setting both at Skidmore and in the community. The garden has the potential to be an incredible tool for hands on learning and research projects. This potential has already been seen in various Skidmore classrooms and we hope this will only continue and expand. We would also like to see it be utilized by the greater Saratoga community as a hands-on learning space for elementary, middle and high school classrooms. We hope to do this by advertising the existence of the garden to more classes and encouraging teachers to integrate it into their curriculum.

**Appendix A.**

Vegetable	27-May	10-Jun	17-Jun	3-Jul	14-Jul	21-Jul	27-Jul	3-Aug	10-Aug	14-Aug	17-Aug	26-Aug	2-Sep	11-Sep	16-Sep	2-Oct	6-Oct	Total (lb)	Value (\$)/lb	Total Value (\$)
Radishes	5	3														20		28	1.29	36.12
Spinach		1.5	2		1.25													4.75	1.94	9.21
Beets				6	25													31	0.64	19.97
Lettuce				4								3			18			25	2.19	54.75
Peas				0.5	2	1.5												4	2.55	10.2
Herbs				0.5	1		1.25	2			1				0.25	1		6	9	54
Zucchini						55	30	90	70	53	60	30	39	47	27			501	1.02	515.52
Green Beans							2	3	5	3	1	1	1.5	11	4	1		32.5	2.29	74.42
Onions								5				9						14	0.26	3.65
Carrots								7								30	28	65	0.26	16.7
Green Peppers								2	2	1	3	2	5	0.5	5	4		24.5	2.5	61.25
Banana Peppers								2	0.5	1	1	1	1	0.5		0.75	0.5	8.25	2.5	20.62
Mesculin Mix								2										2	2.9	5.8
Cucumbers									5	5.5	23	18	10	30	8	13	6	118.5	0.67	79.67
Eggplant												0.5		3				3.5	0.88	3.1
Leeks																25	20	45	0.61	27.74
Acorn Squash																115	110	225	0.52	118.91
																	Total:	1138		1111.63

## Appendix B.

### Daily Gazette: Skidmore College to grow its own veggies

Thursday, April 23, 2009

By [Tatiana Zarnowski](#) ([Contact](#))

Gazette Reporter



Photographer: [Bruce Squiers](#)

Hannah Kagan-Moore, a Skidmore College freshman, checks out the offerings during a fundraiser for the Environmental Action Group, which is planning a garden.

**SARATOGA SPRINGS** — This summer and fall, diners at Skidmore College may munch on veggies that were grown on campus. Fresh herbs, spinach, lettuce, peas, squash, tomatoes and peppers grown by students in a new community garden will be incorporated into the menu at the campus dining halls.

The college's Environmental Action Club will break ground on the garden on Sunday after getting permission from the college administration and securing a 40-by-60-foot plot in a vacant lot near the alumni affairs building. Several raised beds in the garden will give the plants, which students will raise from seeds, a good start with fertile soil.

Some students, including Environmental Action Club president Laura Fralich, will stay on campus and tend to the garden this summer, and the harvest will be served to people taking part in summer programs on campus and to students who return in the fall.

"There are still a lot of students and a lot of stuff going on campus in the summer," Fralich said.

Fralich, a sophomore environmental studies major, learned about college community gardens at a conference presentation in Washington about a student garden at Dickinson College in Carlisle, Pa. That garden started small in 1999 but is now larger and provides food for the campus dining hall. "It's an example of how much potential there is for this to grow and have such a huge impact," Fralich said.

In August, the club was awarded a \$1,000 grant from Sparkseed, which gives funds to college students who want to start entrepreneurial ventures. The group developed a proposal for the garden, which it presented to Skidmore administrators this spring. Fralich thinks the grant will cover most of the expenses for starting the garden, but the club also is holding fundraisers on campus to get more money for the new venture.

The garden requires a lot of communication between the student group and dining services staff, said Erica Fuller, campus sustainability coordinator, who is supporting the student project. For example, the two groups are working now on what to grow and how much. As the season progresses, the environmental group will tell dining services how much of a given item it expects to become available. "It's hard to estimate what those numbers will be right now," Fuller said. The food will be donated to dining services this year and may be sold in the future. Dining services already buys some produce from local farmers, Fuller said. "I think this is a really great experiential learning opportunity for students about the ecology of food and how food grows," Fuller said.

But it's not the first time Skidmore students ate their gardening efforts in the dining hall.

During World War II, the college's female students supervised a six-and-a-half-acre victory garden near the Gideon Putnam Hotel, according to the book "Make No Small Plans: A History of Skidmore College" by Mary C. Lynn. The vegetables were canned and served in the winter, and 55 students got paid to work the garden.

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**Saratogian:** <http://www.saratogian.com/articles/2009/04/28/news/doc49f66d10c646c505030786.txt>

## Skidmore goes a little more 'green'

Published: Tuesday, April 28, 2009

By MAREESA NICOSIA, The Saratogian



SARATOGA SPRINGS —  
Skidmore College students will soon enjoy fresh, organic

vegetables at their dining hall, and they won't have to go far to find the source.



On Sunday, about 35 volunteers broke ground on a 2,400-square-foot garden across from the main campus on North Broadway, next to the Colton Alumni Welcome Center. The 14 raised beds, each 20 feet by 3 feet, will grow a variety of vegetables and herbs to supplement local produce already offered at the dining hall.

Environmental studies major Laura Fralich, a sophomore, initiated the idea in 2007 as a way to make the campus more environmentally sustainable and share her passion for farming with other students. After applying for a \$1,000 grant, writing a business plan and getting the go-ahead from administration, Fralich finally saw her work come to fruition this weekend.

"It's very exciting after all this paperwork we've done to see the physical results," Fralich said after spending Sunday afternoon turning over soil and planting seeds with fellow students and faculty members.

"I think it has huge potential for the campus community," she said. "It will produce a small percentage of what goes into the dining hall, but it will be a wonderful learning experience."

Fralich teamed up with the Environmental Action club and Skidmore's campus sustainability coordinator, Erica Fuller, on the project, working closely with the dining hall to decide which vegetables could be supplied. Everything from lettuce and spinach to squash, beets and herbs will be grown, and the harvest is expected to last through October.

"It will hopefully encourage everyone to appreciate fresh food," Fralich said.

In addition to providing healthy ingredients to the dining hall, the garden is intended to educate students on environmental responsibility, Fuller said, adding that the college has already taken steps to operate with sustainability in mind.

The Murray-Aikins Dining Hall building is heated and cooled with geothermal wells, and Dining Services has

implemented a waste-reduction campaign and a trayless cafeteria, which cuts down on water and energy use for washing, Fuller said.

The garden project has received the support of local businesses like Chipotle Mexican Grill, which provided free food for the groundbreaking and offered gift certificates and T-shirts for the Environmental Action club to raffle off in its fundraising efforts.

“When we have reached out to the community, we’ve gotten nothing but positive results,” Fralich said.

Fralich, who is from New Gloucester, Maine, said work on farms near her home and a summer farming internship in Argyle inspired her interest in creating a campus garden. She received a Responsible Citizenship Task Force grant from Skidmore for \$2,500 and plans to spend the summer in Saratoga Springs working in the garden.

Anyone from the campus community is welcome to help tend the garden this summer, she said, adding that she hopes to keep the project thriving in future years by training incoming students and keeping up a strong connection with the local community.

For more information, e-mail Fralich at [lfralich@skidmore.edu](mailto:lfralich@skidmore.edu).

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### Scope Online:

**Student Garden:** <http://cms.skidmore.edu/portfolios/portfolio.cfm?catID=570>

**July 2009**

### Student garden takes root, begins to yield harvest

Two years ago, after gaining community garden experience in South America and the U.S., Laura Fralich '11 entered Skidmore College with an idea. The environmental studies major wondered if Skidmore would be willing to support a campus-based student garden, which could provide opportunities for willing students who would harvest fresh produce for the College's dining hall.

As often happens, it takes time to bring ideas for big projects to fruition. Fralich remained committed and talked with a number of people on campus to generate support for her plan. One of those people was Erica Fuller, Skidmore's campus sustainability coordinator, who signed on as advisor to the project and provided feedback and counsel to Fralich. The garden literally took root this spring with a goal of offering an experiential learning opportunity surrounding the ecology of food. For Fralich, another goal is to supply some local, organically grown food to the dining hall.

Development and preparation of the garden, as well as planting, took place in April. As of mid-July, the students had harvested and delivered to the dining hall radishes, beets, lettuce, peas, and spinach. The garden, a 40 foot by 60 foot plot of land next to the Colton House on North Broadway, also grows zucchini, carrots, squash, broccoli, tomatoes, onions, leeks, beans, cucumbers, eggplant, peppers, and various herbs.

Skidmore's student gardeners employ organic practices: using compost, weeding by hand, and no pesticides. Fuller, a full-time Skidmore staff member, is here year-round, but in order for the garden project to become a reality, it meant that student gardeners Fralich, Peter Leipzig Scott '09, an environmental studies major, and Sarah Green '11,



an environmental studies minor, are also here for the summer. They combine their gardening chores with work as stewards in the College's North Woods.

On July 14, the group worked together to harvest beets and peas, collecting 25 pounds of beets and a half pound of peas. The mid-summer progress report shows eight pounds of radishes, 3.5 pounds of spinach, 31 pounds of beets, four pounds of lettuce, and a half pound each of peas and herbs collected to date.

Fralich said she came up with the garden idea in 2007 following a stint with World Wide Opportunities on Organic Farms, where she farmed in South America for four months. Pending approval by Skidmore, she received a \$1,000 grant from Sparkseed, a non-profit organization that gives grants to college students to start social entrepreneurship projects in their schools. After Skidmore approved Fralich's plan, she was also given a \$2,500 stipend through the College's Responsible Citizenship Task Force. Fralich's stipend went toward her living expenses this summer; the remaining funds purchased gardening tools, storage containers, fencing, compost, seeds, and transplants.

"It's been a lot of work, but also a big accomplishment after a year and a half of waiting for approval. We have been lucky because we have such great encouragement from the administration," Fralich said. The trio of student gardeners visits the site from 9 a.m. to noon every Monday, Wednesday, and Friday, tending to the plants and planting new ones. Laura also gardens in her hometown in Maine and in nearby towns, while Peter and Sarah see gardening as a new learning experience.

All agree that the garden has been quite successful, despite some minor setbacks. The weather has not been ideal, with too much rain (more than five inches in June alone), which has put the garden a couple weeks behind. However, the team is pleased that the raised beds effectively drain excess water from the plants. Another variable that cannot be controlled are occasional visits by local wildlife, who seem to enjoy the broccoli and lettuce.

Besides contributing fresh produce to Skidmore's Dining Services, Fuller thinks the garden has other advantages. "The Skidmore Student garden has provided informal community-building opportunities, from planned work days to develop the garden beds to professors stopping by with their gardening gloves for some afternoon weeding. Food serves as the focus and the garden offers the space and activity for meaningful, outdoor community interaction." One reason for the garden's appeal to the campus community may be the fact that everyone has a personal relationship with food. As Fuller notes, "everyone eats."

Fuller herself has garden experience from her years in graduate school, where she developed educational curricula for a Community Supported Agriculture farm in New Hampshire. "Our hope is that after this trial year, the garden will become an enduring project that is woven into the fabric of the College," she said. (Story by Kimberly Shorb, intern in the Office of Communications. All photos by Eric Jenks '08.)



**Scope Online:**  
**Harvest dinners mark change of seasons**  
**October 2009**

**\*\*\*This article was also in AASHE's web bulletin\*\*\***

All good things must come to an end and so it was with the first-ever Skidmore Student Garden, whose growing season concluded in early October.

The brainchild of Laura Fralich '11, the Skidmore Student Garden was more than a year in planning before the first shovel of dirt was turned last April. The goal of the garden was to offer an experiential learning opportunity surrounding the ecology of food. In addition, Fralich wanted to provide fresh, organically grown food to Skidmore's Dining Services, to be served in the Murray-Aikins Dining Hall.

Despite a summer of record rainfall and visits by hungry wildlife, the garden yielded a strong harvest. A total of 1,138 pounds of vegetables—including an array of summer and winter squash; lettuce; peas; peppers; cucumbers; eggplant; leeks; carrots; beets; and radishes—were picked and prepared over the summer and early fall. To foster production, the student gardeners employed organic practices: composting, weeding by hand, and no pesticides.

To mark the season's end and to celebrate the garden's success as well as local food in the dining hall, two harvest dinners recently took place. The first, held Oct. 3 in Falstaff's, had a menu featuring roasted acorn squash with cranberries, apples, beets, and carrots; root vegetable mash (carrots, potatoes, beets, and squash), homemade pasta with homemade pesto, and potato-leek soup. Students harvested at the garden and prepared the food in Skidmore's test kitchen, and in addition provided musical entertainment. More than 150 people attended the dinner, a response that Fralich said was surprising and gratifying.

Proceeds from the event totaled nearly \$400, which will be used for next year's garden. Those funds will be added to a \$400 contribution from the Skidmore chefs who participated in the recent Toyota Farm-to-Table Cooking Challenge at the Saratoga Farmers Market.

A second Harvest Dinner, held Oct. 8 in Murray-Aikins Dining Hall, promoted the theme "Pride of New York." This celebration of local food featured student garden produce as well as products from the following: Quandt's, a regional food distributor; Denison Farm; Pleasant Valley Farm; Kilpatrick Farm; Saratoga Apple; West Village Market; and Otrembiak Farms.

Executive Chef Jim Rose designed the dinner to highlight local food with such dishes as roasted pumpkin and squash bisque, a farmer's market salad, and Indian curried stuffed acorn squash. Rose shared his thoughts on using the produce this past summer. The vegetables and herbs, were "beautiful," he said. "The produce exceeded expectations," added Rose. "It was exciting to use in dishes." The challenge for the Dining Services staff was the matter of quantity. "We didn't always know how much we would have," explained Rose. "So it was like a mystery box for us. We utilized whatever we received and we made a point of noting, through the use of signs, that the vegetables being served that day came from the Student Garden."

A number of people helped with the Skidmore Student Garden, including Erica Fuller, the College's sustainability coordinator; Skidmore's Dining Services; North Woods stewards Peter Leipzig Scott '09 and Sarah Green '11; Sparkseed, which provided a



start-up grant; and the Responsible Citizenship Task Force, which also provided financial support. Skidmore's Facilities Services, the Grounds Department in particular, was also tremendously supportive.

Reflecting on the project, Fralich said her challenges included the logistics of organizing and generating support, particularly for harvesting. The best thing? "Having our harvest dinner celebration with so many people coming out to support the garden."

Said Fuller, "This was an incredible pilot year. Laura worked so hard and so responsibly. I'm proud of her." The garden is well positioned for revival next year, with funds in the bank and interest from several students to plan and plant in 2010. Fralich, who will be studying in India during spring semester 2010, said, "It's been a learning process for me to do the garden, and to let it go. But with Erica available to provide guidance, and support from the administration and other students, there is a mechanism in place that will sustain the garden project."

Photos by: Carolyn Raider '10 Savannah Grier'12 Angela Casone'12 Gabriella Stern'13 Laura Fralich '11 Hannah Mode'11 Robert Howell'10



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**Skidmore News:**  
**Community garden success**  
**EAC, Fuller harvest local organic sustainable produce**  
**By: Erin Pruckno**  
**Posted: 9/18/09**

During the summer, students dined on produce from a source that brings eating local to their own backyard. Students broke ground for a community garden in the spring, but reaped and ate the fruits of their labor during the past several months.

The organic garden, located across from the college's main entrance on North Broadway, yielded a variety-filled bounty, all delivered to the Murray-Aikins Dining Hall.

Laura Fralich '11 spearheaded the garden and was joined by Peter Leipzig-Scott '09 and Sarah Green '11. "It has been amazingly successful," said Erica Fuller, the college's campus sustainability coordinator. "It's a student

initiated project that has blown everyone away."

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## **Harvest dinner to indicate success of student garden**

**By: Erin Pruckno**

**Posted: 10/2/09**

This Saturday, students are invited to come together for a harvest dinner celebrating the success of the student garden at 6 p.m. in Falstaff's. As much food as possible will be harvested from the student garden, but local farmers from the Saratoga Springs farmer's market will donate additional food. Students in the dining hall test kitchen will prepare the food on Saturday. A \$5 donation to support the garden is encouraged.

In addition to bringing students together for good food and live music, the dinner is also informative. Laura Fralich '11, who began the garden, said, "the goal of the dinner is not only to raise money for the garden, but also raise awareness and support for the garden, letting people know what we have been doing, how the garden was started, and how to get involved."

"I also hope that it raises excitement about local food in general and makes people understand and appreciate the environmental, social, and economic impact food has on our society and world," Fralich said.

The student garden broke ground this past spring, with Fralich and fellow students over the summer tending the garden, a 40-by-60 foot plot located across North Broadway from Skidmore's main campus. The garden's yield includes a variety of vegetables and herbs, including carrots, squash, onions, tomatoes, eggplant, and peppers.

Dining Services will hold their own harvest festival on Oct. 8, which will feature produce from the student garden, as well as produce from local farms.

Once all the produce from the student garden has been consumed, members of the college community can still receive local organic foods from the Saratoga Springs Farmers' Market. The market is open from 3:00 p.m. to 6:00 p.m. on Wednesdays and 9:00 a.m. to 1:00 p.m. on Saturdays at the Salvation Army store on High Rock Avenue.

The produce sold at the market must be grown in Saratoga County, or the local counties of Schenectady, Reneselaer and Washington to ensure sustainable commerce.

*The Eco Report is a weekly coverage of everything environmental, sustainable, and green on and around the Skidmore Campus.*

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## Appendix C.

### Lessons Learned

The below list indicates growing advice for each vegetable for future summers:

Radishes- grew 28lbs. Fast grower, good quality, grows in early and late season. Same for next year

Spinach- grew 4.75 lbs. Good in early and late season, bolts if it is too hot. Same for next year

Beets- grew 31 lbs. Good in early and late season. Same for next year

Lettuce- 25 lbs. Bolted often and was a slow grower. Try for more next year, perhaps snip bolting part of plant

Peas- 4 lbs. Not a lot of yield for how much space it took up. Consider not planting next year.

Herbs (basil, chives, rosemary, parsley, cilantro, thyme, mint and oregano)- 6 lbs. Dining Hall loves herbs and they are expensive. Plant more next year.

Zucchini- 501 lbs. Diversify to include summer squash, need to harvest more often so they don't get so big.

Green Beans- 32.5 lbs. Good grower late into the season

Onions- 14lbs. Cheap, consider not planting next year

Carrots- 65lbs. Cheap, consider not planting next year

Green Peppers- 24.5 lbs. Try for yellow and red peppers next year. Good amount of green.

Banana Peppers- 8.25lbs. same for next year

Mesculin Mix- 2lbs. Hard to grow, bolted often. Try for more next year.

Cucumbers- 118.5. Same for next year

Eggplant- 3.5 lbs. Did not grow well because of the cool, wet start to the season. Consider not planning next year.

Leeks- 45lbs. Great fall crop that extends the growing season. Consider planting more.

Acorn Squash- 225 lbs. Great fall crop that extends the growing season. Consider planting more.

Tomatoes- 0lbs. Lost all of the tomatoes to the blight. Consider planting more grape tomatoes next year and fewer beef tomatoes.

Broccoli- 0lbs. Woodchuck ate all of the broccoli. Plant again next year.

Potential new crops:

Fruit: berries, honey dew melon, watermelon

Pumpkins