

Purpose

The Skidmore Student Garden is a student-run organic garden that supplies produce to the Murray-Atkins

Dining Hall. We use permaculture practices to provide healthy, local, and sustainable food to the Skidmore community.



SKIDMORE
STUDENT
GARDEN

CAN YA DIG IT?



Get Involved!

The garden is a student-run operation fueled by volunteers. We encourage students, faculty, staff and community members to get involved. During the spring, summer and fall we have weekly work parties at the garden.

Contact mreisner@skidmore.edu to learn about permaculture, get on the email list, find out about work parties, other events and other ways to get involved!



Skidmore Student Garden

Can Ya Dig It?

Next to the Colton House on Broadway

Skidmore College
Saratoga Springs, NY 12966

CanYaDigIt.tumblr.com

AND

Find us on Facebook!

What is permaculture?

Permaculture is a design system that uses observation and imitation of ecological systems for creating and developing human systems. The applications of permaculture in the Skidmore Garden incorporate a variety of traditional, organic, biodynamic, and other ecological farming techniques. These practices are inspired by the mentality that we are not just planting a garden; we are growing a food forest. We hope to build a strong, resilient ecosystem in our garden that is healthy, productive and sustainable.

Community Outreach

In addition to growing food for the dining hall, the garden seeks to educate the Skidmore and Saratoga communities about sustainable food systems. The garden can be used as an educational tool for academic departments from English and Art, to Natural Sciences. We have worked with Skidmore professors, local farmers, elementary school children, Camp North Woods, Sustainable Saratoga and more! We hope to further engage the local community and are always open to creating new partnerships and strengthening the ones that already exist.

In the future, we hope to expand our business by extending the growing season and reaching out to new markets on campus and in the community. We also hope to expand our influence by working

with more diverse academic and community groups. We hope to develop a strong coalition of students and faculty members committed to growing more of Skidmore's food locally. Next year, we will lead a pre-orientation program for incoming freshmen; hold more fundraisers, events, and community workshops. Through all of our efforts at the Skidmore Student Garden, we hope to increase the proportion of local, sustainable food offered on campus and foster a sense of awareness about food issues and how to solve them.

Produce

We grow all kinds of vegetables and herbs including kale, zucchini, peas, spinach, eggplant and more! We also grow herbs like lavender, chamomile, mint, lemon balm, sage, and thyme for cooking with and making tea. What we grow changes by year, season and market desires. All harvests are delivered to the dining hall fresh from the garden. We have already harvested over 35 lbs. of Kale this year and there is much more to come!

