



2018 ANNUAL REPORT



Student Organic Farm
MICHIGAN STATE UNIVERSITY





2018 ANNUAL REPORT

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A letter from the managers

With the help of volunteers, service learning student groups, and our amazing farm crew, we supplied 100 families, nine dining halls, and two area food banks with fresh, organic produce throughout 2018. Despite having a spring of flooding followed by summer of drought, **our farm can look back at 2018 as a year of success, growth and strategic changes.**

One of our biggest challenges this year was staff restructuring. After our Interim Director moved to a position at the MSU Residential Initiative on the Study of the Environment, our remaining staff absorbed many of the duties necessary to keep the farm running. Through this shift in responsibilities, we have worked hard to strengthen our relationships on campus while maintaining our farm as an example of a self-sustaining small-scale organic production system.

In 2018, **we collaborated on many exciting campus partnerships** - just one of the outstanding privileges of being a part of Michigan State University. Engineering labs worked to construct a solar-powered walk-behind tractor with our farm as a testing site and established a solar-powered well pump to irrigate one of our large fields through our drip system. Our farm saw the first sighting of the samurai wasp in Michigan, a beneficial insect for controlling brown marmorated stink bug, discovered by Benjamin Jarrett in Marianna Szűcs' Entomology Lab.

2018 came with many strides towards our farm **becoming more efficient** in the long-term. Some highlights include purchasing our new Kubota tractor, honing the use of our custom-built basket weeder, investing in a PTO-driven potato-digger, and improving our ability to irrigate larger fields with a traveling sprinkler. While these tools help us work smarter, we have also been practicing the skills of "Lean Farming" to cut out inefficiencies and waste in our production systems.

We are eager to continue with the projects and relationships we have forged in 2018. For now, we take a moment to reflect on all we have accomplished and extend our gratitude to all of you who continue to support our efforts at the Student Organic Farm.

GO GREEN!

Katie Brandt, Sarah Geurkink, Kate Heflick, and Daniel Seggebruch

GOOD FOOD is at the core of the Student Organic Farm's philosophy and practice.



Connecting the MSU community to their food is an important part of our work. Every week, year-round, the Student Organic Farm helps close the distance between the food on our community's plates and where it is grown.

2018 BY THE NUMBERS

**20 STUDENT
CREW
MEMBERS**

**818 PEOPLE
TOURED THE
FARM**

**\$217,000 OF
PRODUCE
SOLD**

**RANKED IN
TOP 10 BEST
UNIVERSITY
FARMS**

**16 ORGANIC
FARMER TRAINING
PROGRAM
PARTICIPANTS**

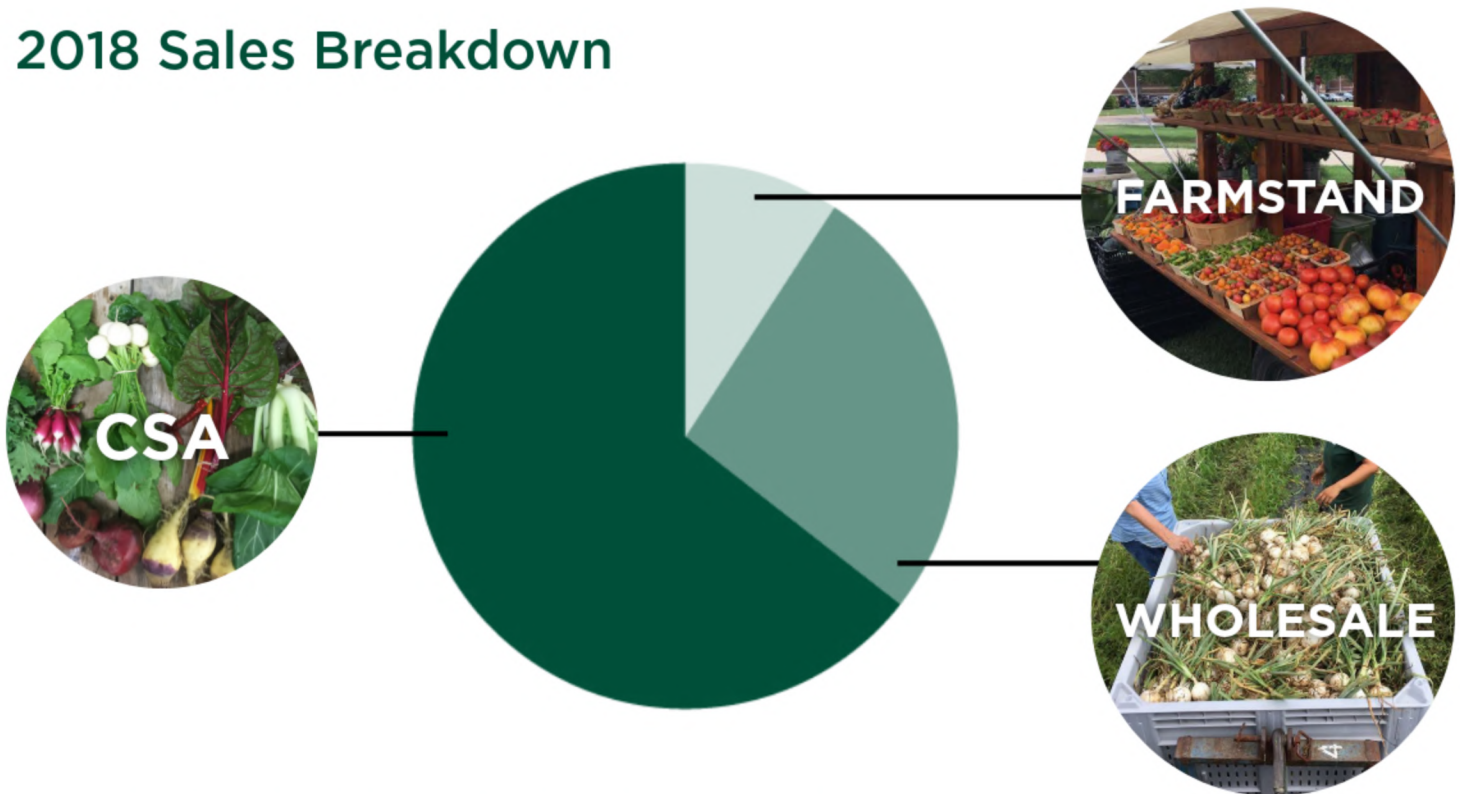
**259 CSA
SHARES
SOLD**

**3,212 POUNDS
OF FOOD
DONATED**

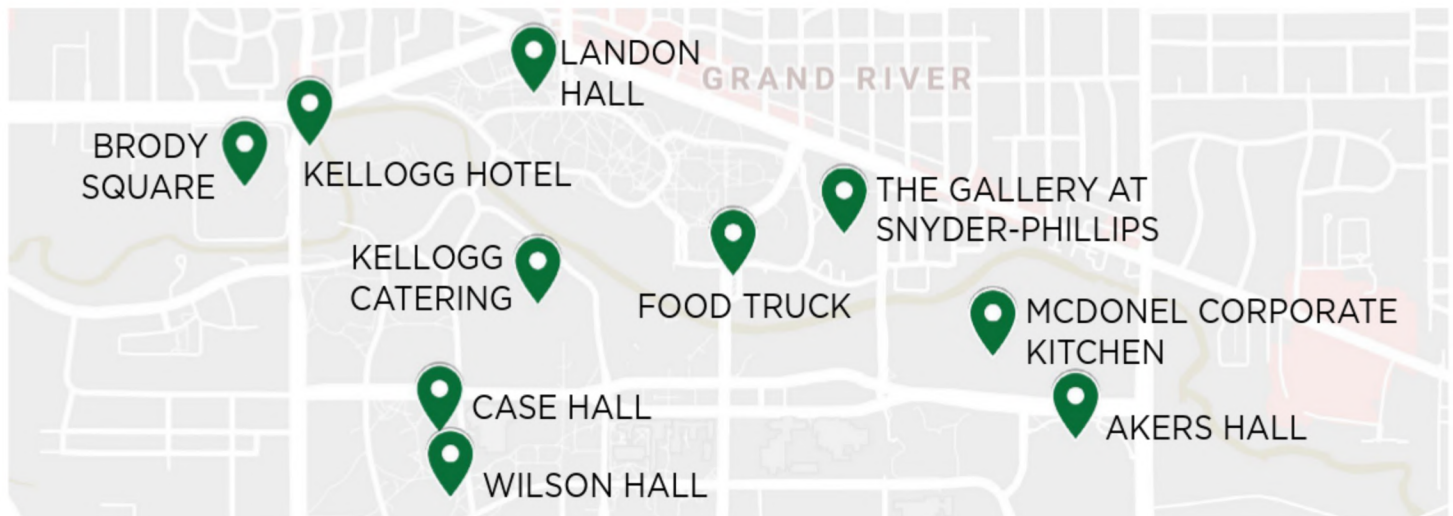
**OVER 200
UNIQUE
PLANT
VARIETIES
GROWN**

WHERE OUR FOOD GOES

2018 Sales Breakdown



FIND OUR FOOD ON CAMPUS



We also sell off campus! Other wholesale accounts include:

- Argus Farm Stop
- Drought Juice
- Arbor Farms Market
- Allen Neighborhood Center Veggie Box



MSU CULINARY SERVICES

As our biggest wholesale customers, the chefs at MSU Culinary Services are committed to **supporting undergraduate learning and beginning farmer education** through purchasing our food.

Each winter, our production staff meets with MSU chefs to select crops and varieties they are interested in purchasing, and to discuss what went well in the previous season and what could be improved for the next season.

The Student Organic Farm is fortunate to have a supportive and dependable customer base that is committed to **providing the MSU community with quality and nutritious dining options.**

MEET CHEF RYAN BARLOW

Chef Ryan Barlow found his passion for creative and nutritional food during his undergraduate student experience at Michigan State University while working for Culinary Services as a student. He continued to fuel his knowledge as an MSU Corporate Kitchen Intern, expanding his expertise and focusing on making the student On-The-Go experience as quick, delicious, and healthy as possible. Chef Ryan graduated with a Chemistry degree and continues to apply it to cooking and learning new and unique ways of working with food.



MSU Residential and Hospitality Services

For the last two years Chef Ryan has been working extensively with the MSU Retail operation on expanding On-The-Go services through the Award Winning MSU Food Truck, MSU Sparty's Market grocery store, and Sparty's convenience stores by providing fresh and ready to go meals for both faculty and staff. Chef Ryan's passion lies in working at the Corporate Kitchen and leading a team of interns and staff in testing products, recipes, and techniques for the betterment of the student experience through food.

COMMUNITY SUPPORTED AGRICULTURE

In 2003, the Student Organic Farm became the first Michigan farm to provide year-round CSA shares.

Since then, we have continued to grow our membership, especially within the MSU campus community.



At the beginning of each season, our CSA members pay in advance for a weekly share of vegetables from our farm. This model benefits the farm's cash-flow and allows us to purchase the supplies needed to produce these vegetables in some of the tightest months of the year.

Members receive a variety of produce each week, which exposes them to new vegetables they may not otherwise experience. We are able to curate shares based on what is abundant any given week. We keep records to ensure our members receive a greater value than what they pay at the start of the season.

There is no better way to eat seasonally and locally at MSU than through the Student Organic Farm's CSA!

MEET THE MEMBERS

Antoinette

"When we moved to the area back in 1998, we bought a house with a sizable yard. My goal was to organically grow our own vegetables in our own backyard. I wanted our family to be health conscious and earth conscious! Unfortunately, I do not have green thumbs. A friend of mine mentioned the SOF CSA and I knew that it was our solution!"

[Being CSA members] has been a learning experience for the whole family. As the cook, I learned to use my imagination to design meals that would use all of the share and leave no waste. Our family learned to appreciate seasonal veggies, whether they were our favorites or not. We also discovered veggies that we had never heard of before!"



Andrew, Michaela, and baby Jay

"Every Thursday we grab our bag of beautiful produce from the friendly people on Farm Lane. In an ideal week, we get home, spread the produce out, and try to make something that incorporates as many different things as possible right away. We try to let the vegetables dictate the meals."

[Each share is] diverse and big enough to replace what produce a family would buy in a given week and offers exposure to new, interesting vegetables. One of the best things is having local produce all winter."





UNDERGRADUATE EDUCATION

The Student Organic Farm strives to build and strengthen connections between our farm and academics on campus.

Our farm is a Living Learning Laboratory, where students can experiment with - or see in action - the ideas and concepts they are learning in the classroom.

SERVICE LEARNING

The MSU Center for Service Learning and Civic Engagement provides students with the opportunity to use their academic knowledge and skills to address genuine community needs. Service learning is a teaching and learning tool that offers direct application to the theoretical models learned in the classroom.

This is our second year working with Dietetics students taking HNF (Human Nutrition and Foods) 440. In 2018, 43 students from this course learned about the farm, the connection between their farm work and their academic coursework, and more broadly, their role in creating a more just and sustainable food system.

STUDENT CREW

Being a crew member at the farm is **an immersive experience**. Our crew learns about the daily operations of the farm, from seeding, planting, and pruning to cultivating, harvesting, and marketing.

We employed 20 undergraduate crew members on the farm in 2018. During the spring and fall semesters, fifteen students worked part time, and five worked full time during the summer.

From Engineering to Horticulture to English to Arabic, **our student crew study a range of disciplines and bring so many unique perspectives to the farm**. They take their experiences on the farm to their fields of study and apply their knowledge and skills to academic projects and the careers they pursue after graduation.

Carmen Vandercook studied Sustainable and Organic Horticulture. After graduating in May 2018, she started her own sustainable flower farm and floral design company, Piggly Petals, in Belleville, MI. Carmen plans to incorporate livestock into her production system in the future, something she learned to love during her time working at the Student Organic Farm.



“The SOF has opened my eyes to many opportunities! It taught me how to maintain a good work ethic, teamwork, and to always pursue what you love.”



Lindsay Mensch completed her B.A. in English in 2018 with two minors – Environmental & Sustainability Studies and Horticulture. She came to the Student Organic Farm because she wanted to learn about growing healthy plants and running a year-round farm. While she sees multiple paths before her for a future career, she has found farming to be something that she’s constantly inspired and challenged by.

“The knowledge and support of the SOF staff has helped me to better understand what it takes to run a successful organic farm.”

INTERNS

In 2018, we hosted **Corrine Johnston** as a summer intern for HRT 493: Internship in Horticulture. Corrine's project, *Beneficial Insect Resource Strip Planting*, sought to understand how farmers can increase beneficial insect populations on a farm. She mowed a field border, used clear plastic to reduce weed pressure on that mowed strip (called solarization), and researched native plant seeds and plugs that she collected. In 2019, she will be planting a resource strip to increase beneficial insect habitat at the Student Organic Farm.



"I've observed first hand how organic agriculture can reduce harm to the environment. I also learned a lot about the challenges that organic farms face and the complexities that can make achieving sustainability and financial success difficult. The farm was a very supportive and positive community; the managers were great examples of leadership and working with them helped me to gain valuable leadership and communication skills."

TOURS

Over 300 MSU students and over 40 4-H participants toured the farm in 2018. We hosted over 50 professors and government officials from China, Bosnia and Nigeria as part of the MSU Visiting International Professional Program (VIPP). We also welcomed over 300 students from other colleges and universities.

Some of the MSU courses that visited us in 2018 include:

- CSS 124: Introduction to Sustainable Agriculture & Food Systems
- CSS 192: Crop & Soil Sciences: Professional Development Seminar
- GRM 302: Third-Year German II
- HRT 203: Principles of Horticulture
- HRT 251: Organic Farming Principles and Practices
- HRT 332: Tree Fruit Production
- HRT 341: Vegetable Production and Management
- ISS 310H: Eating Industrial
- ISS 220: Time, Space & Change in Human Society
- Visiting students from Lansing Community College, Kishwaukee College, Adrian College and more!

A group of approximately 15 people, mostly wearing hats and casual clothing, are standing in a field of tall green plants. One person in the foreground is pointing towards the plants. In the background, there is a large, long, white greenhouse structure under a clear blue sky.

ORGANIC FARMER TRAINING PROGRAM

Sixteen amazing farmers had the opportunity to learn from the Student Organic Farm staff, farmers around the state, and each other as part of the 2018 Organic Farming Training Program. They visited over two dozen farms, self-published a guide to Weeds, Pests & Diseases in Michigan, and wrote their own Farm Business Plans. This fun group always had plenty of questions and an abundance of curiosity about farming!

STUDY-A-FARM

Each year, Organic Farmer Training Program (OFTP) students visit more than 20 different farms across the state.

On these Study-A-Farm tours, students get to experience many different farming styles and scales: urban and rural; half-acre and hundred-acre; farms that are growing livestock, orchards, diversified vegetables, cut flowers and community.

Where did we go this year?



June 4: Detroit

Rising Pheasant Farm, Earthworks, Keep Growing Detroit, Oakland Avenue Farm, D-Town

June 23 - 25: Traverse City

Oryana Food Co-op, Cherry Capital Foods, 9 Bean Row Farm, Birch Point Farm, Spirit of Walloon Farm, Bear Creek Farm, Blackbird Gardens, Second Spring Farm, Loma Farm

July 23: Lansing

Titus Farm, Sean Heenan's farm, Owosso Organics, BeeWise Farm, The Feral Field, Riddle Elementary Schoolyard Garden

August 6: Ann Arbor

Stone Coop Farm, Plymouth Orchards & Cider Mill, Tilian Farm Development Center, Tandre Farm

August 20: Grand Rapids

Green Wagon Farm, New City Urban Farm, Well House, Crane Dance Farm

September 17: Southwest Michigan

Green Gardens, Cinzori Farms, Tillers' International, Kellogg Biological Station



2018 PARTICIPANT PROFILES



Aliza Ghaffari is the School Nutrition Educator at the NorthWest Initiative's Food Systems Project where she works with over 1,000 Lansing Public School students in 4 schoolyard gardens.

"The knowledge and experience that I have gained through the OFTP have strengthened my skills as an organic vegetable grower and helped me understand the complexities of managing a farm business. As an educator myself, I really enjoyed observing how this program was structured and taught. I have borrowed and adapted many wonderful activities and lessons from the OFTP to share with my own students through our school garden based nutrition education program."



Jessica Newsome manages therapy gardens at Team Wellness Center's two community mental health clinics in Southgate and Detroit. She hosts health education groups in the gardens, teaching people how to grow their own food, improve their health, and learn the connections between what we eat and how we feel.

"I am a registered nurse and now I proudly introduce myself as an organic farmer! The networking opportunities through OFTP are amazing, and no matter what your interests are, the OFTP will connect you with someone you can learn from. Professionally, attending the OFTP has opened so many doors for me; my job is now allowing me to implement the business plan that I created in the program. Look out for the grand opening of The Wellness Farm in Detroit in Spring 2019!"

OFTP ALUMNI

Where are they now? Our extraordinary alumni have gone on to run farms and agriculture programs across Michigan. Read about the alumni below to learn about how our program empowers farmers to become entrepreneurs.

Shiloh Maples



Program Manager for Food Sovereignty and Wellness Initiatives, American Indian Health and Family Services, Detroit MI

Sacred Roots, a program of American Indian Health and Family Services in Detroit, aims to connect people to the earth and healthy living through revitalization of their ancestral foods.

“The diverse skills and experience gained at the OFTP have made our staff team more effective in providing growing support to our co-gardeners and strengthened our initiative’s long term sustainability. It was such a nourishing experience to learn from OFTP staff and our classmates.”

Doug Burke & Adrienne Wolff



Farm Managers, Buckwheat’s Market Garden, Belaire, MI

Doug and Adrienne met through the OFTP in 2016. They now run a small market garden that provides a variety of produce to local restaurants and two farmers markets.

“The most valuable aspect of my time spent at the Student Organic Farm was the initial introduction and cultivation of my relationship with the Michigan small farm community. Program visits to farm businesses, distributors and local food retailers have connected me with numerous mentors and lifelong friends.” - Adrienne

Hannah Weber

Farm Owner, The Land Loom, Ann Arbor, MI



Hannah spent two years at the SOF, first as a cohort member of the OFTP, and then as then as the Student Organic Farm’s CSA Manager and Assistant Instructor of the OFTP. She says the program has been instrumental in the development of her career as a farmer and a business owner.

“Without the education and experience I gained in production management and business planning, and the connections I made in the farming and food systems community in this area, I would not have so effectively built my farming business.”



FARMER FIELD SCHOOL

Our Farmer Field School is tailored to deliver **in-depth, practical information** built upon the foundational work of the Organic Farmer Training Program and the wealth of knowledge in Michigan's farming community.

Experienced farmers and premier agriculture educators from our region team up to co-lead and deliver workshops in the Farmer Field School. The School is designed to help **improve the profitability of diversified, sustainable, Michigan farms** in their first 10 years.



2018 WORKSHOPS

April 10: DIY Caterpillar Tunnel Build at New City Farm in Grand Rapids

April 30: Designing your Packing Shed, with Atina Diffley
(Funded by the USDA Risk Management Agency)



July 15: Cut Flowers for Weddings & Events at Seeley Farm, with Alex Cacciari and Amanda Maurman

August 21: Adding Value to your On-Farm Marketing webinar with Trent Thompson, Jill Lada & Corie Pierce

October 7: Crop Fertility with Zack Hayden, Lee Arboreal and Joel Clifton

December 11:

Farmer Brain Trust to plan 2019 Farmer Field School workshops
Peak CSA Round-table discussion

WORKSHOPS ON THE FARM, TAUGHT BY FARMERS

Each Farmer Field School workshop features in-depth, practical insights from the wealth of knowledge in Michigan's farming community. Experienced farmers and agricultural educators from our region team up to co-lead and teach each workshop.

This outreach is designed to help **improve the profitability of diversified, sustainable farms** in their first 10 years. To better understand the needs of beginning farmers, the annual Farmer Brain Trust brings together participants, beginning farmers, experienced farmers and educators to brainstorm topics, speakers and locations for the upcoming year.



RESEARCH AND OUTREACH

The MSU Student Organic Farm is where collaborative research happens.

As a part of an elite research university, our farm hosts student, faculty, and staff researchers who **push the boundaries of discovery** to solve problems related to sustainable agriculture.

Student Organic Farm staff coordinate outreach to make this research known. Through conference presentations alone, **we connected with over 300 people** interested in organic farming in Michigan.

Our outreach and research projects are making huge impacts on the lives of farmers, educators, and learners across the state, and beyond.

GRANT-FUNDED RESEARCH

Integrating advanced cultural and mechanical strategies for improved weed management in organic vegetables

Gallandt, E. (Univ. Maine) and D.C. Brainard. 2018-2022. USDA-NIFA. OREI Program.

Will evaluate new mechanical cultivation tools; farmer-to-farmer workshop on organic weed management strategies; and research trials evaluating various weed management strategies in organic vegetable cropping systems.

Cultivating Partnerships: Building farm-research networks for improved physical weed control

Brainard, D.C., S.H. Tilton, M. Benzle. 2017-2018. USDA NCR-SARE Partnership Grant Program.

Supported testing of in-row mechanical weed control tools at SOF; demonstration of tools at the Midwest Mechanical Weed Control Field Day; and production of educational videos highlighting three in-row tools (including [interviews with Denae Friedheim and Sarah Geurkink](#)).

Lab to farm: Integrating organic cucurbit science and production in the Midwest

Szendrei, Z., D.C. Brainard, M. Hausbeck, Z. Hayden et al. 2016-19. USDA-NIFA. OREI Program.

Supports a wide range of research on production of organic cucurbit crops including pest management in zucchini and winter squash.

Green Tools: improving profitability by integrating new in-row cultivation equipment and competitive cultivars

Tilton, S.H. and Brainard, D.C. 2016-18. USDA NCR-SARE-Graduate Student Award.

Supported the work of M.S. student Sam Hitchcock-Tilton, who worked with the SOF to demonstrate and test in-row mechanical cultivation tools.

Farmer-Designed Systems to Reduce Tillage on Organic Vegetable Farms

Rangarajan, A. (Cornell University), D.C. Brainard, Z. Szendrei, Z. Hayden et al. 2014-19. USDA-NIFA. OREI Program.

Supports studies on the impacts of cover crops and tillage on biological control of pests in cabbage; and evaluation of the long-term impacts of strip tillage and compost on soil health, weeds and crop productivity.

A Solar-powered Drip Irrigation System for Sustainable Vegetable Production in the Midwest United States

Miller, S. Srivastava, A., Marquie, S., Dong, Y., et al. 2018. Biosystems Engineering, Michigan State University and Appropriate-Scale Mechanization Consortium of the USAID Feed the Future Sustainable Intensification Innovation Lab.

Provides researchers the opportunity to develop a protocol to reduce the water and energy footprint of vegetable production and an educational experience for students and the general public who tour the farm.

University of Michigan Legume Cover Crop Research Project

Blesh, J. Brainard, D and Snapp, S. 2018.

Student Grown: What Makes Campus Farms Successful Models of Experiential Learning?

Montminy, J. 2018.

Overviews experiential learning programs available at MSU's Student Organic Farm and four other university farms in the Northern United States.



REPORTS AND PUBLICATIONS

Organic farmer perceptions of reduced tillage: A Michigan farmer survey

Lowry, C.J. and D.C. Brainard. 2018. *Renewable Agriculture and Food Systems*, 1-13.

Combining strip-tillage and zonal cover-cropping for soil and moisture conservation in organic vegetable systems

Brainard, D.C., Lowry, C., Hayden, Z., Phillips, B., Moghtader, J. 2017. *Ceres Trust*.

Rye-Vetch Spatial Arrangement and Tillage: Impacts on Soil Nitrogen and Sweet Corn Roots

Lowry, C.J. and Brainard, D.C., 2017. *Agronomy Journal* 109: 1013-1023.

Strip-intercropping of rye-vetch mixtures affects biomass, C:N ratio, and spatial distribution of cover crop residue

Lowry, C. and D.C. Brainard. 2016. *Agronomy Journal* 108: 2433-2443.

STAFF OUTREACH

Finding & Acquiring Farmland

Brandt, K. January 26 -27, 2018. Northern Michigan Small Farms Conference. Acme, MI.

Weed Management for Small Scale Diversified Vegetable Operations

Geurkink, S., and D. Friedhiem. January 26 - 27, 2018. Northern Michigan Small Farms Conference. Acme, MI.

Study-A-Farm: Visit 20 Vegetable Farms in an Hour

Brandt, K. February 3, 2018. Michigan Family Farms Conference. Kalamazoo, MI.

Marketing and Retention Strategies to Attract and Keep Great Farm Workers

Brandt, K. February 7 - 8, 2018. Southwest Michigan Horticulture Days. Benton Harbor, MI.

Winter Scheduling for Hoophouse Production

Heflick, K. December 4 - 6, 2018. Great Lakes Fruit, Vegetable and Farm Market EXPO. Grand Rapids, MI.



OTHER PRESENTATIONS

Strip planting cover crops to improve performance of zone-tilled organic vegetables

Rangarajan, A., D.C. Brainard, R. Maher, M. McGrath, B. Caldwell and Z. Sexton. July 31 - August 3, 2018. American Society for Horticultural Science Annual Conference. Washington, DC.

Covering ground: A systems evaluation of between-row management strategies in organic plasticulture vegetable production

Tarrant, A. and Z.D. Hayden, D.C. Brainard and L. Tiemann. July 31 - August 3, 2018. American Society for Horticultural Science Annual Conference. Washington, DC.

Stacked in-row cultivation tools improve weed management and tool selectivity in carrots

Brainard, D.C., S.F.H. Tilton and C. Lee. August 21 - 24, 2018. 39th International Carrot Conference. Abstract 203. Madison, WI.

In-row mechanical cultivation: Can “cultivation tolerant” varieties improve selectivity?

Tilton, S.F.H., C. Lee and D.C. Brainard. August 21 - 24, 2018. 39th International Carrot Conference. Abstract 204. Madison, WI.



STUDENT PROJECTS

CSUS 433 Grant Writing

Addison Borlace, Matthew Diekman, Lauren Klein, Margo Mclain, Riley McMahon

Students drafted a grant proposal to fund a newly-designed wash-pack facility that would increase efficiency and improve food safety on the farm.

Member Retention in Community Supported Agriculture

Thomas Barfus, Sarah Hamming, Alexis Pascaris, Katie Pudduck

Students in CSUS Marketing 301 Community Engagement created a plan for increasing CSA member engagement, during distribution and throughout the week as members used the produce they got from the farm, in order to improve member retention from week to week.

Stem Meets STEM

William Vanmaele, Courtney Vanderhoof, Linda Lay, Caitlin Knedgen, Alex Darrow

Biosystems Engineering students designed and optimized a low-tech, automated germination chamber to reduce labor inputs. The germination chamber facilitates the efficient germination of seedlings for transplant production.

Wash Pack Process Optimization Prototype for Student Organic Farm (or for Small Scale Sustainable Farms)

Laura Danila, Zack Dutcher, Carson Eby, Emily Money

Mechanical Engineering students designed and built efficient, ergonomic, food safe, and scale-appropriate tools for our wash/pack facilities. They tested several prototypes of a greens harvesting container, a greens bubbler to gently agitate and wash salad greens, and a drill-powered salad spinner.

Cold Hardy Greens

Carly Drobny, David Chickering, Kody Carpenter, Luke Reese

Biosystems Engineering designed and implemented an internal row cover system to maximize efficiency and minimize labor intensity of utilizing the cover. The internal cover provides an extra layer of protection against low night-time temperatures during the winter, allowing for year round production at the SOF. The new cover can be extended and retracted by one person and the materials will be able to sustain the winter without breakage or tears.



Biosystems Engineering students stand near the low-tech, high efficiency germination chamber they designed for the farm.



OTHER COLLABORATIONS

University of Wisconsin Seed to Kitchen Collaborative

The Student Organic Farm grew 12 varieties of peppers and tomatoes in collaboration with this program, which connects plant breeders focused on organic systems to Midwest farmers and chefs, to create delicious, well-adapted vegetable varieties for local organic production.

MSU Campus Archaeology Club

This year, the Student Organic Farm collaborated with MSU Campus Archaeology Program researchers to highlight historical culinary relationships between MSU campus farming and dining. CAP found that the 1870s Boarding (dining) Hall regularly bought salsify from the “garden” or the “Horticulture Department.” To recognize this history, the SOF grew salsify to sell on campus and to distribute to our CSA members, providing each buyer with recipe and information cards written by the CAP about the crop’s history at MSU.

Pork Council Dinner

A group of bloggers working with the Michigan Pork Board and the National Pork Board came to the farm for a delicious and intimate farm-to-table experience with some of our staff and crew. We were able to interact with leaders of these agricultural organizations and discuss our work, mission and values. We enjoyed an incredible dinner of MSU-grown pork and Student Organic Farm produce prepared by MSU Culinary Services Executive Chef, Kurt Kwiatkowski.

Beginning Farmer Rancher Development Program Grant

We collaborated with Michigan Food and Farming Systems to write a USDA grant for the Beginning Farmer Rancher Development Program and to host 3 African Fellows who are working with small farmers.

Big Green Transplants

Big Green is national nonprofit building a healthier future for kids by introducing them to real food through a nationwide network of Learning Gardens and food literacy programs. In 2018 we supplied transplants to 145 Chicago Public School Learning Gardens through our longstanding partnership with Big Green.



FEAST IN THE FIELD

On a beautiful evening in late September, students, staff, and supporters of the Student Organic Farm gathered for our annual Feast In The Field Gala. The gala is an opportunity to **celebrate the incredible students** who are part of the farm and the climax of another successful season.

Guests enjoyed perfect weather, tunes from local blues band Zydecrunch, and a fabulous spread of appetizers, main courses, and desserts **made from ingredients grown on our farm**. Proceeds from the event went to scholarships for Farmer Field School attendees, Organic Farmer Training Program Participants, and one undergraduate crew member.

Farmer Field School Scholarships: awarded to farmers who attended our Farmer Field School workshops in 2018.

Larry and Faylene Owen Emerging Farmer Award and Vennie Gore Emerging Farmer Award: recognizing farmers for their demonstrated leadership, commitment to farming and promise as future farmers.

- Aliza Ghafari
- Ricki Oldenkamp
- Carly Sugar
- Danielle Brugnone
- Eric Rasch
- Mallory Mallone
- Carol Bontekoe

Clyde Pierce Scholarship: recognizing an exemplary undergraduate crew member.

- Abigail Kuplicki, Sophomore, Arts and Humanities and Food Science



Thank you to everyone who supported scholarships through attending!

Richard & Connie Crittenden
Mark J. Yepko
Terrie Fielden-Barry
Dr. & Mrs. Henry C. Barry
Bethany Mosshart -
Straightline*
Paul & Diane Thompson*
Robert Miller
Vance & Carolyn Baird
Carolyn Dulai
Venceslaus G. Gore*
Carolyn Texera
David R. McDowell
Carl Davidson
Susan Bonfiglio

Liz Freisen
Diane Wing
Helen Roffle
Bob & Mimi Patterson
Cindy Lounsbery
David J. Emig
Chuck Newsome
April Clobes - MSUFCU*
James W Dearing
Elsa Heenan
Pamela Cantin
Natalie S Davidson
Becky Jo Farrington
Kay White
George & Anne Bird*

College of Agriculture &
Natural Resources*
School of Hospitality
Business*
C.S. Mott Chair of
Sustainable Ag.*
Satish Udpa*
Melanie Foster
College of Engineering*
RISE Program*
Diane Byrum
Cindy Hughey
Norm Beauchamp
Jeff Shapiro
June Youatt

**Purchased table(s) of eight at the gala*

THANK YOU

STAFF

Katie Brandt
Denae Friedheim
Sarah Geurkink
Kate Heflick
Bayleigh Perry
Daniel Seggebruch

2018 UNDERGRADUATE CREW

Allison Aigner*
Cameron Andrews
Kellen Boyd*
David Chickering
Lexie Dalecke
Aryeh Davidson
Jaime Davidson
Brandon Denler*
Matt Diekman
John Eitner
Cody Gall
Degen Gembarowski*
Corrine Johnston**
Abigail Kuplicki
Lindsay Mensch*
Juan Perez
Courteney Roberts
Carmen Vandercook*
Lily Wallace**
Nicholas Wilson*

2018 OFTP PARTICIPANTS

Alec Beattie
Carol Bontekoe***
Danielle Brugnone
Aliza Ghafari***
Brenda Groff

Sean Heenan
Eric Huskinson
Ashley Kloote
Mallory Mallone
Michelle Maust***
Jessica Newsome***
Peter Okanigbuan
Ricki Oldenkamp
Eric Rasch***
Jeremy Grey Cloud Sparks
Carly Sugar

OFTP GUEST SPEAKERS

Joan O'Leary Johnson: Halmech Farm & Grainy Gals Farm
Leah McCullough: Lawn Gone Farm
Eric Hanson: MSU Researcher and professor of berry production
Eric Kampe: Ann Arbor Seed Company
Hannah Rose-Weber: The Land Loom
Noel Bielaczyc: Center for Regional Food Systems
Ben Werling: Vegetable Educator at MSU Extension
Mariel Borgman: MSU Extension Community Food Systems Educator
Whitney & Dan Belprez: Two Sparrows Farm
Elise and Allie Thorpe: Trillium Wood Farm
Meghan Milbraith: MSU Professor in Entomology, Michigan Pollinator Initiative
Sarah Longstreth: Good Stead Farm
Joannée DeBruhl: Stone Coop Farm

KEY

*Graduated in 2018

**Recipient of ASHS Collegiate Scholars Award

***Graduated with honors

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