

Sprout!

community • sustainability • edibility

What We Accomplished This Year:

- Expanded the garden (see below) to about 4,420 square feet of usable land.
- Grew:
 - Vegetables: cucumbers, hot peppers, eggplants, zucchinis, squash, pumpkins, watermelon, and tomatoes.
 - Herbs: basil, lemon verbena, and spearmint.
- Vegetables and Basil:
 - Sold 109lbs to Dining Services.
 - Donated vegetables to Earth House, 360 House, faculty, and staff.
 - Used large portion of the crop for dishes for Sproutfest! and Harvestfest.
- Lemon Verbena and Spearmint:
 - Sold a total of 65 bags of tea to the Blue Camel Café.
- Sproutfest!:
 - Made zucchini bread, cucumber soup, salsa, baba ganoush, roasted pumpkin seeds, squash apple soup
 - Hosted faculty and staff to Earth House on Friday, October 6th.
- Harvestfest:
 - Made hot cider, squash apple soup, and zucchini bread and sold the last of our vegetables.

Looking Ahead:

- F.R.E.S.H. New London;
 - Creating an internship with them over the summer through CELS and/or OVCS. Intern(s) will work with them while also getting time to work on our garden as well.
 - Other initiatives with them during the school year.
- Education:
 - Events for the campus and New London community.
 - Involve CC and New London classes (through the Science Educators Group) with the garden.
 - Educate the student body about sustainable living and the importance of local and sustainable foods in meeting that end.

- Fiddleheads Food Coop that is just starting up. We hope to work with them and the other local farmers involved to sell products to them, while possibly bringing local vegetables to the dining halls on campus.
- MTVu Ecomagination Challenge entry entitled “Conservation, Composting, Community: A Holistic Approach”
 - Will allow us to work more with F.R.E.S.H. and other local farmers
 - Compost about 8% of the 17,000lbs of food waste produced every week on campus.
 - See nutrients come full circle.
 - Educate the student body about composting and local produce.
 - Possibly make JA and Freeman Dining Halls “sustainable” through the use of local foods and composting.
 - Website: we are currently working on a website that should be going up late this year or early 2007.
- Build a shed at the garden to hold tools, etc.
- Expand the garden Further.

Commentary:

We accomplished a tremendous amount this year. With last year’s expansion we were able to sell many more vegetables, donate many to the campus community, and prepare dishes for Sproutfest! and Harvestfest. Selling our brand of Communithea herbs at the Blue Camel Café has been unexpectedly popular and a great way to get our name out. We have made important connections with faculty, staff, and groups on campus and well as the New London community.

In the coming year we are expecting big things. We will be producing many more vegetables and herbs. We will also be putting up a website and putting together more educational initiatives.

I would like to say many thank you’s the people that have been a huge help over the past semester. All the students who worked really hard weeding, harvesting, and expanding the garden. Especially, Elizabeth Parillo and Jim Luce and his crew who were an incredible help this past summer and continue to be now. Bryan Connolly has also been a tremendous help with his thorough knowledge of organic agriculture and botany. Thank you to the seniors to graduated last year: Anne Lind, Randy Jones, and Alaya Mourning. Thank you as well to Holly Camerota who has been a huge supporter and a great help to us as well.