2013 Annual Report
Fostering Collaborative Leadership, Empowering Students, Creating a Sustainable Food System at the University of Michigan
“I have great faith in a seed. Convince me that you have a seed there, and I am prepared to expect wonders.”

Henry David Thoreau, 1860

UMSFP Mission

The UM Sustainable Food Program fosters collaborative leadership that empowers students to create a sustainable food system at the University of Michigan while becoming change agents for a vibrant planet. To further this mission, the UMSFP focuses effort in three specific areas:

1. Developing responsible citizens and leaders by facilitating formal and informal education on sustainable food topics
2. Strengthening communities through collaborative programming and outreach
3. Growing sustainable food that supports the well-being of people and the environment at the University of Michigan and beyond
From the Leadership Team

Facilitate education, build community, and grow food. That’s what we do at UMSFP. We are proud to say that in 2013, we did this for our first full school year and calendar year of existence.

This year brought both transitions and tremendous growth. All aspects of the program are driven by student leaders on their way to becoming, or already acting as, change agents for a vibrant planet. The stories and programs highlighted in this report exemplify the type of work that these student leaders are carrying out. They have changed the way we do sustainable food at U of M and are carrying that work out into communities through service and outreach. We are positive that they will continue to do so in the future through diverse career paths connected to all aspects of food.

As we join the growing sustainable food movement across campuses and communities worldwide, we are eager to become the Leaders and Best in education, community, and food production. With support from within the U of M and the Ann Arbor community, 2013 brought us closer to that reality. We hope this report will reflect at least a portion of the hard work and dedication we have seen from students across campus this year.

Warmly yours,
UMSFP Leadership Team

Diana Bach
Oren Brandvain
Mariel Borgman
Hannah Gingrich
Rachael Gingrich
Allyson Green
Sammie Levin
Becca Liebschutz
Samantha Miller
Emily Canosa
UMSFP in 2013 Points of Pride

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<th>JANUARY</th>
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<tr>
<td>UMSFP Presents to Margot Finn’s “Much Depends on Dinner” Class</td>
<td>UMSFP Presents at The Michigan Seminars in Florida</td>
<td>First sale of UM Campus Farm produce through Student Food Co.</td>
<td>Volunteers at the Planet Blue Ambassadors Appreciation Day plant a “potato snake” at the Campus Farm</td>
<td>U of M Native American Student Association Tree Planting at the Campus Farm (in memorium to Arthur Brant)</td>
<td>SNRE Masters Projec team presents final project to a room full of supporters in Kale to the Victors shirts!</td>
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- Second SNRE Masters Project Recruited
- New SNRE Masters Project forms to work on Education and Community at the Campus Farm
- UMSFP and Matthaei Botanical Gardens awarded $25,000 Transforming Learning for Third Century Quick Wins Grant
- UMSFP Leadership Handbook and Business Plan Completed
Gardens are flourishing at the Ginsberg Center, School of Public Health, and Outdoor Adventures! The Campus Farm Looks like a farm!

ASHE Conference- Campus Farm MP team presented

UMSFP gives webinar with Campus Farmers International on building institutional support

Second Annual UMSFP Harvest Festival

Student Food Co. begins regularly selling produce from UM Campus Farm

UMSFP hires Emily Canosa as Program Manager!
Education + Community
In 2013 UMSFP connected with students and faculty from all areas of U-M, including graduate and undergraduate programs in the College of LS&A, College of Engineering, School of Art & Design, and the School of Natural Resources. Here are some highlights:

**On Campus**

Students in Professor Shriberg’s ENVIRON 391: Sustainability and the Campus examined the potential for Permaculture curriculum at U-M.

Students in Professor Zint’s ENVIRON 211: Social Sciences & Environmental Problems course took a critical look at UMSFP’s communication structure and provided recommendations for strengthening the organization’s community presence.

**On the Farm**

In Professor Stan Jones’ NRE 688: 2nd Year Landscape Architecture Studio students looked beyond the snow-covered landscape to envision a blossoming Campus Farm space.

Students in Lorelle Meadows ENGR 100.008: Engineers Making a Difference course visited the Campus Farm early in the fall to build a deeper understanding of what it takes to grow food in anticipation of their semester project.

13 Class Collaborations

612 Hours of Course Contact

38 Student Projects
Institutionalizing Sustainable Food: Creation and Implementation of the UM Sustainable Food Program
Elizabeth Dengate, Allyson Green, Lindsey MacDonald, Jerry Tyrell
2012-2013

Starting in February 2012, the first UMSFP Master’s Project team worked to harness existing energy around sustainable food systems at U-M through the development of the UM Sustainable Food Program and UM Campus Farm. Over the course of their fourteen month project, the team worked with constant energy and passion to develop the infrastructure of UMSFP, sow the first seeds at the campus farm, and lay out a plan for the continuation of the program for years to come. The team completed their project in April 2013.

Education and Community at the UM Campus Farm
Ryan Gourley, Mariel Borgman, Dana Burnette, Sara Cole, Meaghan Guckian, Meghan Jacokes, Stephanie Smith
2013-2014

In succession with the completion of the first UMSFP Master’s Project, the current UMSFP project team is working to expand education and build community at the UM Campus Farm. The team is working towards several deliverables including: a Living Learning Laboratory Program and online interface, educational signage, a logo and branding strategy for the Farm, and a framework for evaluating the Farm’s impacts on the campus and surrounding communities. The team will complete their project in April 2014.
UMSFP in the Community

Throughout 2013, UMSFP participated in a number of community events that helped U-M students, faculty and staff interact with the greater SE Michigan food community. These events helped grow partnerships and cultivate new energy behind the transformation of our local food systems.

At the 5th Annual Local Food Summit, Lindsey MacDonald and Lauren Beriont presented on UMSFP. Lindsey gave a general overview of UMSFP and detailed its history, mission, and vision for the future while the pair facilitated discussions on social justice and bridging the gap between the university and farmers.

National Association for the Advancement of Sustainability in Higher Education: This October, the Education and Community at the UM Campus Farm Master’s project team gave a presentation titled “A Rooted University: Growing Resiliency, Community, and Engaged Food Citizens.”

Earth Week: In April, UMSFP worked with the Environmental Issues Commission to help coordinate Food Day events. Member Groups set up educational tables on the Diag for the day, and senior Lianna Bowman spearheaded the creation of a large demonstration tree that was later marched to a FestiFools celebration.

A2Sharing Summit: To build awareness of the farm within the local community, A2Share hosted the first annual Ann Arbor Sharing Summit at the Campus Farm and Matthaei Botanical Gardens in August. One of the Campus Farm Master’s Project group members, Ryan Gourley, founded the organization in 2013 to support and expand the local sharing and solidarity economy.

Welcome Week: To introduce new UM students to the Farm and Matthaei Botanical Gardens, the Campus Farm hosted an open house during Welcome Week. At this carnival-style event, students picked their own vegetables, explored food related and sustainability courses, watched (and tasted) a dorm-room cooking demonstration featuring farm chard, and picked herbs.
UMSFP Member Groups
Cultivating Community

CC works to empower and educate UM students through hands-on organic gardening, community outreach, and volunteer activities. This year they continued to get their hands dirty in their demonstration garden at the Ginsberg Center. Additional programs included learning poultry-care on a local Tour de Coop, picking berries at local farms, and gardening with kids in Detroit through an ongoing partnership with Focus:HOPE and Summer in the City.
Friends of the Campus Farm

Friends of the Campus Farm experienced all kinds of growth in 2013... and not just in vegetables! The number of regular weekly volunteers grew from 15 in the spring to upwards of 40 in the fall, and new student leaders are stepping up to help meet this group’s mission of supporting the on-the-ground work at the campus farm.
1900+ Volunteer Hours Logged at the Farm

.25 Acres in Cultivation

559 Lbs of Produce Donated to Food Gatherers
Food Recovery Network at Michigan

2013 marked Food Recovery Network at Michigan’s first year of recoveries, an effort that has resulted in over 5,000 pounds of food recovered to date! Over the course of the year, FRN at Michigan operated daily recoveries during Fall and Winter semesters, expanded to two dining halls, hosted multiple awareness events, and grew its volunteer base to over 50 strong. In addition, FRN at Michigan has procured funding from Planet Blue Innovation Fund to continue expansion to additional dining halls and is excited to continue our relationship with UM Dining Services and Washtenaw County’s Food Gatherers in the coming semesters.
5,215 Lbs. of Food Diverted from Landfill

50+ Active Student Volunteers

2 Cafeterias in FRNs Rotation
UMBees

This year, 2013, marked the second year in the history of the UMBees student group. UMBees’ mission is to “promote, protect, and propagate honeybees.” Students spent the early winter months building honeybee hives in anticipation of spring. In April, a colony of honeybees and beekeeping equipment was donated to UMBees and placed in the new Honeybee Sanctuary at the Campus Farm. The colony thrived so much that the team decided to split the original hive into three!

In late summer, the UMBees came face-to-face with colony collapse disorder, as a serious virus spread by the Varroa mite fell upon the bees. From this sobering experience, the group marched on with one healthy hive remaining at the Honeybee Sanctuary. As the chilly October winds started to blow, the students tucked the bees in for the winter, surrounding the hives with hay bales for warmth and protection.

Once the bees were cozied up with their honey to feed them throughout the long Michigan winter, the students sampled a few tastes of the delicious honey and crafted candles and lip balm from beeswax to sell during their annual Valentine’s Day fundraiser.
Ann Arbor Student Food Co.

The Student Food Co. (SFCo.) is a non-profit, student-run produce stand. SFCo sells fresh and affordable fruits and vegetables at the University of Michigan. Produce is consciously sourced from Ann Arbor distributor, Frog Holler.

This year SFCo. began hand-picking vegetables such as swiss chard, yellow squash and kale from the Campus Farm, thus providing a direct connection between the farm and campus life. SFCo. has continued to make fresh produce accessible to students this year at Ingall’s Mall during the warmer months and Haven Hall in the winter. Vegetables can be preordered online or purchased at the stand for cash or credit, giving students a variety of payment options.
Michigan Sustainable Foods Initiative

MSFI aims to cultivate awareness of sustainable food on campus through education, service, and hands-on experience. In their February 2013 Local Foods Banquet more than 100 students shared stories and experiences relevant to sustainable food. In spring, a brave group learned about vermicomposting at Project Grow’s worm farm operation. MSFI engaged students in mindful eating while visiting U-Pick farms and orchards, cooking with the fruits of their labor, volunteering at Hand Sown Farm, the Michigan Urban Farming Initiative, and Selma Cafe, hosting workshops on seed sprouting and cheesemaking; and screening a food documentary. MSFI runs a weekly blog with recipes, cooking tutorials, and news articles. http://michigansustainablefoodsinitiative.blogspot.com
Outdoor Adventures Garden

Outdoor Adventures Garden (OAG) affords students outdoor education and recreation opportunities. The OAG serves to strengthen the community of Outdoor Adventures trip leaders. One of the goals of the OAG is to present opportunities for outdoor recreation trip participants to understand where their food came from. The OAG is an opportunity to develop an environmental consciousness within the trip participants with specific regard to the food they are eating on their trips. The OAG was bountiful this past summer, serving to supplement meals for two First Ascent freshmen orientation trips (vegetables went backpacking and canoeing!) and numerous other student trips throughout the fall.
Permaculture Design Team

Permaculture Design Team (PDT) is dedicated to integrating permaculture, “permanent agriculture,” principles into the campus landscape. The PDT works with professional research and design company Chiwara Permaculture and other local organizations to promote permaculture education and implementation. In 2013 the PDT helped design a permaculture garden at King Elementary School in Ann Arbor and used that garden to teach relevant lessons to 5th grade students. Moving forward in coming years, the PDT would like to create a permaculture based garden somewhere on campus and hopes to facilitate the beginnings of opportunities for UM students to take more permaculture related coursework.
Student Advocates for Nutrition

Student Advocates for Nutrition (SAN) members promote nutrition and healthy eating, grow food in the courtyard at the school of Public Health, and advocate for sustainable food systems.

In 2013, the School of Public Health garden produced a rainbow of produce and became a classroom as SAN coordinated opportunities for students to learn about gardening. Students created the monthly ‘Food for Thought Newsletter,’ which served as a medium for students to share their knowledge about nutrition and exercise. SAN raised awareness about food insecurity in the community on Food Day by fundraising for Food Gatherers as well as distributing cost-conscious healthy recipes to students. SAN prepared students for careers in food and nutrition through professional development activities such as the Michigan Academy of Nutrition and Dietetics Fall conference in Bay City and a panel discussion of Registered Dietitians. Over the summer, SAN started a summer book club and read Salt Sugar Fat by Michael Moss and Cooked by Michael Pollan. In the fall, book club transformed into a monthly round table discussions about current and controversial topics in nutrition.
Consortium on Agriculture Food and the Environment

Consortium on Agriculture Food and the Environment (CAFE) had a successful year of career and networking events for U of M students. In 2013 CAFE hosted the second annual Sustainable Food Career Symposium, the major event of the year. Over 100 students and community members attended the symposium and approximately 16 panel speakers discussed different aspects of careers related to food sustainability. CAFE has been evolving as a UMSFP member group and is excited to be exploring new ways of bringing career opportunities to U of M students.
We are thrilled to announce that 2014 is going to be a good year! With support from funders, partners, our Program Manager, and our Advisory Board, the next crop of student leaders is ready to take the reins and move sustainable food forward at UM and beyond!

Thank You For Your Support!

Coming from a year of transitions and growth, positioned to capitalize on momentum spreading across campus, and ready to celebrate and partner with the already strong efforts of faculty towards a formal academic program in sustainable food systems—2014 is going to be a good year! With support from funders, partners, our Program Manager, and our Advisory Board, the next crop of student leaders is ready to take the reins and move sustainable food forward at UM and beyond!