

OWU Campus Gardens & Food: Fall 2017-Spring 2018

Ideas: JBK: Garden Meeting Wed Nov. 8

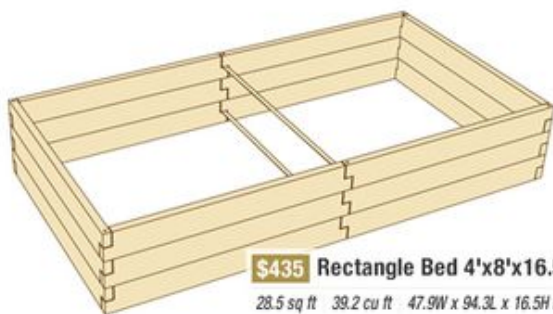
options:

- 1) Along Liberty, between Spring and Rowland (water?)
- 2) Along Spring, behind private house on corner (of Spring and Washington) (water?)
- 3) Smaller garden boxes built on shipping pallets so they can be moved (does OWU have a fork lift?)
- 4) Dumpster garden (low, construction dumpster) on street (can be moved). Decorate.
- 4) Collaborate with city and a garden in the city park across from the SLUs
- 5) Collaborate with firefighters (they are around and can maintain when students can't)
- 6)

OWU Property, Central Campus Area

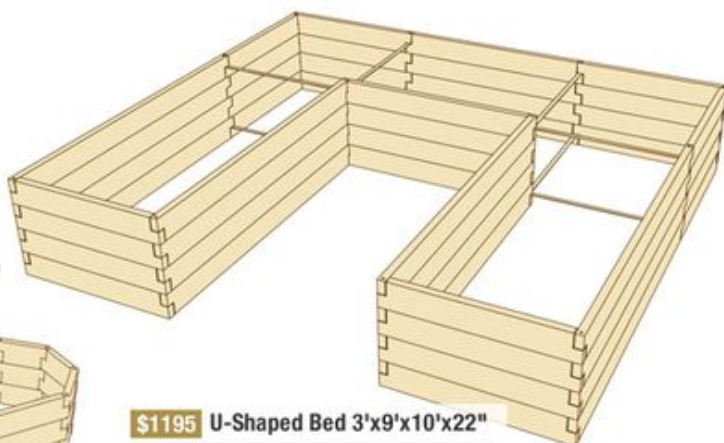






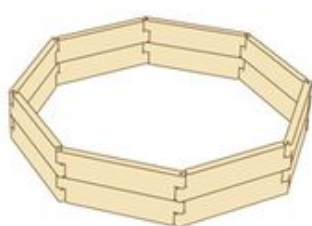
\$435 Rectangle Bed 4'x8'x16.5"

28.5 sq ft 39.2 cu ft 47.9W x 94.3L x 16.5H in



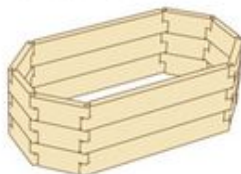
\$1195 U-Shaped Bed 3'x9'x10'x22"

57.5 sq ft 105.4 cu ft 35.7W x 105.6L x 116.2L x 22H in



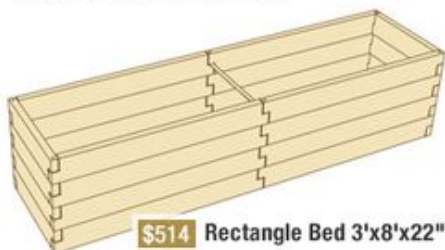
\$193 Octagon Bed 4.5'x4.5'x11"

5.3 W x 55.3 L x 11H in 16.3 sq ft 15 cu ft



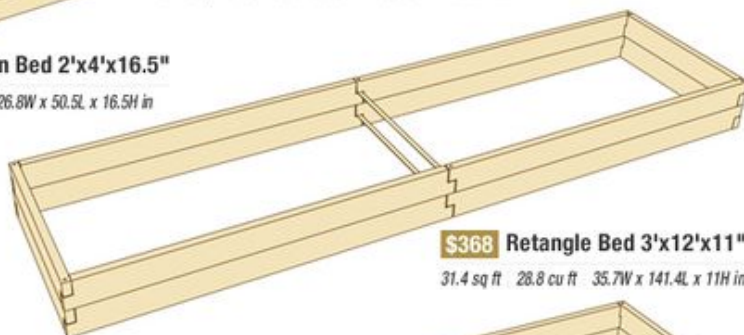
\$231 Octagon Bed 2'x4'x16.5"

7.4 sq ft 10.2 cu ft 26.8W x 50.5L x 16.5H in



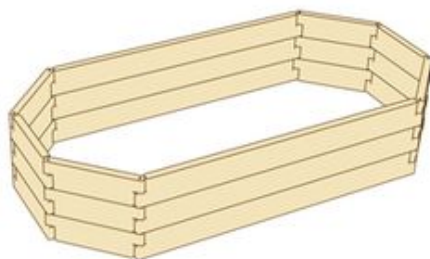
\$514 Rectangle Bed 3'x8'x22"

20.7 sq ft 38 cu ft 35.7W x 94.3L x 22H in



\$368 Rectangle Bed 3'x12'x11"

31.4 sq ft 28.8 cu ft 35.7W x 141.4L x 11H in



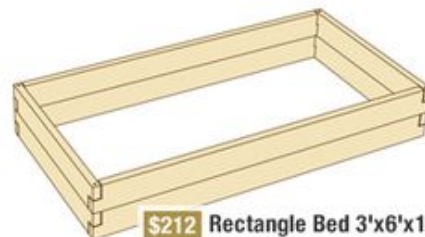
\$355 Octagon Bed 3.5'x7'x16.5"

19.9 sq ft 27.4 cu ft 41.3W x 82.9L x 16.5H in



\$292 Hexagon Bed 3.5'x6'x16.5"

14.5 sq ft 20 cu ft 39.7W x 70.4L x 16.5H in



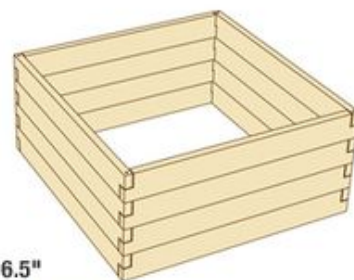
\$212 Rectangle Bed 3'x6'x11"

15.5 sq ft 14.3 cu ft 35.7W x 71.5L x 11H in



\$203 Rectangle Bed 2'x4'x16.5"

6.5 sq ft 8.9 cu ft 23.8W x 47.9L x 16.5H in



\$374 Square Bed 4'x4'x22"

14.0 sq ft 25.7 cu ft 47.9W x 47.9L x 22H in



\$651 L-Shaped Bed 3'x9'x9'x16.5"

39.2 sq ft 53.9 cu ft 35.7W x 105.6L x 105.6L x 16.5H in



\$221 Hexagon Bed 2.5'x3'x22"

4.5 sq ft 8.2 cu ft 29.7W x 34.6L x 22H in



\$125 Square Bed 2'x2'x16.5"

3 sq ft 4.1 cu ft 23.8W x 23.8L x 16.5H in



Food Collaboration Charter: Spring 2017

The following is an outline of the commitment between the three organizations. Those involved commit to attempting and working towards the components written below in some capacity. These components represent the interests of all those involved in the food collaboration charter.

Organizations:

Ohio Wesleyan University
Methodist Theological School of Ohio Seminary Hill Farm
Stratford Ecological Center

Contacts:

Tadd Peterson and Noel Deeher (MTSO)
April Hoy and Jeff Dickinson (Stratford)
Chris Fink, Laurie Anderson, and John Krygier (OWU)

Goal: Form Region Food Collaboration by 2017

Collaboration between OWU, MTSO, and Stratford will enhance local food use, food studies, and the campus garden. A permanent garden structure will be developed from the three and will be overseen by a funded position. The collaboration will involve many hands-on student projects and will integrate the food studies minor.

Components:

1. Food studies education through internships and other opportunities
 - a. Part of food minor and food track of environmental studies major
 - b. Stratford opportunities
 - i. Semester course credit internships - 8 hours per week (8 positions)
 - ii. Pre-internship research/directed readings option
 - c. MTSO opportunities
 - i. Semester course credit internships - 8 hours per week (4 positions)
 - ii. Pre-internship research/directed reading option
 - iii. Summer internship with housing (4 positions)
2. Food purchasing charter
 - a. Chartwells increases regional foods and hyperlocal foods through business with yellowbird food network
 - i. 20% hyperlocal by 2020 plus 1% local increase each year
 - b. Will have local food salad bar with localities labeled
3. Student and community garden
 - a. Develop sustainable plan for garden
 - i. Developed with help from Tadd and Noel at MTSO and someone at Stratford, with students (Geog 499 and others) from multiple disciplines
 - ii. Find place for 50x50 plot well hidden but accessible
 - iii. Utilize and place greenhouse?
 - iv. Seek grant funding for student and expertise stipends
 - v. 0.25 credit practicum garden course (through HHK or ENVS)
 - vi. Compost from Alix Templeman
 - vii. Engage community members to learn and utilize the garden
 - viii. Those involved after creation:

1. Overseer and main work- Stipend students and paid summer students
2. Workers- 0.25 course students and community members
3. Expertise- Stratford, MTSO, OWU faculty

4. Food fair

- a. Food fair during green week
 - i. Cooking class
 - ii. Campus farmers market
 - iii. Information sessions/ booths from local organizations including MTSO and Stratford
 - iv. Garden Work/Tours

SLU Community Garden Proposal (Fall 2017)

Garden Details:

- 2 8x4 foot raised garden beds
 - These beds will be built by weather proofed wood, metal corner brackets, and screws (see budget). Drills, saws, and other tools will be provided by Buildings and Grounds.
 - PVC pipes will be used to create an arch structure to hang bird netting from. 10 foot PVC pipes of 2" diameter will be cut into three 3 foot lengths and 90 degree PVC elbows will fasten the 3 PVC pipes into an arch. There will be 3 arches for each 8x4 foot raised bed. In total, there will be 6 arches built. From these arches, we will hang bird netting. This will help prevent birds, squirrels and other pests from raiding the garden.
 - These raised garden beds will be constructed by the SLU community, and the newly constructed beds will be painted with white paint, acrylic paint, and sealed for protection by the students across campus(see budget).
- 4 raised beds from the original community garden by Perkins observatory
 - These beds will also be painted and sealed by the SLU community.
 - Buildings and Grounds will not be involved in moving these raised beds from the original community garden to its new location.
- These beds will be placed directly to the side of the Peace and Justice House at 94B Rowland Avenue
 - This has received positive support from Residential Life, Buildings and Grounds, and other university administration, and all parties are aware of the plans and placement of the garden.
- Plants:
 - We have sent out a survey to students interested in the garden so we can get student input for the plants we grow.

Garden Management:

- The garden will be managed by the SLU community, and moderators will work each academic year to ensure its success along with SLU residents, ResLife, and various clubs on campus such as the Environment and Wildlife Club and Young Democratic Socialists of America.
- The garden will follow this general timeline:
 - During the week of March 19-24, the SLU community will host a kick-off party for the garden.
 - Pre-cut, whitewashed pieces of wood will be outside (weather location: P&J) for members of the SLU and campus community to decorate the raised gardening beds.
 - Once dry, more experienced members will work to construct the garden beds, and other volunteers will help fill the beds with soil (see budget) and compost from the SLU compost bins.
 - SLU members and other members of the campus community will begin to plant cold-weather crops, and as it gets warmer, more plants will be added to the garden during general work times.
 - SLU residents will start plants and seeds in the windowsills of Peace and Justice, and transplant them to the garden outside as it warms.

- After the initial kick-off week for the garden, the SLUs will host workdays each subsequent weekend from March 24, 2018 - April 31, 2018. Times and days for garden work will be determined based on availability of interested students.
- During this period, we will be seeking interested faculty, staff, and students who could take care of the garden over summer break.
 - Vegetables and herbs from the garden will be donated to the Chaplain's food pantry for students on campus over the summer.
 - Volunteers can take and eat fresh vegetables, as well.
- Those working on the garden will have first preference to the vegetables, and SLUs will work to redistribute surplus vegetables to other students, faculty, and staff on campus so as many people can benefit from the garden as possible.

Summer Maintenance of the Campus Garden:

Working with May Move Out, we have installed a donated mini-fridge in the Chaplain's Office Food Pantry for fresh produce from the garden to be added to the pantry over the summer. This will help serve an important need students face over the summer living in a food desert without access to a car. In order for this initiative to be successful, the Chaplain's Office has agreed to create a small, part-time position for a student to be paid \$20/week to care for the garden and deliver vegetables to the food pantry. Chaplain Jon Powers will either use funds from the Chaplain's and Service Learning Offices for this position or pay the student worker out of pocket.

The worker would do the following:

- Regularly water the garden to ensure the health and growth of plants. Buildings and Grounds will ensure that the student has access to a water source, such as a hose or rain barrel in close proximity to the garden, in order to water the plants.
- Regularly harvest ripe produce and deliver them to the Chaplain's Office's Food Pantry.
- Apply organic fertilizer on a schedule to the plants.
- Weed and maintain the overall physical appearance and health of the garden.

This position would begin the week of May 12, 2018 and would end the week of August 19, 2018 when students begin to arrive on campus. This position would last 16 weeks, and the student would in total be paid \$320 for their work. The SLUs would work to take over management of the garden during the school year, and the summer food pantry program and student worker position would be repeated yearly. If students do not use the fresh produce to a great extent, the produce could also be donated to other organizations in Delaware, such as the Common Ground Free Store or Andrews House.

Having a paid position will give a student incentive to maintain the garden, and it would help students who work on campus over the summer and struggle financially. Additionally, outside people, like Miranda Anthony, could be hired who are equally capable and deserving of such a job. This would also help make the garden a responsibility for students and young adults rather than a burden for staff.

A Note on Garden Maintenance

All individuals, groups, and organizations involved with the creation and maintenance of this garden understand and agree that the garden will be removed if it is not well maintained to the standards of the Small Living Unit donors, Residential Life, and/or the Ohio Wesleyan Administration.

Rationale for a New Campus Garden:

- The campus garden, located by Perkins Observatory, has been mismanaged for years, and the garden is under no sort of management that allows students to garden regularly. A garden that will be managed in partnership with SLUs will have a stronger potential for success, as students can take on the management and care of the garden as house projects. Additionally, students throughout campus will know confidently who manages the garden and can refer to SLUs for information on how to get involved.
- This garden serves as an opportunity for students to learn about gardening and self-sufficiency, and brings locally grown foods to students on campus over the summer, SLUs, and those who participate in the garden. This will align with Ohio Wesleyan's Sustainability Plan goal of "5% yearly growth in student sustainability involvement" (OWU Sustainability Plan 1).
- This garden will provide an opportunity for those not living in SLUs to become more involved in SLU life, an issue that WCSA has been seeking to address. This is due to the proximity of the garden to SLUs, particularly Peace and Justice, and SLU partnerships with the garden via house projects. This will also provide an opportunity for interested students to garden without having to commit to an activity course.
- Additional fundraising for this project will come through SLU house funds, crowd funding, involvement of other clubs and campus organizations, such as the BOMI Club, the Chaplain's Office, Environment and Wildlife Club, Young Democratic Socialists of America Club, and the Service Learning Office.

Fundraising Ideas:

- Use of crowdfunding and appeal to alumni to help build the garden.
- Use of the Small Grant Program.
- Use of house fund donations from Small Living Units.
- Seeds, starters, and other perennial plants to be donated by faculty, staff, and students. Will solicit such donations from the BOMI department and club, as well.
- Will ask Chaplain's Office and Service Learning Office for paint donations (they have a lot in storage).

Perennial Gardens Project Spring 2017

Larynn Cutshaw & Maddy Coalmer

The perennial gardens project was introduced as a way to increase sustainability efforts on campus, earn revenue to support a sustainability coordinator, and increase gardening and outdoor education for students. We have found that the majority of the plants on campus are for aesthetic purposes and are maintained by a hired company by the university. As a way to have a low-maintenance educational experience, we proposed the perennial gardens project.

Larynn and Maddy explored campus searching for locations that are a little bit off the beaten path, in order to stealthily place perennial gardens out of sight and touch of campus visitors. After our adventures, we had compiled a campus map with proposed locations for the perennial gardens. The locations include:

- 1.) Along the tree/brush line near the tennis courts
- 2.) Behind B&G building, if space permits
- 3.) Behind Meek Aquatic Center
- 4.) Along the back treeline of the Jay Martin Soccer Complex
- 5.) Old P&J's yard, behind the Student Observatory, and a lean-to greenhouse constructed off of the maintenance garage in the Stuy parking lot
- 6.) Monnett Garden plots
- 7.) Following the Delaware Run creek bed
- 8.) Northern treeline of Selby Stadium



9.) Treeline of the discus throwing field
Figure 1. OWU owned parcels and proposed perennial garden locations.

Perennial plants selected include: asparagus (*Asparagus officinalis*), mint (*Mentha* spp.), black raspberry bushes (*Rubus occidentalis*), red raspberry bushes (*Rubus idaeus*), and possibly kale (*Brassica oleracea* var. *sabellica*). These plants were selected due to low, long-term maintenance and based off of the soil and drainage conditions of the selected locations. Asparagus needs to be

planted in a well drained soil, therefore we thought it would be best to place it along the tree line surrounding the tennis courts. The berry bushes would most likely successfully grow behind Meek Aquatic Center due to their sprawling and often unkempt appearance. Mint and kale are both able to be grown in less selective places, and could be placed at nearly any of the locations. The plan is to sell the harvested crops to either OWU's dining services (Chartwells) or to Yellowbird Foodshed CSA, a local foodshed organization, in order to provide funding for a sustainability coordinator on campus.

The proposal was first sent to the Botany/Microbiology professors, who offered suggestions for a successful garden and additionally shared their support for the proposal. A final copy of the proposal was sent to Buildings & Grounds coordinator Peter Schantz on the morning of April 19, 2017. We had asked their consideration for this proposal, approval, and to meet in person to discuss the project. Neither Larynn or Maddy has received a response from Peter or any other member from Buildings and Grounds as of the end of the semester.

Peter can be reached through his OWU email, pkschant@owu.edu. We do not have a phone number to contact him directly. However, Buildings and Grounds can be contacted by email at bgowu@owu.edu or by phone number at 740-368-3400.

Both the final copy of the perennial garden proposal and the OWU parcel map can be found within GEOG499 Spring 2017 folder for the Food Collaboration projects. The goals from this project also coincide with the goals from the Garden Activity Courses and the Foodshed Initiatives. Although there is a pre-existing campus garden by the Student Observatory on campus, there has not been a long-term success rate at maintaining the garden. As a result, garden activity courses were proposed by Emily Howald as a way to increase campus involvement within the gardens. The classes would help maintain the gardens long-term, as it is an issue now of people graduating and leaving the projects behind.

Within the campus gardens, edible plants could be planted in order to increase food stability and sustainability on campus. The same plants from the perennial garden proposal could be incorporated within this campus garden as well. Larynn and Maddy reached out to prospective students for the garden activity courses and received high interest, if the class was offered at reasonable times.

Overall, the perennial gardens received positive feedback from the Botany/Microbiology faculty, showing that the proposal is realistic and within OWU's capabilities. The one downside, as of now, is the lack of responses from Building and Grounds and Peter Schantz. We hope that this was just reflective of their busy schedules at the end of the semester, rather than a reflection of their disapproval of the proposal.

As for the future, we would suggest contacting Building and Grounds again, especially toward the beginning of the semester. This would allow for ample time to meet and plan for the implementation of the gardens on campus. Additionally, if the garden would to be approved and supported by Buildings and Grounds, it would be beneficial to contact WSCA for funding, or even apply for a SIP grant through the OWU Connection.

Permaculture Species for OWU: Dustin Braden, Fall 2017

Canopy Trees

American Persimmon (Fruits after 5 years) *J Tolerant*

Mulberry (Fruits after 5 years) *J Tolerant*

Sweet Chestnut (Nuts around 3 years) *J Susceptible*

Black Walnut (Nuts around 7 years) *J Producer*

Hardy Pecan (Nuts around 7 years) *J Producer*

Midstory Trees

Paw Paw *Needs gene diversity, great in shade, J Tolerant*

Plum *Hardy, J Susceptible*

Pear *Full sunlight, J Susceptible*

Service berry *Birds love it, delicious, J Tolerant*

Shrub Layer

Blackberry (Can come thornless, thorns great for natural fence) *J Susceptible*

Blueberry *Acidic soil, J Susceptible*

Goji berry *Grows quickly, unique and delicious, J Tolerant*

Elderberry *Fruit, birds love it, J Tolerant*

Gooseberry *Produces in shade, J Tolerant*

Hazelnut (Nuts in around 3 years) *Produces in shade, J Tolerant*

Raspberry (Thorns great for natural fence) *J Tolerant*

Herbaceous Layer

Many, many, many options. Discuss potentials. This section would be things like mint.

J refers to Juglone, a substance toxic to many plants that some allelopathic plants produce. Any plant listed as J Susceptible needs to be planted at least 50' away from any plant that is a J Producer or else it will be killed by Juglone. Any plant listed as J Tolerant is tolerant to the chemical and shows little or no change when planted near a tree that secretes this substance. The two producers I have included on this list are black walnut and hardy pecan which we could easily not plant and avoid the problem entirely, or we could avoid planting J Susceptible plants.

Honda Foundation: Fall 2016 Proposal (last edit, JBK Nov 10, 2016)
Gardening Matters

Fields of Interest: Community and economic development, education, environment

Population groups: Academics, children and youth, economically disadvantaged / low-income people, students

List the specific areas (with amounts) where Honda's money would be used

List any secured funding sources for this project or program

List any pending funding sources for this project or program

Explain how your organization plans to sustain the project or program beyond the grant period

One potential source of income for maintaining the program are OWU's numerous sources of funds for student engagement including funds for student organizations, student grant opportunities, assistantship programs, and summer funding. A second potential source of income is the sale of longer-term, low maintenance crops such as mint and asparagus planted as part of our proposed program.

Describe your project or program (250 words)

Comprising a community with a substantial food-insecure population, a service-oriented university with a growing number of students and faculty engaged in food/farm research and internships (including a new Food Minor program, campus garden and food sustainability efforts), established Cooking Matters and Food Recovery Network programs focused on the food insecure, and two community farms (Seminary Hill and Stratford farms) with similar goals as OWU, we request funds for a Gardening Matters program. Modeled after the successful Cooking Matters program at OWU, the proposed program extends to encompass growing food. Experts at Seminary Hill and Stratford farms will collaborate with OWU students to offer a three tiered approach to growing food, aimed at members of the food-insecure population of Delaware, Ohio. Gardening instruction includes a regular growing season course (April to November), two shorter growing season courses (early crops, April to May; late crops, August to November), and a relatively brief course on establishing longer-term, low-maintenance perennial crops including mint, asparagus, rhubarb, and raspberries. Food grown will be used in Cooking Matters courses, used by the participants, supplied to OWU's food service or the local Yellowbird Food Network (both provide compensation). The proposed micro-geography of our project is central to its success. We propose gardens be located near the food-insecure population as well as OWU: food-insecure community members and students both have complicated, busy schedules and need a very convenient location in order to devote appropriate time to gardening. Engaging students is important as they are low-cost and highly motivated, and, living on campus, are available on short notice and can coordinate with the expert gardeners. Experts are within a few miles distance, but don't need to be involved on a daily basis. We believe our collaboration is a viable model for local scale efforts between community members to address food insecurity.

Explain how your organization plans to implement the project or program and include a timetable for implementation (150 words)

Plans for a smaller-scale project are already in place with basic funding from OWU and grant funding will allow us to expand the program:

Fall 2016: Preparation of several garden plots on and near campus, identification of locations for long-term low maintenance crops on campus

January-February 2017: Experts and OWU students plan details for growing season

April 2017: Growing Matters courses for full season crops, early crops, and low-maintenance crop planting. Courses consist of a 3-5 hour general workshop with the experts, and scheduled work periods for the students and community members.

May/June 2017: Followup workshops for full season and early crops; coordination with Cooking Matters courses and information on the sale of grown crops

August 2017: Followup workshop for full season crops, workshop for late season crops.

November 2017: Followup workshop for late season crops; coordination with Cooking Matters courses. Repeat through the 2018 growing season.

Describe how this project or program would meet the needs of the community (150 words)

- Provide instruction and support for growing food for food-insecure populations in a manner that accounts for complex personal schedules
- Provide different scales (full season crops, early and late crops, long-term low maintenance crops) of growing food engage the diversity of food-insecure populations
- Provide food insecure populations with access to expertise and flexible assistance with students involved in the project
- Provide a food growing component to expand the impact of our successful Cooking Matters Program.
- Provide food insecure populations with an understanding of the economics of growing food for sale, as a supplemental income.
- Break down barriers that often exist between food-insecure populations and OWU students, staff and faculty, even though they live very close together.

Identify short-term and long-term goals for this request (150)

- Short-term goals:
 - Engage community members in the program
 - Effectively grow food in all three of our proposed scales of gardening
 - Develop, evaluate, and revise our model of courses/workshops
 - Connect growing food with Cooking Matters or other relevant experiences that help alleviate food insecurity
 - Evaluate the potential for OWU funding of the program through student internships, student grant programs, and other funding sources available for students on campus.
 - Evaluate the potential for income from growing food as part of the program
- Long-term goals
 - Annual series of refined Gardening Matters courses with community buy-in
 - Successful, established gardens
 - Coordination of Gardening Matters and Cooking Matters programs

- A model for using existing student funding for the program
- A model for generating income from food grown in the program to support community members and the program

Explain the plan for evaluating and measuring results (100)

- Pre- and post-assessment of food-insecure community members level of food-insecurity, understanding of growing food, personal goals for growing food beyond the courses. Post-assessment of participants who don't complete the program and follow-up with those who do. Assess differences between community participants who both learn to grow (Gardening Matters) and learn to cook (Cooking Matters) versus those who only engage in one program
- Expert farmers assessment of the effectiveness of the gardens and food grown
- Expert farmers assessment of students role in the process
- University assessment of potential for student funding to be used for the program
- Expert farmers assessment of potential for generating funds for the program by selling crops

Mission (50 words): Expand with MTSO & Stratford missions

Since its founding, OWU has offered a quality of scholarship, leadership, and service with its charter providing that "the University is designed for the benefit of our citizens in general." Consistent with its ethos, OWU is listed on the latest President's Higher Education Community Service Honor Roll with Distinction.

Statement of Need (100 words)

Comprising a community with a substantial food-insecure population, a service-oriented university with a growing number of students and faculty engaged in food/farm research and internships (including a new Food Minor program, campus garden and food sustainability efforts), established Cooking Matters and Food Recovery Network programs focused on the food insecure, and two community farms with similar goals as OWU, we request funds for a food and farm coordinator to draw together motivated individuals and organizations as the Delaware Foodshed Collaborative. A foodshed is "a region where food flows from the area that it is produced to the place where it is consumed, including the land it grows on, the route it travels, the markets it passes through, and the tables it ends up on." A coordinator for our proposed Foodshed Collaborative will leverage significant, yet uncoordinated resources and grow them into a cohesive community food collaboration with ultimate goals of food security and health.

Project Activities (250 words)

The food and farm coordinator will

1. Build on the Delaware County Ohio 2014-2018 Community Health Improvement and Action Plan that identifies Food Insecurity as a community challenge to further coordinate with relevant individuals and organizations (above) in developing a community food charter focused on enhancing food security and community health.
2. Co-manage (with OWU Faculty) our growing number of student food and farm interns working at nearby community Seminary Hill and Stratford Farms, interns working with our Cooking Matters program and additional OWU-funded student internships (such as beekeeping). Ensure experiences are substantive and contribute to the goals of the Delaware Foodshed Collaborative.

3. Develop and manage community gardens on the OWU campus (adjacent to food insecure areas of Delaware), develop a “Growing Matters” program for food-insecure community members linking it to OWU’s expanding Cooking Matters program that began in Fall 2014.
4. Coordinate with local CSA (Community Supported Agriculture) programs (such as Seminary Hill Farm) and regional food network suppliers (such as Yellowbird Foodshed) to expand healthy and local food options at OWU and in the community.
5. Develop a regional composting program and pursue entrepreneurial opportunities (vermicomposting).
6. Leverage OWU’s research and pedagogical resources (Botany, Health and Human Kinetics, Environmental Studies, Greenhouse, etc.) to the goals of the Delaware Foodshed Collaborative.
7. Develop an entrepreneurial business plan to support the campus gardens, including mint and other herbs/spices sold to regional restaurants and bars.

Anticipated Audience (100 words)

Our audience is food insecure community members identified through organizations involved with the Delaware County Hunger Alliance. Initial efforts with OWU-led Cooking Matters courses found a 13%-38% positive change in food insecure participants in areas like food budgeting, eating from each food group daily, and selecting low-sodium options when buying packaged foods. Another audience is OWU students, engaged in the food and farm efforts, who we believe, upon graduation, will pursue graduate opportunities or careers that will positively affect the future of food and health well beyond our community. This initiative reflects OWU’s focus on theory to practice student experiences.

Capacity (150 words)

OWU faculty members associated with the Food Minor and committed to the project include Dr. Laurel Anderson (Botany and Microbiology), Dr. Chris Fink (Health and Human Kinetics) and Dr. John Krygier (Geography, Environmental Studies) with a broad range of research and teaching capacity in relevant disciplines as well as experience in managing sustainability, food and health-related projects in the community and abroad. Community members, with which OWU faculty and students have existing relationships, including the manager of the Seminary Hill Farm and Yellowbird Foodshed local food distributor, the Educational Coordinator at Stratford Farm, and staff at Delaware General Health District County will all play a part in the Delaware Foodshed Collaborative.