2014-2015 Annual Report
Pomona College
Entrance Revamped

This year the work on the new farm entrance on the West side was completed, including two curving benches and wrought-iron gates.

Steam Egg

In celebration for the inauguration of the new art building on campus, artist Michael Parker built a steam sauna egg, otherwise known as a huge mirrored disco ball. The Farm supplied herbs for infusing the sauna (over 70lbs!) and farm students coordinated herb sauna sessions all semester.
Working on the farm

This year Naira de Gracia ‘14 served as the farm’s second full-time manager.

Students, faculty, staff and community members:
- donated over 700 volunteer hours on Saturday mornings, (and sometimes threw together spontaneous Saturday brunch picnics).
- maintained 23 plots throughout the west side

Student Employees: This excellent team of highly competent and cheerful people hauled compost and colored mulched paths with laughter, putting in many hours to maintain and enhance the farm:

Sana Kadri ‘16, Cooking Workshop and Spring Farm Stand Coordinator
Liyanna Sadowsky ‘17, Farm Assistant and Fall Farm Stand Coordinator
Dakota Marie Spear ’15, Education Coordinator
Jonathan Feingold ’15, Chicken Coordinator
  Lee Moonan ’16, Farm Assistant
  Aaron Cyr-Mutty ’16, Farm Assistant
  Mary Alice Koon ‘17, Farm Assistant
  Marcus McVane ‘17, Farm Assistant
  Lucas Tamminen ‘15, Farm Assistant
  David Rosas ’17, Farm Assistant
  Alana Olson ’15, Farm Assistant
  Peter Staub ’18, Farm Assistant

Sammy Bor ‘16, Farm Assistant
Tom Lin ’18, Farm Assistant
Marlie Shelton ’16, Winter Farm Assistant
Phillip North CM ’15, Summer Farm Assistant
Michael Clausen ‘17, Summer Farm Assistant
Sabari Kumar ‘17, Summer Farm Assistant
Grace Lamdin ’17, Summer Farm Assistant
Yasmin Adams ‘18, Summer Farm Assistant
Juan Zamudio ‘18, Summer Farm Assistant
The farm continued to teach the **Food, Land and the Environment class (EA85)** this semester consisting of 22 students.

**PO Mathematical Modeling**  
Modeled the thermal process of the compost pile  
**PO Soil Science**  
 Analyzed the soil horizons at three locations on the farm  
**Theatre Department**  
Filmed part of a short movie in the Dome:  
https://www.youtube.com/watch?v=h4OL9YtPUxc

The class covered topics like composting, plant propagation, water catchment and storage, soils, fungi, seed saving, urban foraging, as well as the implications and future of sustainable agriculture.
Grounds

Many different living spaces were installed at the farm this year, aimed at facilitating human connection, participation and refuge. They disturb the perceived binaries of human/nature, outside/inside and recreation/work by offering a model for a sustainable, harmonious, human environment.

Included in these spaces are three hammocks, two swinging hammock-chairs, two “nests,” one of pillows and one of twigs, various seating areas and a propane-run stove to complete our outdoor kitchen setup.

History Board
Here the voices of students and community members that began and worked to upkeep the farm over the years ring out. This board offers a timeline and old pictures and documents from the farm’s colorful history.
The farm acquired two ecologically functional ponds and a worm bin, kickstarting a vermicompost operation running in conjunction with our continued thermal compost program. Thanks to an engineer volunteer, we’ve fixed the wiring in the solar panel and now have some solar power. Finally, the farm has a new compost cart for hauling compost bins from the dining hall- just in time, as the old one was very literally falling apart!

The farm now owns a soil microscope that we’ve used to explore the amazing micro-world of our soil. Pictured above, we found fungi and bacterial clusters in east side bed soil.

With the help of many volunteers, we completed a outdoor lab/produce prep area/shade structure.

In collaboration with the Ralph Cornell Society, native plants have been established in empty areas right outside of the farm.
We led 25 tours this year amounting to about 500 visitors, from kindergardeners to Pilgrim Place senior citizens and everything in between. The farm also taught classes and provided donations to the Coronado Gardening Project, other 5C gardens and garden programs at local schools.

On one special event, students got the chance to hear about Claremont’s history, including how the colleges have affected the real estate market and the community that used to live here, from two long-time locals that still live and work in the area.

There is no way to quantify the number of people that wander through the farm every day, many of them dog walkers or joggers using the path in the Wash. They graze on peaches, coo at the chickens, and wonder at the Dome. Perhaps one of the more charming parts of the farm is how people are constantly discovering it, and how many of them come back. Most have questions and almost all that I talk to walk away having learnt something, met someone, or had a snack.

Notable visitors included folks from the Chengdu Agricultural College in China and Ron Finley.
Events

This year saw Pomona’s first ever annual food week, in which the farm hosted events and workshops, culminating in the final food week celebration: the farm’s Spring Festival.

Under the leadership of Sana Javeri Kadri ’16, the farm started offering free, open bi-weekly cooking workshops in which we taught students and community members to cook a dish with ingredients from the farm. This educational effort sought to bridge the gap between food access and preparation, encouraging people to make-their-own and have an adventurous palate. The cooking workshops were well-attended, averaging 16 people. Dishes included stinging nettle pasta, “farmdue,” fava nori rolls and pickling.

This year we began a collaboration with the Growing Home, an urban farming education center in Diamond Bar to host monthly potlucks centered around a theme in farming and sustainable living. These events featured speakers, including notable permaculture architect Larry Santoyo, movie screenings, workshops, local vendors and lots of delicious dishes. We had anywhere from 40 to 120 attendees at these community events.
Workshops

This year the farm hosted weekly workshops taught by community members, students, and the farm manager, including:

- Green Juicing
- Woodcarving
- Meadmaking
- Leatherworking
- Urban Foraging
- Acorn Processing
- Seed Saving
- Beekeeping
- Sodamaking
- Native Planting
- Basketweaving
- Wreathmaking
- Composting
- Music Circles
- Sound Experimentation in the Dome
Produce

We have harvested over 1,500 lbs of produce over the course of this year.

The farm supplied produce to the Sagehen Café and the Shakedown, as well as a weekly herb box to Frary Dining Hall.

In the fall, we also sold microgreens and edible flowers to The Junction in the Claremont Village.

Farm Stand

In collaboration with local vendors, farm stand has expanded to resemble a sustainable food marketplace including the sale of freshly baked sourdough bread, sprouts, raw nut milk, dry goods, candied kumquats and jam. In the fall run at Pomona and in the spring it was hosted by the Grove House at Pitzer.

In the Spring, the farm supplied a snack basket of fruits and vegetables for the weekly meeting of the HMC Department of Engineering.
The farm kickstarted a **fungi production and education operation**, beginning with a workshop taught by SCR Professor Nancy Auerback, including:

- 3 additional workshops, one as part of EA 85
- POHO, King, Pink and Golden oyster mushrooms
- 17 blocks of homemade mycelium mushroom-popping straw medium
- 10+ lbs mushrooms supplied to the Shakedown
Looking Ahead

- This summer the farm will continue to teach a PAYS class, host summer recreation kids, run tours and be a part of the CGIE Spiritual Empowerment student program, and sell weekly produce boxes to PO faculty and staff.

- There are many things in the works for next year, including a weekly offering of walking and sitting meditation run by Sister Dhammadinna. The farm will be handed over to the next farm manager, Scott Fleeman, who grew up in LA and studied sustainable agriculture at UC Santa Cruz.

- This year we bid farewell to Richard Hazlett as he is retiring. The farm could not have survived without him and we wish him well. In his place, Marc Los Huertos will teach EA 85 and continue to supervise and support the farm.

Stay in Touch!

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2014-2015 Supervisory Team
Richard Hazlett, Farm Faculty Sponsor
Marc Los Huertos, Farm Faculty Sponsor
Naira de Gracia ’14, Farm Manager
Anne Tessier, Administrative Assistant
Aidan Orly ‘16, Farm Club Student Leader

All photos taken by Naira de Gracia