Entrance Mural

This year, sculptor Mary Beierle created a ceramic mural for the entrance to the farm. The mural features the flora and fauna typical of the farm and the wash that surrounds it. The mural is the capstone to a gate project in the works for the past 3 years, undertaking with the unerring help of the Reynolds Family.

Hen House

This year we installed a new hen house for our flock. This hen house has been designed to stay cool in our hot summers and provides extra storage space for straw, feed, and other supplies for the coop. This larger hen house will allow us to have more hens in the future.
Working on the farm

This year Aaron Cyr-Mutty ‘16 served as the farm’s fourth full-time manager.

Students, faculty, staff and community members:
- donated over **800 volunteer hours** on Saturday mornings and during student employee hours
- maintained 23 plots throughout the west side and expand the number of veggies grown alongside our west fruit trees

We also expanded the duties of Compost Arivers to encompass more aspects of composting. Compost Assistants now bring compost from dining halls and make the piles at the farm. The Farm Manager then turns the piles by tractor.

**Student Employees:** This team of hard working and cheerful folks hauled compost, pulled weeds, prepped beds and mulched paths (to name just a few), putting in countless hours to keep the farm moving and improving.

**Farm Assistants:**
- Mary Alice Koon – ‘17
- Liyanna Sadowsky – ‘17
- Beshouy Botros – ‘17
- Andrea Jewett – ‘17
- Alex Chuan – ‘17
- Peter Staub – ‘18
- Ellie Ellis – ‘18
- Ernesto Dillon – ‘18
- Kate Miller – ‘19
- Sophie Weil-Roth – ‘19
- Jessie Mckenzie – ‘19
- Timothy Curtis – ‘19
- Elijah Jabbar-Bey – ‘19
- Kai Keevil – ‘20
- Veronic Cortes – ‘20

**Compost Assistants:**
- Charlotte Hughes ‘17
- Saleck Tikande ‘17
- Elizabeth Weinlein ‘17
- Robert Beckles ‘17
- Natalie Camrud ‘17
- Elijah Jabbar-Bey ‘19
- Mary Clare Bosco ‘19
Academics

The farm continued to host the **Food, Land and the Environment class (EA85)** in the spring semester. The class covered topics and trends in sustainable agriculture with an eye to the environmental and social implications of our food. The farm provides a practical site for this coursework. In labs we cover organic and ecological farming methods like composting, bed preparation, plant propagation, water catchment and storage, soils structure and biology, arboriculture, seed saving, and urban foraging. Students also tend a section of the farm, tracking all the produce they raise from seed and starts.

We also hosted students from **San Antonio High School’s course in Sustainable Agriculture**. Students came in for workdays throughout the fall semester as a part of the course’s practicum. Tasks included pruning, bed preparation, harvest, and planting. In the summer, we hosted an elective course for the Draper Center’s **Pomona Academy for Youth Success**, and plan to offer a similar elective in the summer of 2017 as a part of the PAYS program.
Grounds/Infrastructure

Rainy Days and Water Catchment
We received nearly three times as much rain in January 2017 as we did in January 2016, with 8.55 inches recorded in Pomona. While this meant some incredible spring growth, it also managed to do some damage to our grounds with flooding between some of our rows. We’ve begun installing bunds and swales near the top fence of the east side to help capture water and break some of the momentum to decrease erosion and increase infiltration.

Drought-Tolerant Natives
This spring we planted more native plants in the grandmother garden, as well as under many trees on the west side. Many of the natives we purchased are both drought and shade tolerant, allowing them to thrive in the often dry, shady environment of the west side.

New Tools
Thanks to a grant applied for by last year’s farm manager, Scott Fleeman, we were able to purchase lots of new tools for the farm, including all new pruning gear, spading forks, broad forks, bow rakes, harvest knives, harvest crates, and much more. Much of this new gear allows us to work more efficiently and take better care of the many plants throughout the grounds.
**Grounds/Infrastructure**

**Hen House and Coop**
In preparation for purchasing more hens, we have been working on improved housing for our flock. This year we have installed a new hen house and broken down the old one. We have also installed nesting boxes, perches, and a shade cloth to make our coop more suitable for a larger flock. We also recently purchased a smaller chicken tractor to allow us to use our hens for weed control and better integrate new chickens to our flock.

**Nursery and Greenhouse**
We’ve expanded our nursery area, with more tables outdoors for potted plants and trays, and more focus on maximizing our use of the greenhouse. We have installed a small seasonal shade structure so that we can continue to start seeds throughout the heat of the summer. We also rebuilt the raised beds inside the greenhouse, which are now growing tomatoes and Zucchinis.

**Summer Compost**
With little food scraps from the dining halls arriving at the farm in the summer, we supplemented our piles with stable bedding from a local goat farm. Picking up stable bedding is a win-win, since the farms have waste removal (albeit a small amount) for free, and we get a nitrogen rich ingredient for our compost piles for almost no cost. Stable bedding also speeds up the composting process for our piles and can be added throughout the year.
Community Outreach

Farm Tours

The Pomona Farm continues to offer free tours and workshops to schools, after-school programs and pretty much anyone else who asks. During this year we have hosted over 800 people on official tours and numerous more have wandered through our grounds. We have given tours to alumni, Deans, parents and families of students, afterschool programs, school classes and student clubs from all over the area.

Volunteering

The Pomona Farm Staff and students enrolled in the EA 85 “Food Land and The Environment” course have helped support community gardens in the area with garden tasks. Gardens have included the Claremont Unified School district garden pictured below, and the Tongva Living History Garden in Upland. Farm staff and students have pulled buckets of Bermuda grass, planted native plants, applied compost, pulled and composted old crops, and built raised beds.

CIW Native Plant Project

In the fall the farm began a partnership with the Intercollegiate Feminist Center for Teaching, Research, and Engagement to develop series of workshops, workdays, and lectures on horticulture, water conservation, and Native California Plants for the women inside the California Institute for Women in Chino. Next year we hope to organize more student involvement with workdays that bring students together with the gardeners incarcerated at CIW to plant drought tolerant native plants.
Events/Workshops

- Fall Planting Workshop
- Permaculture Roundtable with Rose Simpson
- Planting and Growing Native Plants
- Soils and Bed Preparation Workshop
- Composting Workshop
- Propagation Workshop
- Farm Gate Dedication
- Pickling Workshop
- Mushroom Growing and Foraging Basics Workshop
- Painting De-stress Event
- Pesto Making Workshop
- Flower Crafting Workshop
- Backyard Chicken Basics Workshop
- Spring Planting Workshop
- Native Plant Identification Workshop
- Fall Farm Fest
- Spring Farm Fest
Produce

We have harvested over 1,000 lbs of produce over the course of this year and have grown a wide selection of vegetables including 7 different varieties of tomatoes, 6 different varieties of peppers, and 4 different varieties of kale. Other crops included lettuce, onions, radishes, potatoes, peas, beans, and many different greens. We also grew specialty crops like pea shoots, Malabar spinach and dragon fruit. We have harvested apples, pears, mulberries, loquats, jujube, and a variety of citrus.

The farm supplied produce to the Sagehen Café and the Shakedown on a weekly basis throughout the year.

In the summer we have also continued to provide weekly CSA boxes for staff and faculty.

Farm Stand and Potluck

We have limited the number of farm stands to once a month, however we also began using our produce for a monthly potluck hosted at the farm. We try to use as many farm ingredients as we can in making our dishes, and much of the food is cooked in the farm’s prep kitchen. Students, staff, faculty and community members are all welcome to attend.
Looking Ahead

This summer the farm will continue to teach a PAYS class, host summer recreation kids, run tours, and sell weekly produce boxes to PO faculty and staff.

We hope to continue developing our relationships with surrounding schools and community gardens and further improve the tours we offer. In particular we hope to continue developing our Indigenous Heritage Garden into an educational space with tours and workshops specifically tailored to that area.

Next year’s Farm Manager will be Mary Alice Koon (PO’17) who has been working at The Farm since her Frosh fall. Mary Alice has been instrumental in the farm club and we cannot wait to see what she has in store for The Farm.

Stay in Touch!

Mail:
Pomona College Organic Farm
Seeley Mudd 130B
640 N. College Avenue
Claremont, CA 91711

Location:
130 Amherst Avenue
Claremont, CA 91711

Email: farm@pomona.edu
Website: Farm.pomona.edu
Facebook: Facebook.com/pomonafarm
Instagram: Instagram.com/pomona.farmstagram

2016-2015 Supervisory Team
Marc Los Huertos, Farm Faculty Sponsor
Aaron Cyr-Mutty’16, Farm Manager
Anne Tessier, Administrative Assistant
Katherine Miller ’19, Farm Club Student Leader

Photos taken by Aaron Cyr-Mutty and Timothy Curtis