2015-2016 Annual Report
Pomona College
This year, in collaboration with Scott Scoggins, the Native American outreach liaison and Tongva elder Barbara Drake, we broke ground on the Grandmother Garden.

This expansion of the West Farm features four sections of plants with importance to indigenous communities. The four gardens include: food, fiber, medicine, and spiritually important plants.

Compost is now processed in smaller 5x5x4 piles that are turned bi-weekly. We are producing higher quality compost by using straw/leaves in place of woodchips, and the smaller pile size prevents anaerobic conditions.

Countless people enjoy the Farm every day by attending workshops & events, running by on a morning jog, or by napping in the hammock. We led over 1,100 people on educational tours, from local elementary school classes to a group of researchers from the Inner Mongolian University in China. Senator Brian Schatz (D-HI) was among one of our most notable visitors this year.
Academic Use

The Farm continued to offer **EA85: Food, Land, and the Environment** this year. Additionally a three student independent study course was offered in the Fall.

Students sampled physical and chemical characteristics of soil, measured GHGs from compost piles, measured distribution uniformity from irrigation systems, and more on site.

Below: Students observe soil horizons.

Above: EA85 students measure greenhouse gas emissions off of various compost piles.

Other academic use:
- EA 103: Soils and Society
- POST 181: Agriculture and Political Rebellion
- EA 41E: Biology
- UCR Entomology: citrus psyllid predator releases
Working on the Farm

This year Scott Fleeman served as the Farm’s third full time farm manager, and professor Marc Los Huertos took over for Rick Hazlett as the program supervisor.

The Farm and Farm Club saw the largest involvement recorded through the success of integrating the Farm into freshman welcome week, and a Farm Orientation that drew a combined 600 students.

Student Employees: The Farm could not run without the hundreds of hours of work done by passionate and driven student staff. This year we welcomed three new freshman employees.

Aaron Cyr-Mutty ’16, Chicken Coordinator
Emily Hill ’16, Farm Stand Coordinator
Peter Staub ‘18, Plot Coordinator
Olivia Whitener ‘19, Workshop Coordinator
Mary Alice Koon ‘17, Farm Assistant
Yasmin Adams ’18, Farm Assistant
Marlie Shelton ’16, Farm Assistant
Jessie McKenzie ‘19, Farm Assistant
Emily Freilich ‘18, Farm Assistant
Marcus McVane ‘17, Farm Assistant
Sophie Roth ’19, Farm Assistant
Kate Miller ‘19, Farm Assistant
Sammy Bor ‘16, Farm Assistant
Tom Lin ‘18, Farm Assistant
Liyanna Sadowsky ’17, Summer Farm Assistant
Grounds/Infrastructure

Electricity was brought to the Farm this year, opening the possibility of nighttime potlucks and events. Being attached the grid allowed us to increase safety through installing motion activated flood lights and a night vision coop camera.

Above: A passion fruit pergola was constructed to create a space for relaxation on the East farm. Continued landscaping of the area will include tables, fruit trees, and herbs for tea.

Above: Scott and Aidan hang lights for the first nighttime potluck.

Right: As a part of Healing Ways Week, the Farm constructed a labyrinth for walking meditation. This project was a collaboration with Dean Jan Collins-Eaglin and Prof. Val Thomas.
Community Engagement

The Farm continues to be committed to engaging and interacting with the off-campus community. Through free workshops, volunteer days, tours, high school internships, and school garden visits, the Farm strives to act as a positive connection between the 5Cs and the greater Inland Empire.

Left: Students from San Antonio High School attend a weekly workday at the Farm as part of their Sustainable Agriculture course. In collaboration with Baldy View Regional Occupational Program, the Farm helps to prepare students interested in pursuing careers in the field of agriculture.

Right: Bimonthly potlucks draw community members of all ages to the Farm. Through harvesting, cooking, and eating together, the Farm hopes to connect the college and town communities.

Below: Cub Scouts use the Dome for their monthly meetings. They learn about
The Farm hosted large special events this year including: **Fall and Spring festivals**, a screening of the documentary **Food Chains**, Farm Orientation, and a freshman **welcome week BBQ**. These events drew hundreds of attendees, including the entire class of 2020.

*Above:* Farm festivals are open to the community and offer activities for farmies of all ages!
Workshops

The Farm hosted 30 workshops this year taught by the farm manager, students, and community members. Cooking workshops were taught by Emily Hill ‘16, and Olivia Whitener ’19. Workshops included:

- Vermicompost
- Pesto Making
- Natural Tie-Dye
- Herbal Teas
- Raising and Cooking Insects
- Growing Mushrooms
- Backyard Chicken Basics
- Tu B’Shevat Tree Planting
- Flower Crafting
- Persimmon Drying
- Dumpling Making
- Propagating Cuttings
- Stinging Nettle Pasta
- Growing Garlic
- Wheelbarrow Painting
- And much, much, more!

In total, our free workshops drew approximately 500 students, staff, and community members.
Produce

We harvested over 1500 pounds of produce this year and munched on countless pounds of fruit while taking breaks from work. The Farm supplied produce to the Sagehen Café, the Shakedown Café, the Grove House, and Frary Dining Hall on a weekly basis. We also sold 72 produce boxes throughout the course of our staff/faculty summer CSA program.

This year the Farm hosted bi-monthly potlucks featuring meals made from Farm produce. Potlucks brought together alumni, community members, non-profit organizations, students, and staff members.

Average potluck attendance was 34 people. Future renovations and expansion of the kitchen area could be made to better accommodate these large potlucks.
Flowers

This year the Farm began an **organic cut flower operation**. Flowers were used for workshops, Farm festival, free bouquets, alumni boutonnières, and beautification of the Farm!

By growing organic flowers, the Farm hopes to **extend the conversation** around sustainable agriculture beyond just food. Flowers also **diversify and strengthen our agroecosystem** by providing shelter, food, and habitat complexity for beneficial insects and pollinators.
Looking Ahead

- This summer the Farm will continue to teach a PAYS class, host a summer high school ROP course, run tours, and sell weekly produce boxes to PO faculty and staff.
- Bees will return to the Farm this summer allowing for beekeeping workshops in the next school year.
- Next year the Farm will begin implementing new measures to increase inclusivity, including mandatory staff/volunteer dynamics of difference and power trainings, and creating a fellowship position for undocumented students.
- The position of Farm Manager will be handed over to Aaron Cyr-Mutty, a graduating Pomona religious studies student. Aaron has served in multiple farm coordinator positions throughout his undergraduate career.

Stay in Touch!

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2015-2016 Supervisory Team
Marc Los Huertos, Farm Faculty Sponsor
Scott Fleeman, Farm Manager
Anne Tessier, Administrative Assistant
Aidan Orly ’16, Farm Club Student Leader