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The program’s development and pilot implementation will be overseen by an advisory committee consisting of campus and community leaders with expertise in community food systems.

Community leaders who have agreed to serve as the project’s advisors include Malik Yakini of the Detroit Black Community Food Security Network, Devita Davison of FoodLab Detroit, Ashley Atkinson of Keep Growing Detroit, Greg Willerer of Brother Nature, and Dan Carmody of Eastern Market. Others are being recruited so as to represent diverse food system and community sectors.

Professors Jeff Stoltman of the School of Business Administration, Yifan Zhang of Nutrition and Food Science, and Andrea Sankar of Anthropology are among campus Program advisors. Yet others on campus are being recruited.

The curriculum will be anchored at one end, starting winter 2016, by the Cities and Food class, which offers a survey of food systems’ linkages to community sectors. This class features guest lectures by local leaders engaged in activities related to food security, urban agriculture, healthy food retail, food policy, farm to school, and others.

At the other end, a capstone field experience will take the form of an internship project designed in partnership with a community-based partner who will host the student. Internships will produce a tangible deliverable for the community partner and may take the form of a new pilot project, feasibility report, policy analysis, or a marketing strategy.

In between, a variety of community-relevant methods and skills courses will be on offer to equip students from diverse backgrounds with competencies community leaders seek in new hires. Courses might include mixed research methods, geographic information systems, project management, grant proposal writing, and others.

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Customer counts, however, are lower this summer relative to last year. A number of factors could explain this: low levels of familiarity with the new location, the only lightly populated buildings nearby (Reuther, Schaver Hall, and Community Arts), and the continuing pull of Eastern Market’s Tuesday

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SEED Wayne bags Kellogg grant
Community Food Systems Planning Certificate in the Works

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Farmers Market, Cont’d from p. 1

Market for area residents. We hope that as students and faculty return in fall, more patrons will visit the market at its new location.

Thirteen vendors have signed up this year, to supply fruits, vegetables, flowers, herbs, berries, potted plants, honey, eggs, and prepared foods, including hot and cold lunches, breads and other baked goods and desserts. They come from Detroit and around the region, with one vendor—Burdà’s Berries—driving in from the west side of the state. New vendors include Drifter Coffee—with its fetching turquoise blue trailer—and Detroit Food Academy. The latter works with high school youth to help them create their own food businesses.

Student Advantage Supports Healthy Eating

The Student Advantage Project, a produce incentive program, introduced two years ago, is going strong. It offers qualified students $10 in vouchers in exchange for $5 in cash. Vouchers may be spent exclusively on fresh produce, including salad greens, at the market, until October 28—the market’s last day. Vouchers may be purchased at the SEED Wayne tent at the market every Wednesday, until 1 pm.

The project’s purpose is two-fold: to increase the consumption of fruits and vegetables by students and enhance revenues for produce growers who sell at the market. We also hope to attract new customers from among students who will remain loyal to the market during their tenure on campus. A majority of participants are international students whose diets contain fruits and vegetables at higher rates and who tend to cook at home more than they eat outside.

Campus Gardens, Cont’d from p. 6

Eighth Annual Harvest Dinner

We are preparing to host SEED Wayne’s Eighth Annual Harvest Dinner at St. Andrew’s Garden, Friday, October 2, 5 pm, with October 9 identified as an alternate, rain date. As has been the case over the last couple of years, it will be a potluck dinner. SEED Wayne friends and participants are invited. Please bring a vegetarian or vegan dish to pass with at least 12 servings. RSVP to Susie Fenster at shfenster@gmail.com or director Kami Pothukuchi at k.pothukuchi@wayne.edu if you will attend.

SEED Wayne Partners

Above: St. Andrew’s Garden Potluck, July 25, with Baby Chloe, in the foreground, and mom Sejal Nuwamanya (far left in the group).

Right, below: Images of the Wayne State Farmers Market in June. The market will be open Wednesdays, until October 28.

Photo: Jena Smoyer
I first heard of SEED Wayne when I approached the former campus garden leader, Charles Lisee, in WSU’s St. Andrew’s Garden to ask about what was happening there, and how I could get involved. I was told that although no volunteers were needed for the garden, I could seek a meaningful position at the WSU Farmer’s Market.

The market is a beautiful snapshot of the community and a unique space that bridges the university and surrounding communities. It makes me feel connected and like a contributing member of something cool.

I urge fellow students to volunteer at the market. It is a job that is not only really important; it’s also not too time-consuming or daunting of an engagement, while fully immersive and feel-good.

More than simply volunteering, it is civic engagement.

There was a time when I was not a leader or coordinator of anything. Now I feel pride and joy in having the responsibility of maintaining life in the garden and the community of our garden participants.

Hope Morrow will graduate in fall with a BA in Psychology. She has volunteered with and/or staffed the WSU Farmers Market, Healthy Eats Project, and the St. Andrew’s Garden on campus.

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I was incredibly inspired by the community I saw growing there. I was impacted with the mission that SEED Wayne has to increase quality of living/eating and health education opportunities in not only the WSU community, but the whole Detroit community.

Now I alternate between volunteering at and staffing the St. Andrew’s Garden. I believe that all aspects of healthy and sustainable eating are important. I find great value in using my time for any part of SEED Wayne’s mission. Growing and leading a garden for the cause happens to be my favorite aspect.

It’s not quite possible to count what I "get" from participating in SEED Wayne's endeavors. Mostly, I find that I have gained a new role for myself. There was a time when I was not a leader or coordinator of anything. Now I feel pride and joy in having the responsibility of maintaining life in the garden and the community of our garden participants. This held true when I was volunteering at the market as well; people counted on me! I felt like what I did mattered. Plus, I was able to meet inspiring people with many ideas and stories.

I would encourage other students to volunteer at the WSU Farmers Market. First of all, it broadens your perspective! You're being given the chance to help out a great organization which is making a difference in the city you live in! I would say that by working with SEED Wayne, in a way, you are making history! It will also include fresh air, truly good food, and possibly many new opportunities and skillsets that have been waiting for you to reach out and get involved.

My name is Sara Bey. I first heard of SEED Wayne through market leader, Stathis Pauls.

I volunteer at the market because I like the environment. Everyone is happy to be here and the food is fantastic! Also, because I am an incoming freshman, coming down here every Wednesday is a good way to explore campus.

What do I get out of my participation? A lot of leftover food from the stands at the end of the day!

Although none of the tasks are very hard, staying at the market for the day makes you feel good because you helped your friend and the market out.

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I found out about volunteering at the Wayne State Farmers Market from Stathis Pauls, who recruited me for tasks there.

I volunteer because I like being involved with the community on campus. Plus the market is a fun and inviting atmosphere. I get a lot of satisfaction knowing that I contributed to the smooth working of the market week in and week out.

More students should volunteer! The farmers market is a great volunteer opportunity to put on grad school applications. It allows you to become more involved with local businesses on campus and in the community. 🌾

I love Wednesdays. To me, the WSU Farmers Market represents excitement and community, and truly embodies the spirit of Detroit.

I started volunteering in 2013, out of curiosity for urban farming. For the 2015 season I was asked to come on board as a staff member and lead market operations, a position I have cherished, and used to influence people to the best of my abilities.

I enjoy working with my fellow staff members, and the volunteers who give their time to the market are a fun group who care about what’s going on in the community and want to learn more.

Since I started volunteering, the market has inspired me to become more of an influence in the revitalization of the city. I have joined the DNR on Belle Isle... and volunteer with the Greening of Detroit as a Citizen Forester. Stathis Pauls is a pre-med senior majoring in Biology. He volunteered for the WSU Farmers Market for two years before coming on staff as a market leader.

SF: What are your goals?
WB: Our ultimate goal is to show that Detroit is a beautiful and positive place. Most people don’t often see it that way. Especially those that aren’t from or live in Detroit.

We like to go as a group, photographing downtown, Belle Isle. We go to art galleries, art shows, and artist’s talks. We also showcase Temporary Contemporary at different locations: the Southwest Festival of Performing Arts, the Honey Bee Market, and a couple of the farmers markets.

SF: Why is it important to you to display art in public places, especially at the Wayne State Farmers Market?
WB: Our concept is to have moveable or portable art galleries because we want to take our art to the communities. We do not want to be limited to a specific location where only a specific group of people visits. We want to take our art to different groups of people, genders, ethnicities, and people from different backgrounds. We want to reach...
Temporary Contemporary, continued from page 4

everyone.

SF: Is Temporary Contemporary comprised of only Wayne State students?

WB: Currently, yes. The reason (relates to) another of our goals. We hope to encourage more students to take at least one art class. I am a business major. Last semester was my third photography class. Before that I was only taking gen ed business classes. My first photography class really broadened my mind. I’ve had such a burst of creativity. My sister is a graphic design major and I never understood what she did. Now that I have taken a couple of classes and have experienced the art world, I feel like it is something that everyone should be a part of, even if by taking just one class.

SF: Who are the group’s members?

WB: We are 11 individuals; 9 are in the art school and two are business—marketing—majors. Art students include photographers, painters, or graphic or industrial designers. Most of us are seniors. We are a student run non-profit so everyone contributes.

SF: What has your experience been at the Wayne State Farmers Market?

WB: We have had a really great turn out. People seem really positive especially because the photographs are of Detroit, and therefore familiar. It is something that they can connect to. Some of the people that stopped by and recognized the portraits, which may have been one of their friends’ or a co-worker’s. It sparked some very interesting conversations. People seem very positive and encouraging.

SF: Anything else that you would like to add and like featured in SEEDLING?

WB: I really want to encourage Wayne State Students to take an art class. I’m sure everyone still has an elective. Photography. Drawing. Whatever you think you might be interested in. The art world is so different when compared with engineering or business. I feel like everyone should experience at least one class before they graduate. It opens your mind completely to so many things that you never thought existed. It just really changes your thinking.

Mark Your Calendars and Spread the Word

September

All Wednesdays in September, 12 noon: Yoga at WSU Farmers Market, by Detroit Yoga Lab

Sept 14, 4-7 pm: Taste of Tomato Festival, 2202 Third Street.

Sept 17, 6-8 pm: Building Healthy Soils, MSU Prof. Biernbaum, 632 Philadelphia St, $5 for non-members.

September-October

September 19-20, noon to 6 PM: Detroit Black Community Food Security Network Harvest Festival. At D-Town Farm. www.detroitblackfoodsecurity.org

October 2, 5 PM: 8th Annual SEED Wayne Harvest Dinner (Potluck). All SEED Wayne program participants welcome. St. Andrew’s Garden. Please RSVP shfenster@gmail.com.

October 14, 12 noon: Chef Demo, WSU Farmers Market


October 28: Last day of the 2013 WSU Farmers Market, 11 am to 4 pm.

Keep Growing Detroit offers a variety of workshops related to agriculture, Sept-Dec. Browse www.detroitagriculture.org
Campus Gardens Renewed in Eighth Year

Campus gardens—St. Andrew’s, DIG or Detroit Industrial Garden, and Structure 5 Rooftop Garden—all were rejuvenated one way or another this season. All are testament to the leadership of students who participate in the gardens and of SEED Wayne staff, most of whom are also students.

Led by Hope Morrow, St. Andrew’s gardeners have actively maintained their lots and assembled at several potlucks and workshops since the garden kicked off at the end of April. Some also pitched in at the rooftop garden on Parking Structure 5. Garden and rooftop beds received repairs, including to replace rotting sides made of pine—untreated to keep the soil safe from poisonous chemicals that are typically used for lumber designed for outdoor use.

DIG leaders too, have displayed exemplary leadership and creativity with the erstwhile Warrior Garden. Led by mechanical engineering major Jake Grobbel and Biology major Adam Pruett, they replaced all old garden beds with new ones at the same footprint as before—which needs to be maintained due to the lawn sprinkler system in the garden. DIG membership also has grown, and they have debuted selling harvests at the market to raise operational funds for the group. SEED Wayne congratulates the DIG group on their accomplishments this season, and is proud to partner with them.

We hope that, as students get back into fall school routines, harvests will continue to be gathered and lots maintained in all gardens. The academic calendar continues to challenge participation during the growing season, when harvests come in fast and thick and students’ attention is diverted, however appropriately, to school work.

(Continued on page 2)