SEED Wayne Fellowship Developed

In a break with SEED Wayne’s annual tradition in which we take a two-month rest at the close of the growing season, this year, we are busy at work developing the Community Food Systems Planning Fellowship.

The SEED Wayne Fellowship aims to develop a cadre of students with knowledge in community food systems, familiarity with the Detroit context, and basic competencies for food sustainability and justice work. It integrates classroom and engaged learning through a required course and an internship, both offered in partnership with community-based organizations.

The first course, UP 5430, Cities and Food, is offered Winter 2016, and is a base for the second, UP 7810, Internship in Community Food Systems Planning (CFSP).

Funded by the W. K. Kellogg Foundation, the Fellowship offers up to $2,500 in tuition scholarship and/or stipend for the CFSP Internship to eligible students, subject to university rules and availability of funds at that time.

SEED Wayne is now accepting applications from interested students. We welcome graduate students from all disciplines across campus. Preferential consideration will be given to individuals:

a) with prior volunteer or work experience in community food systems activities, such as in urban agriculture, anti-hunger, community nutrition, and healthy food retail;

b) who have at least five years of residency in the City of Detroit; and

c) who are enrolled in a professional degree such as urban planning, public health, social work, education, business, or law.

UP 5430 offers a survey of urban food system issues and frameworks, weekly seminars that are open to the public. The CFSP Internship, which can be taken in any semester, matches student interests with pre-negotiated projects requiring specific deliverables developed by community partners.

The Fellowship program is guided by a campus-community advisory committee made up of faculty from across campus and leaders of community food initiatives in urban agriculture, food entrepreneurship, school food, and local food and agriculture policy.

Write Kami Pothukuchi at k.pothukuchi@wayne.edu to learn more about the Fellowship.

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SEED Wayne wishes our readers a happy holiday season with good food and friends, and a productive new year! We look forward to serving you in 2016!

Stay tuned for news of the 2016 WSU Farmers Market! clas.wayne.edu/seedwayne

www.facebook.com/WSUFarmersMarket
St. Andrew’s Garden Closed, Nov 7

On a chilly day, November 7—with temps in the mid 40s—St. Andrew’s gardeners put the garden to bed. Garden Leader Hope Morrow was joined by seven others who made quick work of tasks.

Gardeners gathered up the last harvests of flowers, vegetables, tubers, and greens, removed weeds, cut plants at their base so as to leave soil and its organisms undisturbed, and covered garden beds with leaves delivered by the university’s groundskeepers. They also planted garlic in one bed. The whole process took about two hours.

These activities were repeated on the rooftop beds, albeit by Morrow working with just one other gardener, Sejal Nuwamanya. These beds, on top of Parking Structure #5, received significant repairs last season by Market Leader Matt Glaab, who replaced the polycarbonate roofs of two beds and strengthened the stools on which the water barrels sit.

St. Andrew’s Garden was host to a number of workshops and social activities this season. Gardeners led workshops related to basic techniques such as trellising, drying herbs, saving seeds, developing natural pesticides, vermicomposting, and planting garlic. Several potlucks at the garden also featured produce from the garden.

Harvest Dinner Celebrates Season, Oct. 2

About 30 participants attended the eighth annual potluck held at St. Andrew’s Garden, Friday, October 2. More had signed up, but temps of 50 degrees and the threat of rain deterred several who expected the outdoor event to be canceled.

The dinner was a vegetarian/vegan potluck with a wide variety of dishes contributed by attendees. Many St. Andrew’s gardeners included items harvested from their plots in their offerings. The WSU Farmers Market was also the source of ingredients in many dishes, including salads from Brother Nature Produce, bread and desserts from Avalon, berries from Burda’s Berries and vegetables from Van Houtte Farms.

SEED Wayne Director Kami Po thukuchi thanked attendees, and acknowledged the season’s staff, volunteers, and partners, without whose collective effort the program’s accomplishments would not have been possible. She truncated her remarks on the season’s highlights given the cool temperatures and the need to keep the program brief.

Several SEED Wayne volunteers were present at the dinner and, as usual, helped with event set up and take down; several others could not make it due to work or other obligations. Pothukuchi recognized their contributions in facilitating market operations for 22 weeks. She thanked uber-volunteer Susie Fenster for her significant contributions to implementing the WSU Farmers Market from gathering applications in April and May, and serving as overall market program coordinator, June

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Below, top row, 1 to r: 1. Putting the garden to bed. 2. Gardener Sejal Nuwamanya tends her plot this summer with a little help from garden VIP, Baby Chloe. 3. Salad greens bursting from beds early in the season. Below left: Sentiments left by customers on the last market day of 2014. This year, the last market day was cancelled due to high winds, rain, and cool temperatures.
Harvest Dinner
Cont’d. from p. 2

through October.

Dinner guests toured the St. Andrew’s Garden and engaged gardeners in conversations about garden practices and harvests and traded experiences and tips. We also welcomed campus guests of the WSU Office of Campus Sustainability, who showed up as the potluck was under way. As always, there was plenty of food to share!

With the sun expected to set at 7 pm, the event, which started at 5 pm, ended quickly given the absence of outdoor lighting at the garden and also because of participants wished to get active putting things away to cope with the cool temperatures. However, with three years of experience with hosting the harvest dinner at the St. Andrew’s Garden and as a potluck, the practice has now become a SEED Wayne tradition. We look forward to hosting future dinners at the St. Andrew’s Garden, and hope to see you there next year! 🍗

SEED Wayne’s 8th season, cont’d. from p. 4

were distributed in alternative currencies, including government nutrition programs and those developed by the WSU Farmers Market. The largest of these was represented by Student Advantage (nearly $5,500). The market logged more than 800 customers at WSU Farmers Market weekly.

Temporary Contemporary photography exhibit with work from students from several schools ran for five weeks.

The Spring Salad Market had just over three dozen participants, including WSU staff and students and employees of neighboring institutions. Led by English Language Institute instructor Teri Wertman this year, the Salad Market extended the 2015 market season by 8 weeks, between April 8 and May 27, with the WSU Farmers Market picking up related business on June 3.

Thirty-three individuals—mostly students—participated in St. Andrews Garden as allotees in teams, April 25 through November 7. 🍗


Mark Your Calendars and Spread the Word

December 2015-January 2016

1/15/2016: Urban Roots applications for gardener-leader training are due. For info on program or other workshops offered by Keep Growing Detroit, write keepgrowingdetroit@gmail.com.

2016 MSU Organic Farmer Training Program scholarships are available. For more information, contact Denae Frieheim at MSUFARM@msu.edu.

January-February

1/11, 5:30 pm: UP 5430, Cities and Food class starts. Community Food Systems Planning Fellowship starts. For info, write k.pothukuchi@wayne.edu.


February-March

2/22. Same time, place as 1/26 event. ‘Self-Organizing Community Democracy…’; ‘Crowdsourcing the Feminine Intelligence…’

3/28, Same time, place, as 1/26 event. 4th Monday, movie series, ‘Open-Source Development Tools for Community Science;’ ‘Re-imagining the Environmentalist’

March-end: Keep your eyes peeled for news of SEED Wayne salad market.
This year saw many changes and additions to our standing programs—the Spring Salad Market, WSU Farmers Market, Healthy Eats, and the brand new Community Food Systems Planning Fellowship. The 2015 season’s highlights follow.

In its new location at Reuther Library, the WSU Farmers Market continues to find its feet as it explored solutions for vendors, customers, access to buildings, the Bridge Card station, and parking. Many things worked well at the location, especially the cosier vendor layout relative to the straight line layout at Prentis, and our partnership with WSU Libraries—including Purdy Kresge and Reuther Archives—and the College of Fine, Performing, and Communication Arts, with the latter sponsoring the Bridge Card Station in Schaver Hall, and new health, nutrition, and other outreach activities.

Additionally, related to health, Yoga@the market, sponsored by partner Detroit Yoga Lab, was well-attended as was the nutrition tabling by Wellness Warriors, Campus Health Center, and the Mort Harris Recreation Center. The monthly Chef’s Demos sponsored by Aramark also were received with great interest by our participants.

WSU’s Office of Economic Development placed many tables and chairs at the market which greatly enhanced possibilities for social interactions. And SEED Wayne staff made creative arrangements for moving market equipment between the Purdy-Kresge and Reuther Libraries and the Office of Campus Sustainability. We are grateful to all our partners in enabling these activities and operations.

Meanwhile, the construction planned for summer 2015 at the regular location, Prentis Hall, that caused the relocation of the market in the first place, failed to materialize, thereby potentially keeping us at Reuther for the 2016 season as well.

Fourteen vendors participated in the 22-week WSU Farmers Market; 6 sold fresh produce and 9 were based in Detroit. The market’s total sales are estimated to be between $200,000 and $250,000. More than $12,000

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