

The Lafayette College
Community Garden & Working Farm

Row by Row:

Building a

Strong,

Sustainable and

Successful

College Farm





- Started small
- Thought Big
- Collaborated across departments



Sustainable Food Loop





Food Waste

Composting

Dining Services







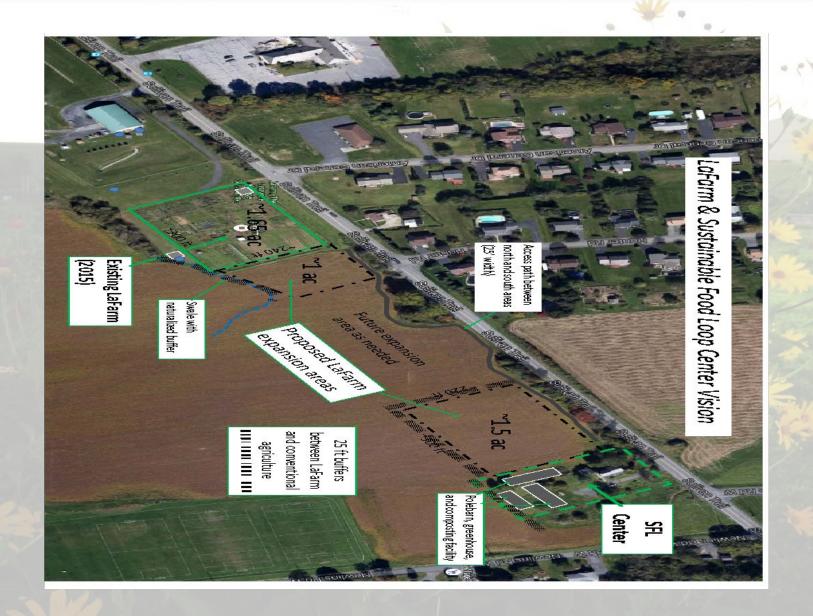
BON APPETIT

Lafayette College Community Garden & Student Farm Map



Forks Township in Easton, PA





Patrice Gonzalez Class of 2019

Major: English

Years associated with agriculture: 6 months

One Word: LaFFCo



Emily Maj Class of 2018

Major: Environmental

Engineering

Years associated with agriculture: 1 year

One Word: Emergence

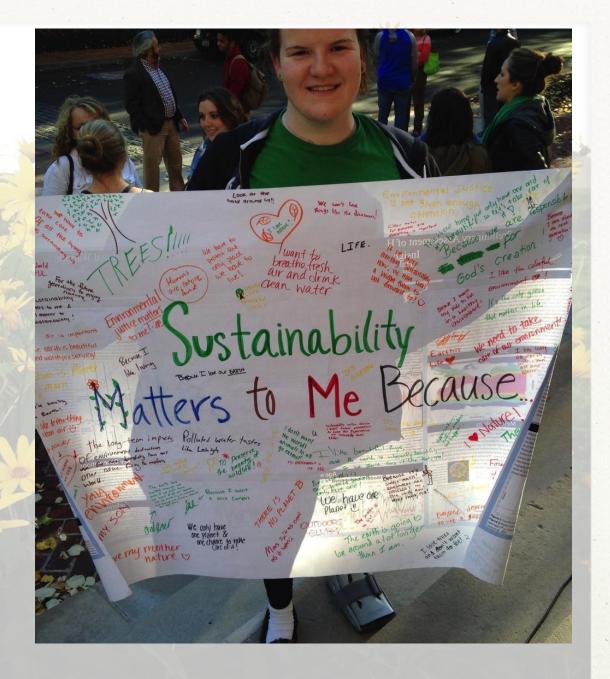


Haley Mauriello Class of 2018

Major: Geology

Years associated with agriculture: 1.5 Years

One Word: Presence



Peter Todaro Class of 2017

Major: Government and Law

Years associated with agriculture:

Organic Ag- 4 years

LaFarm- 3 years

LaFFco- 1.5 years

One Word: Rootedness





10 BEST things at LaFarm

Every year we look forward to a new season, but before we do we reflect on the previous year and decide what has worked & what can be improved.

After completion of major projects it is informative to determine your farms '10 Best things'

- Good Agricultural Practices
- Value Added Products
- Standardized Production
- Partner with Pan Hellenic
- LaFFCo- Lafayette Food and Farm Co, LEAP, VIC & Excel
- Solar Irrigation
- On Campus Farm Market
- On Campus Dining & Events
- Partner w/ Area Non-Profits
- Annual Reports w/ Self Audit





































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garden.lafayette.edu

sites.lafayette.edu/lafarmblog

facebook.com/LafayetteCollegeFarm

sustainability.lafayette.edu set up a visit & stay in touch!



The Lafayette College Community Garden & Working Farm

LaFarm is a sustainability initiative and the cornerstone of the Lafayette College Sustainable Food Loop.

Our mission is to integrate curriculum and practice in sustainable food and agriculture for the campus community. We grow produce for the dining halls, recycle nutrients from composted food back to the soil, and serve as a laboratory for collaborative student-faculty education and research.