

Skidmore Community Garden Annual Report 2017  
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- Be cautious about planting the garlic in the Fall. If it's supposed to be cold weather but you still have hot days, better to play it safe and wait, or else the



- In the fall it is a bit of a process to detach the morning glories from the wooden garden entrance; save that for any tall Work Party helpers that come your way.
  - Morning glories were planted mid-summer. The seeds must be prepped before planting - the hard thick seed coating must be nicked with nail clippers or a knife, and then soaked overnight so it's easier for the plant to develop. The flowers were planted by the arbor at the front of the garden and the vines were lush and full.
- ! Sunflowers
- Planted along the outskirts of the fence myself in May, and with some of Camp Reece. They were transplanted from the office, and were easy to pop in around the garden. Easy planting task for kids coming in, and rewarding to see the flowers shoot up so quickly!

## Herb Garden

The herb garden looked surprisingly healthy going into the summer (maybe an unknown

# Harvest Dinner

The Harvest Dinner was a success, and definitely one of the biggest highlights of the Garden Manager position for me. This year we brought in about 275 students to the event.

About a month before the dinner, I made calls to the managers of nearby grocery stores and asked for donatio

season it's worth investigating names on the sign-up sheet to see if community members show up). By Sunday there was little to do besides wait for the event to start, which is the best way to go about it. When the event started we didn't have enough volunteers for the dream-come-true scenario of two serving tables to shorten the line, but we still had people serving at the table, people behind them ready to bring in new trays of food when something ran out, and people behind them just enjoying the scene.

My advice for future Harvest Dinners would be to start with calls to grocery stores (or farmers) as soon as possible, probably closer to 2 months before the event rather than one. This would give you breathing room so that if someone like Healthy Living or Market 32 is not responsive, you'll just be able to move onto the next connection with no problems. You'll also be happy you were on top of it, or else the job gets very stressful for those last couple weeks before the event as things seem like they're crashing and burning around you (even if they aren't), and the climax of everything is poorly timed with midterms. However, don't panic! If you stay composed and don't let the heat of midterms and Harvest Dinner prep get to you all at once, everything will come together (but not before making an excessive amount of phone calls!).

## Partnership with Dining Services

The partnership with Dining Services went well this year. Dropping off the veggies in the fridge is an easy process, and most of the staff are friendly and happy to see fresh food coming in. I'd had a few conversations with Ben in Emily's garden, who said that he enjoys the food whenever it comes and that it's much fresher than the vegetables they bring in. Ensure that Chef Rose and Joe Greco are contacted if and when food is forgotten.

## Community Outreach/Garden Visits

We hosted multiple visits from Camp Reece (a local special-needs camp, ages 8 to 17) and Camp Northwoods (kindergarten to 4th grade) in the garden over the summer. Camp Reece helped with weeding, planting sunflowers, and seeding beets during their first visit, which went very efficiently for the young age group. The counselors, along with the camp director, Octavia, were very helpful and supported me as they helped motivate the kids, keep them on task, and knew when t



