St. Andrew’s and Warrior Gardens repaired, planted during Earth Week

St. Andrew’s Garden was brought back into production, April 25, by a team of allottees and their family and friends who were led by Garden Leader Hope Morrow. They raked off the leaves from the beds, which were left over the winter as a protective layer, worked the soil, added compost, and planted transplants and sowed seeds. Morrow was joined by veteran St. Andrew’s gardeners, Bette Huster, Richard Kryszko, Hesham Al-Salem, and Anita Vasudevan, for whom start up activities (Continued on page 2)
2015 WSU Farmers Market Moves to Reuther Library, cont’d

project gives eligible, enrolled students $10 in market vouchers to be spent on fresh produce, in exchange for $5 in cash. Last year, nearly $10,000 in Student Advantage vouchers were redeemed by vendors.

In 2014, we collaborated with Gleaners Community Food Bank, which sponsored a van linking several senior housing sites in the city with the market. The partnership created additional revenues for vendors, and enlivened the market as seniors shopped for food and engaged other shoppers in conversations, took in chef’s demos and nutrition workshops, and basked in the lazy afternoon sun. We are seeking similar partnerships this year.

The market would not be possible without the help of numerous volunteers and campus and community partners. Last year, students from across campus gave nearly 400 person-hours to sustain the market—posting flyers at campus and midtown locations, helping with set up and take down, greeting customers and helping vendors, and implementing customer counts and market surveys. Volunteers who can give two hours or more from 10 am to 4:30 pm, Wednesdays, June 3 through October 28, should write Stathis.Pauls@wayne.edu.

Campus partners that sustain the market are many as well. Special thanks are due to WSU Libraries, especially the staff of Reuther Library and Purdy-Kresge for their support and assistance this year. We’re grateful to the Department of Urban Studies and Planning and the Office of Campus Sustainability. We also thank community partners, Eastern Market Corporation, Fair Food Network, Detroit Black Community Food Security Network, and Avalon Bakery.

Readers, please help us! Post flyers in your department or building, or distribute to your e-networks. To download a flyer, click here: http://clas.wayne.edu/seedwayne/Wayne-State-Wednesday-Farmers-Market. To learn how to help in other ways, please write Susie at shfenster@gmail.com.

Campus Gardens, continued from page 1
Warrior group is now Detroit Industrial Gardeners

are now an annual ritual.

St. Andrew’s beds experienced selective repairs as planks that were crumbling were replaced with new ones while others that could be retained or bolstered with rebar were kept in place, to be dealt with, next year. Market Leader Matt Glaab worked with volunteers Sylvia Tatman-Burruss and St. Andrew’s gardeners to move soil, remove rotting sides and posts and install new ones.

Although water was not turned on at St. Andrew’s until much later, the intervening couple of weeks had many rainy days keeping the soil moist. (Fingers are crossed that if this is to be an especially wet growing season, market-Wednesdays will be spared!)

Parking Structure 5 Rooftop beds also have started to receive attention. They too have needed minor repairs this spring. A stand that keeps a rain barrel raised above the bed, the spout that channels water into the barrel, and a drip hose, all need to be fixed. St. Andrews gardeners will help maintain these beds, with the bonus of extra harvests that they can keep, without having to lease the beds!

This year, Warrior Gardeners—previously

SEED Wayne Partners
Second Spring Salad Market a Scrumptious Success!

Bags of freshly picked green salad mix are piled on the table, ready to be picked up at Manoogian Hall each Wednesday, from 11 am to 1 pm. Most of those who stop by have paid in advance, so the transaction is mostly social as they linger, salad bag(s) in hand, to trade pleasantries and updates.

The mix includes spinach, arugula, mesclun, pea tips and an occasional pea-flower, baby chard and mustard, and other greens, so crisp and delicious that you can hold the dressing if you wish. Maybe just drizzle some olive oil as you arrange your salad bowl or stuff your pita!

More than three dozen people subscribed to the salad market this year, and a handful made their purchase on a one-off basis. They trekked from all over campus—including Faculty Administration Building, School of Education, I. D. Reid Honors College, Old Main, and others—to collect their salads.

The salad market ran April 8 through May 27, three weeks longer than last year. This, plus the leadership of Teri Wertman, Instructor at WSU’s English Language Institute, to help organize the market, and the larger numbers of participants, are just few of the ways in which the Salad Market has grown since last year. Brother Nature proprietor Greg Willerer also has secured a neat harvesting implement that makes salad harvesting much easier on the back.

Brother Nature will maintain a stall at the Wednesday WSU Farmers Market, June through August, where he has a cult following among area residents and students and employees of Wayne State. You can buy a salad ready to eat, embellished with an edible flower or two, garnished with croutons and shaved mozzarella, and accompanied by a delicious dressing on the side. Or take it to go in half-pound bags or multiples thereof. The mix changes with the season, so prepare for a new, tongue-tingling experience each week! At $5 (for a half-pound bag), it doesn’t get any better.

A former school teacher, Willerer has partnered with the Wayne State Farmers Market since its start in 2008. He is among a few hardy Detroit-based producers who make a living growing and selling produce at area farmers markets and to local restaurants. His home and greenhouses are located in Corktown, Detroit, and he maintains a farm outside the city as well. With a few other vendors, Willerer also sells at the Corktown Farmers Market, at Michigan Ave near the Lodge Service Drive, on Thursday afternoons.

SEED Wayne’s Spring Salad Market was developed to connect salads produced in the city, and available earlier in the season, with a base of market customers. Production in the passive solar greenhouse of the kind Willerer maintains means that greens are ready to be harvested and eaten early to mid April, nearly two months before the WSU Farmers Market opens.

Above: Brother Nature maintains a stall at the WSU Farmers Market, June through October, where you can buy a salad to eat at the market, or to go, in half-pound bags for $5 each. Below: Brand new beds start the season off at the Warrior Garden (see story on page 1).

Readers are invited to submit news on teaching, research, engagement, or operations of interest to SEED Wayne. For more information, contact k.pothukuchi@wayne.edu

Mark Your Calendars and Spread the Word

June

June 3, 11 am, 5401 Cass Ave (Reuther Library): WSU Farmers Market starts!

To volunteer at WSU Farmers Market, write shfenster@gmail.com; at Warrior Garden, write detroitdig@gmail.com.

June 5, 9 am to 4:30 pm, 1600 E. Warren, Justice for our Neighborhoods, Statewide Community Benefits Conference, free. Register here: www.glbd.org/

June-July-August

June 20, 2 pm, 315 E Warren (Charles H Wright Museum): What’s for Dinner Series. Dr. Velonda Thompson, speaker. Info: 313-345-3663.

First Wednesday of Aug., Detroit Garden Tour, Keep Growing Detroit. Tour usually starts at Eastern Market, 6 pm, but earlier check-in is advised. For info, contact 313-757-2635 or keepgrowingdetroit@gmail.com.

August


A newsletter of SEED Wayne, Sustainable Food Systems Education & Engagement in Detroit & Wayne State University

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SEED Wayne is dedicated to collaboratively building sustainable food systems on campus and in Detroit neighborhoods through activities in teaching, research, engagement, and campus operations.

SEED Wayne works in partnership with community-based organizations to increase access to healthy food, enhance food security, urban agriculture, farm-to-institution, and food system planning and policy development.

SEED Wayne embraces core university functions in teaching, research, engagement and operations.

Student leadership is central to SEED Wayne’s success.

SEED Wayne projects include campus gardens, the WSU Farmers Market, Detroit FRESH: the Healthy Corner Stores Project, Healthy Eats nutrition education project, farm-to-cafeteria, and cafeteria composting.

SEED Wayne is housed in the Department of Urban Studies and Planning.

www.clas.wayne.edu/seedwayne

Campus Gardens, continued from page 2

beds with newly designed ones assembled from untreated Douglas Fir. Work spanned the first two Saturdays in April and included a team of volunteers, many of whom contacted the group themselves.

Desirous of early harvests, the DIG team decided to stick with transplants only, rather than also sowing seeds as is usual practice. Transplants were obtained from Keep Growing Detroit. More transplants, as needed, will be purchased with funds from the Dean of Students Office, a co-sponsor of their activities. DIG leaders have also secured storage space in the backrooms of the Ghaffari Residence Hall for garden tools and equipment.

On May 23, gardeners and volunteers finished planting the remaining beds. Some of the event’s attendees are students in the Honors seminar, Politics of Food. Taught by Senior Lecturer Aaron Martin, who serves as a liaison for the garden to the I. D. Reid Honors College, it is a course which also fulfills the College’s service-learning requirement. Throughout the season, students will help maintain the garden while also connecting their activities back to coursework and other classroom activities. The course will facilitate a minimum of 150 service hours to be performed in the garden over the Spring-Summer semester.

One service-learning project currently being explored is the sale of DIG harvests at the WSU Farmers Market, at the SEED Wayne booth. Starting late June, WSU Farmers Market sales will allow

Above: Detroit Industrial Gardeners and university seniors Jake Grobbel (mechanical engineering) and Adam Pruett (biology) pose with their plantings in front of their brand new garden beds at the erstwhile Warrior Demonstration Garden. Working with volunteers, they replaced the seven 4’x16’ beds over two Saturdays in April.

DIG to sustain the garden for rest of the season by recruiting new gardeners and earning revenues that can help defray costs of project supplies. DIG leaders plan to host workshops on organic soil treatments and vertical gardening. For more information, write detroitdig@gmail.com or call 313-701-7354. Or stop by the garden next door to Warrior Grille during work hours, June-August, Mondays, 1 to 3 pm, or Wednesdays, 9 to 11 am.

Above: Detroit Industrial Gardeners and university seniors Jake Grobbel (mechanical engineering) and Adam Pruett (biology) pose with their plantings in front of their brand new garden beds at the erstwhile Warrior Demonstration Garden. Working with volunteers, they replaced the seven 4’x16’ beds over two Saturdays in April.