Seven Successful Seasons Scored!
Volunteers, partners, successes celebrated at Harvest Dinner

With the St. Andrew’s and Rooftop gardens put to bed for the winter during the first week of November, SEED Wayne finally closed its 2014 growing season. When this newsletter is done, SEED Wayne will take a two-month hiatus before it is time to gear up, once again, for 2015.

Here are some of the year’s stats:

- 30 individuals—mostly students and staff—participated in St. Andrews Garden as allottees or volunteers and in garden events, April 26 through November 1.
- Four dozen guests, including students, staff, partners, and community friends, attended our 7th Annual Harvest Dinner at St. Andrews Garden, September 26.
- The Spring Salad Market had 42 participants, including staff and students of Wayne State and employees of neighboring institutions. An innovation of the 2014 season, the Salad Market extended the market season by 5 weeks, April 30 and May 28.
- The market logged more than 850 customers at WSU Farmers Market weekly. This number includes the many people who were tempted by the popcorn smells wafting from Mystic Kettle’s tent to stop and taste samples. We do not know how many actually purchased these or other items at the market.
- 13 vendors participated in the 22-week WSU Farmers Market; 6 sold fresh produce and 8 were Detroit-based enterprises.
- The market’s total sales are estimated to be between $200,000 and $250,000.
- More than $9,000 were distributed in alternative currencies developed by the WSU Farmers Market, the vast majority of which were Student Advantage vouchers. These vouchers benefited 945 students (486 unduplicated).
- Additionally, nearly $2,500 in Market Bucks were redeemed from seniors who participated in the Community in Season project sponsored by Gleaners Community Food Bank. These seniors were shuttled to the market from three residential complexes across the city.
- A dozen chef’s demos were offered by campus-based chefs from Aramark and those representing Generations with Promise, a partner in the Community in Season project.
- Nearly two dozen volunteers—the vast majority, students—logged nearly 700 hours to help run the WSU Farmers Market.
- Additionally, 10 friends prepared 22 delicious lunches for market volunteers, including vegan veggie burgers, peanut butter noodles and red curry with vegetables and couscous salad.
- Current and past SEEDLING issues were distributed at the WSU Farmers Market, by email and through SEED Wayne’s website (click on Newsletters tab under the home icon at www.clas.wayne.edu/seedwayne).

Stay tuned for news of the 2015 WSU Farmers Market! Browse the WSU Farmers Market page at: clas.wayne.edu/seedwayne/
Like the WSU Farmers Market at: www.facebook.com/WSUFarmersMarket

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Above: Doris Beery and Janet Seever are long-time volunteers for D-Town Farm at the Wayne State Farmers Market. Below: Greg Willerer of Brother Nature Produce waits on customers at the market on October 22, 2014.
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classes, with vouchers to be spent only on fresh produce. From a survey conducted last year, the project obtained many positive outcomes: Participants spent more of their own money on produce at the market than they did before, ate more fruits and vegetables and in greater variety, prepared and ate meals at home more often, and ate less junk food. For a majority of those surveyed, visits to the market increased after the start of the Student Advantage Program.

All in all, SEED Wayne has much for which to be grateful in its seventh year, and many to thank for the season’s harvests in food, friendship, and accomplishments: our intrepid volunteers, capable partners, and steadfast customers and other participants. They were all recognized at our Seventh Annual Harvest Dinner, September 26, hosted this year at the St. Andrews Garden. Susie Fenster, volunteer extraordinaire, received special mention for her significant contributions planning and implementing the market’s many operations.

We wish SEEDLING readers and all SEED Wayne friends a happy holiday season, filled with good, just food and much joy!

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St. Andrew’s Garden Closed, Nov 1

Stimulated by coffee brought by longtime St. Andrew’s gardener, Bette Huster, St. Andrew’s gardeners put the garden to bed, November 1. Stevie Wonder tunes on Garden Leader Hope Morrow’s stereo also helped set the mood and lent rhythm to the activities.

Gardeners gathered up the last harvests of flowers and vegetables, removed plants and weeds, and turned the soil one last time this season. Fragile garden bed frames challenged this last task and slowed take down procedures. Beds were also inspected for any needed bolstering. By the time gardeners put their tools away, the whole process had taken about two and one half hours.

These activities were repeated on the rooftop beds, November 7, albeit by Morrow working solo this time. These beds, on top of Parking Structure #5, received significant repairs this season by Market Leader Matt Glaab, who replaced the roofs of two beds and strengthened the stools on which the water barrels sit.

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St. Andrew’s Garden
Cont’d. from p. 2

Harvest Dinner,
Cont’d. from p. 4

Speaking of repairs, beds at both the Warrior and St. Andrew’s Gardens are now past due for needed replacement. We had expected that Warrior Garden beds would be replaced this past spring. However, SLUGS, who maintain the garden, decided to go one more year with the existing beds. They also found themselves short a key person with Kat Krupsky graduating this past May. Now, it looks like both Warrior and St. Andrew’s Gardens’ beds will need to be replaced in 2015. Stay tuned for messages from SEED Wayne and SLUGS seeking volunteers to help replace the beds in both sites.

St. Andrew’s Garden was host to a number of workshops and social activities this year, in addition, that is, to the Annual Harvest Dinner (see p. 4). Gardeners led workshops related to basic techniques such as trellising, drying herbs, saving seeds, and concocting pesticides from everyday products such as dishwasher detergent and hot sauce. Gardeners even participated in a handful of yoga sessions led by allotee Anita Vasudevan, and enjoyed fun games led by longtime allotee Bette Huster.

This fall, SEED Wayne director Kami Pothukuchi and Vasudevan also developed a new project, Silent Yoga, in which a fixed routine of asanas or postures are practiced in harmony with no instruction or music. Although Silent Yoga got its start at St. Andrew’s Garden, it has now moved to the Faculty Administration Building atrium with the onset of cold weather.

weeks. She singled out volunteer Susie Fenster for special mention given the latter’s significant contributions to implementing the spring salad market, gathering applications for the WSU Farmers Market in April and May, and serving as nutrition program coordinator at the market, June 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. With the sun setting at 7 pm, the event, which started at 5 pm, ended much too quickly given the absence of outdoor lights in the setting. However, now that we have had two years of experience with hosting the harvest dinner at the St. Andrew’s Garden and as a potluck, the practice promises to become a SEED Wayne tradition. It also received the most votes from frequent dinner attendees as the most favored dinner location. We look forward to hosting future dinners at the St. Andrew’s Garden, and hope to see you there next year! 📍

SEED Wayne wishes all happy holidays and a prosperous new year! We look forward to serving you in 2015!

Above: St. Andrew’s gardeners pile their plates at the Seventh Annual Harvest Dinner. In the foreground are, from left to right, Anita Vasudevan, Bette Huster, and Teri Wertman. Also, in the foreground is the generously sized platter with vegetarian and vegan lasagna contributed by Doris Beery and daughter Aba Ifeoma of the Detroit Black Community Food Security Network.

Mark Your Calendars and Spread the Word

December 2014

2015 Urban Roots applications for gardener-leader training are now available. For info on program or other workshops offered by Keep Growing Detroit, browse: detroitagriculture.net

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

January-February, 2015

1/10, 10 am-4 pm: District 1 Side Lot Fair, Mumford High School, 17525 Wyoming Ave. Browse: www.buildingdetroit.org
1/16, 10 am: The Three Doctors, WSU MLK Tribute event, Max M. Fisher Theater. Browse: https://cardinal.wayne.edu/mlk/
1/26, 6:30 pm: Monday night movie series, ‘A Will for the Woods,’ MSU Detroit Center, 3408 Woodward Ave. For info, browse: http://www.glbd.org/

February-March

2/23, 6:30 pm: Monday night movie series, ‘American Revolutionary: The Evolution of Grace Lee Boggs.’ Same place, info. as previous Monday night movie series.
3/23, 6:30 pm: Monday night movie series, ‘The Economics of Happiness,’ Same place, info. as previous Monday night movie series.
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 seeks to leverage university resources to create food system benefits for the university and the larger Detroit community.

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

Student leadership is central to SEED Wayne’s success.

SEED Wayne projects include campus gardens, the WSU Farmers Market, Healthy Eats, Detroit FRESH, farm-to-cafeteria, and cafeteria composting

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

Harvest Dinner Celebrates Partnerships, Accomplishments

On a beautiful fall day, September 26, nearly 50 campus and community guests assembled at the St. Andrew’s Garden, to celebrate the season’s harvests in food, partnerships, and accomplishments.

Guests included such long time friends of SEED Wayne as Lindsay Turpin Pielack (yes, the same Lindsay who partnered with us in the 2008 Warrior Garden build); Master Gardener and Grown in Detroit participant Paula Madison; Detroit neighborhood activists and gardeners Bill and Billie Hickey; and Doris Beery, Janet Seevers and Rosanna Moss of the Detroit Black Community Food Security Network (DBCFSN) and D-Town Farm.

The dinner was vegetarian/vegan potluck, and each person outdid the next, or so it seemed, in the amount and complexity of their creation. Mama Doris and daughter Aba Ifeoma, also of the DBCFSN, took the prize for their delicious vegetarian–vegan lasagna platter, which was large enough to feed a small army! Many St. Andrew’s gardeners included items harvested from their plots in dishes they brought. The WSU Farmers Market was also the source of ingredients in many dishes, including salads from Brother Nature Produce, bread from Avalon, berries from Burda’s Berries and vegetables from Van Houtte Farms.

SEED Wayne Director Kami Pothukuchi highlighted the season’s accomplishments. She then credited the staff—Market Leaders Sylvia Tatman-Burruss, Matt Glaab, and Tiana Perry and Garden Leader Hope Morrow—and recognized partners and volunteers without whose collective effort the accomplishments would not have been possible.

Several volunteers were present at the dinner and, as usual, helped with event set up and take down; many could not make it due to work or other obligations. Pothukuchi recognized the contributions of Mahmoud Alhijajali, Statthias Pauls, Alex Bilotta, Freya Kniaz, Kathy Ralston, Jason Lindy, Britney Sheeler, Amy Zhou, and many others in facilitating market operations for 22 harvests this season.

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