



2700 Evergreen Parkway NW  
Olympia, WA 98505

## FOOD SYSTEMS WORKING GROUP

A committee of faculty, staff, students, and community members was charged by Evergreen's president in 2015 to uphold the Real Food Campus Commitment and create a cohesive and progressive campus food system. This committee, led by two paid students, will draft Evergreen's first comprehensive food policy, a multi-year action plan, annual progress reports, and oversee Real Food Calculator assessments and fulfillment of Evergreen's goal to meet or exceed 28% real food purchasing by 2020.

## STUDENT GROUPS

Evergreen students run more than 70 different groups—many of them agriculture and sustainability focused—which receive funding for projects through Student Activities and the student-run Clean Energy Committee. Including:

- ➔ Shellfish Club
- ➔ Community Gardens
- ➔ Evergreen State Permaculture
- ➔ Hemp Club
- ➔ RAD Sustainability
- ➔ Evergreen Students for Sustainable Animal Agriculture (Sheep Club)
- ➔ Campus Food Coalition
- ➔ Clean Energy Committee
- ➔ Animal Liberation Collective

Current initiatives these groups lead include an oyster garden on Evergreen's beach, hybrid solar-aquaponics and a compost heat recovery pile at campus housing, free garden plots, the annual Harvest Festival at the Organic Farm, a permaculture and perennial polyculture site, a flock of sheep, the campus satellite of the Thurston County Food Bank, *The Evergreen Food Guide* publication, and more. More info at [evergreen.edu/dining/foodguide](http://evergreen.edu/dining/foodguide).

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and The Organic Farm



# SUSTAINABLE AGRICULTURE

*Nurturing the next crop of agrarian leaders at a public liberal arts college in Olympia, Washington.*



# SUSTAINABLE AGRICULTURE AT THE EVERGREEN STATE COLLEGE



Our students become farmers, farm and farmers' market managers, permaculturists, educators, government organic programs and agency personnel, marketers, small-scale food processors, business owners, holistic nutritional health advisors, food justice workers, and those in non-governmental organizations.

## ON-CAMPUS FACILITIES

All resulting from student initiatives:

- Certified Organic Farm
- Food-grade laboratory for processing and food science experimentation
- Farmhouse with kitchen and classroom (designed and built by students)
- Composting
- Tractor with deep-till spader
- Beekeeping
- Edible fungi cultivation
- Medicinal and herbal garden permaculture workshops and student-run site

## EDUCATIONAL GOALS & SKILLS EMPHASIZED

- observing, listening, reflection
- hands-on learning
- problem-solving and experimentation
- community engagement and engaged citizenship
- synthesis of social and natural sciences
- student initiative to learn
- dynamic group seminars

For more information contact Martha Rosemeyer at (360) 402-3139 or [rosemeym@evergreen.edu](mailto:rosemeym@evergreen.edu)

## UPCOMING ACADEMIC PROGRAMS AT EVERGREEN

We offer nine-month, full-time programs for college credit

**Practice of Organic Farming** Offered yearly Spring-Summer-Fall  
Hands-on small organic farm and CSA management, sustainable horticulture, small livestock production including food processing and mechanical (small engine) skills. Biologically-based farming knowledge focused through writing a farm plan and subsequent business plan.  
**Faculty:** David Muehleisen [muehleid@evergreen.edu](mailto:muehleid@evergreen.edu)

**Food, Health, and Sustainability** Offered Spring, Summer, and Fall 2016–17  
Biology and chemistry of food, agricultural aspects of food quality, genetics and evolution of plants and animals, human nutrition, lab exercises with chemistry of cooking and fermentation. **Faculty:** Martha Rosemeyer [rosemeym@evergreen.edu](mailto:rosemeym@evergreen.edu) and Donald Morisato [donaldm@evergreen.edu](mailto:donaldm@evergreen.edu)

**Agroforestry Systems** Offered Fall quarter 2016  
Science-intensive, students will explore how ecological theory and technical practices are used to design windbreaks, alley cropping, silvopasture, riparian buffers, and forest farming production systems. Field trips will highlight forest farming and edible forest gardens.  
**Faculty:** Steve Scheuerell [scheuers@evergreen.edu](mailto:scheuers@evergreen.edu)

**Biocultural Diversity Conservation in Peru** Offered Winter and Spring 2017  
Study Abroad. Students will explore remnant wild lands, Incan sites that modified topography and hydrology to increase productivity of diverse domesticated species, and Quechua communities that maintain immense agricultural diversity, medicinal plants and healing practices, and dye plants, sheep and alpaca for weaving.  
**Faculty:** Steve Scheuerell [scheuers@evergreen.edu](mailto:scheuers@evergreen.edu)

**Ecological Agriculture** Offered Fall, Winter, and Spring 2017–18  
Holistic, hands-on program includes agroecological research, energy flow and nutrient cycling on-farm exercises, plant genetics, crop botany, seed saving, permaculture techniques, working in community, engaged citizenship and food policy, and the history and future of U.S. agriculture.  
**Faculty:** Martha Rosemeyer [rosemeym@evergreen.edu](mailto:rosemeym@evergreen.edu)

## PREVIOUS ACADEMIC PROGRAMS

- ➔ Agricultural Sciences
- ➔ Anthrozoology Food: Coevolution, Community, & Sustainability
- ➔ Grazing & Grasslands in the Pacific Northwest
- ➔ Student-Originated Studies: Seeds, Bees, & Other Biodynamical Processes
- ➔ Terroir: Chocolate, Oysters, & Other Place-Flavored Foods
- ➔ Visualizing Permaculture

**Internships and Independent Learning Contracts** in food, farming, advocacy, and policy are also supported. Find out more at [evergreen.edu/academics](http://evergreen.edu/academics).

View Evergreen's academic catalog at [evergreen.edu/catalog](http://evergreen.edu/catalog)