

1. Sterling College, Vermont

<https://www.sterlingcollege.edu/>

<https://www.csa.sterlingcollege.edu/>

<https://www.sterlingcollege.edu/dining-services>

Sterling college in Vermont is a small environmental studies college. It has a student run farm “The Farm Between” that functions as both a student learning environment and a food production system. Statistic on their website claim that 30% of the food in the dining halls is grown from the campus farm, with another 50% coming from other local farms. The farm is described as a place for “students who are interested in perennial systems, agrobiodiversity, beneficial insect habitat, marketing, and value-added food production.”

Sterling College was names the number one college for sustainable food and dining by ASSHE in 2022, and ranked #1 in the nation for a similar category through the Real Food Challenge for several years in a row.

2. Wilson College, Pennsylvania

<https://www.wilson.edu/>

<https://www.wilson.edu/fulton-farm>

Wilson College in Pennsylvania has a population similar to Evergreen, and operates a 7 acer farm on the Fulton Center for Sustainability Studies campus, which is 50 acers. As well as offering classes in and around the farm, they also operate a farm stand and sell fruits and vegetables to the school dining halls, although numbers for that were not online as far as I could find. They have a community partnership plan where families can buy a “share” and receive fresh produce each week, with volunteer opportunities available for discounts or extra produce

3. Warren Wilson College, North Carolina

<https://www.warren-wilson.edu/student-life/food/>

<https://www.warren-wilson.edu/farm/>

<https://www.warren-wilson.edu/student-life/food/garden-root-cellar/>

Warren Wilson College is a tiny (900<) private liberal arts college that runs a 300 acer, 25 field farm that produces not just plants, but also 100% grass and pasture raised animal products including beef, pork, and lamb. The dining hall advertises student grown food and the college is serving a minimum of 25% local food. Additionally they operate a smaller scale learning garden that supplies both student dining and market stands, as well as a wild mushroom garden used for both food production and studies in mycology. Students also learn about processing their goods as they have an “herb team” that makes balms and salves from the growing spaces to sell. All food scraps are composted on campus in a greendrum which then feeds the farm. They also have a community supported agriculture (CSA) program that allows community members to buy into the farm in the beginning of the season to get 7lb of fresh produce weekly when harvesting begins.

#### 4. University of Washington, Washington state

<https://sustainability.uw.edu/action/students/living-laboratory#:~:text=The%20University%20of%20Washington%20campuses,and%20research%20challenges%20and%20opportunities.>

<https://envstudies.uw.edu/undergraduate-students/do-more-with-your-major/sustainability-studio/>

<https://botanicgardens.uw.edu/center-for-urban-horticulture/gardens/uw-farm/>

The page that advertises UW as having living labs lists 11 projects across the 3 campuses, however most of the links are broken. The biggest project seemed to be their 1.5 acer student run farm that has a market stand with a CSA program, as well as selling their produce to UW Dining and UW Athletics. I couldn't find a specific farming class like Evergreen, but they offer volunteer time, internships, and research and capstone project opportunities. There is also a Sustainability Studio program that focuses on experiential learning and has had focuses on food

insecurity, community engagement, and policy making with students working with off campus clients to solve sustainability-based issues in their community.

5. College of the Atlantic, Maine

<https://www.coa.edu/about/>

<https://www.coa.edu/farms/beece-hill-farm/>

<https://www.coa.edu/our-community/dining/>

College of the Atlantic is on coast of main and is a 350-student college where every student designs their own degree in “human ecology”. They were the first college to be carbon neutral and the school advertises strong community relationships and an average class size of 12. Each week there is an all school meeting for students, faculty, and administrators to attend and discuss issues or ideas, and students sit on or are invited to 14 out of the 16 committees and groups meetings (students do not sit on faculty development group or attend the faculty meeting). While they do not have statistics I could find, all their food is made daily from scratch on campus using “local and organic ingredients whenever possible.” They have four gardens, a greenhouse that specializes in high moisture, Xeric, and tropical plants, an arboretum, a 73 acer organic farm with vegetable fields, orchards, open pasture lands for raising pigs and poultry, and several greenhouses, and open forest land. The farm hosts work study programs, class visits, summer programs, independent programs, community events, and more.

6. Rutgers University, New Jersey

<https://snyderfarm.rutgers.edu/>

<https://ecocomplex.rutgers.edu/agrivoltaics-research.html>

Rutgers is the largest college in New Jersey, and hosts the Clifford E. & Melda C. Snyder Research & Extension Farm. Named after its previous owners and cultivators, the 390 acer farm was willed to the college in 1988. There are 19 research projects listed for the farm in 2023 alone, and the website is up to date and advertising an event at the end of August. These projects

range from agriculture trials, solar installations, and studies in entomology and pest control. They also host a teaching garden, a smaller scale space aimed at educated students across wider disciplines about the basics of agriculture. The campus is also home to the “EcoPlex” or the Clean Energy Innovation Center, equipped with engineering and design resources aimed at having students implement their innovations. Within their seven main initiatives are food waste management, sustainable grocery stores, sustainable wineries, and an agrivoltaics project that looks super exciting.

#### 7. Pomona College, California

<https://www.pomona.edu/farm>

<https://www.pomona.edu/farm/get-involved>

[https://catalog.pomona.edu/content.php?filter%5B27%5D=EA&filter%5B29%5D=&filter%5Bcourse\\_type%5D=-1&filter%5Bkeyword%5D=Food%2C+Land+and+the+Environment&filter%5B32%5D=1&filter%5Bcpage%5D=1&cur\\_cat\\_oid=45&expand=&navoid=9003&search\\_database=Filter&filter%5Bexact\\_match%5D=1#acalog\\_template\\_course\\_filter](https://catalog.pomona.edu/content.php?filter%5B27%5D=EA&filter%5B29%5D=&filter%5Bcourse_type%5D=-1&filter%5Bkeyword%5D=Food%2C+Land+and+the+Environment&filter%5B32%5D=1&filter%5Bcpage%5D=1&cur_cat_oid=45&expand=&navoid=9003&search_database=Filter&filter%5Bexact_match%5D=1#acalog_template_course_filter)

The Pomona College farm is a 1.2 acer farm with vegetable fields, fruit trees, native plant gardens, chickens, and superadobe style domes. The farm hosts a yearly academic program similar to Evergreen where students are responsible for their own sections of the farm, and the farm is also used for a variety of other programs as applicable. The produce is sold at a farm stand, traded for volunteer labor, or cooked at farm and community events, with anything left over going to uncommon goods to be distributed to families for free. The dining page says they use fresh and local ingredients when possible but there are no references to collaborations with the farm. They also offer volunteer hours and student employment opportunities.

#### 8. UC Santa Cruz, California

<https://agroecology.ucsc.edu/visit/farm-garden.html>

<https://agroecology.ucsc.edu/education/apprenticeship/index.html>

<https://agroecology.ucsc.edu/farm-to-college/fswg/index.html>

UC Santa Cruz has a 30-acre organic farm home to many different gardens and kinds of growing. These include a perennial border, a community herb garden, a Black Lives Matter garden, and a compost row in addition to the main farm which grows flowers, vegetables, and herbs. Their farm apprenticeship has permanent wooden cabins on site for their participants, there's an orchard growing 80 varieties of apples alone, and solar and aquaculture greenhouses. The farm is used as research and learning space and therefore also homes several labs. The apprentice program is an immersive course where students live on the farm and learn about community agriculture while maintaining the land. The farm also offers short courses, internships, and public workshops to those looking to learn without committing full time. All of this within the Center for Agroecology, which is also the umbrella in which the Food Systems Working Group is within, a group focused on the food systems issues on campus, and getting fresher, more sustainable food to UCSC students. They have created a student seed library, a food access and basic needs team, and utilize the real food calculator.