

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.