

# POST OCCUPANCY EVALUATION

## BASELINE INFORMATION

**PROJECT NAME:** Expansion of the UW Farm

**LOCATION:** Center For Urban Horticulture, University of Washington (3501 NE 41st St, Seattle, WA 98105)

**AWARD MADE:** May 2011

**PROJECT COMPLETED:** June 2012

**DURATION (MONTHS):** 13

**AWARD TOTAL:** \$78,307

**AWARD SPENT TOTAL:** \$78,307

**% SPENT:** 100%

**PROJECT MANAGER(S):** Nina Arlein and Michelle Venetucci Harvey

**CONSULTANTS:** Seattle Tilth, Erin Lau (designed layout of farm), Rachel Stubbs (UW farm student coordinator), Beth Wheat (UW Farm Staff Advisor), Steve Badanes & UW Neighborhood Design/Build Studio

**SIZE (SQ FOOTAGE, ACREAGE):** 1.5 acres

## PROJECT PROFILE

**SITE & CONTEXT:** The main location is a sunny, scenic, acre and a half between the Center for Urban Horticulture and Union Bay

**PROGRAM ELEMENTS:** *"The farm expansion included installment of the irrigation system, construction of the shed that we share with Seattle Youth Garden Works, and the tilling and preparing of the plots on the UW Farm's CUH site."* -Sarah Geurkink, UW Farm Manager (Current)

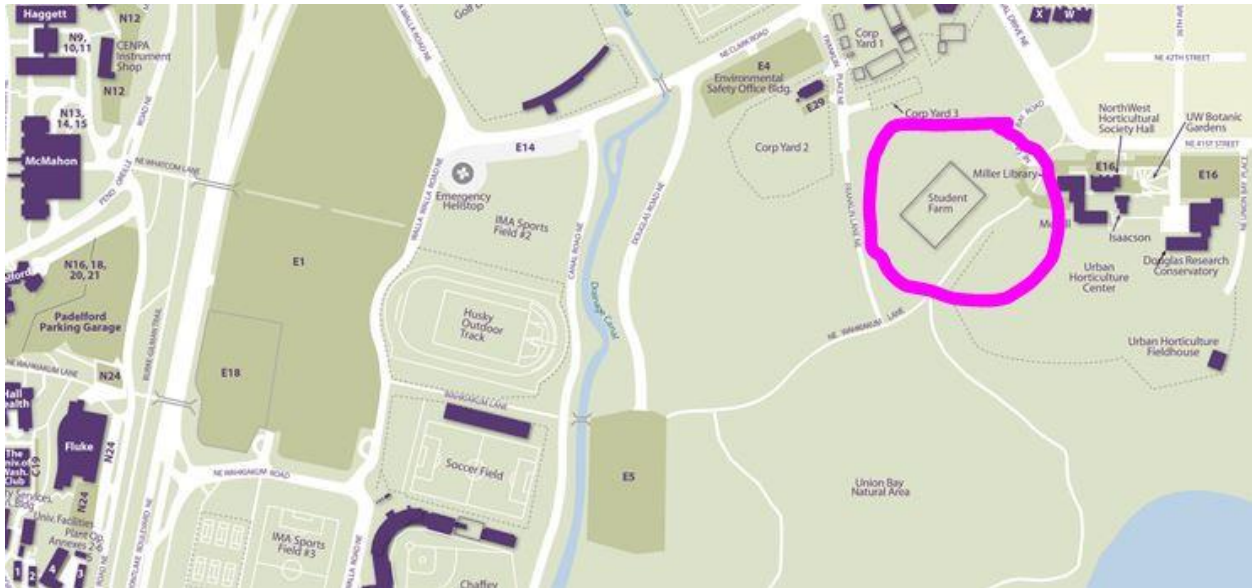
**MAINTENANCE / MANAGEMENT REGIEME:** Irrigation components are set up each spring and disassembled and stored every winter. Proper storage and installation each season ensure that the system and its components will continue to work smoothly and last longer. The farm also utilizes extensive tool cleaning, maintenance and repair protocols to ensure longevity of all tools, including the shed built as part of the project.

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PHOTO(S):

## POST OCCUPANCY EVALUATION



**PLAN(S):**

## ANALYSIS

**USER/USE ANALYSIS:** The initial plan for this land was to, with support from the CSF, expand the UW farm to an additional full acre of land on campus, adjacent to the Center for Urban Horticulture. Expanding the production capacity of the UW Farm allows the farm to amplify their contribution to the University of Washington's sustainability mission in several ways. First, it enables the farm to solidify a relationship with Housing and Food Services (HFS). HFS was interested in purchasing farm produce to use in campus dining halls and small cafeterias. Second, the UW Student Food Cooperative will be operating in full capacity next year, running a cafe space in the South Campus Center and a food cart for Red Square. They plan to source a substantial amount of their produce from the UW Farm. A strong relationship with the Student Food Cooperative will help generate awareness on campus about the social, economic, and political issues surrounding food, from farm-to-table. Third, they wanted to create a community-supported agriculture (CSA) program, which had the ability to teach farmers tangible and realistic business skills associated with the production of food. *"This land is incredibly fertile which is very beneficial for the growing of crops. We use it to grow food for our CSA, Housing and Food Services, and our farm stand. We've grown 11,188lbs of food in the 2014 season."* - Sarah Geurkik, UW Farm Manager (Current)



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### PEER REVIEWS:

Email from Justin Hillier (2011-201 CSF Vice Chair) to Robert Servine & Brad Kramer of Seattle Tilth, re: UW Farm project compliations / challenges (1/10/2012) *"Last year's committee felt the partnership with Seattle Youth Garden Works added a level of competency and sustainability to the project, and was one of the key pieces that made us feel comfortable funding the Farm. But as you can imagine, a professional partnership with a non-hierarchical, all-volunteer student organization like the Farm has its challenges."*

Email from Duncan Clauson (2011-2012 CSF Chair) to Jamie Rowe (former CSF coordinator) re: proposed UW Farm budget reallocation for design/build component (shed). *"I am a little uncomfortable with just allowing them to keep \$13,000+ dollars to do another project. I was under the impression that any unspent funds were to be returned to the committee. While I applaud them for being able to keep under budget I don't know that it should give them a pass to tack on another project of that magnitude. In my humble opinion they needt o complete their intended projects and return the rest of the funds."*

**CRITICISM:** Through HFS, UW Farm food can be found in kitchens throughout campus. The produce is regularly served to students at the campus-restaurant Cultivate, and occasionally featured at the neighborhood District Market. The UW Club also features UW Farm produce in their café. With that said, the largest criticism of the Expansion of the University of Washington farm is actually about the food produced for HFS. The farm generally produces bulk supplies of certain type of food that is not always usable for HFS to sell. For example, when the dining halls are given a large supply of yams from the farm they only use so many because their meals are not planned around the produce they receive from the farm. When this happens lots of that fresh food goes to waste.

**PROJECT SIGNIFICANCE / UNIQUENESS:** *"The farm is a space where students can learn where their food grows and reframe their perspectives on food costs, and energy required to grow food"* - Sarah Geurkik, UW Farm Manager (Current). There are more than 600 members that volunteer at the UW Farm. Over 40 tours are given and over 70 different crops are grown annually. This generating more than 100 cubic yards of organic matter (for composting) per year. 46% of the campus' food budget goes to locally produced or processed foods, and that number has increased by at least 14% each year over the past three years. The UW Farm is a campus center for the practice and study of urban agriculture and sustainability. It is an educational, community-oriented resource for people who want to learn about building productive and sustainable urban landscapes.

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**FUTURE PLANS:** Beginning Fall 2014, the UW Farm will be partnering with UW Transportation Services to set up a weekly farm stand on the Burke Gilman trail on Fridays. The stand will be located just across the trail from the Husky Grind at the Mercer Court apartments. The UW faculty is developing a new interdisciplinary food studies minor. For now, students take a “farm education” class every week, taught by a botany professor, on topics ranging from how to make fertilizer to the business of farming, from food distribution to irrigation. In addition, Farm Manager Sarah Geurkink provided the following on the farm’s upcoming plans: *“We plan to launch a crowd-funding campaign through USEED to fund the construction of a wash-pack station for washing harvested produce and the construction of a cobb oven and a shelter over the oven for pizza bakes and community events. We also plan to double our CSA next year. Finally, we’re talking with the University District Farmers market about selling produce at market on Saturdays.”*

### FOLLOW UP

**CONTACT INFORMATION:**

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Sarah Geurkink (UW Farm Manager) Email: [sgeurk@uw.edu](mailto:sgeurk@uw.edu)

**WEB SITE:** <http://blogs.uw.edu/uwfarms/>

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## PERFORMANCE

*Please fill in all fields applicable to your project and for which you have data*

### NUMBER OF...

- **1.5 Acres**
- ANIMALS SERVICED
- ATTENDANTS
- BIODIESEL PRODUCED (GAL.)
- **More than 100 cubic yards of organic matter per year**
- **11,188 pounds of food grown in 2014**
- HOTSPOTS IDENTIFIED
- **Each volunteer works about 20hrs/week**
- PAGES
- PEER OR PROFESSIONAL REVIEWERS
- **70 plants installed**
- RIDES DIVERTED
- **CSF Post Occupancy Evaluator**
- **43,560 Square feet**
- STORMWATER DIVERTED
- **More than 600 graduate and undergraduate students, along with volunteers and interns work on the farm**
- TOTAL kWh GENERATED
- UNITS INSTALLED
- USERS
- VIDEOS PRODUCED
- WASTEWATER CAPTURED & TREATED
- WATER SAVED (GAL.)
- WEB HITS

### BEFORE & AFTERS...

- BUILDING TEMPERATURE
- kWh CONSUMED
- SOLID WASTE CONTAMINATION