

**Name:**

**Is this a project that you will work on alone, or will you collaborate with others? If you are collaborating with others, list their names, their Tufts affiliation, and their contact emails. Please indicate which member of your team will be the principle contact.**

Kevin Cody (lead), Cyrena Thibodeau (Friedman student), Tim Griffin (Friedman professor), Wendy Hebb (Tufts Food Lab), Tom O'connor (Tufts Dining), Kelly Shaw (Tufts Nutrition). The main individuals/entities involved in this project will be: undergraduate students enrolled in summer programming at Moraine Farm, interns from the Friedman School, key staff from Tufts Dining, the New Entry farm manager, the New Entry food hub manager, 6-10 different incubator farmers starting their businesses at Moraine Farm, and advising from the Tufts Food Lab.

**Please provide a 300-350 word description of your project**

New Entry Sustainable Farming Project has been a program of the Friedman School of Nutrition Science and Policy for over 20 years. However, the connection between New Entry and Tufts has been largely siloed within the Friedman School. With this proposal, we aim to re-introduce the broader Tufts community to the work of New Entry and the farmers we support. We propose a weeklong series of events in coordination with Tufts Dining to highlight the produce being grown by our incubator farmers at Moraine Farm in Beverly, MA. Additionally, this project seeks to broadly educate, engage, and encourage conversations among the Tufts community on the importance of eating locally grown food for creating more sustainable food systems. Not only will this be an opportunity to inform the broader Tufts community to the work of New Entry, but it will also be a way for students to learn about the opportunities available to them to engage with the organization as students, interns, and volunteers. New Entry is in the process of developing courses for Tufts college credit to be offered at Moraine Farm in Summer 2020. Students enrolled in this course, as well as the Friedman School interns we work with each summer will be integral to this proposal. Working with staff at the dining halls, we will help coordinate meal planning and distribution of produce grown on the farm for 1-3 specialty meals provided throughout a given week, culminating in a group "cook together". An event where Tufts community members will be invited to help cook a shared meal using produce from New Entry growers. Produce could include specialty crops specific to the ethnic background of many of our incubator farmers who are recent immigrants to the US, further reinforcing the need for more culturally connected food to be made available throughout the food system. Additional topics related to food justice, racial equity, diversity, and inclusion will be highlighted in one or more of these events/meals. Lastly, this is an opportunity to expand the procurement of locally grown produce by Tufts Dining, further supporting farmers in the region.

## **What is the problem that you are looking to solve?**

Beginning farmers are integral to local food systems; they are a source of innovation, community connection, and a driver for the continuation of agriculture in many areas. Despite the importance of these growers to local landscapes, beginning farmers face numerous challenges in business. There are high cost barriers to entry, huge price competition with large scale producers, and significant distribution obstacles. With this project, we aim to both illuminate the challenges that small, beginning farmers are met with while simultaneously highlighting the importance that they play in local food systems and the ways that consumers and institutions can support them. Another set of problems that we have identified is a lack of opportunities to engage in hands on land based learning at Tufts, and more broadly, avenues to learn about agriculture.

## **Is this an event?**

Yes

## **When are you hoping to hold the event?**

In late fall, we will choose a week with Tufts Dining to have the series of events (one the last two weeks of September, or the first week of October), 2-3 meals, and the group cooking event.

## **Where will you hold it?**

We are planning on holding all events and meals in the Dewick dining hall, unless there's another significant location that Dining staff identifies to integrate the meals.

**Knows how to:** reserve space, order food, set up and clean up the space, request equipment

## **How will you measure success?**

For the meal component of the project, we will measure success by no food being wasted and positive feedback from Tufts Dining. For the educational component, we will measure success by the number of new signups for new entry mailing list, the number of students who express interest in getting involved in New Entry, and foot traffic at the New Entry staffed table. Finally, in the long term by the enrollment in the courses taught in conjunction with New Entry.

## **How many people would this project impact? Please categorize them as students, faculty, staff, and other**

All students, faculty, and staff who come through the dining hall during the week.

## **What is the environmental impact?**

The environmental impact of this event centers around the fact that all the produce is grown locally using sustainable farming practices. All of the farmers that we work with use organic growing practices, limited fossil fuels, and work on building soil health. Additionally, all the produce is grown within a 25 mile distance from the University. The produce will support local farmers in the region and potentially open additional opportunities for local food procurement by Tufts Dining.

### **What are the educational impacts of this project?**

A significant component of this project is the educational aspect where we are focusing on highlighting role of beginning farmers in the food systems, challenges for small beginning farmers, the viability of regional food systems, and opportunities for student engagement, and the work of the New Entry which is becoming a more integral feature of food system programming offered at Tufts. This event would also help bridge academic programs and colleges, bringing together graduate and undergraduate students across Medford and Boston campuses.

### **What is the social impact (excluding educational aspects)? (e.g. alleviating climate injustice, community resiliency, culture change, equity, etc)**

Through this project, we aim to build agricultural literacy among the Tufts community. A component of this is knowledge of food systems and the impact that consumers of various scales can have on reshaping what we would like our food systems to look like. We are working to connect consumers to producers by shortening the supply chain and highlighting the individuals behind our food. Additionally, we are hoping to build relationships across the Tufts community and social connections through food and farming.

### **Will it help Tufts meet its sustainability goals? If so, how?**

**(See Tufts sustainability goals here: <https://sustainability.tufts.edu/sustainability-at-tufts/our-commitments/commitments/>)**

Though this proposed event is only a week long, we hope that it will have long term impacts on connecting Tufts to broader food system impacts such as farming practices, food waste, regional economies, and inequities in the food system. Additionally, we hope through this project to strengthen opportunities for local procurement through furthering Tufts's commitment to buying local. In addition to environmental sustainability, we aim for this project to further programmatic sustainability between Tufts and New Entry.

**Provide us with a timeline of planning and implementation of the project. (This question is for optional additional information not included in the Gantt chart)**

We will start planning in April-May to develop specific events and design educational components for the week. We can also menu plan during this time in conjunction with Tufts Dining based off of projected crop availability. In June-August we will work with incubators to develop harvest plans and firm up crop availability. During this time, we will also work with Tufts students interning at New Entry to create signage and other informational materials. In late fall, we will choose a week with Tufts Dining to have the series of events (one the last two weeks of September, or the first week of October), 2-3 meals, and the group cooking event.

**How much funding are you requesting from the Green Fund? Are you seeking funding from other places?**

We are requesting \$6,460 from the Green Fund. We are not seeking funding from other places for this project.