

Project: New Entry Sustainable Farming

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Role: Staff

Description: New Entry Sustainable Farming Project has been a program of the Friedman School of Nutrition Science and Policy for over 20 years. However, the work of New Entry has not been well integrated into the university as whole. With this proposal, we aim to re-introduce the Tufts community to the work of New Entry and the farmers we support by hosting 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, as well as the importance of eating locally grown food for creating more sustainable food systems. This will also be an opportunity to introduce the broader Tufts community to the work of New Entry, including how they can be involved on the farm as students, volunteers, and interns. 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. 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 appropriate 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.

People involved: 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, and 6-10 different incubator farmers starting their businesses at Moraine Farm. This work will rely heavily on Tufts Dining for support in creating the meals that highlight the farmers' produce.

Budget: Cost we can anticipate for this proposal include: funds to purchase a specific amount of produce grown on the farm (\$3,000), staff time at Tufts Dining to do any additional prep required for the meal(s) (\$1,500), signage and infographics that highlight issues facing small-scale farmers in local food system (\$500), transportation and distribution costs (\$250). A general estimate for this proposal is: \$5,250

Timeline: The steps we would take to accomplish this event series is as follows: April-May: Begin planning with Tufts Dining and students who plan to enroll in the summer course and Friedman interns. Discuss crop plans with incubator farmers. June-August: Working with farm manager and incubator farmers on crop production. Begin teaching students key themes related to food systems that will be features of fall event. September (early): Finalize event schedule with Tufts Dining, and structure of events with signage and potential tabling opportunities at the dining halls. September (late): Tufts Dining halls host events featuring locally grown food, New Entry, and key issues within the food system.

Benefit to Tufts Community: The event would help inform the Tufts community about local food systems, issues facing small-scale beginning farmers, 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. It will also provide delicious locally grown food to students, staff, and faculty, while supporting local farmers in the region and potentially opening additional opportunities for local food procurement by Tufts Dining.