BRANCHING OUT

YALE SUSTAINABLE FOOD PROJECT

REPORT 2010–2011
At the Yale Farm

What's new at the Farm; events and community workdays; New Haven public schools program

Academics

Harvest pre-orientation program; courses and student projects related to food and agriculture; undergraduate and graduate internships and assistantships

On Campus

Chewing the Fat events series; Undergraduate Career Services

In the World

Collaborations with Paul Quinn College and the University of Gastronomic Sciences; Terra Madre and the Aspen Environment Forum

Advisory Board

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COVER This winter the Yale Farm grew its second crop of winter wheat with seeds saved from the previous season’s stand. We hope to keep this tradition going strong, and eventually produce enough wheat to mill some of our own flour for pizza.

PHOTOS by Chloe Rossetti ’11 and WanWan Lu ’12.

Printed on 100% postconsumer recycled paper.
A LETTER FROM PRESIDENT LEVIN

Dear Friends:

In the last eight years, the Yale Sustainable Food Project has grown and matured: what began as a few seeds of inspiration has developed into a full-fledged, nationally recognized program. Peer institutions regularly ask us for advice as they create and grow similar programs, reaffirming the Sustainable Food Project as a nationwide benchmark for educational excellence around sustainable food and agriculture. Students have taken note, and many incoming freshmen cite the Project as a crucial factor in their decision to come to Yale.

Underclassmen arrive on campus eager to volunteer at the Yale Farm and get involved in the seminars, workshops, special events, and internships available to them through the Sustainable Food Project. The experiences they share with their peers and with individuals and institutions from around New Haven help prepare these students to lead lives of socially engaged leadership.

This year, a record number of students applied for internships and attended events, and the Sustainable Food Project also sought ways to broaden its reach and engage the larger Yale and New Haven communities. Global events continue to remind us of the importance of transforming our food system: in September, Hurricane Irene submerged small farms all along the eastern coast, destroying a season's worth of work and a foodshed's worth of crops. The Sustainable Food Project teaches students to see the relationships that exist among the environment, local economies, food production, and themselves.

Thousands of students have benefited from the vibrant extracurricular life surrounding the Farm, and many report back that their time with the Sustainable Food Project has had an enormous impact on the paths they pursue both in the classroom and after graduation. Students at Yale want to change the world for the better and understand the opportunities in sustainable food and agriculture. The Sustainable Food Project prepares students for leadership and service in an increasingly interdependent world; it equips them with the tools to lead us toward a more sustainable future.

As people and organizations around the world look to Yale for advice on starting sustainability initiatives, it is ever more important that we rise to the occasion. Our program was a pioneer in the field and remains innovative and vital, in large part due to the generous contributions of friends and supporters. I am grateful to those who have already given, and I hope that the work and words on the following pages will inspire you to do the same.

Sincerely yours,

Richard C. Levin
A LETTER FROM THE DIRECTOR

Dear Friends:

I arrived at Yale on the same day as the Farm’s first brood of chickens. I swapped coasts and countries this fall to join the Yale Sustainable Food Project, drawn by the impressive history of the Project and the opportunities that lie ahead.

This iteration of the sustainable food movement is young enough for the Yale Sustainable Food Project, not yet ten years old, to be considered a seminal success story. The Project’s founders held the belief that deceptively simple reforms—creating a farm in the midst of an urban campus, spreading food-focused learning through curricula, and serving sustainable food in the dining halls—could be a positively transformative force for students, the campus, and the community. The exciting part of this is that they were right. Year after year, we’ve been able to share stories of how the Project has worked to benefit an increasing number of students. Through activities that have effectively bridged theory and practice, these students have gained experience and perspective that could not be achieved in the classroom alone. We’re now seeing the fruits of this labor, as these exceptional students grow into their careers as exceptional leaders.

The underlying message of the Yale Sustainable Food Project is radically hopeful. It recognizes that through food, we have the most powerful, participatory, and fundamentally important tool to bring about positive change for people, communities, and society. Transforming our food system is our greatest challenge, but also our greatest opportunity. Achieving this opportunity requires critical thinkers. It requires innovators who can bridge disciplinary boundaries. It requires leaders who understand complex systems and the strength and resilience that can emerge from diversity. The Yale Sustainable Food Project provides the fertile ground for this much-needed thinking, innovation, and leadership to flourish.

We’re a young project at the forefront of a young movement, and have only just begun to see the long-term impact of our work. The only way we’ve been able to sustain the continuity and growth needed to attain our wide-reaching goals is through the annual generosity of our donors. I’m still just getting to know this amazing group of supporters, but after visiting campus-based food projects around the world, I am convinced that the Yale Sustainable Food Project has achieved its exemplary status in large part because of you.

Reading through this annual report, I am struck by how our programming has branched out over the years, and by the extent of the Project’s impact. This reach was significant enough to pull me across a continent, eager to work with a small project that’s making big changes. In a metaphor that a chicken might appreciate, we’ve barely scratched the surface.

Mark Bomford
Director, Yale Sustainable Food Project
Eight classes of Yale students have graduated since we first broke ground at the Yale Farm. We have given thousands of students the knowledge and resources to become leaders and make a difference in the world. Our efforts in food and agriculture have caught the attention of individuals and institutions around the country, and we’ve been thrilled to give advice, share information, and forge partnerships that will continue to grow into the future.

Volunteer Ellen Ray ’11 helps transplant baby beet plants in soil blocks into the Farm’s beds.
Affectionately known as the Yale Farm, the Sustainable Food Project’s one-acre market garden has an eight-year history of enormous inspiration that extends beyond its gate into classrooms and conversations around the country. The lessons learned firsthand at the Farm are not forgotten, and we continue to hear from former students about how the Farm and its community were among the most important features of their undergraduate education. Each season, serious discussions about sustainability, the global economy, nutrition, health, and food access are mixed with more lighthearted fare. This year we partnered with numerous local organizations to create new infrastructure at the Farm, and we welcomed thousands of students, school children, and community members to our open workdays and events. Our reach in New Haven grew as we strengthened our relationships with local hunger relief partners, increased our restaurant base, and continued to be a weekly highlight at the CitySeed farmers’ market.

**NEW HOOP HOUSE**

We added a third high tunnel structure this spring just in time to plant tomatoes under it. The new hoop house allows for more diverse crop rotation and more space to grow during winter months.
**CHICKENS**
When New Haven passed an ordinance in 2009 allowing citizens to keep backyard chickens, students immediately began clamoring for a Yale flock. This year, we introduced a brood of six hens to their new home, designed and built by Farm volunteer Tim Eakins using salvaged materials. The chickens aid in pest control, add to soil fertility and, most deliciously, provide dozens of eggs to top some incredible farm pizzas.

**PICNIC TABLES**
When two red oaks across Edwards Street were being taken down, Farm Manager Daniel MacPhee called City Bench, a company founded by Ted Esselstyn ’86 and his brother Zeb. The duo specializes in using trees felled in urban areas; they took the wood and created two beautiful picnic tables, which they donated to the Yale Farm.

**COOLBOT**
The CoolBot is, in fact, very cool. With this fairly simple technology and the help of some enterprising students, we've been able to turn a cedar shed into an energy efficient walk-in cooler running off a standard residential AC unit. The additional space is an enormous benefit during the summer growing months when our crates are overflowing with produce from the Farm.

**BEES**
We worked with Ben Gardner, founder of the local business Pollen, to bring bees to the Farm. Ben will run beekeeping workshops on the Farm for students and community members, teaching them about the lifecycle of bees and the importance of pollination to food production and wild plant life. We have two hives up in the apple orchard, each housing thousands of bees—so far, no stings.

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The Farm remains active in all four seasons; as leaves fall, we prepare for winter by covering our hoop houses in plastic so that we have a warm space to grow in the coldest months.
EVENTS AT THE YALE FARM

Throughout the year, the Sustainable Food Project hosts volunteer workdays at the Yale Farm. On Friday afternoons, volunteers are rewarded with a special treat: pizza topped with Farm ingredients and cooked in our wood-fired oven. Student interns lead the volunteer workgroups and the preparation and cooking of the pizzas. Special events at the Farm this year included:

CHEESE TASTING WITH CASEUS FROMAGERIE AND BISTRO
One of our local partners is Caseus, a restaurant specializing in sustainable food. Chef and owner Jason Sobocinski shared his knowledge of artisanal cheeses and explained the history behind popular varieties while participants enjoyed sample bites with produce from the Farm. (September 20, 2010)

WOMEN’S WORKDAY
As part of our Chewing the Fat series, the Sustainable Food Project invited female farmers, chefs, and food activists Dina Brewster, Tagan Engel, Annie Farrell, and Maria Trumpler for a panel discussion. Before the panel, we held a women’s workday at the Farm to learn firsthand from these luminaries. Following the event, Congresswoman Rosa DeLauro sent us a letter of thanks for creating a conversation around the role of women in sustainable agriculture. (March 27, 2011)
FARM DINNERS

Our events interns planned special meals for honored guests and sustainable food leaders such as farmer and author Eliot Coleman, Stone Barns president Fred Kirschenmann, and president of Slow Food International, Carlo Petrini. Local chefs Denise Appel and Doug Coffin partnered with us on these events to teach students about planning menus and cooking with seasonal Farm produce. (Fall 2010)

FOURTH ANNUAL JACK HITT
LAST DAY OF CLASSES PIG ROAST

The pig roast has become one of the Yale Farm’s signature events, with several hundred students coming each year to enjoy good food and conversation. This year, we focused our efforts on making a meal that was local and seasonal, with more menu options for vegetarians. Delicious sides included Yale Farm beans and carrots from one of our nearby partners, Massaro Community Farm in Woodbridge, Conn. (April 22, 2011)
COMMUNITY WORKDAYS AND GREEN TEA
This summer we hosted three Sunday workdays for community members who are not able to make our regular weekday volunteer afternoons. We also hosted a Green Tea, inviting partner organizations such as CitySeed, Massaro Community Farm, the Downtown Evening Soup Kitchen, and Columbus House, as well as Yale environmental organizations such as Urban Resource Initiative and Yale Recycling to the Farm for homemade ice cream and a chance to mix, mingle, and talk about working in food.

NEW HAVEN PUBLIC SCHOOLS PARTNERSHIP
Now in its third year, our public schools program is going strong. This year, Amy K. Coplen and Kyra Busch, graduate students in forestry and environmental studies, directed the partnership and organized and trained a dedicated team of nearly fifty undergraduates, graduates, and community members to teach at the Farm. In the fall and summer, hundreds of local preschool and primary school students visited the Farm for tours and demonstrations. These one-time visits introduced kids to the concepts of sustainability and the daily work of a farm.

“I liked seeing the plants growing in the big beds. It’s important to have farms because we might run out of food at the grocery store.”
—Gabriel, five years old

D’Avignon radishes grown and harvested by the students in our Seed to Salad program. The radishes were quickly devoured by the young farmers-in-training.

In the spring, our Seed to Salad program again welcomed five classes of second-graders, nearly 100 children, to the Farm for multiple visits. Students learned about plant anatomy, compost, and nutrition. They planted radish and lettuce seeds, which they cultivated over a seven-week period. At the end of the program, students harvested their produce and celebrated with a giant salad topped with their own homemade dressing.

In July, we were thrilled to welcome a group of middle- and high-school science teachers to the Farm in partnership with the Peabody museum. The teachers were charged with designing a curriculum around Connecticut science standards that dealt with ecosystems, use of resources, and the environmental impact of different farming methods. Farm Manager Daniel MacPhee gave a science-centered tour of the Farm and helped the teachers integrate food and agriculture into their classroom lessons.
ACADEMICS

The Yale Sustainable Food Project runs diverse programs that support student exploration and academic inquiry related to food and agriculture. We run a freshman pre-orientation program, work closely with Yale faculty to develop coursework, and offer a variety of student internships and opportunities.

Harvest

Now in its tenth year, the Harvest pre-orientation program places small groups of incoming freshmen on about a dozen local farms. Over the course of six days, Harvest students tackle farm chores and learn about sustainable agriculture directly from farmers—all while getting to know their peers. Harvesters provide much-needed help during farmers’ most productive season and in return learn firsthand the challenges of growing good food. The Yale Sustainable Food Project co-organizes the trip with the Yale College Dean’s Office and further advises Harvesters about coursework and careers in food and agriculture.

Harvest farms this year included: Massaro Community Farm, Waldingfield Farm, Mill River Valley CSA, Warrups Farm, Riverbank Farm, Northfordy Farm, High Hill Orchard, Local Farm, Fort Hill Farm, The Hickories, The Hay House Farm, Stone Wall Dairy, and Millstone Farm.

“Harvest is not just a pre-orientation program. It is an experience that promotes a sense of community and self-development. Having had the opportunity to lead the program as one of the student coordinators (Moobah!) imbued in me a sense of profound responsibility. Harvest is one of the best things I have done at Yale, and I hope it never stops growing.” —Will Koh ’12, Harvest Moobah 2010–11
Harvesters help farmers in their busiest season by watering, weeding and harvesting crops. Justine Cefalu ’15 picks parsley to go with dinner.
IN THE CLASSROOM

Yale students want to change the world for the better and increasingly see food and agriculture as a vehicle for action and an opportunity for serious study. Nearly 15% of the entire undergraduate population has taken a course related to these subjects. Our annual course brochure provides an important resource for students to find avenues of study. Below are some of the most popular courses from 2010–11.

**History of Food and Cuisine, Paul Freedman**
The history of food and culinary styles from prehistory to the present, with a particular focus on Europe and the United States. Topics included how societies have gathered and prepared food and the influence of consumers on trade and colonization.

**Italian Food and Literature, Risa Sodi**
The intersection of food and literature in Italy from the Middle Ages and the Renaissance (Dante, Boccaccio, and the earliest cookbooks) to the modern age (the futurists, Calvino and others). Discussion of foodways, or how food is tied to religions, holidays, gender roles and identities, and domestic economies.

**Psychology, Biology, Politics of Food, Kelly Brownell**
The study of eating as it affects the health and wellbeing of every human. Taste preferences, food aversions, the regulation of hunger and satiety, food as comfort, friendship, and social ritual; the politics of food, including sustainable agriculture, organic farming, genetically modified foods, nutrition policy, and food and agriculture industries; malnutrition, eating disorders, and the global obesity epidemic; food advertising aimed at children, poverty and food, the effects of the modern environment on eating.

“Students at Yale are really drawn to the subject of food: its production, the cooking of it, the consumption of it. It feels personal and they can draw on their own experiences, yet they need all of the techniques of asking good questions, of looking historically, sociologically, and scientifically at the issues. I think they also appreciate that food is a subject that integrates the practical (physical labor, inputs and outputs, nutrition) with the theoretical (all of the different ways individual and cultures have found to provide food for themselves).”
—Maria Trumpler, Senior Lecturer, Women’s, Gender and Sexuality Studies
STUDENT INTERNSHIPS
Internships at the Yale Sustainable Food Project provide professional, real-world experience to complement the lessons learned in the classroom. Interns are educators and ambassadors, passing on new skills and knowledge to Yale Farm visitors, volunteers, and school children, as well as their friends and peers.

ACADEMIC-YEAR INTERNSHIPS
Each year, the Project hires a group of student interns who take on important roles with us. They bring new energy and ideas to help us expand our reach and share our knowledge about sustainable food and agriculture. In 2010–11, we had a record one hundred applicants for these positions, which are paid in order to make them accessible to students from every background.

Events Interns are responsible for the pizza oven at the Yale Farm. They focus on teaching the lessons of farm to table—how to harvest from the garden and make an inexpensive, healthy, and delicious meal—to visitors, volunteers, students, and special guests.

Programming Interns spend their time helping to brainstorm, organize, and promote our Chewing the Fat speaker series, which attracts hundreds of new students to sustainable food and agriculture each year.

Communications Interns shape the look and content of our messages to the community. These students are responsible for on-campus publicity, and they regularly contribute their writing and photography to our blog and to other online venues such as the Atlantic Monthly’s Food Channel, Grist, and Serious Eats.

Farm Manager Interns help maintain the garden as a productive and educational space. They welcome and organize volunteers and bring our produce to market. The Farm managers participate in a weekly educational walk around the Farm, where they learn about sustainable techniques such as crop rotation and intensive soil management.

We are grateful to our academic-year interns: Ali Abarca ’13, Peter Beck ’12, Laura Blake ’12, Alyssa Cheung ’12, Jacob Conway ’11, Jasmine Dyba ’11, Josh Evans ’12, Anna Rose Gable ’13, Aixsha Hiciano ’12, Sam Huber ’13, Sam Lee ’12, Wanwan Lu ’12, Yasha Magarik ’12, Isabel Polon ’11, Brendan Ross ’13, Chloe Rossetti ’10, Sibongile Sithe ’11, Caroline Tracey ’13, Chloe Zale ’12, Jordan Zimmerman ’12
Pruittiporn Kerdchoochuen was among our Lazarus Summer interns in 2010. In the summer months we start seedlings in our hoop houses to save space in the fields.
LAZARUS SUMMER INTERNSHIPS

Every year, six Yale college students dedicate their summers to the Yale Farm through the Lazarus summer internship program. These students, pursuing a variety of studies, spend an intensive twelve weeks on the Farm learning about sustainable practices from the Project’s staff and invited guests. They tend crops, learn about food justice and security, lead tours for school kids and the public, and take the weekly harvest to the farmers’ market each Saturday. At the end of the summer, many of these interns choose to pursue academic coursework and take leadership roles with us.

Enormous thanks to our summer interns: Ali Abarca ’13, Sam Huber ’13, Pruittiporn Kerdchoochuen ’11, Yasha Magarik ’12, Ian Sprague ’12, Patrick Vergara ’11

FORESTRY AND ENVIRONMENTAL STUDIES ASSISTANTSHIPS

This new program allows us to work with graduate students in the school of forestry and environmental studies on specific projects at the Farm and in New Haven.

Kendra Mack ’12 worked with Farm Manager Daniel MacPhee to create Farming 202, a weekly seminar series for graduate and undergraduate students that explored advanced topics in sustainable agriculture and was paired with hands-on work in the garden. They built upon the basics of our Farming 101 series by exploring the various models of sustainable agriculture practice on a micro-level and focusing on soil science.

Kyra Busch ’11 and Amy K. Coplen ’12 ran the third year of our Seed to Salad program for New Haven Public Schools.

Salima Jones-Daley ’11 worked with community partners to bring fruit trees back to Edgewood Park.

Dominick Grant ’12 explored the potential expansion of our current programming by researching resources and grants around farm-based education.

“I came to Yale to grow as a scholar, and I am hardly disappointed. But it was the Sustainable Food Project that made me a leader and a citizen. How we grow, distribute, value, and consume food affects every global issue in our world today. To me it seems natural, then, that some of my most profound moments of learning have taken place in a field, weeding and harvesting produce with my peers, teaching children about life cycles and compost, and turning the products of our work into good food for my community. The Sustainable Food Project has indelibly changed the course of my life, and has prepared me for how, in some small way, I hope to change the world.” —Josh Evans ’12
LAZARUS FELLOW

Every two years, a recent Yale graduate is awarded a fellowship with the Yale Sustainable Food Project to work as the Program Coordinator, running the Chewing the Fat speaker series and Harvest pre-orientation program. Alexandra (Zan) Romanoff, BA 2009, is our current fellow and is focusing on events around food justice and the upcoming 2012 Farm Bill, as well as bringing food writers of all kinds to campus for conversations about food in the national media.

“I first got involved with the YSFP as a student intern. Now, as a Lazarus Fellow, I’m tasked with bringing speakers to campus and creating and cultivating student engagement with food and agriculture. Doing so has given me a broader picture of what goes into planning events and workdays. It’s thrilling to see incoming freshmen Harvesters welcomed into the community that I’ve helped build and maintain, and even better to see them again at Chewing the Fat events and on the Farm. I came to Yale with no idea I was passionately interested in food and agriculture; my goal is to help these students discover and pursue their own unexpected interests wherever they lead.”
—Zan Romanoff, BA 2009

RECENT GRADUATES

In the eight years since the Yale Sustainable Food Project was founded, we have seen hundreds of graduates enter the world and begin to forge careers in sustainable food and agriculture.

Hannah Burnett, BA 2008, and Lazarus Fellow in 2008–10, was the Volunteer and Community Events Coordinator at the Edible Schoolyard in New York City.

Nozlee Samadzadeh-Hadidi, BA 2010, continues to write about sustainable food, most notably a feature about the Yale Sustainable Food Project for Gourmet Live.

Adam Walker, BA 2010, is working as a farm-based educator at Farm and Wilderness, VT.

Alice Walton, BA 2010, is working at the Sylvia Center, NY, which promotes sustainable agriculture and healthy eating.

Ariane Lotti, BA 2006, FES 2007, is a senior policy analyst at the Organic Farming Research Foundation.
ON CAMPUS

The Project’s goal is to reach every student on Yale’s campus. Our popular Chewing the Fat series of events introduces the issues surrounding food and agriculture to more than a thousand students each year. Partnerships with departments such as Undergraduate Career Services provide an additional depth of resources.

We made our traditional pizza lunch for Slow Food founder Carlo Petrini when he came to visit the Farm in October. He was interested in every step of the process, from our home-canned tomato sauce to pulling finished pizzas out of the oven.

CHEWING THE FAT

Our Chewing the Fat series of speakers, events, and workshops bring experts to campus to explore the connections among food, economics, politics, community, and culture. This year, we welcomed New Haven’s own sushi chef Bun Lai, sustainable restaurateur Michael Babin, and filmmaker Deborah Koons Garcia, among many others. A few highlights from the series included:

Carlo Petrini, founder and president of Slow Food International, was incredibly generous with his time and spoke to a capacity crowd at the Whitney Humanities Center, visited an Italian class, and participated in a podcast with former YSFP director Melina Shannon-DiPietro and advisory board member Corby Kummer. He also rolled up his sleeves at the Yale Farm and helped us prepare a delicious pizza lunch. (October 8, 2010)
**UNDERGRADUATE CAREER SERVICES**

The Sustainable Food Project continues to work closely with Career Services to help advise students interested in pursuing careers related to sustainable food and agriculture. This year, our partnership made it possible to bring Dorothy Neagle and Taylor Cocalis, cofounders of Good Food Jobs, to campus for a discussion on how to forge a career in the food world. They spoke about their experiences and offered one-on-one counseling to students. (February 11, 2011)

**YALE DINING**

From 2003 to 2007, the Yale Sustainable Food Project worked closely with Yale Dining to create a sustainable dining program. The Project laid the groundwork for a truly ambitious program: Piloting a test kitchen and sustainable catering operation and introducing sustainable food to each of Yale’s dining halls. In fall 2007, the Project assisted in the transition of Yale Dining to a self-operated organization. The Yale Sustainable Food Project continues to promote local, seasonal, and organic food and considers this change in our nation’s eating habits to be of critical importance to public health, the environment, and the global economy, as well as to the vitality of our communities.

**Eliot Coleman, farmer and author** and an important adviser to the Yale Farm, was equally generous. After meeting with local farmers at the Yale Farm, he spoke at an afternoon Master’s Tea attended by more than sixty students. Mr. Coleman also delivered an Agrarian Studies colloquium “On the Other Side of the Tapestry.” (November 18, 2010)

In our first-ever collaboration with the School of Management, we brought Michael Curtin, CEO of D.C. Central Kitchen, to talk about social enterprise, entrepreneurship, and managing a food-based nonprofit. (April 5, 2011)

We grow three gorgeous varieties of beets, each with their own distinct look and taste. Pictured here are Chioggia, Forono, and Touchstone Gold.
IN THE WORLD

While the center of our activity is on Yale’s campus, we provide opportunities for students to engage in events, projects, and conferences beyond New Haven.

COLLABORATION AND EXCHANGE WITH
PAUL QUINN COLLEGE, DALLAS, TEXAS
Paul Quinn College is one of the oldest historically black colleges in the country and the first college to transform a football field into an organic farm. We were thrilled to be able to work with them and act as consultants as they began to plan and plant their inspiring “Food for Good” farm. Elizabeth Watley, Director of Service Learning at Paul Quinn, brought several of her students to the Yale Farm for a week in July 2011 to learn about our practices. As a thank you, the students, together with their newly hired full-time farm manager Andrea Bithell and Paul Quinn president Michael J. Sorrell, returned in April to help plant community gardens around New Haven.

TERRA MADRE, TURIN, ITALY
In October 2010, Sustainable Food Project staff members Jacquie Lewin and Zan Romanoff were selected as delegates to attend Terra Madre, Slow Food International’s biennial conference attended by 7,000 people from more than 150 countries. At the conference they saw former YSFP co-director Josh Viertel in action, running the U.S. Delegates’ Meeting and urging participants to get involved with advocacy around the Childhood Nutrition Act.

ASPEN ENVIRONMENT FORUM, ASPEN COLORADO
Former YSFP director Melina Shannon-DiPietro attended this conference, jointly organized by the Aspen Institute and National Geographic, and participated in roundtable discussions about feeding the world as global population increases.

VISIT FROM STUDENTS OF THE UNIVERSITY OF
GASTRONOMIC STUDIES, POLLENZO, ITALY
This year the Sustainable Food Project welcomed students from the University of Gastronomic Sciences, which was founded in Italy by Slow Food International. The students came to the Yale Farm as part of their summer curriculum to learn about running a small-scale urban educational garden.

“How to Start a College Farm” White Paper
This year we created and distributed a white paper on how to start a college farm. The document provides an outline of some important questions to consider and resources to consult when getting started. The YSFP is regularly asked to advise similar projects at peer institutions, so we wanted to be able to provide a single, simple resource to answer common questions. So far the document has been sent to a number of fledgling farm projects, including ones at Harvard, the University of Connecticut, McGill, Duke, and Dickinson College.
The Sustainable Food Project’s Advisory Board is a group of alumni, affiliates, faculty, and staff who care about food, agriculture, and the environment. Members of the board work with the Project’s staff to plan events and advise on the future opportunities for growth and development.

**YALE ALUMNI & AFFILIATES**

William Brady ’80, Boston, MA  
Helen Runnells DuBois ’78, Washington, DC  
Janet & Alan ’83 Ginsberg, New York, NY  
Victoria Goldman P ’08, ’11, New York, NY  
Erica Helms ’00, Tarrytown, NY  
Corby Kummer ’79, Boston, MA  
George ’67 & Shelly Lazarus P ’02,’10, New York, NY  
Mark Lewis ’72, San Francisco, CA  
Harold McGee ’78, San Francisco, CA  
Jacques Pepin, Connecticut  
Michael Pollan, Berkeley, CA  
Daniel Pullman ’80, Boston, MA  
Peter ’86 & Marla ’86 Schnall, Washington, DC  
August Schumacher, Washington, DC  
Ming Tsai ’86, Boston, MA  
Alice Waters P ’06, Berkeley, CA  
James Wildisin ’83, Greenwich, CT

**YALE FACULTY & STAFF**

Ernst Huff, Associate Vice President of Student Financial and Administrative Services  
Maria Rosa Menocal, Sterling Professor of the Humanities  
Mary Miller, Dean of Yale College  
Paul Sabin, Professor of Environmental History  
Peter Salovey, Yale University Provost  
James Scott, Sterling Professor of Political Science  
John Wargo, Professor of Environmental Risk Analysis and Policy, Political Science  
Maria Trumpler, Senior Lecturer and Director of the Office LGBTQ Resources  
Paul Freedman, Chester D. Tripp Professor of History
The Sustainable Food Project is working tirelessly to change the way our students, our community, and our nation think about food and agriculture. As a young program, we do not have the benefits of an endowment. Your generosity is essential. Every contribution goes to work immediately, helping us serve students. Your support can sustain our momentum and help seed new opportunities for student internships, academic work, and future growth.

We are thankful to all the alumni, parents, and friends who have supported the Yale Sustainable Food Project as we endeavor to foster a culture that draws meaning and pleasure from the connections among people, land, and food.