



Homefield Farm
at Kentland Farm
2018 Annual Report



Acknowledgments

Susan Clark, Associate Professor, SPES; Director, CAFS Minor
Mike Evans, Director; SPES
Ted Faulkner, Director, Dining Services
John James, UHC Facilities Manager, SPES
Tom Kuhar, Professor, Entomology
Megan O'Rourke, Assistant Professor SPES
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Holly Scoggins, Associate Professor, SPES
Susan Sumner, Associate Dean of Academic Programs, CALS
Richard Veilleux, Department Head (former), SPES
Brooks Saville, Kentland Farm Agricultural Manager, CALS
Homefield Farm summer crew, Dining Services
Sustainable Agriculture Practicum students

Photographs courtesy of Victoria Boatwright, Gwyneth Manser,, Tom Kuhar, Virginia Tech University Relations, Darren Van Dyke, and Alex Hessler.

For more information, please contact:

Alex Hessler

Director, Homefield Farm
Instructor, SPES

306-B Saunders Hall (0327)
490 West Campus Drive
Blacksburg, VA 24061

hessler@vt.edu
(540) 231-0834

Gwyneth Manser

Sustainability Manager, Dining Services
& Housing and Residence Life

144E New Hall West (0428)
190 West Campus Drive
Blacksburg, VA 24061

gmanser@vt.edu
(540) 231-1139

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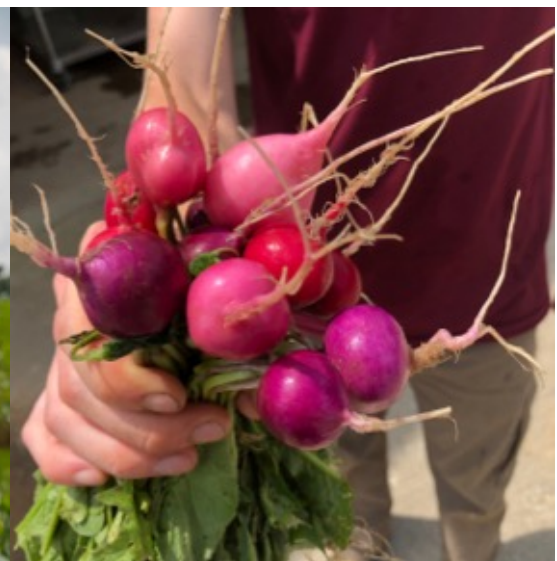
Executive Summary

A Year in Review

Homefield Farm is six-acre farm located at Kentland Research Farm that provides experiential learning opportunities in sustainable agriculture and grows fresh produce for Virginia Tech Dining Services. The farm is operated collaboratively by Virginia Tech Dining Services, the School of Plant and Environmental Sciences, and the College of Agriculture and Natural Resources. Homefield has hosted the Sustainable Agriculture Practicum, a hands-on course in organic vegetable production, since 2014. Twenty-one students enrolled in the course in the spring and fall of 2018.

All produce grown at Homefield is served in Virginia Tech's award-winning dining centers. In 2018, Homefield produced 44,960 pounds of produce valued at \$55,374, the highest annual value generated since the farm's inception. Total operating costs, excluding labor, were \$49,894.

Many long-standing aspirations were accomplished in 2018. An assistant farm manager was hired to assist with tractor work, crop production, and employee management, and to oversee an on-campus hydroponics demonstration project. Additionally, the summer farm crew transitioned from Dining Services salaried staff to student staff hired specifically to work at the farm. In the fall semester, students in the Sustainable Agriculture Practicum helped put on Homefield's first ever on-campus farm stand. In the fall of 2018, Homefield earned USDA Organic certification, becoming the first and only Virginia Tech-owned certified organic land. The farm also passed a rigorous USDA Good Agricultural Practices food safety audit. A newly-installed walk-in cooler and eight-foot tall deer fence helped to ensure the quality and consistency of crop production and post-harvest handling. Homefield and its contribution to campus sustainability and experiential learning were highlighted in two external trade publications and one internal publication.



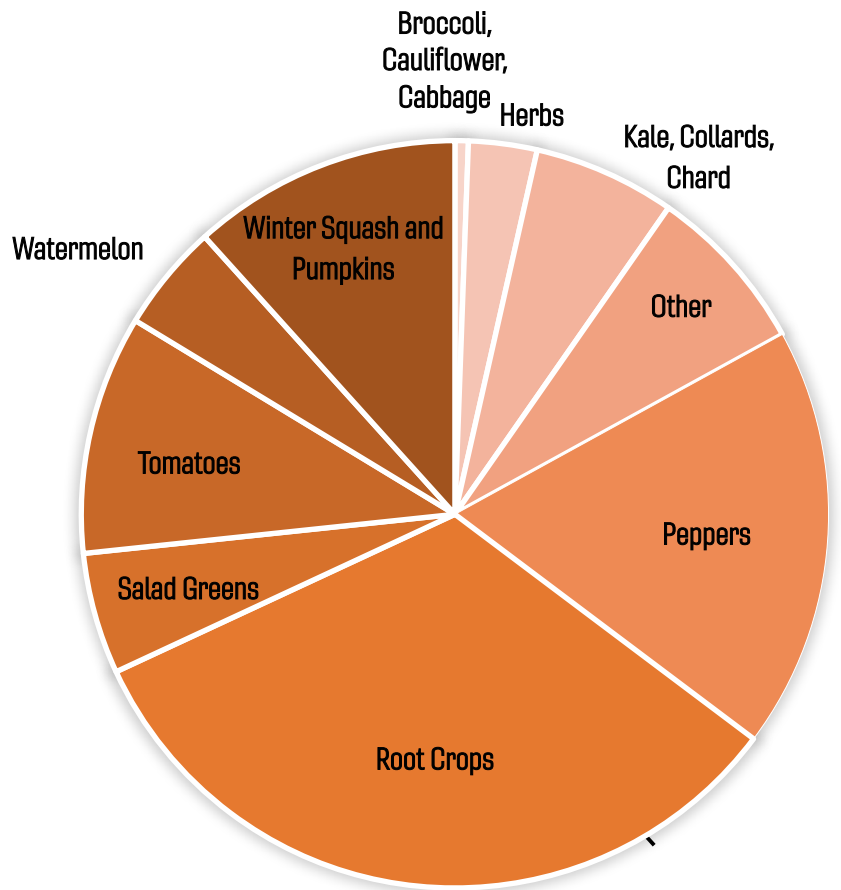
2018 in Numbers

Total Harvest: 44,960 Pounds

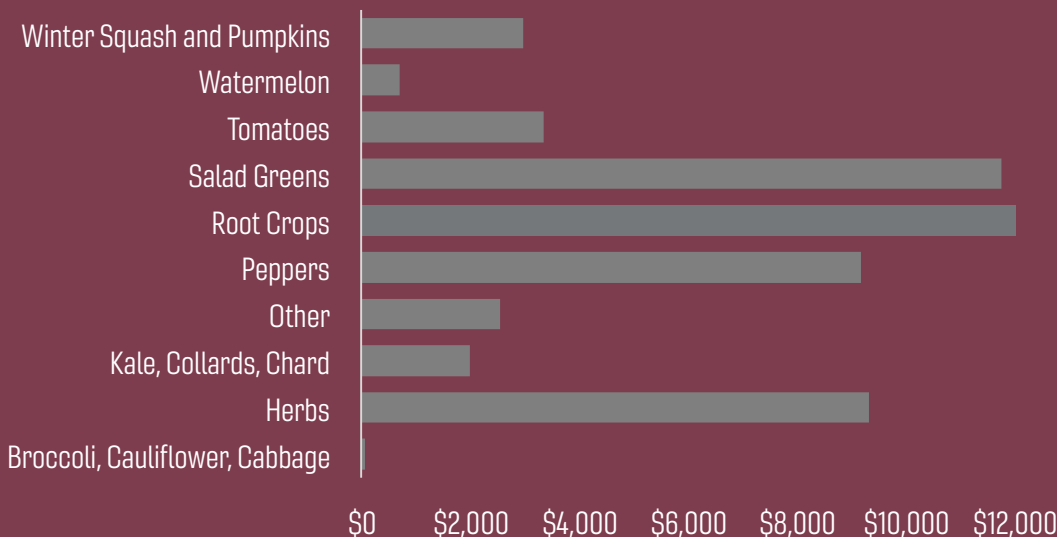
Crop Production and Value

All of the produce grown at Homefield is served in the dining centers on Virginia Tech's main campus. Chefs from each dining center help to select crops and varieties that pair well with their unique style and passion for creating fresh and seasonally inspired dishes. Much of the produce harvested in summer, including basil, cilantro, and parsley, is processed and frozen for use during the semester. Produce is not sold to dining centers, but an estimate of its market value helps to quantify the farms output and inform crop selection. The produce requests for the summer and fall for semester for each until are detailed in the Appendix

Root crops, peppers, and winter squash and pumpkins accounted for more than sixty percent of all crops harvested by weight. Approximately sixty percent of the harvest by value is accounted for by root crops, salad greens, and herbs.



Market Value By Crop Category



Summary Statistics

Total harvest:
44,960 pounds

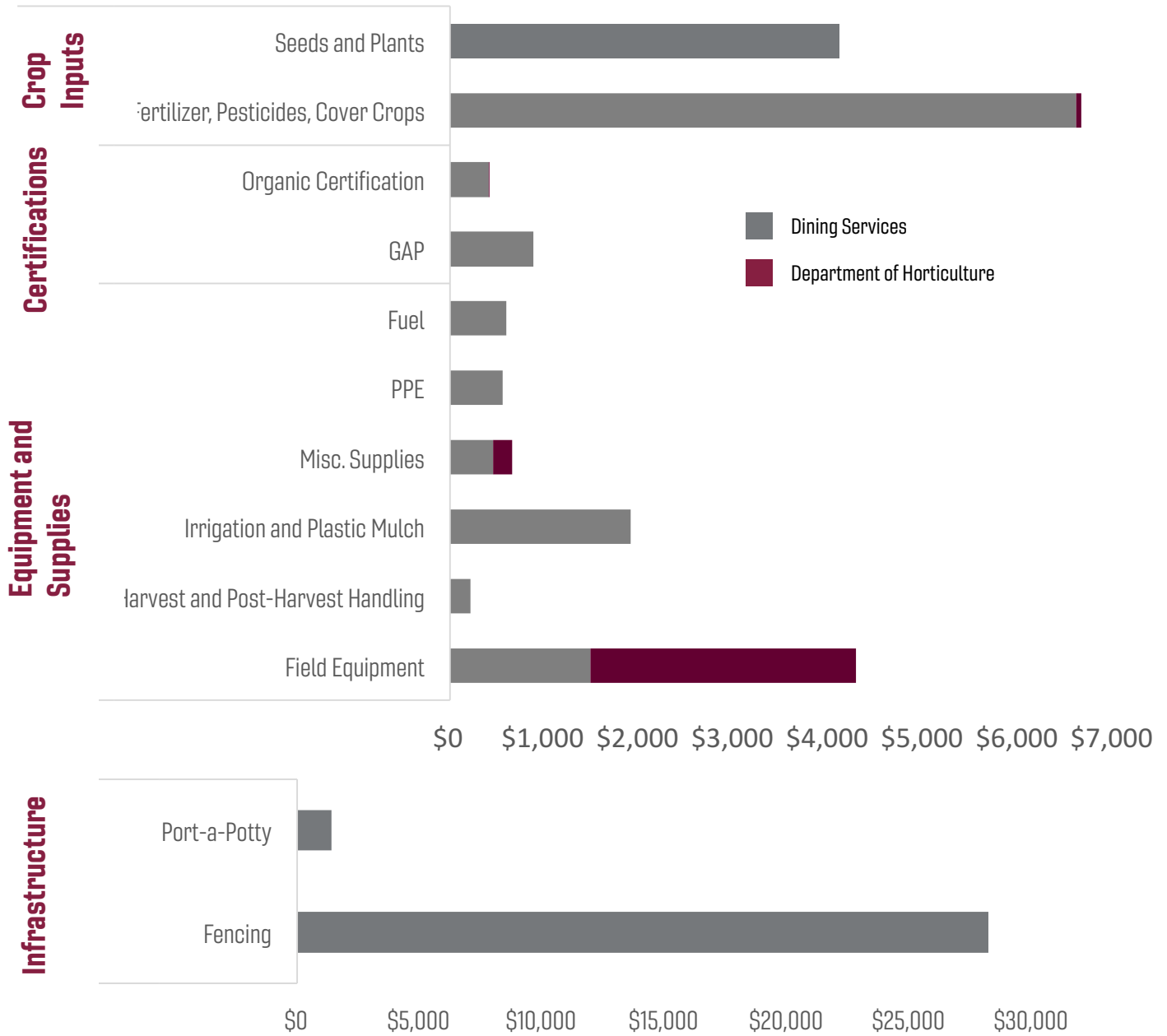
Market value:
\$55,374

Expenses:
\$49,298

2018 in Numbers

Operating Expenses

2018 operating costs for Homefield Farm totaled \$49,894. Dining Services contributed \$46,824 (94%), and the School of Plant and Environmental Sciences contributed \$3,070 (6%). Approximately 60% of operating costs are attributed to the installation of an 8-ft. tall deer exclusion fence, paid for by Dining Services. Labor costs are not included in this assessment. A detailed expense report can be found in the appendix.



Homefield Farm Team

Student Summer Crew

Since 2010, a dedicated team of Dining Services staff has served as the farm crew during summer break. In 2018, for the first time Homefield hired three students to work on the farm from May to August. Each student brought unique skills and perspective to the farm, and some have since moved on to work on other farms in the region. Together our three student crew members logged 968 hours of work at the farm in 2018.



The farm crew enjoying lunch at D2. From left to right: Kyle Brolis (assistant manager), Sam Gittleman, Hamilton Crockett, Riley Golski

Assistant Farm Manager

In January of 2018, we welcomed Kyle Brolis as Homefield first assistant manager. Kyle brought a wealth of experience working on vegetable and livestock farms from Pennsylvania to Washington state. In addition to performing much of the tractor work at Homefield, Kyle assisted with irrigation, lead students during harvest, and managed the on-campus hydroponics demonstration project in Owens Dining Center.



On-campus Farm Stand

Student Engagement and Academic Participation

On Monday, November 5th, 2018, Homefield put on a pop-up farm stand on campus in front of Turner Place at Lavery Hall. Students in the Sustainable Agriculture Practicum volunteered to set up and operate the farmer's market-style display of produce and answered questions from fellow hokies about the vegetables for sale and how they could get involved in Homefield Farm. The pop-up farm stand was received with support and excitement by students, staff, and campus administration. The one-time event inspired interest in developing an ongoing weekly farm stand in the future.



Total Sales: \$797
Weight Sold: 463 pounds

Top three selling items:
Rainbow carrots, sweet potatoes,
fingerling potatoes

Impact

Student Engagement and Academic Participation

Student engagement and academic participation are the backbone of the mission and operation of Homefield. The farm is a vibrant part of campus life, with classes, tours, and volunteer opportunities allowing students to truly engage with the logistics of farm-to-institution growing and sourcing.

The Sustainable Agriculture Practicum

The Sustainable Agriculture Practicum is a three-credit experiential course in sustainable vegetable production that takes place at Homefield Farm and the Urban Horticulture Center. In 2018, twenty-one students from majors across campus participated in this unique field-based learning experience. Students participate in all aspects of managing the farm, including; soil preparation, planting, weeding, pest management, irrigation, and harvest. Lectures and discussions strengthened field experiences by exploring the complexities of soil health and fertility, plant growth, production planning, and economic considerations in small farm management. Students from diverse backgrounds and majors across campus gained meaningful insight into the challenges and opportunities of sustainable agriculture and local food systems. Their important role in growing food for Dining Services furnished a sense of pride and responsibility as members of the Virginia Tech community.



Civic Agriculture and Food Systems Minor

The Civic Agriculture and Food Systems (CAFS) minor is a foundational partner to Homefield Farm, having provided early funding when the farm first began in 2009. Homefield Farm is a living laboratory for students in the minor to explore the application of community-based food and farming systems in a university setting. Many students in the minor complete service hours at Homefield Farm each year.

Impact

Research Partnerships and Support

Homefield Farm is a resource for faculty and students in CALS interested in conducting applied research on multiple facets of organic and sustainable vegetable production. Each year, Dr. Tom Kuhar, professor of entomology, and his graduate students integrate experiments examining insect biology, integrated pest management, and novel organic pesticides into Homefield Farm vegetable fields.



Undergraduate research assistant Mika Pagani examines the fertilizer value and pest-deterrent properties of spent coffee grounds on green beans



Dr. Tom Kuhar, Entomology, and his students assisted in planting 3500 sweet potato plants at Homefield.

Impact

Public Engagement

Outreach and Tours

- Dining Services Culinary Camp, June 26th and July 10th
- Virginia Beginning Farmer and Rancher Coalition Twilight Farm Tour Series: August 7th
- Kentland Ag Day: September 12th.
- Blacksburg Sustainability Week: April 20th, 2018.



Local high school students learn about growing peppers with farm director Alex (top). Dining Services Culinary Camp participants helping bring in the harvest (bottom left and right).

Impact

Special Events

An Evening at Kentland Farm

Each year during parent's weekend in October, Hokie families are invited to Homefield to tour the the fields and enjoy a three-course meal prepared by Dining Service's Personal Touch Catering featuring Homefield produce. The night is capped off roasting marshmallows around a bonfire.



*Hokies enjoying their farm to table meal at Homefield Farm (top), .
A display of pumpkins and gourds welcomes guests (bottom left); roasting marshmallows around the fire after sunset (bottom right).*

In the News

VEGETABLE GROWERS NEWS

October 2018 | Volume 52 | Issue 10



Homefield Farm director Alex Hessler, right, and student crew member Riley Golski discuss harvesting basil, a crop processed in large quantities into pesto by Virginia Tech Dining Services. Photos: Virginia Tech

Researching, teaching, growing

Homefield Farm operates seamlessly at Virginia Tech

Homefield Farm on the front page of the October 2018 issue of *Vegetable Growers News*. [Link to full article:](https://vegetablegrowersnews.com/article/researching-teaching-growing-homefield-farm-operates-seamlessly/)
<https://vegetablegrowersnews.com/article/researching-teaching-growing-homefield-farm-operates-seamlessly/>

CALS magazine



A full plate

In partnership with Dining Services, CALS is serving up healthy, Virginia Tech-grown fare for students and diners across campus. ☞

The CALS-Dining Services Partnership highlighted in the Fall 2018 issue of *CALS Magazine*: [Link to full article:](https://www.magazine.cals.vt.edu/2018/full-plate.html)
<https://www.magazine.cals.vt.edu/2018/full-plate.html>



Homefield Farm highlighted in *Virginia Tech Dining Services Best Concept Award* in *Food Management Magazine*: [Link to full article:](https://www.food-management.com/colleges-universities/best-show-virginia-tech)
<https://www.food-management.com/colleges-universities/best-show-virginia-tech>

Achievements

USDA Organic Certification

- Homefield Farm has been managed in accordance with organic standards for more than a decade. In 2018, after rigorous review and inspection by a third-party accreditation agency, Homefield earned its USDA Organic Certification. The certification verifies that Homefield does not use synthetic pesticides and fertilizers and manages crops and the land in a way that builds soil health and maintains on-farm biodiversity. As the only certified organic farm in the Virginia Land Grant University system, Homefield is a unique resource for teaching, research, and extension for students and farmers interested in the rapidly growing organic food sector.

Good Agricultural Practices Audit

- In 2018, Homefield underwent and passed a USDA Good Agricultural Practices (GAP) Food Safety Audit. The GAP framework outlines policies, practices, and record-keeping measures to maintain food safety throughout the growing, harvesting, washing, and storage process. These include proper hand-washing and hygiene, water quality monitoring, and maintaining traceability in the event of a product recall. Through their training in GAP standards, students in the Sustainable Agriculture Practicum gain practical knowledge and insight into the importance of food safety and its relevance to agricultural and many other industries.



Kyle, Brolis, assistant farm manager, picking ripe roma tomatoes in one of two high tunnels.

Progress

Deer Fence

Nearly of mile of eight-foot-tall deer exclusion fence was installed in the fall of 2018, protecting valuable crops and from feeding damage and food safety risks associated with deer activity in production fields.. In past years, deer caused severe or total loss of several crops including carrots, cilantro, lettuce, Swiss chard, and sweet potatoes.



Walk-in Cooler

Proper cooling and storage of fresh produce immediately after harvest is paramount to maintaining freshness, flavor, nutritional quality, and food safety. With support from VT Housing and Residence life, a walk-in cooler constructed in 2018 provided ample room to store weekly harvests before delivery to campus, as well as long-term storage of root crops like carrots, potatoes, and beets. Electrical utilities in several structures at the farm were also upgraded.



Appendix

Crop Production and Value

Below are the crop production and market values for the 2018 Homefield Farm harvest. Market value was assigned to each crop based on typical prices charged by Produce Source Partners (PSP), Virginia Tech's contract produce supplier. Pricing for local produce was used when available; for items not available locally, national pricing was used.

Crop	Category	TOTAL WEIGHT (POUNDS)	Average Cost Per Pound, Local, 2017	TOTAL VALUE (\$)
Apples	Other	35	0.70	\$24.50
Asparagus	Other	197	\$2.25	\$443.25
Basil	Herbs	462	7.00	\$3,234.00
Beets	Root Crops	190	\$0.64	\$121.60
Braising Greens	Salad Greens	289	\$2.00	\$578.00
Broccoli	Broccoli, Cauliflower, Cabbage	25	\$0.63	\$15.75
Buttercup Squash	Winter Squash and Pumpkins	266	\$0.50	\$133.00
Butternut Squash	Winter Squash and Pumpkins	3642	\$0.50	\$1,821.00
Carrots, Rainbow	Root Crops	1836	\$1.08	\$1,983.10
Chives	Herbs	5	7.00	\$35.00
Cilantro	Herbs	333	7.00	\$2,329.25
Collards	Kale, Collards, Chard	1195	\$0.72	\$860.40
Dill	Herbs	28	7.00	\$196.00
Green beans	Other	481	\$1.00	\$481.00
Green cabbage	Broccoli, Cauliflower, Cabbage	195	\$0.24	\$46.80
Kale	Kale, Collards, Chard	1537	\$0.72	\$1,106.50
Kohlrabi	Root Crops	30	\$0.75	\$22.50
Lettuce mix	Salad Greens	106	\$2.95	\$312.70
Mint	Herbs	30	7.00	\$207.20
Oregano	Herbs	31	7.00	\$215.60
Parsley	Herbs	444	7.00	\$3,108.00
Pepper Ghost	Peppers	2	\$31.00	\$62.00
Pepper Green Bell	Peppers	3287	\$0.76	\$2,498.12
Pepper Habenero	Peppers	17	\$2.40	\$40.80
Pepper Jalapeno	Peppers	122	\$1.05	\$128.10
Pepper Poblano	Peppers	1432	\$1.45	\$2,076.55
Pepper Red Bell	Peppers	3246	\$1.30	\$4,219.54
Pepper Serrano	Peppers	78	\$1.50	\$117.00
Pepper Thai Chili	Peppers	23	\$1.50	\$34.50
Potato Fingerling Purple	Root Crops	3937	\$1.25	\$4,921.25
Potato Fingerling Red	Root Crops	3236	\$1.25	\$4,045.00
Potato Kennebec	Root Crops	818	\$0.32	\$261.76

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Crop	Category	TOTAL WEIGHT (POUNDS)	Average Cost Per Pound, Local, 2017	TOTAL VALUE (\$)
Power greens mix	Salad Greens	1791	\$5.83	\$10,441.53
Pumpkins and Gourds	Winter Squash and Pumpkins	1162	\$0.80	\$929.60
Red cabbage	Broccoli, Cauliflower, Cabbage	40	\$0.32	\$12.80
Red Kuri Squash	Winter Squash and Pumpkins	180	0.50	\$90.00
Rhubarb	Other	219	3.55	\$777.45
Spinach	Salad Greens	175	\$2.50	\$436.25
Sweet corn	Other	2357	0.35	\$824.95
Sweet potatoes	Root Crops	4139	0.44	\$1,800.47
Swiss Chard	Kale, Collards, Chard	32	0.90	\$28.80
Tomato Beefsteak	Tomatoes	720	0.84	\$604.80
Tomato Roma Field	Tomatoes	500	0.70	\$350.00
Tomato Roma High Tunnel	Tomatoes	3432	0.70	\$2,402.40
Turnips	Root Crops	570	0.50	\$284.88
Watermelon	Watermelon	2090	0.34	\$710.60

Appendix

Expenses

Purchaser	Vendor	Category	Sub-Category	Date	Cost
Dining Services	Jones Family Farm	Crop Inputs	Seeds and Plants	3/19/2018	\$330.00
Dining Services	Territorial Seeds	Crop Inputs	Seeds and Plants	3/21/2018	\$105.40
Dining Services	Seedway	Crop Inputs	Seeds and Plants	3/19/18	\$157.72
Dining Services	Johnny's	Crop Inputs	Seeds and Plants	8/31/2018	\$71.25
Dining Services	Johnny's	Crop Inputs	Seeds and Plants	7/3/2018	\$102.15
Dining Services	Johnny's	Crop Inputs	Seeds and Plants	3/16/2018	\$1,125.83
Dining Services	Johnny's	Crop Inputs	Seeds and Plants	3/16/2018	\$35.00
Dining Services	Johnny's	Crop Inputs	Seeds and Plants	2/12/18	\$252.95
Dining Services	Harris Seeds	Crop Inputs	Seeds and Plants	3/17/2018	\$160.12
Dining Services	Fedco Seeds	Crop Inputs	Seeds and Plants	6/6/18	\$1,680.76
Dining Services	High Mowing	Crop Inputs	Seeds and Plants	8/24/18	\$82.00
Dining Services	Cloverland Ag Services LLC	Crop Inputs	Fertilizer, Pesticides, Cover Crops	6/27/2018	\$184.00
Dining Services	Seven Springs Farm LLC	Crop Inputs	Fertilizer, Pesticides, Cover Crops	4/11/2018	\$4,917.00
Dining Services	Royal Oak	Crop Inputs	Fertilizer, Pesticides, Cover Crops	2/28/18	\$1,500.00
Dining Services	McMaster Carr	Equipment and Supplies	Field Equipment	8/24/2018	\$28.84
Dining Services	McMaster Carr	Equipment and Supplies	Field Equipment	8/24/18	\$52.31
Dining Services	Grainger	Equipment and Supplies	Harvest and Post-Harvest Handling	7/3/18	\$85.34
Dining Services	Gemplers	Equipment and Supplies	PPE	6/15/18	\$555.19
Dining Services	B&H Photo Video	Equipment and Supplies	Misc. Supplies	7/22/18	\$149.97
Dining Services	Gemplers	Equipment and Supplies	Misc. Supplies	7/22/18	\$304.95
Dining Services	Gemplers	Equipment and Supplies	Harvest and Post-Harvest Handling	10/16/18	\$129.97
Dining Services	Berry Hill Irrigation	Equipment and Supplies	Irrigation and Plastic Mulch	5/29/18	\$1,904.00
Dining Services	Hillside Cultivator Co, LLC	Equipment and Supplies	Field Equipment	3/18/2018	\$1,399.00
Dining Services	Organic	Testing and Certification	Organic Certification	10/10	\$406.29
Dining Services	Clear Creek Water Works	Testing and Certification	GAP	7/3/2018	\$120.00
Dining Services	VDACS	Testing and Certification	GAP	10/23/2018	\$756.00
SPES	Blacksburg Feed and Seed	Crop Inputs	Fertilizer, Pesticides, Cover Crops	4/23/2018	\$54.50
SPES	Blacksburg True Value	Equipment and Supplies	Misc. Supplies	5/29/2018	\$67.96
SPES	Blacksburg True Value	Equipment and Supplies	Misc. Supplies	5/1/2018	\$3.68
SPES	The Home Depot	Equipment and Supplies	Misc. Supplies	4/16/18	\$120.81
SPES	Blacksburg True Value	Equipment and Supplies	Misc. Supplies	7/17/2018	\$9.49
SPES	Hillside Cultivator Co, LLC	Equipment and Supplies	Field Equipment	3/18/2018	\$2,800.00
SPES	The UPS Store	Testing and Certification	Organic Certification	4/23/2018	\$13.56

Appendix

Expenses: Fuel

Vehicle	Date	Gallons	Cost
Van	11/6/18	27.47	\$59.88
Van	9/20/18	20.02	\$47.45
Van	8/2/18	24.37	\$57.76
Van	7/2/18	24.12	\$53.79
Van	5/23/18	24.79	\$61.48
Van	4/27/18	26.16	\$62.26
Van	3/20/18	27.64	\$60.53
Van	1/26/18	23.01	\$52.23
Truck	12/7/18	7.14	\$13.28
Truck	10/17/18	12.24	\$28.15
Truck	8/21/18	12.49	\$28.48
Truck	7/9/18	14.1	\$33.42
Truck	5/30/18	14.89	\$37.47
		Total	\$596.18

Appendix

Summer Produce Request (for processing)

UNIT: WEM			
ITEM	NAME	STANDARD LB	DELIVERY DATE
	1143 KF BEETS	40	Friday
	1203 KF POWER GREENS MIX	0	Friday
	1295 KF CAULIFLOWER FLORETS	50	Sunday
	1294 KF CARROTS SLICED	15	Monday
	1364 KF FINGERLING POTATO PURPLE QUARTERED	40	Tuesday
	1366 KF FINGERLING POTATO RED QUARTERED	40	Tuesday
	1279 KF WINTER SQUASH BUTTERCUP	40	Wednesday
	1281 KF WINTER SQUASH RED KURI	20	Wednesday
	1280 KF WINTER SQUASH BUTTERNUT	60	Wednesday
	1283 KF APPLES	80	Thursday
	1294 KF CARROTS SLICED	15	Thursday
	1295 KF CAULIFLOWER FLORETS	50	Thursday
UNIT: D2			
ITEM	NAME	STANDARD LB	DELIVERY DATE
	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Friday*
	1183 KF KALE	40	Friday
	1343 KF SWISS CHARD	40	Friday
	1293 KF BROCCOLI SPEARS	200	Sunday
	1203 KF POWER GREENS MIX	25	Monday
	1294 KF CARROTS SLICED	40	Monday
	1284 KF CILANTRO	30	Monday
	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Monday*
	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Tuesday*
	1199 KF FINGERLING POTATO PURPLE	200	Tuesday
	1361 KF FINGERLING POTATO RED	200	Tuesday
	1223 KF SWEET POTATO	200	Tuesday
	1328 KF WINTER SQUASH BUTTERCUP PEELED/CUBED	40	Wednesday
	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Wednesday*
	1330 KF WINTER SQUASH RED KURI PEELED/CUBED	40	Wednesday*
	1203 KF POWER GREENS MIX	25	Wednesday
	1180 KF CAULIFLOWER WHOLE	20	Thursday
	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Thursday*

*Ordered every other week.

Appendix

Fall Produce Request

UNIT: WEM			
ITEM	NAME	STANDARD LB	DELIVERY DATE
	1143 KF BEETS	40	Friday
	1203 KF POWER GREENS MIX	0	Friday
	1295 KF CAULIFLOWER FLORETS	50	Sunday
	1294 KF CARROTS SLICED	15	Monday
	1364 KF FINGERLING POTATO PURPLE QUARTERED	40	Tuesday
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	1280 KF WINTER SQUASH BUTTERNUT	60	Wednesday
	1283 KF APPLES	80	Thursday
	1294 KF CARROTS SLICED	15	Thursday
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UNIT: D2			
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	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Friday*
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	1293 KF BROCCOLI SPEARS	200	Sunday
	1203 KF POWER GREENS MIX	25	Monday
	1294 KF CARROTS SLICED	40	Monday
	1284 KF CILANTRO	30	Monday
	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Monday*
	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Tuesday*
	1199 KF FINGERLING POTATO PURPLE	200	Tuesday
	1361 KF FINGERLING POTATO RED	200	Tuesday
	1223 KF SWEET POTATO	200	Tuesday
	1328 KF WINTER SQUASH BUTTERCUP PEELED/CUBED	40	Wednesday
	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Wednesday*
	1330 KF WINTER SQUASH RED KURI PEELED/CUBED	40	Wednesday*
	1203 KF POWER GREENS MIX	25	Wednesday
	1180 KF CAULIFLOWER WHOLE	20	Thursday
	1329 KF WINTER SQUASH BUTTERNUT PEELED/CUBED	20	Thursday*

*Ordered every other week.

Continued on next page

Appendix

Fall Produce Request

UNIT: TURNER			
ITEM	NAME	STANDARD LB	DELIVERY DATE
1143	KF BEETS	20	Friday
1183	KF KALE	240	Friday
1343	KF SWISS CHARD	240	Friday
1203	KF POWER GREENS MIX	30	Monday
1187	KF PEPPER POBLANO	40	Monday
1188	KF PEPPER SERRANO	2	Monday
1375	KF BRAISING GREENS	80	Monday
1199	KF FINGERLING POTATO PURPLE	160	Tuesday
1361	KF FINGERLING POTATO RED	160	Tuesday
1325	KF SWEET POTATOS PEELED	300	Tuesday
1203	KF POWER GREENS MIX	30	Wednesday
1329	KF WINTER SQUASH BUTTERNUT PEELED/CUBED	120	Wednesday*
1279	KF WINTER SQUASH BUTTERCUP	50	Wednesday
1281	KF WINTER SQUASH RED KURI	20	Wednesday
1179	KF CARROTS WHOLE	20	Thursday
1283	KF APPLES	40	Thursday
1237	KF TOMATO ROMA	400	Thursday
UNIT: OWENS			
ITEM	NAME	STANDARD LB	DELIVERY DATE
1143	KF BEETS	40	Friday
1178	KF CABBAGE GREEN	20	Friday
1183	KF KALE	20	Friday
1343	KF SWISS CHARD	40	Friday
1184	KF LETTUCE MIX	10	Friday
1203	KF POWER GREENS MIX	10	Friday
1331	KF KHOLRABI	10	Friday
1336	KF STORAGE TURNIP	10	Friday
1340	KF RED CABBAGE	10	Friday
1237	KF TOMATO ROMA	20	Friday
1341	KF RUTABEGAS	10	Friday
1172	KF BROCCOLI WHOLE	120	Sunday
1185	KF PEPPER GREEN BELL	10	Monday
1186	KF PEPPER RED BELL	10	Monday
1187	KF PEPPER POBLANO	40	Monday
1199	KF FINGERLING POTATO PURPLE	80	Tuesday
1361	KF FINGERLING POTATO RED	80	Tuesday*
1223	KF SWEET POTATO	80	Tuesday*
1279	KF WINTER SQUASH BUTTERCUP	20	Wednesday
1281	KF WINTER SQUASH RED KURI	20	Wednesday
1280	KF WINTER SQUASH BUTTERNUT	70	Wednesday
1179	KF CARROTS WHOLE	40	Thursday
1180	KF CAULIFLOWER WHOLE	20	Thursday
1283	KF APPLES	40	Thursday

*Ordered every other week.

Appendix

Farm Map



