

Strength in Community

The 2023 growing season has been full of learning, sharing, productivity, and support. The culmination of six full-time summer interns and six part-time fall interns created a dynamic and energetic team of local food producers and sustainability advocates. We explored growing new crops like sunchokes, cut flowers, tomatillos, potatoes, and wonderberries. We welcomed 68 student volunteers who were eager to get dirty and lend a helping hand. We set up another market stand at the East Bank Farmers Market, which gave us the opportunity to reach both the St. Paul and Twin Cities campuses. We also purchased a new garden shed to better store our supplies. Growing in numbers and spreading awareness of environmentally conscious and sustainable growing practices would not be possible without the support of the UMN community. We sincerely thank you!

Continue reading below for some of our top highlights of 2023. We look forward to growing delicious organic food and strengthening community relationships in 2024!



2023 Highlights

Generated \$28,357 of revenue.



One of the top highlights of the 2023 season was generating an additional \$10,000 in produce sales compared to 2022. Sales from our St. Paul and Twin Cities campus markets and our pop-up farm market brought in nearly half of the total sales revenue. We also sold produce to Campus Club, Farm at

the Arb, Nutritious U Food Pantry,

and University Dining Services.



Over 13,000 lbs of produce grown.



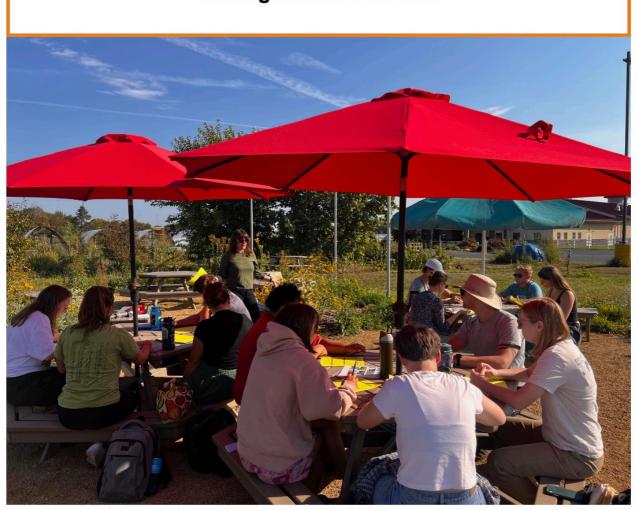


The SOF grew a variety of crops in succession which increased production compared to last year.

Our final yield at the end of the season totaled 13,453 lbs.

We donated 2,128 lbs of produce, worth \$4,122.86, to community organizations.

Reached approximately 160 UMN students through undergraduate courses.



Twentynine students completed 532 service learning hours on the farm as part of their curriculum requirements. The SOF also hosted **Hort 3131** students for an outdoor lab. An additional 110 students visited the farm during class field trips.



Interacted with 216 university-affiliated and over 200 nonuniversity members through on and off-farm events.



Produce Sales

Produce sales are over for the season!

We enjoyed seeing returning customers and meeting new ones this year at our market stands on the St. Paul and Twin Cities campuses. Purchasing from us via UMN-Store SOF, market stands, or our pop-up markets help fund operating costs such as organic certification fees, seed purchasing, field supplies, and student internships throughout the year. Thank you for trusting us to grow your food! We look forward to seeing you in 2024.

Volunteer Days

Interested in cultivating a new skill? Love gardening and spending time among plants? We welcome volunteers throughout the growing season to help us with planting, field maintenance, harvesting, and fall clean-up.



Though we are done in the field for the 2023 year, please get in touch with umsof@umn.edu for any spring volunteering opportunities.

Thank you to the 68 students who volunteered and worked on the farm in 2023!

Donate

Can't volunteer but still want to support the farm? You can donate! Proceeds from produce sales help pay for supplies and seasonal interns, but we could still use your help to ensure operations and full-time staffing can continue in the future. Any monetary donation is greatly appreciated! Thank you!

Student Organic Farm Fund

Our Mission

Our mission is to supply safe, quality, organic food into the hands of our students, staff, and faculty members while using sustainable practices that utilize local resources, reflect natural ecosystems, and improve farmland quality.



- Dine at the Campus Club or see us at the stand? You might be eating our produce!
- Crops are grown near Plant Growth Facilities (PGF).
- We grow produce specifically for the UMN community.

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Want to keep in the loop with the team and our latest happenings? Find us on social media, our webpage, or reach out to us at umsof@umn.edu.

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