

WARREN WILSON GARDEN

Growing Food & Community

The Garden supports two essentials: providing fresh, local, organically grown produce for the campus and educating the community about the impact of conventional and industrial agriculture on the environment and society. Not only does the Garden produce thousands of pounds of vegetables for the campus, it also provides a space in which students can gain practical, hands-on production experience. Moreover, the Garden is a community space, bringing people together for food, thought, and discussion in its student-built cabin.



The Garden Crew follows soil preparation and planting methods that generate large harvests and high quality from limited space.



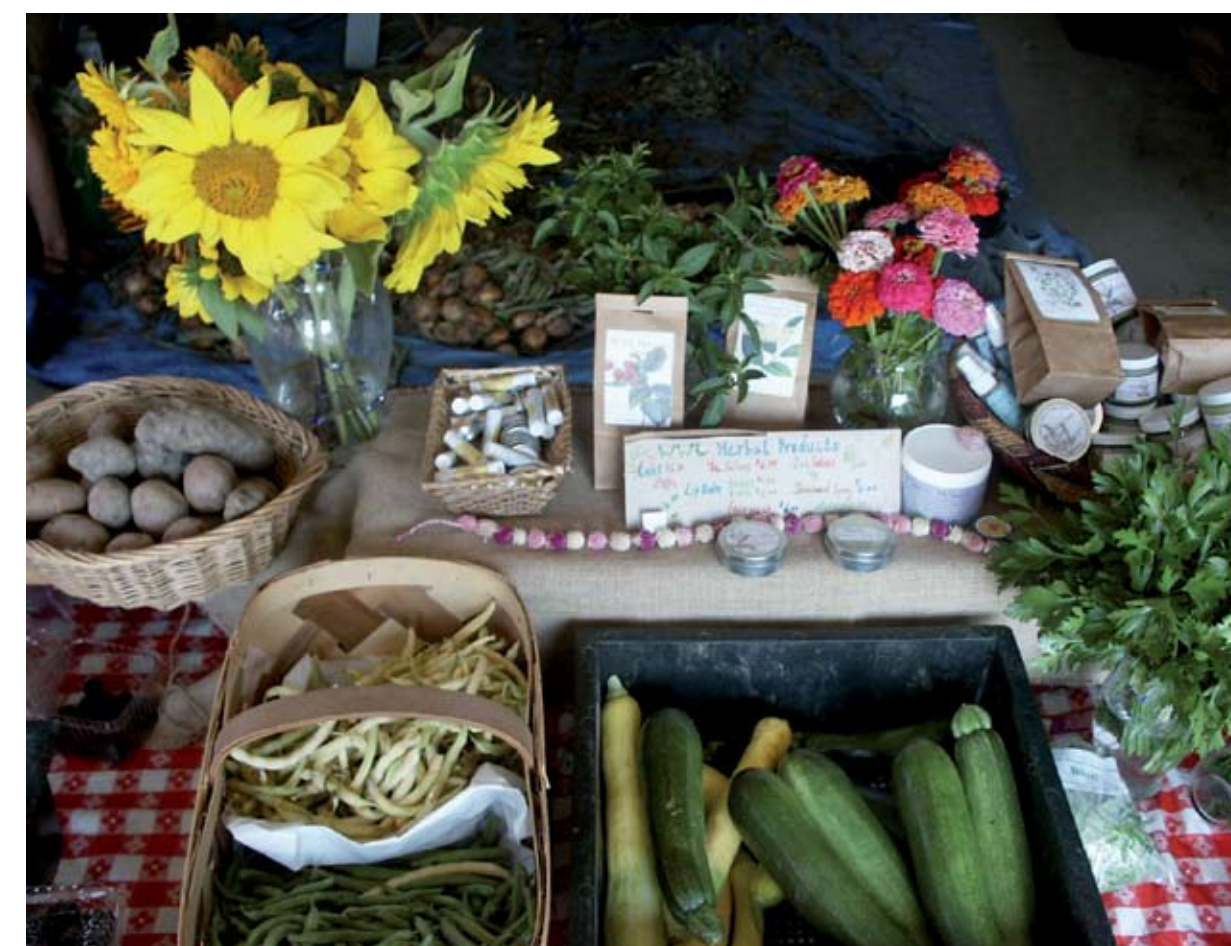
Draft horses, and people with hand-tools, provide much of the labor, minimizing fossil fuel use and enhancing the sustainability of the Garden.



Garden hoophouses extend the growing season.



The College community finds the Garden a welcoming space for reflection, inspiration, and artwork.



Premium produce is the norm at the Warren Wilson Community Market.

Sustainable Practices

- Cover crops, windbreaks, and drip irrigation are used for soil and water conservation
- Soil fertility is boosted by organic matter, green manures, and compost
- “Certified Organic” standards are practiced
- Pests are managed through cultural, mechanical, and physical methods such as crop rotation, companion planting, and stale seedbeds
- Healing herbs are processed into value-added products
- Biodiesel fuel is used in Garden tractor



Cowpie Café

In 1998, when the College was considering adding a typical campus snack bar to its dining options, a group of sustainable agriculture and environmental economics students proposed that this become a vegetarian café with food exclusively from the College Garden or nearby farms. The students conducted a survey, created a plan, and won the approval of the College and its food service provider, Sodexo. The result was the Cowpie Café, the first buy-local vegetarian café operated by Sodexo, and a model for other institutions to follow.



The Herb Crew sells products made from their Garden crops.