



Homefield Farm at Kentland Farm

2017 Annual Report



Acknowledgments

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

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Students in the Sustainable Agriculture Practicum Class unload soil amendments for use on the fields during spring planting at Homefield Farm. The class gives Virginia Tech students the chance to engage in hands-on experiential learning on a small-scale farm.

Letter from the Farm Director



The cyclical nature of farming imparts a familiar repetition of tasks, challenges, and rewards to each growing season. This continual opportunity to relive, adapt, and refine our work is a great source of excitement and hope. The creativity and passion of the people behind Homefield Farm is the fuel that drives and sustains this ongoing process. Having now had the privilege of serving as the farm's director for four years, I have witnessed the diverse roles that so many people have had in shaping what Homefield Farm has become.

This year we said goodbye to Jon Wooge, who retired after serving as the Kentland Farm manager for thirty years. Jon's technical support of Homefield Farm and his thoughtful contribution to envisioning the farm's future has enabled critical expansions to the farm's production space and infrastructure. We also welcomed Gwyneth Manser as the new sustainability manager for Dining Services and Housing and Residence Life. Gwyneth's facilitation skills and marketing savvy have strengthened ties amongst new and existing stakeholders, and have helped to polish our outreach efforts to students on campus. Gwyneth took over for Rial Carver, who provided invaluable leadership to the farm and other sustainability initiatives in Dining Services from 2013-2016. The passing of time is also marked by the faces of the many students that I have the privilege of teaching, working with, and learning from at Homefield Farm each year. It is the contribution of so many stakeholders, students, faculty, and staff to Homefield Farm's mission that truly makes 2017 stand out.

Sincerely,

A handwritten signature in black ink that reads "Alex Hessler".

Alex Hessler, Homefield Farm Director

Executive Summary

A Year in Review

Homefield Farm is an educational farm at Virginia Tech, and is located at Kentland Farm and managed collaboratively by Virginia Tech Dining Services, the Department of Horticulture, and the College of Agriculture and Life Sciences (CALs). The six-acre farm grows fruits, vegetables and herbs for Virginia Tech Dining Services, and serves as a site of experiential student learning, interdisciplinary research, and community outreach. Homefield Farm also operates a high tunnel at the Urban Horticulture Center for season-extended vegetable production. All produce grown at Homefield Farm is served on campus by Dining Services.

Homefield Farm is a flagship initiative in Dining Services' efforts to increase local and sustainable food sourcing. Crop production at Homefield Farm totaled 37,457 pounds in 2017, with a wholesale market value of \$35,534.50. 2017 operating costs for Homefield Farm totaled \$24,813.42 (page 3). Fall 2017 saw the integration of farm produce with the food management system used by Dining Services, thus streamlining the movement of produce from farm to campus (page 11).

Homefield Farm is also a resource for experiential education, outreach, and research around sustainable agriculture and food systems for CALs. Since 2014, Homefield Farm has hosted the Sustainable Agriculture Practicum, a hands-on course in sustainable vegetable production offered by the School of Plant and Environmental Sciences. Twenty-five students participated in the course in 2017 (page 5). During 2017, Homefield Farm also hosted six educational farm tours for Virginia Tech students and members of the public, and three CALs faculty and graduate student-led research projects were integrated into Homefield Farm production fields (pages 6-7).

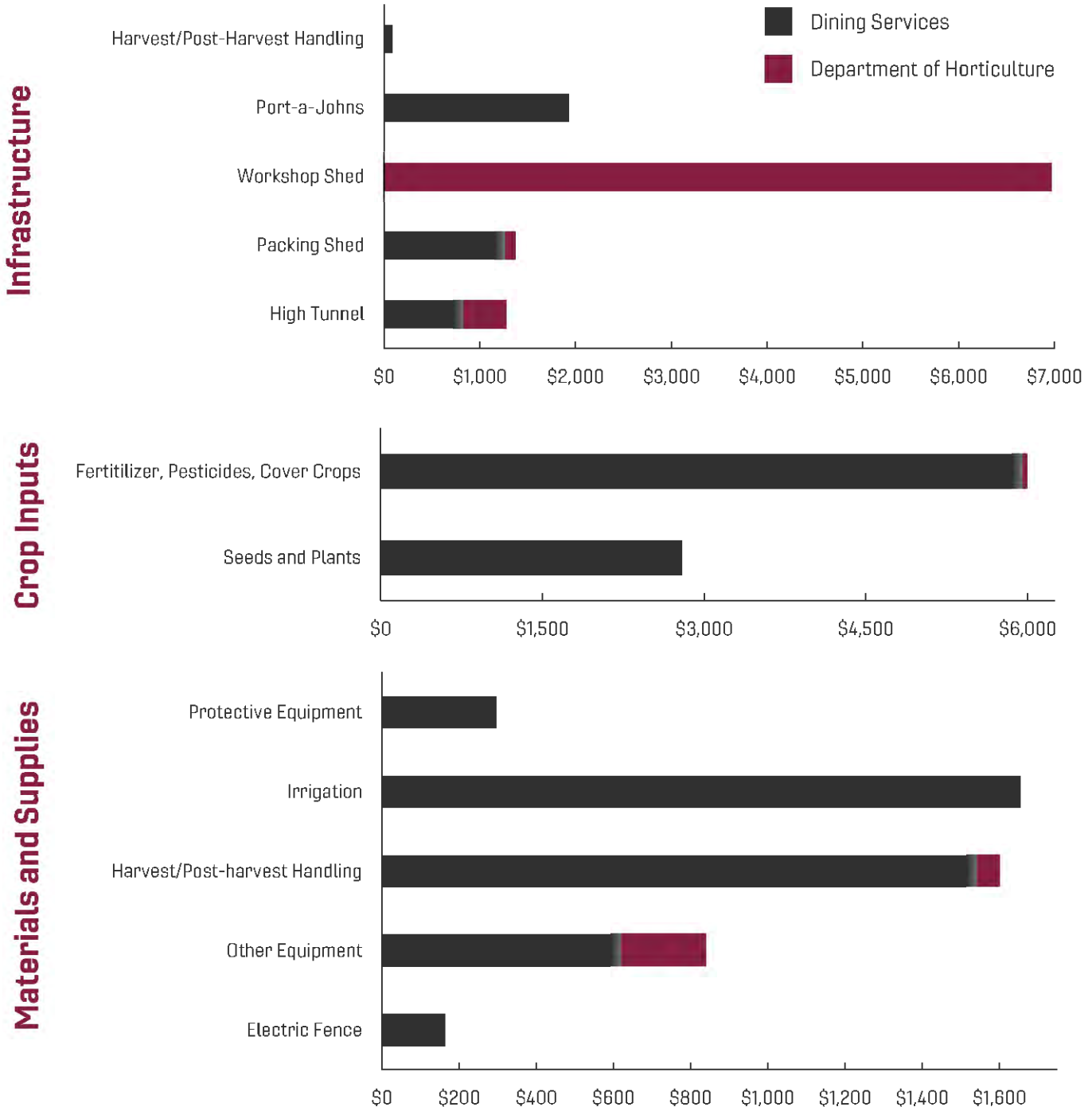
It bears mentioning that in spring of 2018, we saw a huge milestone achieved in the renaming of the farm. Previously known as the "Dining Services Farm", the farm was renamed "Homefield Farm" to better reflect the academic/auxiliary partnership that allows the farm to operate and thrive. The new name was developed through collaboration with the Homefield Farm Steering Committee and the marketing teams from Dining Services and CALs.



2017 in Numbers

Operating Expenses

2017 operating costs for Homefield Farm totaled \$24,813.42. Dining Services contributed \$17,503.55 (71%), and the Department of Horticulture contributed \$7,309.87 (29%). Labor costs are not included (page 16), nor are research and University-related grants that benefited farm operations (page 6).

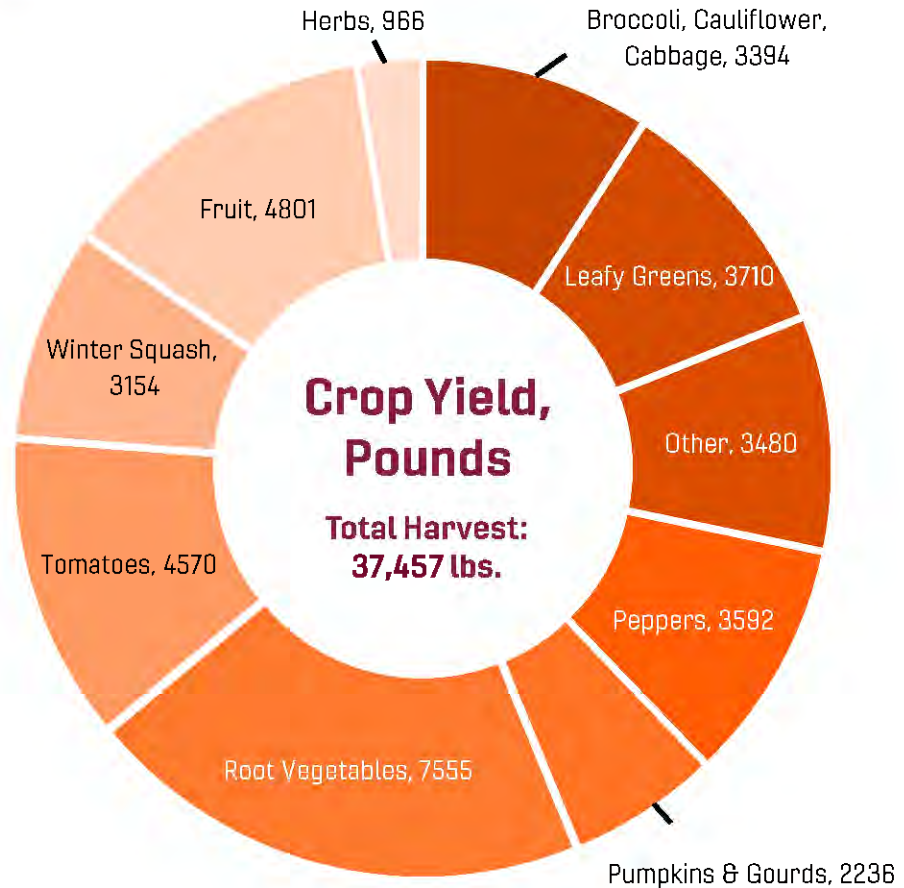


2017 in Numbers

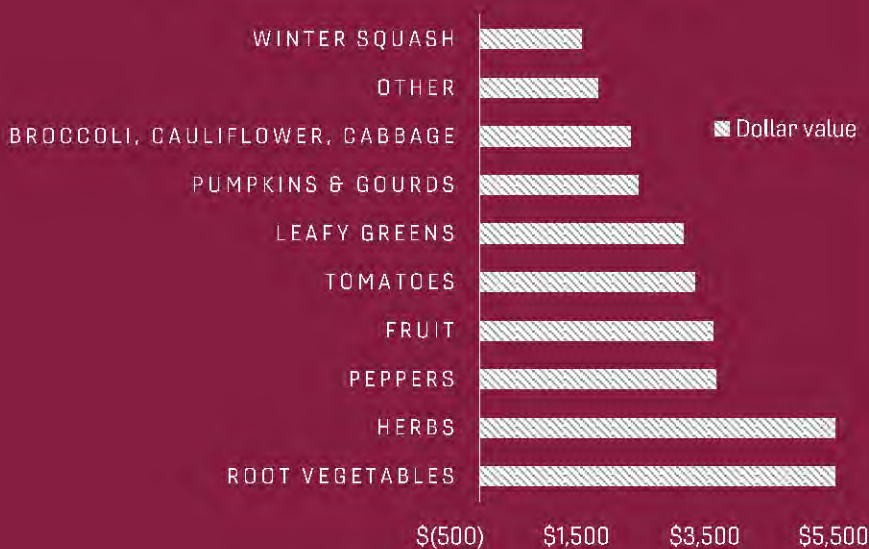
Crop Production and Value

All of the produce grown at Homefield Farm is served in the dining centers on Virginia Tech's campus. Each spring, the Dining Services sustainability manager and Homefield Farm's director collaborate with the chefs and food production managers to determine crop needs, and to schedule production for the upcoming growing season.

In 2017, 37,457 pounds of produce were harvested at Homefield Farm. The total value of crops harvested was \$35,534.50. Information on crop valuation methodology and a list of individual crops grown can be found on page 13. Root vegetables represent the most significant crop both by weight and by market value. Herbs represent the smallest proportion of the harvest by weight, but they represent the second highest market value crop grown and harvested at Homefield Farm.



Market Value by Category



Summary Statistics

Market value:
\$35,534.50

Dining expenses:
\$17,503.55

Horticulture expenses:
\$7,309.87

Impact

Student Engagement and Academic Participation

Student engagement and academic participation are the backbone of Homefield Farm. 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 2017, twenty-five students representing thirteen majors 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 strengthen 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 gain meaningful insight into the challenges and opportunities of sustainable agriculture and local food systems. Their important role in growing food for Dining Services furnishes a sense of pride and responsibility as members of the Virginia Tech community.



Students in the Sustainable Agriculture Practicum learning to weed spring garlic (left); Homefield Farm plats being used for local pollinator research (right).

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

Student Engagement and Academic Participation

Volunteers

Thank you to the members of the Nu Kappa Epsilon service sorority and the Food Justice Club at Virginia Tech for volunteering at the farm during the spring and fall semesters.

Class Tours

- Virginia Tech Summer Academy: Animal and Poultry Sciences Track
- Virginia Summer Residential Governor's School for Agriculture
- Introduction to Civic Agriculture (ALS 2204)
- Home Gardening (HORT 2984)

Research Partnerships and Support

Homefield Farm is a valuable field site for applied research on various dimensions of sustainable agriculture systems. Students and faculty in multiple departments in the College of Agriculture and Life Sciences are encouraged to integrate experiments into production fields, and often receive technical support from Homefield Farm personnel. In 2017, Dr. Tom Kuhar and graduate students in the Virginia Tech Vegetable Entomology Lab conducted three experiments in Homefield Farm crops:

- Living mulches to improve weed management and soil quality in Virginia fresh market tomato production.
Alex Hessler, Tom Kuhar
- Evaluating IPM strategies for brown marmorated stink bug in bell pepper.
Hayley Bush, Entomology graduate student
- Evaluating IPM strategies for corn earworm in sweetcorn.
John Few, Entomology graduate student



Grants:

Farm director Alex Hessler was awarded \$7,095 by the Virginia Agricultural Council for the research project entitled "Living mulches to improve weed management and soil quality in Virginia fresh market tomato production." Beefsteak and roma tomatoes gleaned from the research project were served in campus dining centers.

Impact

Public Engagement

Outreach and Tours

- Dining Services Culinary Camp. Farm Tour - June 26, July 10 & 18.
- Virginia Master Gardener College. Tour of Homefield Farm & Urban Horticulture Center high tunnel - June 22.
- Virginia Beginning Farmer and Rancher Coalition. Twilight Farm Tour: Homefield Farm at Kentland Farm- June 06.



The Twilight Farm Tour group walking by the "living mulch" experiment (top); the Twilight Farm Tour group learning about corn planting methods at Homefield Farm (bottom right); The Virginia Master Gardener College tour of Homefield Farm (bottom left).

Impact

Special Events

Chef's Premiere Dinner: An Evening at Kentland Farm

During Virginia Tech Family Weekend in October, families were invited to enjoy an evening at Kentland Farm replete with hors d'oeuvres, farm tour, Hokie stone campfire, and a three course meal prepared by Dining Services chefs featuring Homefield Farm-grown vegetables and Virginia Tech Meats.



A fresh vegetable display (top left); a student serving themselves fresh fruit (top middle); Vice President of Student Affairs Potty Perillo getting food at one of the action stations (top right); Hokies enjoying their farm to table meal at Homefield Farm.

Impact

Special Events

Fall Harvest Celebration Meal

Each autumn, students, staff, and faculty from Dining Services, the Department of Horticulture, and CALS gather at Kentland Farm to celebrate the collaborative spirit that drives Homefield Farm. The chefs from Owens Food Court prepared a farm-to-table meal featuring Homefield Farm produce and Virginia Tech Meats, including their famous butternut squash lasagna (featuring Homefield Farm-grown squash).



Dining Services farm crew member Becca enjoying the fruits of her labor—Homefield Farm cabbage slaw, Homefield Farm butternut squash lasagna, Virginia Tech Meats chicken, and Homefield Farm potatoes.

Virginia Tech Earth Week Pop-Up Farmers Market

As part of Virginia Tech's Earth Week celebration, Virginia Tech Sustainable Dining joined local vendors and the Office of Sustainability in participating in a pop-up farmers market on the Virginia Tech Drillfield. The event featured samples from Farms & Fields in Owens Food Court, Dining's premiere local and sustainable dining location. Samples included an organic kale salad and marinated asparagus from Homefield Farm. Additionally, Gwyneth Manser and Alex Hessler tabled to promote sustainable dining at Virginia Tech. Free Homefield Farm tomato starts and reusable to-go keychains were distributed to students, faculty, and staff during the event.



Impact

Special Events

D2 Fall Harvest Fair

Food and games adorned the lawn for an evening during the D2 Fall Harvest Fair in October. Students bowled for prizes with Homefield Farm pumpkins (upper left, below) and enjoyed fresh Kentland Farm apple cider pressed by students in the Sustainable Agriculture Practicum (lower left and right, below).



Potluck and Cider Pressing

After harvesting the last crops and preparing the farm for winter, students in the Sustainable Agriculture Practicum celebrated the end of another successful farming season with a potluck and cider pressing at the Urban Horticulture Center.

Ongoing Progress and Goals

Progress

Every year Homefield Farm evolves and grows to become more efficient, productive, and sustainable. Below are some of the achievements of the 2017 farm season:

- Beginning in fall of 2017, all ordering of produce from Homefield Farm by dining centers was integrated into FoodPro, Dining Services' computerized ordering system. This improvement streamlined the ordering process, dramatically improving the ease and timeliness of communication between the farm and kitchen staff.
- Homefield Farm coordinated with researchers at Kentland Farm to shift production fields to a location proximate to the farm entrance, equipment barn, and packing shed. The move promotes greater visibility and accessibility of Homefield Farm to students, farm workers, and the public.
- A mechanical transplanter designed by emeritus professor Ron Morse was refurbished and used at Homefield Farm for the first time this year to transplant vegetable crops. The implement simultaneously distributes fertilizer, deposits drip tape for irrigation, and waters young plants.
- With support from the College of Agriculture and Life Sciences, a dilapidated pole barn used by Homefield Farm was demolished in summer 2017. The footprint of the demolished building will serve as the site for a new pole barn to be constructed in the future. Fundraising for the new barn is ongoing.



Locally raised trout with wild rice and Homefield Farm-grown tri-colored carrots from Virginia Tech Dining Service's West End Market (left); students utilizing the mechanical transplanter to facilitate transplanting in spring (right).



Virginia Beginning Farmer and Rancher Coalition Twilight Farm Tour at Homefield Farm.

Ongoing Progress and Goals

Goals

Since its inception in 2009, Homefield Farm has continually grown and evolved, guided by a vision of the farm as a model for agricultural education and institutional sustainability. Our major goals for the 2018 season are listed below:

Good Agricultural Practices

Food safety and sanitation are paramount principles of Virginia Tech Dining Services, and are no less critical in the operation of Homefield Farm. Farm personnel have partnered with the Virginia Tech Fresh Produce Food Safety Team to develop and implement Good Agricultural Practices (GAP) at Homefield Farm that identify and mitigate on-farm food safety risks. The farm will undergo a third-party GAP audit in the near future to verify adherence to these important standards and practices.

Organic Certification

Homefield Farm has been managed without the use of inputs prohibited by the National Organic Program since 2009. The farm will apply for Organic Certification in the 2018 season.

Appendix

Crop Production and Value

Below are the crop production and market values for the 2017 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 (typically from California-grown produce) was used.

Crop	Pounds Harvested	PSP Market Value (per lb.)	Harvest Value	Price Reference
Asparagus	128.65	\$2.25	\$289.46	PSP Local
Beans, Green	334	\$1.00	\$334.00	PSP Local
Beets	597	\$0.64	\$382.08	PSP Local
Bok Choi	6.4	\$0.87	\$5.57	PSP Local
Broccoli	1523	\$0.63	\$959.49	PSP Local
Cabbage, Napa	31	\$0.87	\$26.97	PSP Local
Cabbage, Green	140	\$0.24	\$33.60	PSP Local
Cabbage, Red	60	\$0.32	\$19.20	PSP Local
Carrots, tri-colored	772	\$1.08	\$833.76	PSP National
Cauliflower	1640	\$0.80	\$1,312.00	PSP Local
Corn, Sweet	2970	\$0.35	\$1,039.50	PSP Local
Garlic Scapes	47	\$3.60	\$169.20	PSP Local
Swiss Chard	1513	\$0.90	\$1,361.70	PSP Local
Kale	2067	\$0.69	\$1,426.23	PSP Local
Lettuce Mix	44	\$2.95	\$129.80	PSP National
Peppers, Bell Green	2335	\$0.76	\$1,774.60	PSP Local
Peppers, Ghost	10	\$31.00	\$310.00	PSP National
Peppers, Habanero	20	\$2.40	\$48.00	PSP Local
Peppers, Jalapeno	40	\$1.05	\$42.00	PSP Local
Peppers, Poblano	1115	\$1.25	\$1,393.75	PSP Local
Peppers, Serrano	42	\$1.50	\$63.00	PSP Local
Peppers, Thai Chili	30	\$1.50	\$45.00	PSP Local
Potatoes, Fingerling	3815	\$1.25	\$4,768.75	PSP National
Power Greens Mix	80	\$2.95	\$236.00	PSP National
Pumpkins/Gourds	1679	\$0.80	\$1,343.20	PSP Local
Giant Pumpkin	557	\$2.00	\$1,114.00	PSP National
Radishes	8.5	\$2.00	\$17.00	PSP National
Rutabaga	150	\$0.57	\$85.50	PSP National
Sweet Potatoes	2170	\$0.30	\$651.00	PSP Local
Tomato, Roma (Field)	1418	\$0.70	\$992.60	PSP Local
Tomato, Roma (High Tunnel)	2148	\$0.70	\$1,503.60	PSP Local
Tomato, Beefsteak	1004	\$0.84	\$843.36	PSP Local
Turnip, Storage	30	\$0.50	\$15.00	PSP Local
Turnip, Salad	12.8	\$0.70	\$8.96	PSP Local
Winter Squash, Buttercup	742	\$0.50	\$371.00	PSP Local
Winter Squash, Butternut	1205	\$0.50	\$602.50	PSP Local
Winter Squash, Red Kuri	1207	\$0.50	\$603.50	PSP Local
Apples	950	\$0.70	\$665.00	PSP Local
Peaches	1219	\$1.08	\$1,316.52	PSP Local
Rhubarb	232	\$3.55	\$823.60	PSP National
Watermelon	2400	\$0.34	\$816.00	PSP Local
Basil	557	\$7.00	\$3,899.00	PSP Local
Chives	5	\$7.00	\$35.00	PSP Local
Cilantro	212	\$7.00	\$1,484.00	PSP Local
Oill	20	\$7.00	\$140.00	PSP Local
Mint	33.5	\$7.00	\$234.50	PSP Local
Oregano	32	\$7.00	\$224.00	PSP Local
Parsley	46	\$7.00	\$322.00	PSP Local
Rosemary	52	\$7.00	\$364.00	PSP Local
Thyme	8	\$7.00	\$56.00	PSP Local

Appendix

Expenses: Department of Horticulture

Date	Price	Vendor	Category	Subcategory
3/4	\$ 99.00	Agsquared	Materials and Supplies	Other Equipment
3/22	\$ 29.95	Greely Good Products	Infrastructure	Packing Shed
3/28	\$ 36.00	VT Soil Test Lab	Crop Inputs	Fertilizer, Pesticides, Cover Crops
4/29	\$ (44.88)	Heaveners	Materials and supplies	Tools
4/29	\$ (8.49)	Heaveners	Materials and supplies	Irrigation
6/16	\$ 14.48	Heaveners	Infrastructure	Packing Shed
6/19	\$ 16.99	Heaveners	Materials and supplies	Other Equipment
6/30	\$ 28.06	Heaveners	Materials and supplies	Other Equipment
7/10	\$ 6,967.00	VT Renovations Dept	Infrastructure	Irrigation
7/11	\$ 8.85	Heaveners	Materials and supplies	Irrigation
7/11	\$ (21.36)	Heavenrs	Materials and supplies	Packing Shed
7/15	\$ 16.46	Home Depot	Infrastructure	Other Equipment
8/15	\$ 20.55	Heaveners	Materials and supplies	Other Equipment
8/15	\$ 35.00	Long Shop Auto	Materials and supplies	Packing Shed
8/19	\$ 39.47	Lowes	Infrastructure	Harvest/Post-harvest Handling
9/8	\$ 51.22	Lowes	Materials and supplies	Harvest/Post-harvest Handling
9/21	\$ 5.79	CVS Pharmacy	Materials and supplies	Other Equipment
10/24	\$ 7.89	Heaveners	Materials and supplies	Other Equipment
10/30	\$ 7.89	Heaveners	Materials and supplies	Workshop Shed

Appendix

Expenses: Dining Services

Date	Price	Vendor	Category	Subcategory
N/A	\$ 382.38	Fleet Services/James River Fuel	Fuel	Materials and Supplies
N/A	\$ 1,931.00	Tidy Services	Port-a-Johns	Infrastructure
2/2	\$ 139.60	Gempler's Inc	Packing Shed	Infrastructure
2/2	\$ 415.47	Gempler's Inc	Harvest/Post-harvest Handling	Materials and Supplies
3/6	\$ 835.00	Rimol Greenhouse Systems Inc	High Tunnel	Infrastructure
3/7	\$ 239.80	Harris Seeds	Seeds and Plants	Crop Inputs
3/7	\$ 13.95	Harris Seeds	Seeds and Plants	Crop Inputs
3/8	\$ 595.80	Johnny's Selected Seeds	Seeds and Plants	Crop Inputs
3/8	\$ 80.84	Supplies for door repair	Packing Shed	Infrastructure
4/4	\$ 275.08	Uline Inc	Harvest/Post-harvest Handling	Materials and Supplies
4/5	\$ 1,500.00	Royal Oak Farm LLC Compost	Fertilizer, Pesticides, Cover Crops	Crop Inputs
4/10	\$ 19.85	Johnny's Selected Seeds	Seeds and Plants	Crop Inputs
4/17	\$ 13.40	Johnny's Selected Seeds	Seeds and Plants	Crop Inputs
4/18	\$ 1,855.23	Berry Hill Irrigation, Inc.	Irrigation	Materials and Supplies
4/20	\$ 141.65	W W Grainger Inc	Other Equipment	Materials and Supplies
4/26	\$ 4,177.90	7 Springs Farm Organic Farming	Fertilizer, Pesticides, Cover Crops	Crop Inputs
5/22	\$ 193.75	FARMTEK AS	Other Equipment	Materials and Supplies
5/22	\$ 64.00	NOR NORTHERN TOOL AS	Other Equipment	Materials and Supplies
6/1	\$ 515.38	Gempler's Inc	Harvest/Post-harvest Handling	Materials and Supplies
6/1	\$ 353.00	Nourse Farms Inc	Seeds and Plants	Crop Inputs
6/12	\$ 198.00	Jones Family Farms	Seeds and Plants	Crop Inputs
6/16	\$ 321.35	THE WEBSTAIRANT STORE AS	Harvest/Post-harvest Handling	Materials and Supplies
7/8	\$ 43.99	W W Grainger Inc	Packing Shed	Infrastructure
7/10	\$ 249.90	Johnny's Selected Seeds	Seeds and Plants	Crop Inputs
7/11	\$ 1,218.00	Fedco Seeds	Seeds and Plants	Crop Inputs
7/11	\$ 12.00	W W Grainger Inc	Harvest/Post-harvest Handling	Materials and Supplies
7/17	\$ 135.00	CropKing Inc	Fertilizer, Pesticides, Cover Crops	Crop Inputs
7/17	\$ 40.35	CropKing Inc	Fertilizer, Pesticides, Cover Crops	Crop Inputs
7/20	\$ 164.25	KENCOVE FENCE AS	Electric Fence	Materials and Supplies
8/17	\$ 31.79	AMAZON MKTPLACE PMTS AS	Packing Shed	Infrastructure
8/17	\$ 136.30	Fedco Seeds	Seeds and Plants	Crop Inputs
8/24	\$ 112.00	7 Springs Farm Organic Farming	Fertilizer, Pesticides, Cover Crops	Materials and Supplies
8/24	\$ 5.00	7 Springs Farm Organic Farming	Harvest/Post-harvest Handling	Materials and Supplies
9/6	\$ 90.00	Clear Creek Water Works LLC	Harvest/Post-harvest Handling	Infrastructure
12/15	\$ 978.89	CLEAR CREEK WATER WORK AP	Packing Shed	Infrastructure
12/15	\$ 223.65	LEHMAN'S - DIRECT SALE AS	Other Equipment	Materials and Supplies
2/2	\$ 139.60	Gempler's Inc	Packing Shed	Infrastructure

Appendix

Expenses: Dining Services

Fuel Usage

Date	Location	Fuel Amount	Cost
01/26	Fleet Services	11.85	\$ 22.40
05/12	Fleet Services	27.43	\$ 54.04
05/23	Fleet Services	10.14	\$ 20.58
07/18	Fleet Services	25.19	\$ 48.36
08/02	Fleet Services	12.68	\$ 24.09
08/23	Fleet Services	23.36	\$ 45.55
09/26	Fleet Services	26.75	\$ 65.27
06/15	Fleet Services	15.50	\$ 32.39
03/06	James River Fuel	N/A	\$ 18.84
04/06	James River Fuel	N/A	\$ 50.86
		Total:	\$ 382.38

Summer Farm Crew Labor

From mid-May to early August, labor at the farm is provided by a summer crew of salaried Dining Services staff. In the summer of 2017, the eight-person crew worked approximately 1,341 hours. The total cost of summer labor, excluding benefits, was approximately \$15,113.17.

Employee (names withheld)	# Days Worked	# Hours Worked	Hourly Rate	Summer Salary
NW	28	209.67	10.43	\$ 2,186.86
NW	29	231.75	12.07	\$ 2,797.22
NW	8	61	11.47	\$ 699.67
NW	16	120	11.76	\$ 1,411.20
NW	7	52.25	11.00	\$ 574.75
NW	25	192	11.60	\$ 2,227.20
NW	33	242.75	11.76	\$ 2,854.74
NW	30	231.75	10.19	\$ 2,361.53
			Total:	\$ 15,113.17

Appendix

Produce Delivery Log

DATE:		TIME:							DRIVER:			
Crop	Field Number	UNIT NEEDS PER WEEK (LB)							Total Weight	# of Bins	Notes:	Received (Y/N)
		OWENS	WEM	D2	TURNER	PTC	SG	Total				
Beets		40	40		20			100				
Broccoli		120		240				360				
Cabbage, Green		20						20				
Carrots		40	40	60	20			160				
Cauliflower		20	120	20				160				
Kale/ Swiss Chard		40		40	240		20*	320		20* extra just in case		
Lettuce Mix		20			40			60				
Pepper, Green Bell		20						20		SG uses 800 green bell/week		
Pepper, Red Bell		20						20		SG uses 800 red bell/week		
Pepper, Poblano		40		40	40			120		D2 Chili Challenge		
Pepper, Serrano				50	2			52		D2 Chili Challenge		
Pepper, Jalapeno				40				40		D2 Chili Challenge		
Pepper, Thai Chili				30				30		D2 Chili Challenge		
Pepper, Habenero				20				20		D2 Chili Challenge		
Pepper, Ghost				10				10		D2 Chili Challenge		
Fingerlings: yellow/purple		80	40	200	60			400		Alternate yellow and purple		
Power Greens Mix		20	80					100				
Sweet Potatoes		80		200	400			680		D2 small, Owens and Turner big		
Tomatoes, Roma		80			400			480				
Tomatoes, Grape		12	12					24		1 flat = 12 pints, 1 pint = 1 lb.		
Pumpkins & Gourds												
Winter Squash, Buttercup		20	40	60				120				
Winter Squash, Butternut		30		160	50			240		D2 every other week		
Winter Squash, Red Kuri		20	20	60	20			120				
Farms and Field Box												
Fruits:												
Apples		40	80		40			160				
Herbs:												
Cilantro												
Parsley												
Chives												
Oregano												
Sage												
Thyme												
Spearmint												
Rosemary												
Dill												

Color indicates alternate every other week

Appendix

Crop Planting Map

Below is a copy of the crop planting map for 2017.

		O-15	COVER CROP
		O-14	COVER CROP
		O-13	POTATOES + FARMSCAPE
		O-12	BASIL, CILANTRO, CARROT, BEET
		O-11	COVER CROP
		O-10	COVER CROP
		O-9	COVER CROP
		O-8	COVER CROP
		O-7	COVER CROP
		O-6	KALE + 1 BED TRAP CROP + 1 BED FARMS & FIELDS
		O-5	COVER CROP
		O-4	COVER CROP
		O-3	PEPPERS AND WATERMELON
		O-2	PERENNIAL HERBS
		O-1	ASPARAGUS
		C-15	FARMSCAPE OROURKE (RESEARCHER PLOT)
		C-14	CHICKPEA
		C-13	CAULIFLOWER + ONE BED TRAP CROP
		C-12	SPRING COLLARD + GREEN BEANS
		C-11	FALL CARROT+BEET+POWERGREEN
		C-10	SWEET POTATOES
		C-9	FALL LETTUCE + SWISS CHARD
		C-8	Cover Crop
		C-7	BROCCOLI
		C-6	STRAWBERRY + TRANSPLANTED SWEET CORN
		C-5	COVER CROP
		C-4	COVER CROP
		C-3	COVER CROP
		C-2	FARMSCAPE OROURKE (RESEARCHER PLOT)
		C-1	MOVEABLE HIGH TUNNEL
		Demo	
E	WINTER SQUASH		
D	SWEET CORN		
C	SWEET CORN		
B	HESSLER TOMATO (RESEARCH)		
A	GARLIC		

Appendix

Farm Map

Below is a map of Homefield Farm in 2017.



Image source: Google Maps

