

# Fall 2018 at the Urban Farm

CRN 13460 • Tuesday/Thursday 12:00 – 1:50 (166 Lawrence)  
CRN 13459 • Tuesday/Thursday 3:00 – 4:50 (166 Lawrence)

## • ONE SATURDAY SESSION 10:30 – 12:30 •

Class meets at the Urban Farm and/or the classrooms above

Harper Keeler ([hkeeler@uoregon.edu](mailto:hkeeler@uoregon.edu)) • Jean Marie Spilker ([jspilker@uoregon.edu](mailto:jspilker@uoregon.edu))  
Jen Surdyk ([jurdyk2@uoregon.edu](mailto:jurdyk2@uoregon.edu)) • Erika Winters ([erikah@uoregon.edu](mailto:erikah@uoregon.edu)) • Shelley  
Bowerman ([shelleyb@uoregon.edu](mailto:shelleyb@uoregon.edu)) • Dan Schuler ([dschuler@uoregon.edu](mailto:dschuler@uoregon.edu)) • Keegan Caughlin •  
Lydia Scott ([lscott4@uoregon.edu](mailto:lscott4@uoregon.edu)) • Clint Smith ([smithcr@lanecc.edu](mailto:smithcr@lanecc.edu))  
Guest Instructor: Tom Bettman ([tomcb@centurylink.net](mailto:tomcb@centurylink.net))

*“A person who undertakes to grow a garden at home, by practices that will preserve rather than exploit the economy of the soil, has his mind precisely against what is wrong with us.... What I am saying is that if we apply our minds directly and competently to the needs of the earth, then we will have begun to make fundamental and necessary changes in our minds. We will begin to understand and to mistrust and to change our wasteful economy, which markets not just the produce of the earth, but also the earth's ability to produce.”*

-Wendell Berry *Think Little from A Continuous Harmony: Essays Cultural & Agricultural*

At the Urban Farm we also like to quote Berry when we say that eating is an agricultural act. As we become more aware of this intrinsic connection, the necessity of understanding where our food comes from becomes extremely vital. Eating Local has joined Organic as an important criterion for learning how to behave responsibly and sustainably. Consequently, the necessity to preserve vanishing prime agricultural land has become equally important and has the potential to shape how we reassess our Urban Spaces.

The Urban Farm is a model for alternative urban land use where people grow food, work together, take care of the land, and build community. Throughout its 42-year history, the Urban Farm has been a place and a process, one that integrates biological, ecological, economic and social concerns.

The class is a hands-on experience where students learn by doing. Over the years, we have drawn from several organic gardening philosophies including; NW French Raised Bed Intensive, Steve Solomon's and Carol Deppe's approaches, Uday Balwalker's composting in situ/no till method as well as introductions to Biodynamic philosophy, and the techniques and traditions related to Permaculture.

This Fall, the Farm host about 140 students split into two sessions. Each session will consist of seven student teams, each with a designated instructor. Students will primarily work within their groups, however multiple groups often tackle projects together and the nature of the farm is such that there is lots of intermixing within the class as a whole. Student teams will also share the responsibility of the common farm areas and also contribute to the various activities involved with maintaining a 2-acre Urban Garden. This includes chores such as: fruit tree pruning and stewardship, perennial bed planting and care, compost production, greenhouse management and general upkeep etc. As one might expect, the activities are very seasonally specific. For example, a large portion of the general farm activity this fall will include harvesting the fruit from dozens of fruit trees and shrubs that grow at the farm, transitioning

away from a summer garden and preparing for our over-wintering crops and winter cover-crops.

Other activities typically might include scheduled community field trips to various local garden projects as well as visits from local Farmers and/or Food Activists who may join the class for presentations and/or workshops. Workshops are also season-specific and have included, tree pruning, mushroom inoculation, bee-keeping, food preservation etc.

**Regarding the weather...** News Flash: It sometimes rains in the fall. There might be days when it is not suitable to be outside. On these occasions we will modify the schedule to include classroom sessions. Historically, we have taken this opportunity to show video presentations that add to the curriculum and we have a number lined up for this term. Documentary films concerning Soils, Food Systems and Food Waste are what we have in mind. In order for everyone to be on the same page regarding the class venue, **assume that the class is outside unless you are notified otherwise. We will let you know via e-mail when changes are necessary.**

Students who are successful in the Urban Farm course will leave with a deeper understanding of the complexities of local food production and will possess an enhanced skill-set of how to grow their own food. They will also understand more fully the implications of their food choices and how local foodways shape their community. Students will also leave with a familiarity of a variety of tools needed to perform the many tasks required in the garden, and how to properly use them.

### **Class Requirements and Expectations:**

- This is a Hands-On class and on-time attendance is **REQUIRED**. There is no substitute for being involved. (Each session is essentially 'worth' 2.5 points towards a perfect score of 100) There will be one required Saturday session this summer. Students may choose which day to attend.

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(Attendance will be taken at the beginning of each session. Don't be Late! Attendance also is not limited to simply showing up. Students are expected to be attentive and involved.

- There is a required **Urban Farm Reader** that will be made available through Canvas. (Much of the final exam will reflect information found in the Reader). Additional readings and references will be posted on Canvas as well.
- A **Final Class Exam** is given based on the assigned reading, class discussion, video presentations, field trips, group activities etc.
- Assignments for this term will also include a **'Food Identity' Project**, an **'Eat Local' Project**, a **'Community Service Learning' Project** and a **'Book Review'**.

Your grade for the class will be based on a point system. Over the course of the term, students will earn points based on the quality of their work. Those who are diligent and attentive should have no trouble accumulating enough points to earn a good grade in the class.

### **Assignments and activities are weighted in the following manner:**

#1	Food Identity Assignment	5 points (Due: Oct. 2 <sup>nd</sup> )
#2	Eat Local Assignment	10 points (Due: Oct. 11th)
#3	Community Service Learning	10 points (Proposals due: Oct. 23 <sup>rd</sup> , Final due Nov.13th)
#4	Book Review Assignment	10 points (Due: Oct. 30th)
#5	Course Exam	20 points (Nov. 5th)

#6 Attendance 40 points

#7 Style 5 points

(Style points are earned for effort, enthusiasm, focus, teamwork, invention and general good spirit. Cell phone use in class will likely compromise these points)

Assignment abstracts:

#1 Food Identity: Students will present a quick graphic and written product that tells a personal food story that they identify with.

#2 Eat Local: Students will conduct a local food field study where they will create their own individual definition of what it is to "Eat Local". Within this definition, they will eat only locally for a full day and document this experience. Additionally, they will highlight marquis items from their daily menu and compare and contrast them with conventional non-local alternatives. Issues such as embodied energy, life cycles, food ethics, and environmental impact externality will be considered through the lens of each student's food choices.

#3 Community Service Learning Assignment: During the term students will select a local agrarian project within our community where they will work and learn. Each student will volunteer for 6-8 hours and keep a detailed journal of their experiences. Additionally, this assignment will include a written component where students will reflect on the importance of the project work and what it says about local community values connected to food.

#4 Book Review: Simultaneous to weekly assigned readings, students will select a suitable food system related title to read and review. Students will choose the book they wish to read **and have it approved by their Team Leader**. Some suggested titles will be provided but we encourage you do a bit of sleuthing in order to find a book that matches your particular interests. Reviews will be written that demonstrate each student's understanding of the chosen work and how its central theme connects to the work being done at the Farm.

**Late projects will not be accepted** unless circumstances are discussed **beforehand**. Each late project will be marked down 10% per class session. After one week from project due date, no late projects will be accepted without pre-clearance.

## Grading

Grades will be awarded based on the following point scale:

A+ 99-100 pts	B+ 88-89 pts	C+ 78-79 pts	D+ 68-69 pts
A 94-98 pts	B 84-87 pts	C 74-77 pts	D 64-67 pts
A- 90-93 pts	B- 80-83 pts	C- 70-73 pts	D- 60-63 pts

## A Word or Two about Grading:

Although this is a hands-on course, student grades will reflect a mastery of the subject matter commensurate to any 300 level course. The following standard grading rubric will serve as a useful guide for students to consult in order to measure their advancement over the term.

*A+ through A-: Exceptional or outstanding work that demonstrates keen insight, original thinking, critical analysis, and full command of the material covered in lectures and readings. An "A" grade reflects students' ability to clearly and thoughtfully articulate what they have learned in the course.*

*B+ through B-: Good to excellent work that demonstrates strong originality, comprehension, critical thinking, and attention to detail. In addition, a "B" grade reflects students' ability to clearly articulate what they have learned in the course.*

*C+ through C-: Work that exhibits basic comprehension of the material covered in lectures and readings, and*

some evidence of critical thinking and attention to detail. A "C" grade reflects students' ability to adequately articulate what they have learned in the course.

D+ through D-: Work that demonstrates minimal comprehension of the material covered in lectures and readings, and little attention to detail. A "D" grade may reflect students' difficulty in articulating what they have learned in the course.

F: Work that does not demonstrate comprehension of the material covered in lectures and readings. It exhibits consistent problems with comprehension, organization, critical thinking, and supporting details. An "F" grade reflects students' inability to articulate what they may have learned in the course.

### • Books

Although, The Urban Farm Reader is the only **required** text, there is a fine selection of other pertinent books available at the bookstore for your general information. For this area, we strongly recommend Steve Solomon's, Gardening When it Counts and Growing Vegetables West of the Cascades.

Another locally written book we like is: The Resilient Gardener: Food Production and Self-Reliance in Uncertain Times by, Carol Deppe.

Other 'Team Leader Favorites' include:

Territorial Seed Catalogue (Great Resource)

Growing More Vegetables Than You Ever Thought Possible..., John Jeavons

Designing and Maintaining Your Edible Landscape Naturally, Robert Kourik

Introduction to Permaculture, Bill Mollison

### **A Word about written assignments:**

As with all University writing, you will be graded on style as well as content. Even though we are most interested in hearing about your experience and will give primary credit to the degree to which student work satisfies the spirit of the assignment and points will be deducted for grammar errors, typos etc. You must document all of your source material. If you take any text from somebody else, you must make it clear the text is being quoted and where the text comes from. You must also cite any sources from which you obtain numbers, ideas, or other material. If you have any questions about what does or does not constitute plagiarism, ask! Plagiarism is a serious offense and will not be treated lightly. Fortunately, it is also easy to avoid and if you are the least bit careful about giving credit where credit is due you should not run into any problems.

### ***Policy Statement on Academic Honesty***

*All work submitted in this course must be your own and originally produced for this course. The use of sources (ideas, quotations, paraphrases) must be properly acknowledged and documented. Students are encouraged to work together and assist one another, but unless an assignment is specifically assigned as a team project, each student is expected to complete their own work individually. See the UO guide to avoiding plagiarism:*

*<http://libweb.uoregon.edu/guides/plagiarism/students/>. For the consequences of academic dishonesty, refer to the Schedule of Classes published quarterly. Violations will be taken seriously and are noted on student disciplinary records. If you are in doubt as to the*

*requirements or the nature of specific projects in this regard, please do not hesitate to contact the instructor before you complete the project/activity in question.*

*Students may not have the opportunity to rewrite a paper or exam if they commit plagiarism. Instances of plagiarism will be discussed with the student, and be sent to review by Office of Student Conduct and Community Standards (SCCS) as deemed necessary by the instructor. Any disagreement between the instructor and the student about the act of plagiarism is automatically sent to SCCS. If SCCS finds that a student has plagiarized, that student will receive an "F" for the course.*

*Remember, improper citation is plagiarism. If you have questions about citation please talk to the instructor, GE or get help from the Writing Center. Also please review the following if you have questions: <http://researchguides.uoregon.edu/citing-plagiarism/styleguides>*

### **Special Needs**

*Appropriate accommodations will be provided for students with documented disabilities. If you have a documented disability and require accommodation, arrange to meet with the course instructor within the first week of the term. The documentation of your disability must come in writing from the Accessible Education Center in the Office of Academic Advising and Student Services. For more information on Accessible Education Center, please see <http://aec.uoregon.edu>*

### **Basic Needs**

*Any student who has difficulty affording groceries or accessing sufficient food to eat every day, or who lacks a safe and stable place to live, and believes this may affect their performance in the course, is urged to contact the Dean of Students Office (346-3216, 164 Oregon Hall) for support. Furthermore, if you are comfortable doing so, please let me know about your situation so I can help point you in the right direction for assistance.*

### **Mandatory Reporting**

*UO employees, including faculty, staff, and GEs, are mandatory reporters of prohibited discrimination. This statement is to advise you that that your disclosure of information about prohibited discrimination to a UO employee may trigger the UO employee's duty to report that information to the designated authorities. Please refer to the following link for detailed information about mandatory reporting: <https://president.uoregon.edu/content/employee-reporting-responsibilities>*