Washington and Lee University   
OP-7: Food and Beverage Purchasing

Total food and beverage expenditures in 2018-2019: $2,659,842

W&L Campus Garden sales to University Dining Services: $3,987.38

We believe this qualifies as “Institution-affirmed production.” Produce grown in the campus garden is taken directly from the garden to the dining operations by our Campus Garden Manager. The Campus Garden Manager uses organic methods, but we do not have organic certification. We do feel that we meet the standards set forth by the 10 principles of fair trade adopted by the World Fair Trade Organization.

**Produce list:**

* Arugula, baby
* Basil
* Beans, pole
* Blackberries
* Carrots, rainbow
* Chamomile, edible flowers
* Chard, rainbow
* Chives, common
* Chives, garlic
* Cilantro
* Flowers, cut bouquet
* Horseradish, root
* Lemon balm
* Lettuce, mixed artisan
* Mint
* Mizuna, red streaks
* Oregano
* Parsley, Italian flat leaf
* Pepper, Cubanelle
* Peppers, banana
* Peppers, cayenne
* Peppers, Charleston hot
* Peppers, green bell
* Peppers, jalapeno
* Peppers, red bell
* Radish, baby cherry belle
* Raspberries
* Rosemary
* Sage
* Scallions
* Spinach
* Strawberries
* Summer squash, patty pan
* Thyme
* Tomatoes, cherry, mixed heirloom
* Tomatoes, San Marzano
* Tomatoes, slicing, mixed heirloom
* Winter squash, pumpkins
* Zucchini, medium size
* Zucchini, Trombincino