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Growing food year-round for on-campus use in 3000 square foot high tunnel

Very few schools have been able to grow significant amounts of food for on-campus use, due particularly to the challenge of asymmetrical periods of supply and demand in the academic calendar. Knox College, however, has innovated a solution that will maximize campus gains from summer food production. Besides the season-extending characteristics of a high-tunnel growing environment, the Office of Sustainability and Dining Services have joined in an effort to convert summer tomato production to tomato sauce, which can be stored for on-campus use in the fall and throughout the year. This program creates employment for a summer student intern, as well as summer work opportunities dining services staff. It is estimated that at least 8000 pounds of fruit will be preserved in this fashion over the summer months.

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