

Campus Crops Exit Report 2012

SUMMARY

Events (p. 2)

Several different **events** were hosted by Campus Crops since last May in an attempt to outreach to staff, students, other “green” initiatives, and the community, with mixed success. Our goal was to have at least one workshop-type event per month, which was more or less what happened. We spent an extensive amount of time preparing and advertising for these events, with the aim of recruiting more members.

Projects (p. 5)

The **Knotweed** project was completed with success in terms of eradicating the weed; however, McGill Grounds is not pleased with the aesthetics which resulted from covering the weed with a blue tarp. We are still dealing with Grounds on this issue. The projected gift of a **Greenhouse** to Campus Crops from *Seeds of Change* is still in progress, and is scheduled to be built in spring or early summer of 2013. **Garden signage** will increase for the 2013 season, providing passers-by with more information on our collective and our gardening hours. Also, we **provided fresh organic food to Midnight Kitchen** from the beginning of the Fall semester until October 2, 2012.

Setting up the Garden, Putting it to bed and regular maintenance (p.7)

Opening and closing the garden and regular maintenance of the garden are discussed at length in this report. Highlights include: we did not but **should have prepared seedlings earlier** and **planned the garden layout further in advance**. **Knowledge transfer** from last year’s members was inadequate. These factors resulted in issues that lasted all summer, including **disease and pest infestations**, a **squash takeover** resulting from a bad layout, and watering issues because of poor soil drainage. Overall we produced approximately the same amount of harvest as last year, however, the growing season was 27 days longer this year, making this year’s harvest poor in comparison.

We closed the garden and terrace successfully, replenishing the garden soil with large amounts of mulch and compost. We took apart all of the self-watering containers on the terrace and emptied the soil, with hopes that changing the soil will result in fewer plant diseases in upcoming years. Due to construction near the James Administration terrace next summer, the terrace may not be accessible for an adequate length of time for it to be worth planting there.

Goals (p. 9)

A goal of ours was to **involve the James Administration Building staff in our collective**. Our outreach efforts were successful, and we plan to continue to invite the J.A. staff to participate at our events and in our regular gardening tasks. We also plan to have

better communication with McGill Grounds, Urban Space and Planning, Shannon Scott from the MSE, and Lydia Martone from James Administration, with regards to the projects and aesthetics that result from them (in this year's case, the Knotweed project). Another goal of ours is to **increase volunteer membership** and to allocate tasks more effectively between volunteers in order to avoid volunteer burn-out and the loss of knowledge that arises when old members leave.

The organization of this year's **garden coordinators** is reflected on in this report (p. 10), and how we might better organize responsibilities and management in the future. **Expenditures, funding** and accounting are also discussed (p. 12).

THE REPORT

EVENTS

James Administration building luncheon (July 25): We organized a luncheon for the James Administration building staff in late July in order to introduce ourselves and explain a bit about what we are doing on the terrace. Campus Crops also invited the staff of the McGill School of Environment (MSE) to the luncheon, but there was no response from the staff of that building. The invitation was likely not sent across a listserv as it was for the James staff. It was a big success, many people came out and talked with the volunteers of Campus Crops. In addition to providing some salad and bread with toppings, we asked them to fill out a questionnaire about how they feel about our usage of the terrace, whether they would like to be involved, what we could do to better their experience of us using their space. All together we had 39 filled, 21 people gave emails, 26 asked for news via email (19 for workshops and 7 for volunteering). This was the beginning to our relationship with the JA staff. We hope to continue this relationship and strengthen it over time.

Sign-making and film screening (August 19): Near the end of the summer we organized a sign-making workshop followed by a film screening that took place at someone's apartment. Because there were not many students around at that time of the year, only one person (aside from some members of the collective) came to the sign-making workshop, and only two attended the film screening. We managed to make signs for all our crops in our two gardens, but the event was more of a failure with so few participants.

Rad Frosh Scavenger Hunt and Zine Distro (Sept. 1 & 2): Students participating in Rad Frosh have the chance to do a scavenger hunt in small groups on the Saturday morning of the Frosh weekend. The hunt consists of a relatively quick tour of many social and environmental justice groups in and around campus, including Campus Crops. We presented ourselves briefly and answered the students' questions. On the second day of the Frosh weekend (Sunday), we participated in a 3-hour zine distro open to "froshies" during the middle of the day, where many groups from McGill, Concordia and the Montreal

community can sell/give out zines they produce or distribute. During these two days, out of the 250 students participating in Rad Frosh this year, we collected the emails of 45 students that we added to our listserv, and we distributed 50 copies of our zine. Since our principal goal was to reach out to new students and eventually get more volunteers, we consider that our participation in Rad Frosh was a great success.

Santropol's Iron Chef Competition (Sept. 6): This year was Santropol's third edition of the Iron Chef Competition, where small teams of chefs from Montreal restaurants enter a friendly competition over the best meal prepared with limited utensils and only from the ingredients they can find in Santropol's garden around the Burnside building on McGill campus. Santropol asked us to help prepare food for the event. With only a handful of volunteers, we prepared a huge pot of soup, 3 large trays of apple crumbles and 300 ears of corn to feed the hundreds of attendees. With the money we made by selling corn cobs at 1\$ apiece and with donations, we managed to break even with our expenses. Our help was greatly appreciated by Santropol, and we used this occasion to get closer to Santropol and to discuss about organizing potential common workshops and events.

Activities Night (Sept. 11 & 12): Activities Night is a two-day event organized by SSMU where all student groups on campus who wish to be present get to present themselves to thousands of students looking for an interesting way to get involved in something during their time at McGill. Campus Crops had a table at the event for the two days, and collected around 100 emails that were added to the listserv. We also distributed 115 copies of our Fall 2012 zine. Activities Night is quite an exhausting event, but it was worth the effort to get that much visibility. Hopefully, all our work toward being as active as possible and not going under the radar once the growing season is over will bear fruit during the winter semester or later in the spring, as new volunteers will join our collective. The new followers we got during Activities Night can certainly be counted as a success toward this goal.

Garden tours (Sept. 13 & 19): We organized two garden tours (one in the late afternoon and one during lunch-time) for all the people that were new to the mailing list and others that wanted to get more involved with Campus Crops. For the first tour, 15 people showed up, however no one came for the second tour (during lunch-time : this is perhaps not a convenient time for people as we thought it might be). We also got an interview with Le Delit during the first tour.

'Make your own self-watering container' workshops (Sept. 15 & 25, Oct. 4): We hosted three workshops on making low-cost small self-watering containers. The first one happened on September 15 and was hosted specially for the Green Living & Learning Community (LLC) residence project. The event was held successfully with 5 attendees. Our second one on September 25 was initially meant to be open to the James Administration (JA) building staff and to students from the Green and Food LLC, but a communication problem with

Lydia Martone made it impossible to advertize to the JA staff in time. As we had no news from the LLC students either, we sent a last-minute email to our listserv and 4 students showed up. Our last workshop, on Oct. 4, was advertised well in advance to the JA staff and our listserv; 7 people came, including two workers from the James Administration building. Despite hosting three workshops, we still had some seedlings left in our hoop house (small “greenhouse”), which were given to students in the MUGS lounge.

Although we had the capacity and desire to receive more people for our self-watering-container-making workshops, we are satisfied by the attendance for this series of workshops, as a considerable amount of people came. We also did our best to provide more than one opportunity for interested people to attend.

Vanier College class visits (Oct 5, 10 & 15): On September 24, Maro Adjemian, a McGill graduate now teaching a course on food production at Vanier College, asked us to be part of an afternoon tour that was part of the course. The tour started with a visit at the Edible Campus, after which three classes (one per day on three different dates) would come to our gardens to hear about Campus Crops and our gardening practices. Each class comprised around 35 students, who had to fill a questionnaire while listening to a 30-minute presentation given by members of the collective. Maro Adjemian was grateful for our participation and told us she would probably be interested in doing this again next year in May, as part of an intensive course on food production.

Canning workshop (Oct. 27): There were around 13 people that showed up for this workshop. We worked with Sheena Swirlz, who has a lot of experience running these types of workshops, and she came to teach everyone how to make apple butter. The workshop lasted around 4 hours (start to finish), with many breaks in between. People who came all said they had a great time learning about the canning process, and some inquired to learn more about the initiatives of Campus Crops and Midnight Kitchen. A total of 36 jars of apple butter were canned that day, resulting in the happy stomachs of many folks.

***Note: The initial ingredients that were bought for this workshop were not correct (alcoholic apple cider was purchased instead of non-alcoholic, for example), and not enough canning jars were initially purchased (12 small jars were purchased?). This prolonged the workshop inconveniently. In the future we should ensure with the workshop coordinator that the ingredients are correct before the workshop begins, for example, by sending them photos of what was purchased. Also, Sheena had print-outs of the instructions for all of the workshop participants.

Film Screening (Dec. 3): We collaborated with Midnight Kitchen and put on a film screening open to all students on December 3. The movie we chose was The Global Banquet, a 1-hour introduction to food politics focused on globalization and its effects on local producers. Only 5 students showed up to feast on our free tea and popcorn. Two weeks prior to the

event, Campus Crops wrote an article on the locavore trend that was published in the Dec. 22 issue of the McGill Daily. We were hoping the article would get some students interested in learning more on food politics and maybe come to our film screening, but it turned out that very few people came, largely due to the end of the semester and final exams.

PROJECTS

Knotweed - Research on eradication methods and communication with Shannon Scott started in June; Eradication itself happened on July 29-30; completed

The Japanese knotweed is an invasive plant species originating from Japan. While it's kept under control by natural predators in its country of origin, the Japanese knotweed can grow unhindered in other climates such as southern Canada. By releasing allelopathic chemicals, it is able to kill nearly all herbaceous plants around it, outcompeting most others that survive. It grows rapidly and spreads as quickly by an extensive root network comprised of rhizomes, propagating new shoots along the surface of the soil, and tap roots acting as a nutrient reservoir. This allows the Japanese knotweed to overwinter easily and to continue extending its rhizomes even when the aerial parts of the plants are controlled (cut back or uprooted). The knotweed can sprout back from as little as 0.1 g of root or 1 cm of stem, so controlling it without contaminating other sites can be quite arduous.

A few ramets of Japanese knotweed started infecting a patch of land adjacent to our soil garden a few years ago. Left uncontrolled for 3 years, the plant spread rapidly and invaded a 30x40 ft large patch. In July 2012, in an attempt to suppress the knotweed, we started to manually remove any shoot popping out of the ground. However, new shoots kept sprouting out of the ground every few days, and any removed knotweed could potentially grow and create a new patch.

After researching numerous ways in treating this patch, we found one low-cost solution that could effectively stop the weed from spreading. This was to stop anything that could potentially help the knotweed from growing, i.e. sunlight and water. After getting the green light for our project by the MSE building director, Shannon Scott, we bought the required materials and went forward with the eradication. We originally planned to acquire geotextile and put it on top of the patch, however we found out that the geotextile available was too thin to be effective in suppressing this weed. We therefore bought a blue plastic tarp, which should stop any water or sunlight from getting to the knotweed. We also acquired rocks to place some weight on top of the patch, and to prevent new shoots from growing under the tarp and eventually break it.

We got some shovels from McGill Grounds and started digging 2-foot-deep trenches around the knotweed patch, 2 feet from the periphery of the knotweed patch. Once the trenches

were dug, we placed the big blue tarp over the patch, making sure it went all the way down to the bottom of the trenches. Some rocks were placed on top of the tarp in order to keep it in place. We originally wanted to top the tarp with mulch, but we were contacted by McGill Grounds a few days after we completed the operation, who wanted to talk about it with us and asked us to stop what we were doing in the meantime.

Overall, the suppression of knotweed was a success. The weed was slowly approaching the garden behind the MSE, and once it would have got to it, it would have invaded the garden making it impossible to continue growing crops. McGill Grounds is not pleased with the project, specifically its aesthetic appearance, and we have thus communicated with them to find a solution that would satisfy everyone.

Class Action Greenhouse - Meetings for the project with the SSMU Environment Commissioner started in spring 2012; not completed, due for spring 2013 as far as we know

Early in the year of 2012, a member of Campus Crops was approached by then-SSMU Environment Commissioner Aryeh Canter about a greenhouse project. The project is funded by McGill alumni through Seeds of Change, and involves many actors in and around campus. The projected greenhouse went through a lot of modifications, mainly in design and materials, but a final model was finally chosen and is supposed to be built in spring or early summer of 2013. It will be owned by SSMU and will be used by Campus Crops, among other potential groups, though we know little about ownership and use at the moment. We were interviewed in September about this project by Dallas Curow, who works in Development and Alumni relations at McGill.

We're very excited about this greenhouse because it will hopefully allow us to produce low-requirement crops all year long, which we'll be able to provide to Midnight Kitchen. At the very least, the greenhouse will extend our growing season by several months so we can have a good, stable place to grow our own seedlings (in the past, some members have grown them at home or in the QPIRG's offices with growing lamps, or we bought all our seedlings, which can get quite costly) and a few more weeks to provide Midnight Kitchen with fresh food for their lunch servings. The greenhouse will also inevitably give us much more visibility on campus and may attract many volunteers, lessening our nearly constant need for supplementary members. With more members who will be more likely to stay for a long time, Campus Crops will be able to do more and go forward with long-term projects without exhausting its members - a constant concern this year, especially during the school months.

Garden signs - Started in August, not completed

We wanted to make the garden more visible and accessible through the usage of signs. We started this project by making signs for the different vegetables on aug 19 when we had the film screening. Here we made re-usable chalk-like signs, so if we choose to rotate our crops, we could erase and reuse the signs.

Additionally we got in touch with a members' friend who owns a small design and craft company, and who helped design and print a big sign that will increase visibility. The sign will be put up next spring and will display a short description of the collective, our volunteer hours (which change every season), contact information and the meeting place for winter meetings.

Providing fresh organic food to Midnight Kitchen - Weekly from Sept. 19 to Oct. 2, completed

Every year, once the school semester starts, we donate our harvest to the Midnight Kitchen (a volunteer-run by-donation vegan kitchen). They use the food and serve it to close to 200 students Monday-Friday. Because the fall semester starts as the growing season ends, we were only able to provide enough for Midnight Kitchen to make one salad per week during 3 weeks, for a total of 6.79 kg of greens, tomatoes, peppers, beans and herbs.

GARDENS

We set up the garden early-May. We had a bunch of hands, about 15-20 people, helping out. It went pretty smoothly considering the circumstances. Indeed, most people who were present lacked knowledge on how to plant things properly, we had done insufficient planning on what to plant and when and where to plant it prior to the set-up day, and had to buy almost all of the seedlings we planted, which were insufficient, so we had to buy and plant more seedlings a few weeks later. As many long-time and knowledgeable members of Campus Crops left this year, we were left with little knowledge ourselves about gardening, which had a considerably big impact on the condition of our gardens this summer.

For one, the squash took over the garden pretty quickly, many squash plants shading each other with their long vines and large leaves, causing an arms race for more sun instead of producing more fruits. Next season, we will need to think about where we want to plant the squash so that it isn't able to take over, and so that it is more contained. Additionally the watering was difficult, perhaps we need to change our planting technique so that the clayish soil is more utilized and that the plant roots are able to soak up the water that we give it. Some areas of the garden were also left barren for many weeks and others were not

mulched at all, which often results in poorer soil for the season. We will do more research into this and more during the winter season, so that we have a plan for the coming spring.

Another problem caused by our lack of knowledge came in the form of bug infestations and diseases, which killed many plants and severely reduced the productivity of others (e.g. we had about as much beans this year as we had last year, despite 27 supplementary days of harvest). Most of the diseases that severely hit our crops had a great impact because of mismanagement or late management. Our squash, a crowded mess of large leaves covering a third of our soil garden area, were quickly decimated by powdery mildew, a fungi brought back from the USA to Canada every growing season by great winds (especially storms and hurricanes). Mildew thrives on leaves and propagates through air transport, direct and indirect contact, and by water (falling on lower leaves), so it rapidly spread in the squash mess. We also discovered that some of our self-watering containers had deteriorated with time and now had poor drainage and aeration, causing unstoppable soil-borne diseases that killed or stunted many bean and pea plants. Outbreaks of pests such as squash beetles, flea beetles and Japanese beetles, although being controlled satisfyingly, helped propagate diseases between plants.

Closing the garden was a lot of work. We were able to do most of the work in one day with a total of 9 people. We turned the soil once, then put compost and mulch* on to it and turned the soil again. For the terrace, we took apart the containers. Grounds used the soil for other plants on campus. We will patch up the broken containers and get new soil (since the old soil was moldy and gross) in the future. Perhaps the containers will be more productive this way. Because of constructions near the James Administration building next summer, though, the terrace will most probably be covered by dust for a considerable part of the growing season, so we might decide not to grow anything there for the coming season and focus on our soil garden instead.

(* We bought 6 cubic yard of mulch through McGill Grounds, which turned out to be way too much. Half the amount should be enough if this has to be done again in the future.)

All in all, considering the growing conditions and our gardening knowledge, we could say that this was a productive year. Greens and tomatoes, for example, thrived overall and produced a lot. We also had outstanding harvests of garlic (giant cloves!), onions, and fine herbs (mint, chives, basil, sage, parsley and dill). Compared to last year, though, summer 2012 was closer to a disaster, with 56.69 kg this year for 83 days (0.68 kg/day) compared to 63.5 kg last year for 56 days (1.13 kg/days). If we would have been as productive as last year, we would have had 12.16 kg more than what we actually got. Of course, all other things considered equal, this is contingent on what is actually grown (amount of greens, which are light, compared to heavy fruits like squash, e.g.). Yet, knowing some of the causes of this year's poor harvest and which ones could have been avoided or their impacts

reduced, we had a poor harvest because we haven't been good gardeners. This has, though, more to do with knowledge transmission than anything else.

One inevitable cause of our poor harvest this year was the very hot months of June, July and August, and the exceptional dryness of August (critical month for fruit production and maturation), compared to the average temperatures and precipitations for the past 30 years.

Among things that could have had a lesser impact, planting seedlings and sowing seeds properly and at the right places (considering sunlight exposure, for example) would probably have helped a lot. We could also have covered the soil with mulch between seedlings, seeds and plants to avoid heat shocks, desiccation and soil compaction. Spacing squash plants adequately would also have helped both by preventing the mildew outbreak that killed most of the plants and by reducing competition for sunlight and water, therefore encouraging fruit production instead of vegetative growth (vines and leaves). We also now know that it is necessary to change the soil in self-watering containers every couple of years, or to at least verify that the containers still provide good drainage and aeration. Finally, knowledge is important, and making sure future members have enough knowledge left at their disposal, either in people or on paper/computer, is essential for the long-term survival of Campus Crops.

GOALS FOR THIS YEAR

A goal of ours was to involve the James Administration Building staff in our gardens and group. We were definitely successful in making our group visible to them, to let them know who we are and what we are doing in their backyard. We also gave them opportunities to get involved if they so wished. We haven't had much participation, but we will continue working on this in the future.

The knotweed project was a goal for this summer too- the knotweed was slowly creeping up on our garden and we decided to take action this summer. The project was not very well communicated to McGill Grounds and Urban Space and Planning and we got a lot of heat for doing what we did. We had the "go-ahead" from Shannon, the MSE director, but we did not communicate to Grounds what we were doing, which was not appreciated. We had a meeting with everyone involved, and resolved to communicate better. We will have a liaison who will be in charge of talking to everyone involved - the directors of the JA building, the MSE building, McGill Grounds, and the Urban Space and Planning Committee. As for the knotweed, we made an agreement with McGill Grounds for them to control it while keeping the affected area aesthetically pleasing and making sure our garden will not be affected.

GOALS FOR NEXT YEAR

Next year, we would like to involve the JA staff in the terrace garden, possibly holding workshops on a regular basis, and getting them to help out with the maintenance on the terrace. The constructions near the terrace might delay this goal for the year to come, but it is certainly something that we will keep in mind in the future.

We also need to recruit more volunteers for next season, since the lack of volunteers made gardening and organizing events very laborious for the coordinators. We are in the process of restructuring our collective and deciding on how the tasks are divided; we will put this in place immediately and hopefully that will serve us better - in terms of fluidity and sustainability.

We are also in the process of gathering basic gardening information to decentralize knowledge between all members and avoid being taken by surprise because of insufficient expertise. This will hopefully help us optimize the use of our gardening area and prevent problems such as those we had to deal with this summer.

ORGANIZATION REPORTBACK

This past year, we had one to two garden coordinators per month. We rotated each month. This did not go so smoothly since every month a new coordinator needed to learn the ropes and pick up where the last person left off (sometimes mid-project). This was ineffective and took more time than it should have. It also led to miscommunications and confusions amongst our collective and external organizations that we were communicating with. We therefore sat down and brainstormed.

We agreed that we would like to change the structure at CC for something more efficient all year long, so we listed the tasks:

- Workshops and events
- Garden coordination
- Garden start-up and putting-to-bed
- Garden research
- Reaching out to individuals, groups and collectives/community (for workshops, events and other partnerships - e.g. long-term things like sprouting for MK during the winter)
- Promotional reach-out/students (visibility, zine, etc.)
- University affairs and relations (MSE, SPF, Grounds, SSMU, etc.)
- Checking the emails
- Finances and financial affairs (applying for funding, organizing fundraisers, etc.)

- Facebook/Twitter/blog/listserv/posters/other media
- Projects, in general (rain barrel, composter, knotweed, aquaponics, gardening on Mars, etc.)

We divided up these tasks into 5 positions so people could focus on related things. Note that tasks can be delegated and that each position may have their subcommittee in order to delegate those tasks and organize stuff pertaining to their position:

- **Event organizer:** in charge of organizing x workshops and events per month all year long (we can decide on 'x' later), reaching out to other groups and workshop facilitators.
- **Garden coordinator:** in charge of coordinating the garden during the summer (coordinating the schedules for extra-watering, gardening sessions, pests, diseases, fertilizing, etc.), organizing the meetings related to designing the garden, organizing the start-up and putting-to-bed days, involving the JA staff in the terrace garden and its design, starting the seedlings or making sure we can get some, making sure we're not doing anything late (planting or whatever), supervising and doing some garden research, recording how things went in the garden for the summer, supervising whatever's going in the greenhouse once it's built, etc.
- **Finance coordinator:** checking the emails and forwarding them to whom it may concern, taking care of the finances, financial affairs, applying for funding, organizing fundraising events, maybe putting up a long-term plan for better financial self-sustainability, also the "official" liaison with the admin except for specific projects.
- **Media coordinator:** in charge of keeping up to date the Facebook account, Twitter account, blog and listserv, making or getting posters and signs made, visibility in general, other media, getting x zine done per semester (we could ask other collectives if they want to write short articles linking whatever they're doing to food politics, e.g.), reaching out to students in general for whatever is going on.
- **Project coordinator (optional):** If we have enough projects in the making and/or someone to volunteer for this position, it would basically be the person in charge of making sure any project we collectively decide to work on gets done within the specified deadline.

Aside from this, we also analyzed other structural problems, this time pertaining to recruitment rather than organization. First of all, our meetings are closed and not publicized on our general listserv, which prevents new members to join the organization structure. Jess explained how the Plate Club, which runs quite better than we do, operates: soon after

Activities Night (recruitment period), they ask new members to commit to some responsibilities as soon as they join the club (they divide the shifts for the semester among whoever wants to take them). There also is a callout for people who would like to take coordinating positions for the year happening at this time of the year. Two big differences: commitment, and open, well-publicized and regular position shift.

On the topic of commitment, part of our problem is that Activities Night happens just before the end of the growing season, which makes it difficult to ask people to commit for a gardening shift when we know they'll only do it for a month or so. This could be addressed differently for us. In any case, it will probably make much more sense to ask for commitment once we have the greenhouse (extended season or year-long makes no difference: at least people will be able to garden for a while and participate in putting the garden to bed, so we'll have that many people for the garden research during the winter and garden preparation starting in March). Asking for commitment is still a good way to keep people around.

On position shift, if we are to adopt the new structure outlined above, and if we are to hire internally at least for the not-summer period, we thought that we should shift position in September (after Activities Night, for the winter) and around April (for the summer). It seems useless to shift position after the Winter Term Activities Night too, but we could still recruit more people at that time in anticipation of summer. We thought that we could make a callout for (potential) positions at the same time we put the garden to bed.

MONEY & FUNDING

This year, our projects and operations were funded by the SPF, SSMU's Green Fund and with money left in our bank account. We received a 5,000\$ grant from the SPF that we used for garden coordinator stipends (5 coordinators over 5 months), and we used 500\$ of extra money left from our 2010 grant for expenditures on gardening materials.

We also applied for 1,197.73\$ to the Green Fund to cover the costs for the knotweed eradication operation and for our garden sign, and also to buy a rain barrel. We had some trouble having access to our bank account, so the money was deposited in our QPIRG budgetline. We plan on transferring this money to our bank account as soon as we can access it, as the expenditures related to the knotweed project haven't been reimbursed yet to the people who fronted the cash.