

MADDIE'S EXIT REPORT!!

Table of contents:

- Email, Blog, Listservs and People to Know
- Things to do (different) next year
- Things to carry on with this fall
- Events from the summer
- Garden Reportback
- Admin Reportback
- Money

Email, Blog, Listservs and People to Know

email: campuscrops@gmail.com

password: rightnow

Facebook: Campus Crops

Blog: campuscropsmcgill.blog.com

To sign into blog use same email and password as Google (you can't be logged into a different Google account if you want to sign into the blog because blogspot and google are connected or something)

Using the blog is relatively self-explanatory, but if you do get stuck, just Google search the question and it normally leads to a helpful response pretty quick

To add people to the general listserv go to <https://lists.riseup.net/www/> then sign in with the same email account and password, under 'Your Lists' choose campus crops, choose 'Review Members' and you can then add, delete or search for emails!

To add people to the Google Group 'Campus Crops' choose 'Groups' from the menu on the top right hand corner of the Inbox page (you must be logged into the account), then click on campuscrops.active under 'My Groups', on the list on the right hand click on 'Invite Members' and you can then either add them directly or invite them by email!

If you want to publicize an event in a big way, send the callout to Le Frigo Vert, QPIRG McGill, QPIRG Concordia, Greening McGill, SSMU EnviroComm, Organic Campus, McGill Farmer's Market, The Concordia Greenhouse, Midnight Kitchen, The People's Potato, Gorilla Composting and anyone else you can think of!

People to know

- Lilith Wyatt - SPF Coordinator, super nice and deals with out payroll and finances, lilith.wyatt@mcgill.ca
- Eric Champagne - Horticulture Supervisor for McGill, also is tight with grounds, eric.champagne@mcgill.ca
- Arlene Thorness, Greenhouse Coordinator at Concordia, huge listserv access, concordiagreenhouse@gmail.com
- Shannon Scott, runs the MSE building, granted us the space for good this year! shannon.scott@mcgill.ca
- Al Blair, did all of our beautiful posters this summer, amsblair@gmail.com

Things to do (different) next year

- New soil mix for the self-watering containers! As I will mention later, building the self-watering containers was pretty rushed this year and rather experimental. As a result, after we had made about half of them we realized that using a mix of 50% compost and 50% black earth was not a

good idea because it compacted a lot, was super heavy and didn't allow for great drainage. Upon realizing this, we changed our mix to 1/3 compost, 1/3 peat moss and 1/3 black earth, with 1 cup of lime and enough vermiculite or perlite to make it look like "reverse cookies and cream ice cream." This seemed to work better and was a lot easier to carry over to the terrace. I think it would be worth dumping out any bins without this mix (easily identified by any bin without vermiculite or perlite) and mixing it with a large amount of peat moss (or a more earth-friendly alternative), vermiculite/perlite and lime. Other things could also be added in to make the soil even better if wanted!

- A better trellising system! I like to think of this growing season as the year of bean madness. We had beans coming out of our ears for a while because they did so well! The tomatoes, especially in the garden, also got huge and the eventually the different squashes grew up the tomato and bean plants. I think one way to vastly improve the space use of the garden (when i say garden i mean the space behind the MSE) would be to have a much better trellising system. This would help improve the longevity of the plants - this year the tomato stakes we got were only 4ft tall and every single tomato plant in the ground was taller than that so they all ended up sort of slouching over. The beans grew up some poles we bought, but they were sturdy enough and most of them fell over at least once. Having a better trellising system would improve space use because we could create different levels of growth - we could have the squashes growing up to a flat terrace and then grow shade-loving plants below. Same with the beans. For tomatoes, Graham the permaculture guy recommended making two or three tall A-frames along a row (with one at each end), lying a beam across the top of the frames and then having a length of twine go down where each tomato plant is. The tomato then grows up along the string, forcing it to deal with the wind and therefore grow stronger. If we made these about 6 feet tall we should be all set. For squashes we could make a table frame about 2-3 feet off the ground that was layered with chicken wire - the squash could grow up the 2-3 feet and then splay out along the table top of chicken wire. This would allow us to still utilize the earth below for some shady plants. For beans, the 4-pole tepee set up worked well, using dried japanese knotweed for poles, but eventually the beans got too big and some of them collapsed. Perhaps using 6 poles per tepee would help or making arches between the rows. The most important thing about all of these ideas is that they be made well and implemented before the plants are (trans)planted. Putting them in too late will disturb the roots and if they aren't made to be very strong, then they will just collapse with the weight of the plants later in the summer.
- This spring we started about 40 or so tomato seedlings and were then given another 40 or so in late June/early July. This was WAY too many tomatoes! We all love tomatoes, but they took up so much time and space that other plants didn't always get enough space or attention. This was also an issue because it meant the first half of the summer became a mad rush to build as many SWCs as possible in order to get all the tomato seedlings in the ground, leaving other tasks neglected. Instead, I think it would be better next year to have less tomato plants and to prioritize planting in the different spaces better. For instance, the raised beds have a lot of shade and aren't very deep so doing lettuce, spinach, kale and chard over there makes sense. On the other hand, root crops can only be grown in the garden, so making sure they get priority in that space is important. Tomatoes are great in SWCs, and basil is great to grow with them, so there could be a few rows of these in the garden but mostly concentrate their planting in the containers. These are just a few ideas, and I think the sun study (to be finished this week) will also help with these decisions, but in general, thinking about what plants should go where (and how many of each) should be given a lot of planning and emphasis at the beginning of the next season.
- One thing I wish I had learned more about, and applied more to the garden, was fertilizer. We did do a little bit with compost tea, epsom salts, matchbooks, and calcium nitrate and potassium phosphate (for blossom end rot). However, I think is something that could be given a lot more time and research next summer. This would be great not only for the garden, but it could also be a great way to incorporate more learning into volunteer hours. For example, the garden coordinator

could research different organic fertilizers for different plants, and then every time a plant needed to be fertilized the coordinator could present the fertilizer they chose/made, why it is good for this plant, what it does, what it contains, etc. What fun!

- Something similar could also happen with organic pesticides. We did this a little bit with garlic spray, garlic/onion/mint/oil/soap spray and a few others, mainly for the flea beetle (which I mistakenly thought were aphids for about a month). The pests were mainly concentrated in the garden, with very few in the terrace or raised beds (other than squirrels) and didn't do *tons* of damage (in the sense that the tomatoes still got huge), but I think in the future it would be better to take more action against pests and to use it as a way for volunteers to learn more about alternative pesticides. (We also just got a zine about this!)
- This summer was super busy - I managed to work about 25-27 hours without trying too hard to think of what else needed to be done. If we were to get more space for next summer, I think it would definitely be worth while trying to secure funding for a second position. However, I would only really recommend that if we could maintain the number of hours for both, or have one full-time (like this summer) and one part-time. I found the job required a lot of flexibility in scheduling (which was awesome) and so it might be harder to manage to balance it with another part-time job, although certainly not impossible.
- Get a soil test! I looked into doing this around mid-August but the woman at Mac who does it was on vacation and it quickly slipped my mind and never happened.

Things to carry on with this fall

- This September we were emailed about keeping bees in the garden next year. Everyone was totally on board with the idea, but this will probably take a lot of work to make happen. Greg Morris, gbmorris@gmail.com, is the person who emailed about doing this. This would be super awesome, a great way to learn about bee keeping and get some honey. I really hope the group helps make this a reality over the school year, as it will probably take a lot of work to get the administration to say yes!
- Preserving workshops: the goal is to have one on Oct 3 that will be run by people who have a lot of experience, it will be open to everyone, it will be a few simple things and ppl can take stuff home with them. Then, on Oct 17 there will be another preserving day, but this will be more like a work day for Campus Crops people to preserve a bunch of stuff that can be used by MK. Caytee is setting up the one for Oct 3, but as of now I'm not sure who is bottomlining the second one. I think it would also be great if someone could get in touch with someone at MK to maybe brainstorm what would be the best to preserve in order to meet MK's needs
- Graham Calder, graham.calder@gmail.com, came to the garden this summer and did a Permaculture consultation for our space. He is a super rad, friendly guy and we talked about having him come back in the fall to do a workshop about Permaculture in general, but also to present his report about our space and talk about the different ways we could change it. Caytee and Alex Briggs have offered to take this task up, we are hoping for it to take place in late October, so that there won't be snow on the ground and we can walk around outside a bit!
- Turns out one of the other SPF projects this year was the MacDonald Campus Student-Run Ecological Garden (the most un-catchy name ever!), which is a group of students at Mac doing something really similar to us. We will probably meet some of them at the SPF Meet and Greet this week, but it would be great to try to set up a meeting to talk about our different, goals, approaches, challenges, visions, strategies, etc. Liz and Claire, who go to Mac, have both started talking with them.
- As this year sees a lot of turn over, particularly from the people who helped start the group three years ago, I was thinking it would be great to write a formal mandate and agree on a process of decision-making this fall. I have been in discussion with QPIRG about this, since they are a great resource for this sort of thing. Having this stuff recorded and agreed upon would help ensure a smooth transition, as people coming in would have a clear idea of what our goals are and how

we function. I would be happy to continue with this project during the fall, depending on how much I am around Montreal, but I think it would help if a few people took this on or formed a subcommittee of some sort.

- When writing our application to be QPIRG Working Group again this year, one of the questions was about our goals for next year. Since I didn't have time to consult the group, I made some up. I think it would be really helpful if a time during one of our upcoming meetings was dedicated to answering this question as a group! However, one of the ideas I did have was to start making stronger connections with other groups doing similar stuff to us. We could start by having a meeting with Tim Murphy and other people who work on the Edible Campus project. We could discuss short and long-term goals, strategies for working with administration, how we can collaborate more, etc. After this meeting, probably in the spring, we could then try to organize a larger meeting that would include a variety of groups around Montreal (both university projects and not?) that are working on urban agriculture. This would be a chance for everyone to get to know each other, see what other work is being done, identify gaps, etc. It would be super awesome, exciting and fun!
- While we didn't get a chance to build a very large library this past year, we did just recently buy our first volumes! We picked up 4 zines from the Concordia Greenhouse, one of which is from a QPIRG McGill working group from around 2001 called Food Not Lawns which sounds eerily similar to us! haha! We should think about where we want to store these, if we want to add them to the QPIRG library, have our own shelf there, etc. Then we should research more books and get them!
- As the temperature drops, the question of what to do with our containers, greenhouses, tools, seeds, etc. looms larger and larger. We should talk to Shannon Scott in the MSE about storing things under the stairs during the winter, talk to Eric Champagne and grounds about storing the greenhouse frames and poles in a garage for the winter as well as about where we should put our containers (might need to be moved to certain area due to snow removal). Our shelf (for seedlings) is at QPIRG next to the fridge and the lights, a bit of vermiculite and a few bins are in the basement of Santropol Roulant.
- We should start brainstorming this fall or early winter about how we would like to structure positions for next year. It would be awesome to get the funding to have two hired people. We should definitely think of applying to the Green Fee and SPf, but having more specific projects obviously help, i.e. urban bee keeping, a new terrace space, something else?

Events from the summer

- Build Your Own Self-Watering Container, June 22 (25 people). This was a workshop for people to build their own self-watering containers, learn about container growing and urban agriculture. We used recycling bins (from the Plateau), election campaign signs (from Projet Montreal), tubing (from Rona) and aquarium-safe glue to plug the holes (also Rona). This was our first event and went really well - there were a variety of people both familiar and new to Campus Crops, students and non-students, there were enough materials, there was a handout and there were regular CC volunteers to help people build. Prepping the bins was way more time intensive than expected (this goes for making the SWC for the garden in general) because all of the recycling bins have 4-6 holes in them that need to be filled and we ended up only using these tiny little containers of glue that don't kill fish! It was still a huge success and having Brendan (from MK) help out made a big difference. There was a poster for this event but most people found out about it from a listserv. The workshop was facilitated by me and we did ask people to RSVP since there were limited supplies.
- Fermentation: Sauerkraut and Yogurt, July 8 (17 people). This was a workshop at Midnight Kitchen done by Catherine Huston, a friend of Caytee's, who has a lot of experience doing fermentation (we paid her \$75). First she talked about fermentation, what it is, how it works, etc. and then we made tons of sauerkraut with veggies and yogurt from whole organic milk. We

didn't have people RSVP for this one, and it turned out OK. It was really fun, informative and well executed by Catherine. Once again, it was exciting to have such a mix of CC regulars and new people come check us out.

- Garden Potluck Movie, July 20 (25 people). This was a film screening part of QPIRG's summer film festival. We had people come help out in the garden from 5-7, then we had a potluck and screened *The Garden* on a projector. This was a super fun event (although a little crazy to facilitate so many people helping out in the garden) with lots of good food and people. The movie screening was really easy - Andrea from QPIRG was able to get us a projector for free from McGill IT services, I borrow the movie from Tim Murphy and we brought our own laptop and speakers. The only trick was finding enough extension cords to reach from the plug (under the stairs to the MSE) to the projector, laptop and speakers. *The Garden* was a great film to screen because it demonstrates how fucked the capitalist system is, how powerful community organizing is and how complicated food politics are. It was also really infuriating to see and so we decided to definitely screen another film in the garden, but to choose something a little more light hearted.
- YWCA Verdun Girl's Camp, July 20, (10 campers). The YWCA in Verdun had a trip planned to visit Santropol's garden so we split the campers into two groups and had some of them come to our space. It was a little tricky because they were mostly francophone, but between Tim, Caytee and myself we were able to handle it. We had the girls break into three groups and make their own self-watering containers. We did the cutting with xacto knives, but let them mix the soil, move them, fill them and plant in them. It was super super fun and I hope we can have more camps to the garden in the future. It would be fun to have more kid-friendly activities planned out and to have the same group come back more than once to see how their plants are doing.
- Mountain Walk, July 25 (45 people). This was a workshop facilitated by Brendan's friend K. I didn't think this was going to be a large event so we didn't ask for RSVPs but in retrospect that was a huge mistake. We ended up having 45 people show up (WAY TOO MANY), I think in part because it was advertised on the Concordia Greenhouse listserv which has a large readership. K did an awesome job of trying to work with such a large group, but I think it was pretty stressful for them. We started at the garden, where they talked a bit about the history of botany and colonialism, then worked our way up toward the mountain (through tam tams) and into the trees. It was really hard for such a large group to stay together, so it took a long time for everyone to gather and then hear K talk. Aside from size being an issue, it was super interesting and well done by K. They were able to identify almost everything on the mountain, knew a lot of history, and kept it interesting. I was really impressed, had a great time and would definitely do this again! (K was also paid \$75)
- Plants in Your Pants, August 3 (15 people). This workshop was another awesome idea by Brendan, put on by his friend Gina Badger, who had just finished doing a masters in contemporary ecologies. She had done this workshop in the past, so decided to make this version of *Plants in Your Pants* a special on douching. In the advertising we said this workshop was open to people with vaginas, and that seemed to work well. We had a nice small group attend, which was impressive given it was POURING rain and we had to do a last minute location change. QPIRG was really excellent in letting us use one of their rooms with very little notice. This turned out to be quite helpful since Gina was able to use the white board and we could all sit in a circle together. Brendan, once again, played a huge supportive role in this workshop, although he didn't actually attend. Gina was a great facilitator, with lots and lots of interesting information about herbal gynecology, where to get stuff, history, etc. I would definitely attend or put this workshop on again, she was also paid \$75. When asking people how they heard about this workshop, some mentioned they had seen it on the radicalmontreal blog! This is a blog run by Sheena Swirlz, who has come to some of our events, and is a list of all the super, rad events in Montreal all this week. It was really exciting to hear that our events are now including on this blog as well!! We also had a beautiful poster for this one!
- RadFrosh Workshop, August 29 (20 people). This was a workshop prepared by me for about

20 froshies, about an hour and a half long. I didn't really practice saying any of the info out loud before hand, so doing the talk was a little strange, but I doubt other people noticed it. The workshop info is saved in GoogleDocs. We didn't get to talk about everything due to time constraints, but I think it generally went well. The froshies were into it, the talking was sort of split up between Tim and Caytee and I, and some people even stayed to help out in the garden afterward. We have definitely seen a number of people from the workshop come back to other events this fall, which to me signifies success! It's a bit of a tricky workshop in some ways because it needs to be really introductory but also have interesting new information, I hope that whoever runs it next year can use my workshop as a starting place and make it event better. RadFrosh paid us \$150 but I have since spoken with Lydia (one of the RadFrosh coordinators) and because they are really tight on funds I offered to just give it back to her since we don't really need it. Still waiting to get a final answer on this one.

- Harvest Party, September 2 (300 people). The Harvest Party is annual event put on by Santropol Roulant each year to celebrate their garden. We helped out with last year's party and were invited to do so again this year. As a group, we made a large soup with veggies from our garden and theirs at MK with the help of volunteers. We also rented two large burners, propane and pots with lids from Location Gervais (5955 avenue De Gaspe, (514) 273-3677) for about \$400 (\$100 of this was a deposit we got abck when we returned it). We also bought 300 ears of corn from Jean Talon for \$100, plus two large sticks of butter. We did all of the renting and corn shopping on the day of the event, which was a little crazy, so I would recommend doing it the day before in the future. Santropol let us borrow their car for this, so planning the pick up in advance is important. Cooking and serving the corn, as well as the soup, is labor and time intensive, it helps a lot to have a lot of people helping out and trading places to give people a break. Most often, people arrive early to the party and ask to help out, so there has never been a shortage of hands shucking corn. This is a really fun but exhausting night, since everything has to be washed afterward. The past two years we have rented dishes from the Plate Club (about 100 bowly plates) for people to use, which has worked well. We sold out of corn by the end of the night, so I don't think it would be unreasonable to buy a little more next year and see how it goes (maybe 350 ears). In total, we spent about \$430 on this event (after getting the deposit back) and we got about \$618 in donations (the soup was free, corn was \$1 but people love to donate to Santropol). In order to fairly divide the money, we figured out what percent CC spent on putting the event on and then got that percentage of money back from donations (for example, if the whole event was \$1000 to put on and we had spent \$250 of that, and then the total raised was \$400 (from food and beer) then we would get \$100 back). Conveniently, it worked out so that we got back exactly \$430 so we perfectly covered our costs! This isn't really a money making event, for us or Santropol, it is more for fun, so breaking even is awesome. In the future it might be cool to have people come over and see our garden a bit or have someone talk to the group for a minute about who we are and what we do, just to get a little more publicity out of it.
- Fantastic Mr Fox, September 9 (25 people). This was the follow up to the first Garden Movie Potluck event. Sadly, the weather was not great so it was a scramble to find a place to move indoors. In the future, it would probably be best to find a rain location in advance - the Cultural studies film screening room is a good option. Luckily, Lilith is the bomb and let us use the Sustainability Office! This would also be a good back-up option in the future, especially because they already have a projector in there, as well as a compost. Despite the rain, we had an excellent turnout and an excellent potluck! There were about 20-25 people throughout the night, including people from the RadFrosh workshop and people from outside McGill!
- Indoor Growing Workshop, September 15 (10 people). This workshop was at the Farmer's Market during it's second week. It was a little hectic because during that week we were also tabling at ReThink, the Concordia FoodFest and Activities Night for two nights, plus the Farmer's Marekt told us the day before it was going to be more of a tent that people walk up to, rather than sitting down with one group of people, and that they hadn't done much publicity for it. All of this

combined made the lead-up to it rather stressful, but in the end it actually went really well! Liz and I did the research and planning for it, looking mostly at what goes in potting soil, particularly for SWC, why and what are some alternatives to some of the ingredients. Caytee and Margaret had done something similar to this last February for Put Your Politics Where Your Moth Is, but we never got in touch with them to share info (we should have though). Four people showed up at first, all freshman from Solin who knew us from RadFrosh, and then as we got going more and more people joined in to listen and talk, which made it really fun. The basic idea was to make mini SWC out of 2 litre soda bottles, then mix soil together and talk about it, then put it in the SWC, plant and people could take them home. It turned out to be really fun, informative for everyone and very relaxed. The information is in the GoogleDocs - this would be a great workshop to do for groups that aren't really into urban agri stuff but just want to have a variety of fun workshops (i.e. Ste Emilie skillshare had been in touch with us about doing it there) since it is so easy to put on and interactive!

Garden Reportback

- This summer we had two major goals: expand physically into our new terrace space behind the James Admin building and expand organizationally by hosting events in the garden. As the second goal is pretty well detailed above, I will now turn to the physical expansion process. Our biggest project was to buy or make a number of SWC containers to fill up the terrace. Because we had sooo many seedlings coming down right away, there was a lot of pressure to make these as fast as possible so we could get the seedlings planted. A large proportion of our seedlings were tomatoes, so making sure they got into space that would be big enough to accommodate them was really important. To kick it off we purchased 4 and then another 10 SWC from Alternatives, for a total of \$560. Since this is pretty expensive, and we like to recycle, we turned to the Plateau to get their old recycling bins to make our own containers. We were really lucky because the Plateau was switching from green bins to bags this spring and so they had thousands of bins to give away. We had about 70-90 delivered, some of which were used for the build-you-own workshop, some of which are in the garden and some which are in storage under the stairs. I then got in touch with Projet Montreal about getting some of their old election campaign posters to use to make the false bottom and water reservoir. Caytee and I picked these up with her bike trailer. Tubing was purchased from Rona, where they cut it for you, as was the expensive aquarium-safe glue that we used to plug the holes. Doing it with all the recycled stuff was great, but it took a lot of time to wash them all, glue all the little holes, let them dry, check for leaks, plug the leaks, trace and cut the plastic, mix the soil, fill them, move them and water them! Buying potting mix would cut down the time of doing this all quite a bit. Also, all this only happens to once so it's not like we need to do this much work again every year. They all seem to still be working so that is exciting! In the future, it might help to add an extra third support in the frame that lies along the bottom of the containers, but none of them have collapse so far so it's not super necessary. The issue of soil composition was discussed above, so I won't go into it again here.
- We had a nasty bout of mildew that set in around mid-August very heavily on the tomatoes in the terrace garden and less heavily on the squash in the garden beds. We tried spraying with a baking soda, soap and/or oil mix but it didn't seem to stop it too much. It was particularly strange over in the terrace because the plants had been doing SUPER up until this, and then almost all of the ones up against the wall just got completely destroyed. It was very sad. The squash in general this year didn't produce that much, despite flowering for a very long time. Hmmmm.....
- As mentioned above, I think we did too many tomato plants this year. I think we should make a garden plan (considering companion planting and any other permaculture stuff) in MARCH when we start the seedlings so that everything is in sync from the start so to speak.
- Around mid to late august when the mildew hit we also noticed the plants toward the back of the terrace space not doing so well either. We weren't sure what was causing this, especially since it seemed to be something different from the mildew. We moved all of the containers more toward

the road in hopes to increase the amount of sunlight they were receiving. Akshat also volunteered to do a sun study of the space, so we are hoping that might also shed some light on the issue (haha). In short, I think it would be great to spend some time this winter and spring looking at how to most effectively use the space, particularly in terms of container placement and what gets plants in the different areas.

- This year I tried planting kale, lettuce and chard in the raised box beds near the path since they seem to be our shadiest spot. Things did pretty well, but I think there is still room for improvement in those areas. Perhaps digging out the soil and adding in some fresh compost would help, as it seems to be a very root-y mixture right now. Doing more research into soil composition here and maybe a sun study would probably help improve the producing capacity of this space!
- This summer we continued to split food between volunteers in the summer and then send it (mostly) to MK in the fall. Because the first half of the summer was super busy building SWCs I didn't have time to look into other options. This could be something discussed over the year or during the mandate writing process or looked into by the positions next summer. I feel like our supply isn't steady enough to have any other group dependent on us, but donating food somewhere could be good. On the other hand, one of the things I love about the garden in the summer is getting food from it and having volunteers get to take home food as well. It's a huge incentive to come, it keeps people coming back and it's a great reward! Personally, I would be cool to continue this in the future and possibly look into becoming an established collective garden with set members each season, but this would probably be in the more long term future.
- We had soooooo many beans this year. It was super and it would be great to do again, but only if we can maximize the space beans take up by making a trellis system that allows for other plants to grow beneath the pole beans (as mentioned above).
- I made three new signs for the garden this year. The first was a cardboard one I had laminated, which said the garden hours, but it quickly got really wet and you can't really read it any more. Then I made two painted wooden signs which are awesome! They have played a great role in increasing our visibility on campus because more people know where we are just from walking by!
- Last weekend we made two mini greenhouses for two of the beds with leafy green seedlings in them. They have wooden rectangular frames, with PVC piping arches and plastic over them. They are going to be finished up this next Sunday by attaching wood to one side of the plastic so it can be easily opened and closed for watering, harvesting, etc. These are great frames because they can also be used to start planting earlier in the spring and to help harden off seedlings from the greenhouse! Plus, the piping can be removed fairly easily and so they should be easier to store (we should ask grounds to use a space in one of their garages over the winter).

Admin Reportback

- I made a banner for us! Woool! It's great and already has some wear and tear stains of butter from the Harvest Party! May it wave strong forever!
- I also made a new set of flyers for us. On one side they explain what Campus Crops is and on the other side it either has information about guerrilla gardening and seeds balls, sprouting, or seasonal food in Quebec. It would be awesome to have even more options!
- I also expanded our zine a tiny bit by adding in a section about pollution at the end. I photocopied a lot of these and the flyers for tabling, but we always need more so keep the presses rolling....
- In attempt to start an organized Campus Crops history, I started labelling things in the GoogleDocs using the Folders option. So far we have folders for the SPF, Money and Workshops. The real goal of doing this is to establish a workshop archive that has information on all the workshops we have held (both of handouts and of how to run the hand out) so that they can be used (and updated) over the years by different people. It's a small start!
- While email listservs are definitely the most effective way of getting the word out about events (I polled people about this at our different events), I think having posters is also really great because

it gets our name out there more. Al Blair is a fabulous local poster designer who is looking for more experience so I turned to her for all of our poster needs. I've also kept a copy of all of them so hopefully in the future of futures Campus Crops can have a beautiful poster archive! Posters are also great because we can use them to have consistent advertising: every time Al made a poster she would send me the file and I could then use it for the facebook event and post it on our blog!

- While I think it is SUPER exciting we finally got funding for this position this year, I think Campus Crops needs to sit down and think a lot about what it means to have an employee. This came up quite a bit this summer when talking and working with the MK people. Most specifically the question of what it means to be an employer to somebody, what kind of support do we need to provide, or training or education, etc. This issue came up most acutely twice for me. First, during the middle of the summer when very few CC people were around it was really strange to be making so many decision by myself while working for a collective. Obviously people come and go a lot in the summer, but I think we need to define a specific system of how an employee will be supported, even if just by email, and how programming and garden projects will be decided if there are just a few people here. Second, toward the end of summer I prepared a lot of events and activities for us because I was expecting everyone to come back, and (related to the first time as well) therefore I would have a lot more support with different things. In the end everything was fine and we pulled it off beautifully, but it was an incredibly stressful time for me: knowing we had a lot going on and a lot to do, but feeling like everyone was only half into it and wasn't really into committing to the project. These two experiences really made me think about employee/employer relationships, and more specifically, employee/collective relationships, like how to transition in and out of having a paid position working for/with the collective group. Before we hire anyone else next year I think it would be a great idea to talk to other collectives about how they facilitate these relationships and transitions. MK would be a start but I know it is still getting figured out there as well. This could also be a great stipend research project for someone in the group to take on and then report back to us about.

Money

So far we have had two sources of funding. The first two years CC was around we got \$3,000 and then \$3,500 from the Green Fee at SSMU. In both instances, we asked for about \$1,200 of this money to be for summer stipends and in both years (I think) we had to re-apply to get that money a second time. SSMU was happy to grant us stuff for materials, but it took writing a repeal letter to get the full amount. This spring we also asked for \$3,500 from the Green Fee and again had to repeal to get the full amount - this time they didn't want to give us it all because we are now a QPIRG working group and they assumed we got funding from them, which is true but it's only about \$100/year. The application for the Green Fee is in the GoogleDocs. The Green Fee is great because they just write us a check and that's it!

Our second, and new, source of funding this year was from the Sustainability Projects Fund (SPF). This was the first year the fund existed and so it took a bit of time for our funding to be confirmed. Again, we went through two application processes in order to answer all of their questions and secure the money. We received \$10,000 total, of which \$5,000 was for my summer position (from mid-May to the end of September) and \$5,000 of which is for projects. Unfortunately they do not just write us a check, we either have to submit a Cash Advance request (too annoying to do, so I never bothered) or an Expense Report, which I did at the end of every month. To do this, that is to get our funding, we must physically submit all of our receipts and then they process them over about two months and then the money was directly deposited into my bank account. This was kind of annoying because I had to constantly be monitoring two bank accounts, and be fronting money (both from CC and my own) and then get reimbursed later. It was nice because we know have very clear records of how we spend our money, but in the future it might be nice to figure out some way to get it directly deposited into our own account instead of an employee's.

In addition, this summer MK started sharing our bank account. In order to keep track of this

there are two important GoogleDocs that keep track of our finances. First, there is one called Money that has (1) a list of all the money deposited into our account (i think this list is complete but i didn't keep track of totals from the start so i think, that of all of the accounting, this is perhaps the least accurate, but it also might just need to be double-checked with bank statements and then updated), (2) a list of everything we ever spend money on, including amount, date, person, receipt, and items purchased (this is important because when we don't have a receipt the money must come from the Green Fee, so it helps us keep track both of what we spend money on and where that money comes from, there is also an automatic total at the bottom), and (3) a list of when we submitted our receipts to the SPF, for how much and when we were granted the funding.

The second document is called Shared CC/MK budget and is used to keep track of money movement in the shared bank account. Kayle and Emily (the admin coordinators at MK this year) are both getting access to this account right now - we need to decide who we want on it this year also! The three of us were discussing getting bank statements from the last year to figure out exactly who put and withdrew money from the account and when. This GoogleDoc is doing pretty well so far, but there is somehow already a \$200 discrepancy so having bank statements would be really helpful. In addition, we were also discussing getting online banking and CC was talking about having to have 2 signing officers to get money out (to increase transparency and accountability). In short, I think it is really important that two people from CC decide to be the money people and have a meeting with Emily and Kayle to sort this out. It is absolutely imperative that we have a perfectly transparent and accountable financial system. It is also very important we continue to use consistent practice to keep track of things (which doesn't mean they can't be improved upon and updated) so that it is easy for everyone to access this information (i.e. PLEASE continue to write down everything we spend money on in the giant list!!!!)

In sum (haha), right now we have \$4217.07 in the bank account (with a check of \$413.38 from the SPF coming from me) (maybe plus another \$200 because of the discrepancy), we have spent \$3789.69 since March 2, 2010 and we have spent \$3270 of the total \$5,000 SPF money (including the \$413). So as of right now, we have another \$1730 available to us from the SPF, plus about \$4,500 in the bank!

One thing I thought about a lot this summer was just how much money we have and how privileged we are to have access to so much money so easily, particularly as other groups on campus (like QPIRG) get targeted in order to decrease their funding. It's important to remember that our group is very very lucky to so easily be considered as 'just another environmental group', in the sense that our politics can be easily tucked away in order to secure funding. I always think of Campus Crops as a group with strong political motivations (providing and promoting alternatives to capitalist and corrupt food systems, linking environmental justice with other social justice movements like anti-racism, sexism, etc.) but is still working out the practical aspects of our project (getting a good garden up and going) in order to use this space as a place for alternative learning, skill-sharing, etc. This also all strongly relates to larger questions about our mandate, politics, process, etc. Recognizing this, I tried to make sure everyone who did things with us (posters and workshops mainly) was adequately reimbursed for their services, in attempt to spread some of this money around the community. Typically we did \$75 for a 2 hour workshop, and I paid Al \$80 for 4 different posters (although now I wish I had paid everyone more....). Anyway, I just think this is a really important thing to think about when dealing with finances!