

Dear SPF Committee,

Thank you so much for reviewing our initial proposal and getting back to us with positive and constructive feedback. Campus Crops is still developing and we value hearing input from other organizations, so that we may continue to expand and improve. We've put together this addendum to our original application in order to address some of your concerns. We hope that it will help further clarify our vision and plans for this summer.

Educational and Cultural Outcomes

Over the past two years Campus Crops has successfully run a small garden behind the School of Environment building. This summer we have two main goals, which was the impetus for applying for funding from the SPF. Our first goal is physical expansion of our gardening space. We have been granted permission by Radu Juster and Eric Champagne to use the terrace space behind the James Administration building, which will approximately double our growing capacity. The space is currently empty and primarily used for smoking. Our plan is to fill it with self-watering containers (about 30) that will be planted with tomatoes, nasturtiums, marigolds, basil, peppers and eggplants. There are also 4 picnic tables available to use in the space.

Our second goal for this summer is to expand organizationally, specifically by increasing the number of volunteers and holding a series of events in the garden. In this sense, our two goals are very interconnected as the new terrace space will provide a place for socializing, workshops, movie screenings and potlucks. We are already in the process of planning these events in coordination with a number of other groups. These include a workshop on how to build self-watering containers on June 22 with the help of Greening Duluth, a screening of the film *The Garden* on July 15 as part of QPIRG's summer film series, a workshop on urban agriculture and food politics as a part of Radfrosh in August and a workshop on indoor growing in September as a part of the McGill Farmer's Market workshop series. In addition to these, we hope to hold a series of workshops on food politics, which may include topics such as migrant labor issues in Quebec, environmental racism and zoning laws in urban areas, the monopolization of agriculture and the importance of biodiversity and seed-saving. Our goal is to create workshops that address both political issues and have a hands-on component. Finally, we are collaborating with Midnight Kitchen to hold a number of preserving workshops in order to maximize the amount of food that can be saved for the fall and winter.

While we are a student-run organization, part of the appeal of working behind the James Admin building this summer is that we will be able to integrate more levels of participation in the garden. Our hope is that people who walk, smoke or eat in the area will want to get involved. This will be facilitated by informational signs in the garden that explain what we do, who we are and when we meet. In addition, we plan to use our blog, facebook page, listserv and posters in order to advertise our regular volunteer hours and events throughout the summer. Posters will be distributed throughout campus, including inside the James Admin building, as well around the surrounding

neighborhoods. We will use our connection with Midnight Kitchen, the Concordia Greenhouse, Santropol Roulant and QPIRG to get our events on their listserves as well.

The paid position will play a key role in coordinating these workshops and running day-to-day activities in the garden space, such as building self-watering containers, cold frames and raised beds. Over the past two years we have been able to function almost entirely on a volunteer-run basis. However, over this time we also realized that it was not possible for Campus Crops to achieve the political and outreach aspects we always talk about without someone able to dedicate a significant amount of time to this project on a regular basis. The purpose and goal of having a paid position is so that we can finally move beyond the day-to-day aspects of gardening and finally use the garden space as more than just a place to grow food.

Our group is founded on the idea that our current system of food production, distribution and consumption is socially and environmentally unsustainable. We recognize that access to food is shaped by politics in a way that benefits a small minority of people while disenfranchising the global majority. In addition, we recognize that the impacts of our eating habits disproportionately affect certain populations and certain geographic regions. Our goal is to empower people within our own community by learning together about the politics behind the food we eat *and* how to change this system by taking this process into our own hands through urban agriculture initiatives. These foundational beliefs that we share have played an important role in how we function. Our events are always based on knowledge-sharing, which is the idea that everyone present has something to contribute to the discussion and that we can all learn from each other. For example, two years ago we had a history of food potluck where everyone looked up the history of one of the ingredients they used and then we all shared the histories while we ate. Our workshops follow a similar design, where we research and present what we have learned and then open it up to the group to discuss and here other ideas and opinions.

This idea also translates into our work in the garden. When we first started, most of us had very little experience gardening or building things. By sharing information with each other and trying things out ourselves we have all learned so much, about not only gardening, but organizing a space and group as well. The measurable outcomes of our work will be seen in our space expansion by increasing production, and more importantly, by turning an unused terrace into an outdoor, hands-on learning and socializing space. In addition, increased community participation by students, faculty and staff during garden hours and at events will be another way to gauge the effectiveness of our outreach initiatives. However, we also think that one of the most unique aspects of our project is the emphasis on learning-by-doing, which may be harder to quantify, but is consistently mentioned as one of the strongest parts of Campus Crops by past and current members.

Institutionalization

In order to improve the long-term sustainability of Campus Crops, this past year we became a working group of QPIRG McGill. This provides us with a small budget and numerous connections to like-minded groups on campus and throughout Montreal. Participating in Radfrosh, a part of QPIRG, the past two years has been a key source of finding students interested in Campus Crops right at the start of each year. In addition, we table at Activities Night in the fall and winter in SSMU, and the Farmer's Market in the fall in order to increase our visibility on campus and to gain more support and members. As a student group, we address annual student turnover by using these events to find new members, specifically through our Radfrosh workshop, the Radfrosh scavenger hunt (which stops at the garden), participating and tabling at Environmental Rez Council (ERC) events, tabling at Activities Night and by making announcements about Campus Crops every time our food is served in an MK meal (once a week in the fall). Because Campus Crops functions as a collective, new members are integrated into the group in a way that includes them as equals in decision-making processes from the start. This helps facilitate ongoing participation as they immediately become stakeholders in what we do. In addition, when designating tasks we older and newer members pair up so that knowledge can be shared between the two and responsibility doesn't become concentrated among a few people.

Over the past few years we have built a very friendly and productive relationship with the McGill grounds crew through Eric Champagne and Angelo Tambasco, sharing tools and using some of their storage space in the winter months. This has been very helpful when seeking new space on campus or looking for certain supplies. We have also been in communication with Gorilla Composting for the past year and will be one of the first groups to receive fresh compost from them next summer when the new industrial composter is working. We have had our own bank account with Desjardins for two years and started an online accounting system this year in order to keep track of our finances.

Funding

During our first two years we were funded by SSMU through the Green Fund (\$3000/year), with a small donation by Midnight Kitchen (\$500 once). This year we have applied for another \$3500 and feel confident it will be granted in full later this week. As of right now, becoming financially self-sufficient is not a part of our mission. In order to grow enough food to support a summer position and materials we would need much much more space on campus. Right now we want to focus our energies on simultaneously expanding our size and outreach, rather than aiming to increase production alone, as explained above. Many of our costs this year will be investments for upcoming years, specifically the large costs associated with purchasing self-watering containers, hydroponic lights for seedlings and building projects. Other costs, such as tools, soil, compost and the paid stipend, are something that will need to be considered each year.

That being said, we do see our growth this year as a step to helping us secure funding from a greater variety of places in the future. In particular, we have thought about creating a community-sustained agriculture (CSA) system where community members could buy a share in the garden and then receive a portion of the produce harvested each week or selling at local farmer's markets. These are projects that would bring in a small income, integrate our principles of social justice and help create a local food system. While these are ideas that would only be feasible in a few years after gaining more space and establishing our other outreach initiatives, the groundwork could be started sooner by contributing to Santropol's CSA program or getting in touch with a neighborhood farmer's market, like in Little Burgundy.

Thank you so much for your time and consideration. Please don't hesitate to get back to us with any other questions or ideas. We look forward to hearing from you soon!

Maddie Guerlain, Campus Crops