

“Community Garden” Proposal

I. Project Description

In the 2008 Student Referendum vote at William & Mary, 85.5% of voting students supported a “Green Fee” proposal to increase environmentally responsible initiatives on campus. This is a clear indication that William and Mary students are interested and concerned about environmental issues, and are supportive of decreasing our carbon footprint. Given the heightened interest in “green” issues, many prospective College students see this as a factor in attending a school. To be competitive and current, it is necessary that William & Mary advance the current green position.

We propose that the College of William and Mary lease land in James City County to use as a farm, education, and community space. James City County will provide us, at no cost, with between one to two acres of land. We will use this space to grow vegetables and sell produce to Dining Services. The land would also be shared with other community organizations. Further, it would serve as a place in which students could intern, gaining hands-on experience in biology and agriculture. Not only will this increase locally grown food and help lessen William and Mary’s carbon footprint, this community garden will also provide a source of interaction between William & Mary and the greater Williamsburg community.

Surpluses of food could be sold at the local farmers’ market and revenue reinvested in the garden for maintenance and farm-related fees. Ideally, a full-time Director of Sustainability would manage our garden. However, a recent graduate could serve as farm manager. There are precedents for land-lease agreements between universities and public space, specifically at Yale University. The school’s Sustainable Food Project serves as a model for our own proposal. Yale’s program has been extremely successful and has expanded since its inception

II. Needs Assessment

This project is imperative for William & Mary as well as the surrounding community. This rationale falls into three broad categories: reducing the College’s carbon footprint, benefiting the College’s academic program, and strengthening William & Mary’s relationship with the Greater Williamsburg community.

A. Decrease in William and Mary’s Carbon Footprint

Increasing the amount of locally grown, organic food that William and Mary consumes can decrease William and Mary’s “carbon footprint”, a measure of carbon emissions. Our community garden would increase the amount of locally grown food that the College uses. While we currently receive ten percent of our food from local sources, the introduction of our garden’s food would boost this amount (Smith, 2008). Purchasing more locally grown food would decrease the distance that food need travel to campus, which would in turn decrease transportation-caused CO₂ emissions. All possible sites are within seven miles of campus, significantly closer than most current food sources. In addition to lower transportation emissions, the farming method would also be more sustainable. It would not use harmful pesticides or other chemicals, which can leach into groundwater. Because we would be selling the food at market price, the change in supplier would not cost the College any additional money. It would, however, be a much more environmentally conscious choice.

B. Pedagogical Benefits

The community garden would enrich William and Mary students’ education by incorporating hands-on experience into the educational curriculum. Farming is an important part of the Virginia economy (with 47,000 farms located in the Commonwealth), and having our own

farm would be an opportunity for students to develop valuable farming skills. Charlie Maloney, owner of Dayspring Farm in Cologne, Virginia, already teaches a “Sustainability and Agriculture” class at William & Mary. We envision a similar kind of class being taught using the community garden land, but on a more applied level. Volunteers, students, and interns would work together on the farm. This hands-on experience gained by learning and volunteering at the community garden would increase consumer consciousness and increase students’ personal connections to the environmental movement. Based on the popularity of the Environmental Studies program at the College, whose class enrollment has increased from about 200 students in to over 550 in the past 7 years, and the number of students who volunteer/intern at local farms, we expect considerable interest in the community garden (Roberts, 2008).

A recent New York *Times* article outlined the growing popularity of organic farming among college students, and observed that a “number of colleges have added organic farming classes because of demand from students” (Salkin, 2008). The community garden would make William & Mary more attractive to potential students, who see a school’s “greenness” as a factor in college decisions. The sustainable food program at Yale, which our farm mirrors, has garnered support in the Yale community (http://www.yale.edu/sustainablefood/food_testimonials.html):

- “Part of why I was so excited about coming to Yale is the way it eats: the choice, but even more, the consciousness.” – Philip Gant. This shows that the sustainable choices made by universities are affecting choices made by students.
- “...But it wasn’t just the menu... but the quality of the ingredients and the preparation. I have to say, for the first time in decades – many decades – I am not just proud, but boastful about the quality of Yale Dining Services.” – Joseph W. Gordon, Dean of Undergraduate Education and Deputy Dean. This testimony shows that an organic food program improves the quality of food, which would make our dining program attractive. Their change to organic produce increased food quality ratings at Yale by 30% (Testimonies website, 2008).

The passage of the Green Fees initiative shows support for environmental sustainability on campus. The Sustainable Endowments Institute (SEI)’s College Sustainability Report Card gave our school a “D – “ grade, prompting a strong reaction by the administration, as Vice President of Administration Anna Martin outlined in her lecture on February 27, 2008 (Martin, 2008). Mark Orłowski, Executive Director of the SEI, cited lack of transparency in environmental actions as a problem for colleges, including William & Mary (Orłowski, 2008). The community garden would be a public project and in turn increase our transparency. The project would contribute to a higher score for William & Mary on the next SEI Report Card.

C. Community Project

William & Mary has a longstanding tradition of community involvement. Current organizations such as Campus Kitchens, Alpha Phi Omega, and College Partnership for Kids are active in the community. The Back Porch Energy Initiative is a non-profit, grassroots environmental organization run by five recent W&M grads that travels to Southern communities. Our farm would increase community involvement in Williamsburg, and would enable college students to work with local students. We envision our farm as a service opportunity for local youth groups such as the 4-H club and the environmental and Key clubs at James City County’s: Lafayette and Jamestown High Schools. This would create a valuable learning environment from which both groups-- the college students as well as high school students-- could benefit.

D. Why a Farm When We Already Have a Garden?

One might wonder why a farm is necessary when the College is already in the process of growing its own food in the campus garden. The proposed farm would be larger, so we would be able to grow more. With the farm, we would actually be able to provide a tangible portion of the dining halls' produce with a few vegetables. Though the garden is a good first step, its yields cannot meet the dining facilities' needs. The garden would eventually earn income, since we could sell surpluses at the weekly Merchant's Square Farmer's Market and to the Dining Facilities. Also, as this land is a small parcel of undeveloped land in James City County, there is a possibility of expansion for the project if successful. Expansion would lead to an increased reliance on local food, which would serve William and Mary and the community. This community garden would move the College publicly towards sustainability, an important goal for the future.

III. Objectives and Outcomes

The project aims to create a small (1-2 acre) farm/community garden near campus in James City County that will be run and staffed by an intern, students and community volunteers. We will visit these sites with John Horne, County Land Acquisition Manager, to determine the water needs and soil quality of these locations.

Possible locations for the garden, ranked in order of preference, include (Horne, 2008):

1. 5.2 miles: Former *Jamestown Campground* on Jamestown Road: possibly an "eco-tourism" park, whose potential owner, Steve Rose, has expressed interest in our project; extensive room for expansion.
2. 1.7 miles: Behind *Berkeley Middle School* on Ironbound Road: closest location, within walking distance.
3. 5.2 miles: On part of the land at *Mainland Farm* on Greesprings Road: actively being farmed; best soil.
4. 5.4 miles: *Warhill Sports Complex* on Warhill Trail Road.
5. 6.6 miles: *Freedom Park* on Centerville Road: only one acre; wooded; Botanical Garden location.

A. Mission of project

1. To help lower the College's carbon footprint by providing some locally grown food for campus dining halls. Locally grown food decreases the College's carbon footprint by reducing the distance food must travel to get to the College.

2. To further community service and provide a hands-on environment where students and community members can learn about sustainable local agriculture. The Yale Farm, with a similar mission, will be used as a model for the community garden; its mission is: to be an educational facility, a place to bring students together within the Yale community, and a place to bring Yale students together with the larger community of adult and grade school student volunteers.

The College has long legacy of service and a more recent history of environmental initiatives, including building new buildings according to LEED certification and metering energy use in buildings. However, our recent grade of D- on the Sustainability Report Card shows that there is definite room for improvement.

B. Garden Leadership

- Given that a) students are unable to work a full-time job while in school, and b) the rate of student volunteer turnover is relatively quick as students pass through the school, a full-time *garden director* is necessary. The director would ideally be a recent graduate of the school

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Student Environmental Action Coalition
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Charlie Maloney- Owner Dayspring Farm
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Ceo Maidin Farm- Lisa Reagan
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1. Full-time staffer: According to Charlie Maloney, a full-time farm manager with knowledge and necessary skills to start the farm will require an annual salary of about \$35,000-\$40,000. Given that the employee would work about 40 hours per week at \$15-\$20 per hour, this is a median income level in James City County. We also need to consider whether this payment package would include medical benefits (Maloney, 2008).

2. Interns: \$0

a. Collegiate: There are precedents of interns working on small, sustainable farms during the summer months or semesters of the school year. Charlie Maloney of Dayspring Farm regularly accepts William & Mary students to work on his farm each weekend, as well as during the summer break. Lisa Reagan of Ceo Maiden Farm also has had interns interested in sustainable agriculture. As students look for productive ways to spend summer breaks, this is a way in which students may earn credit for majors (Environmental Studies, Biology) and/or gain experience in a burgeoning field.

b. High Schools: In James City County, there are 4H chapters, Key Club chapters, as well as other service-based community organizations. These groups have expressed interest in volunteering on farms and would be a significant source of labor during the summer months, when fewer college students are in Williamsburg.

3. Volunteers: \$0

Local groups like the Williamsburg Botanical Garden are almost solely volunteer-based. As William & Mary is an institution heavily involved in community service, it is likely that groups like Alpha Phi Omega and members of Charlie Maloney's "Sustainable Agriculture" class will be interested head weekly projects to the farm. For the class, a service requirement hands-on farming could become a requirement. Other non-William & Mary groups based in Williamsburg may also be sources of volunteerism, increasing our communication with the community.

4. Management: \$0

There is need for on-campus management of the farm—in terms of logistics, growing schedules, financial responsibility, and volunteer schedules. The Student Environmental Action Coalition (SEAC) has expressed great interest in taking legal responsibility for this project. As a registered organization, it has the accountability on campus to head such a project.

a. Possibility of Managing Committee: Our group potentially sees a committee as a way of increasing communication and legitimacy of our farm in the James City County community. Composed of community members, educational liaisons, students, business interests, and government members, a Managing Committee would be an effective way of ensuring that needs are met and project ideas are able to work together to grow the farm. As all

of these players have stakes and parts in the farming process, allowing them all to meet and work effectively.

5. Dining Services:

As the ideal goal is eventually to supply William & Mary dining facilities with produce from the farm, a liaison from Dining Services is necessary. We suggest swapping out produce from non-local growers with our farm. Phil DiBenedetto, Head of Dining Services at W&M, and Larry Smith from the Commons Dining Facility have been instrumental in helping the current Campus Garden program become feasible. According to Larry Smith, cafeterias receive ninety percent of produce from Baker Brothers. This firm is based out of Richmond, and in season, uses fifty percent local (in state) produce; out of season, it uses ten percent local. Currently, ten percent of dining facilities' produce comes from local, non-Baker Brothers farms.

Our farm yields per season would contribute to the local food purchasing of the dining halls. We recognize that it would only be a small percentage of dining needs, but the main objective of the garden is to increase quality of community involvement, nutrition, and educational aspects at William & Mary. Dining Facilities already uses the crops suitable to grow in Williamsburg's climate and have said they are interested in helping William & Mary become more sustainable.

C. Other Considerations:

1. Growing Seasons:

- Fall/Winter: In the fall and winter, less work can be done on-site. However, Lisa Reagan believes that tilling and composting are integral parts of winter production. When students are in class during the fall and winter, cover crops can be planted, compost can be tended to from fall Waste Management leave collection, and greens can be grown. She says, even in the winter months we can "get going right away", especially because of the mild climate in Southern Virginia.

- Spring/Summer: This is the real growing season. Significantly more time would need to be invested between March and October. The majority of interns, volunteers, and farm manager's time would be spent here. Tomatoes are planted in the spring, after the last frost. Squash is planted in the mid-summer, to be harvested in early fall. Lettuce is planted one month before the last frost, in early spring. Sweet potatoes are also planted in the spring. These crops are all harvested during the late summer or early fall (Coleman, 1995).

2. Funding Possibilities: All of the interviews conducted suggested that funding for sustainable agriculture would be relatively easy to attain once a suitable business proposal is created. They are listed in order of feasibility:

1. Green Fees: The second portion of the Green Fees fund, if accepted by William & Mary Administration will fund student projects and research for all students at the university. Ideally, this part of the fund will attempt to sponsor between 10 and 15 projects per year, modeled after a similar program at New York University. To disburse the funds, there are two possible administrative structures: The Roy C. Charles Center, which administers student project and scholarship funds, or a subcommittee within the Committee on Sustainability, which will be responsible for reviewing the projects. This portion of the green fee would create an initiative similar to the Sustainability Fund of New York University's Sustainability Task Force. In 2007 at NYU, 15 grants were awarded to students, faculty, and alumni in order to conduct projects on campus that would further the university's commitment to sustainability. These grants ranged from \$1,000 to \$40,000 (Green Fees Proposal, 2008).

2. Mellon Grants: Andrew W. Mellon Grants are available in Environment and Conservation programs in higher education institutions. The William & Mary Environmental Science & Policy department already receives significant funding from the Mellon Foundation. These grants are not given to individuals, but faculty and departments in higher learning institutes for research. The proposed research must be in the field of plant ecosystem ecology, including soils ecology, and plant and ecosystem processes. These awards are limited in number and that successful projects are ones where “we become excited about the potential of the research both to advance the basic understanding of ecosystems and to lead to a sustained program of research supported by or traditional competitive programs” (Conservation and Environment website, 2008).

3. Alumni Donations: Alumni gifts could be explored for some funding of start-up costs of the project. We would appeal to the William & Mary Alumni Association for a campaign supportive of our projects.

4. Local (State) Grants: There are grants available for small farms, and farmer groups in Virginia. A possibility is listed below, but many more are available:

- “Small Farm Success Project”: Two separate grants programs were launched in 2001 *Individual Farm Marketing Grants* and *Group Marketing Grants*. Individual farmers working to increase their access to new or existing markets in Pennsylvania, Maryland, West Virginia, and Virginia were encouraged to apply for \$500 grants through the *Individual Farm Marketing Grants* program. Larger grants (up to \$4000 per award) were designated for farm organizations, farmer groups, and farmer cooperatives in the Mid-Atlantic region (Small Farm Project Success website, 2008).

5. Revolving Loans: Revolving loans are a source of money from which loans are made for small business development projects. A loan is made to one person or business at a time and, as repayments are made, funds become available for new loans to other businesses. The fund is often established with capital for initial start-up that does not need to be repaid and can be used to fill a “financing gap” in a business development project. Borrowers tend to be small producers of goods and services — typically farmers and artisans who have no credit history or access to commercial bank loans.

3. Sources of Income:

In order to continue the project and decrease dependence on grants, we will sell our yields primarily to the Dining Facilities and more profitable produce (like pumpkins) at the Merchant’s Square Farmers Market. We have not yet been able to contact the Farmer’s Market, as it is not yet in session. However, the coordinator, Libby Oliver, knows Charlie Maloney and we will be in touch with her as the season begins. Dining Facilities uses about \$20,000 worth of produce per week. We were unable to obtain further information about prices per pound, but would sell at the current purchasing price (Smith, 2008).

V. Implementation Plan and Timeline

Spring-Summer 2008:

- Submit proposal to the county and acquire the land—James Horne
- Talk to businesses for supply donations
- Choose crops, evaluate needs of the dining halls, plan out growing cycle (to determine what tools/seeds/supplies we need)—Charlie Maloney, Lisa Reagan
- Apply for grant money

- Raise awareness of the project around campus, get support and volunteers; establish the plan as part of SEAC—Jake Reeder

End 2008:

- Hire a full time land manager (assuming funds are acquired)
- Start to develop land, prepare soil
- Establish partnerships with local schools and community organizations to get volunteers
- Plan and coordinate internship opportunities
- Establish insurance source

Spring 2009 (growing season):

- Tilling and composting to get the land ready
- Plant cover crops
- Test the pH of the soil; generally prepare for planting and harvesting

Spring- Summer 2009:

- Growing and harvesting, especially between March and October
- Tomatoes will be planted in the spring and harvested in the late summer/early fall
- Squash planted in mid-summer and then harvested in the fall
- Lettuce planted one month before the last frost in early spring, and harvested in late summer/early fall
- Sweet potatoes are planted in the spring and harvested in the late summer or early fall
- Summer interns and community/student volunteers will work the majority of the summer work and high school volunteers will do the majority of the work spring and fall

Long-term (five years)

- The site may expand once we have had a few seasons of regular harvest
- Goal to have classes taught on-site
- Know we will need an established source of funds – we will be getting some money from the crops sold to dining services, but we need something more permanent
 - Office of Sustainability would make this possible
- Have chickens on site – help with insect problems on the land – free range chickens and would provide eggs
- Rotate both the crops' locations and types of crops to keep soil fertile
 - Experiment on side plots to learn what grows well on our farm
- Possible green house on site
- Possible summer camp for kids
- Could include the community garden in campus tours if proximal campus, some tours could take buses out to the farm
- Eco-Discovery Park -- possibility of combining our idea with an already-proposed tourist site. Steve Rose has proposed a plan to James City County for a park that would display many different kinds of alternative energy. We have been in contact with those who developed the plan, and are interested in future possible partnership. However, their project would come to fruition, so combining the two ideas is a far-off possibility.

VI. Evaluation Plan

- Negotiate with James City County to lease 1-2 acres of land for the community garden
 - Success will be evaluated by contacting people who work on land use and development in James City County and finding out whether they think it would be possible to lease this amount of land in the county.
 - Success is likely, because John Horne, the General Services Manager in James City County (who works with green space acquisition), has said that the county could lease us 1-2 acres of land at one of the five possible sites listed in the Objectives and Outcomes section.
- Hire a recent graduate as an intern to lead the farm effort
 - Success will be evaluated by assessing whether there is a readily available pool of recent graduates who would be interested in working as a farming intern.
 - Success is likely, because there are many current student and recent graduate interns in Environmental Studies who have committed to summer or year-round internships studying a variety of environmental issues. Specifically, many students have interned on local farms such as Charlie Maloney's Dayspring Farm.
- Plant garden (manpower will be W&M students and Williamsburg community members) and
 - Staff garden on a continual basis (manpower will be W&M students and Williamsburg community members)
 - Success will be evaluated by whether there is the will among students and community members to garden.
 - Success is likely because students have shown an interest and volunteered in the new Campus Garden behind the Commons dining hall. Some students have volunteered to take on "garden manager" shifts, committing to a specifically scheduled two hours per week that they will plant in the garden. Others just show up to these established garden shifts and help. In addition, community members old and young have shown an interest in both gardening and community service. Middle and high schools have community service groups, senior citizens dominate garden clubs, and even the nearby Matthew Whaley Elementary has an organic garden that students work and learn about gardening in. Overall, this shows the commitment students and community members would have to the community garden.
- Evaluating success of the growth of crops in the garden:
 - Professor Engstrom from the Biology Department informed us that we should expect a 10% loss of the crops that we originally planted (Engstrom, 2008). In our first growing season, we will be learning about gardening as we go and may lose more than that. However, this percentage is still an indicator of our success at gardening. If, averaged over the first few years of the garden, we do not lose much more than 10% of our crop, we will have succeeded.

VII. Appendix/ Attachments and References:

Books

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- “Testimonies.” Yale Sustainable Food Project. 26 Mar. 2008 <http://www.yale.edu/sustainablefood/food_testimonials.html>.

Personal Interviews

- DiBenedetto, Phil, Director of Dining Services at William & Mary. Personal Communication. Williamsburg, VA. Transcript on file with author. 28 Mar. 2008.
- Engstrom, Eric, Professor of Biology. Personal Communication. Williamsburg, VA. Transcript on file with author. 28 Mar. 2008.

- Horne, John, General Services Manager of James City County. Personal Communication. Williamsburg, VA. Transcript on file with author. 24 Mar. 2008.
- Maloney, Charlie, Owner of Dayspring Farm. Personal Communication.. Williamsburg, VA. Transcript on file with author. 24 Mar. 2008.
- Martin, Anna, Vice President for Administration. Lecture. Williamsburg, VA. 27 Feb. 2008.
- Orłowski, Mark, Sustainable Endowments Institute. Williamsburg, VA. Lecture. 20 Feb. 2008.
- Reagan, Lisa, Owner of Ceo Maidin Farm. Personal Communication.. Williamsburg, VA. Transcript on file with author. 28 Mar. 2008.
- Reeder, Jake, Facilitator of SEAC. Personal Communication.. Williamsburg, VA. Transcript on file with author. 28 Mar. 2008.
- Roberts, Timmons, Director of Environmental Science and Policy. Personal Communication.. Williamsburg, VA. Transcript on file with author. 31 Mar. 2008.
- Rose, Steven, Possible Entrepreneur of Eco-Discovery Park. Personal Communication.. Williamsburg, VA. Transcript on file with author. 29 Mar. 2008.
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Appendix : Possible Site Locations:

Jamestown Campground:

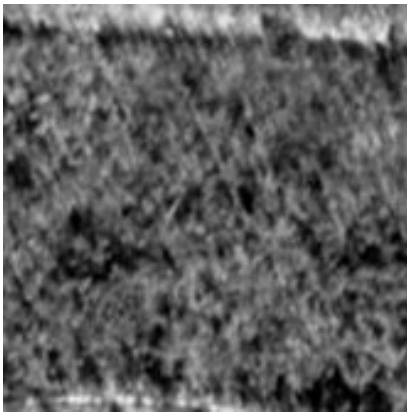


Berkeley Middle School:

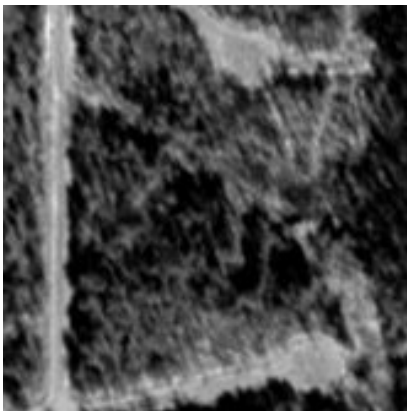
Community Garden Proposal 13
Heusner, Person, Cough-Schulze, Hench



Mainland Farm:



Warhill Sports Complex:



Freedom Park:

Community Garden Proposal 14
Heusner, Person, Cough-Schulze, Hench

