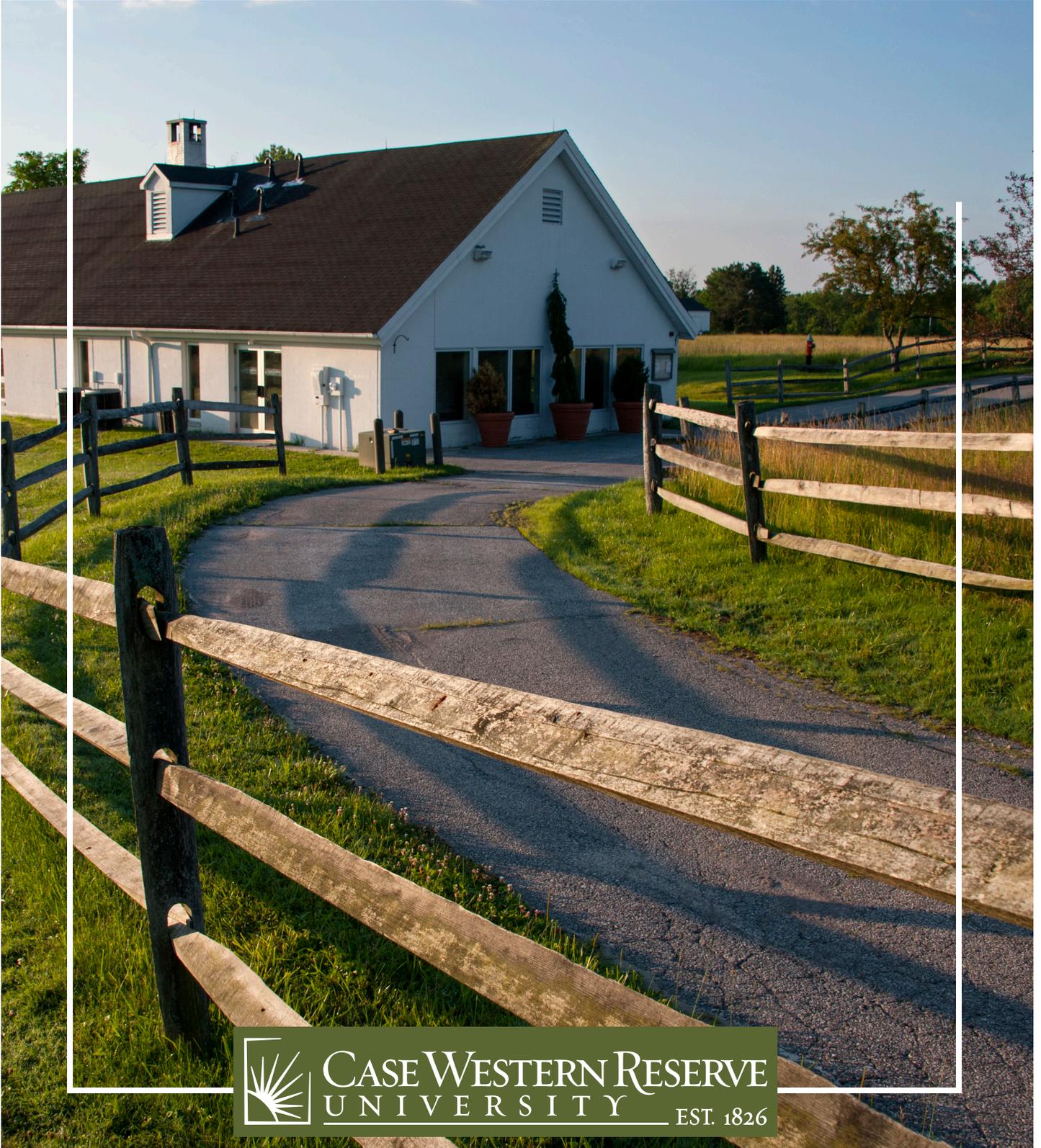


SQUIRE VALLEEVUE AND VALLEY RIDGE FARMS 2014 ANNUAL REPORT

T H E G R E E N C A M P U S



CASE WESTERN RESERVE
UNIVERSITY EST. 1826



On the cover:
CWRU Farm's newly dedicated November Meeting Center,
captured by photographer, Mike Sands.

T A B L E O F C O N T E N T S



- 1 BACKGROUND
- 2 OPERATIONS & FINANCES
- 3 ACADEMIC PROGRAMS
- 5 CONSERVATION PROGRAMS & GREEN INITIATIVES
- 9 STUDENT LIFE
- 12 FACILITIES USAGE
- 13 COMMUNITY SERVICE
- 14 GRANTS & GIFTS
- 15 SUPPORT THE FARM

BACKGROUND

The Case Western Reserve University Farm, located on Fairmount Boulevard in The Village of Hunting Valley, is a 400-acre property that includes within its boundaries forests, ravines, waterfalls, meadows, ponds, a self-contained natural watershed, four residences, many other structures, and several miles of roads and trails. The farm came to the university as the result of five gifts: the late Andrew Squire gave 277 acres (Squire Valleevue Farm) in the late 1930s; the heirs of Jephtha Wade II gave Case Western Reserve 104 adjoining acres (Valley Ridge Farm) in 1977; and John and Elizabeth Hollister deeded five acres to Case Western Reserve in 1984 and another five acres in 1995. In 2013, nine acres were added to the property thanks to a generous gift by an anonymous donor.

In his will Squire wanted the farm “to be cultivated and preserved as a farm for educational purposes... to be a place where the practical duties of life may be taught; where the teachers and students can come in close contact with Mother Earth.”

As a condition of the Wade gift, the university officers report annually to the Board of Trustees of the university and to the trustees of the Cleveland Museum of Natural History with respect to the operation of the property donated in 1977.

The farm continues to be a magnificent asset that provides a wide variety of opportunities for education, research, community service, and recreation.



Photo by: Mike Sands

Stephen M. Campbell,
Vice President for Campus Planning and Facilities Management

FARM STAFF

ADMINISTRATION

Ana B. Locci Ph.D., Director/Adjunct Assistant Professor, Department of Biology
Patty Gregory, Department Assistant

FARM FOOD PROGRAM

Christopher Bond, Horticulturist/Farm Food Program Coordinator
Alan Alldridge, Farm Food Program and Landscape Assistant
Meaghan Wierzbic, Farm Food Program, Technician III
Corinne Burr, Farm Food Program Associate
Renaë Brown, Farm Food Program Associate
Matt Burtonshaw, Farm Food Program Associate
Sharon Halkovics, Farm Food Program Associate

MAINTENANCE

Shane Brown, Facilities Group Leader
Joe Miller, Facilities Crew Assistant

EVENTS

Zoey Bond, Special Events Program Coordinator

OPERATIONS AND FINANCES

Since 2011, Stephen Campbell, Vice President for Campus Planning and Facilities Management, reports to the Division of Administration regarding the overall management of the farm.

Ana Locci, Farm Director and Adjunct Assistant Professor in the Department of Biology, manages the farm operations, staff and finances. Locci reports directly to Stephen Campbell. Shane Brown, Farm Facilities Group Leader, who is responsible for the daily on-site supervision of the farm, and Joe Miller, Facilities Crew Assistant, report directly to Locci. Patty Gregory is Department Assistant and Manor House Program Administrator. Christopher Bond is the Farm Horticulturist and Farm Food Program Coordinator. A part-time staff member, Zoey Bond, is the Special Events Program Coordinator. Other staff members with the expanding Food Program include Alan Alldridge, Meaghan Wierzbic, this past summer 2014 Renaë Brown was hired to replace Corinne Burr, who left in spring of 2014. Matt Burtonshaw and Sharon Halkovics are working as temporary employees.

ACADEMIC PROGRAMS

During the past five years, the academic activities at the farm have increased by 56%. The research areas have shown the greatest increase, followed by courses and student life activities.

Types of Academic Activities		Courses	Research	Student Life	Grade Schools	Total Increases
Number of Participants	2009	1,673	627	2,767	576	5,643
	2014	2,902	4,486	4,749	727	12,864
Percentage of Increase		42%	86%	42%	21%	56%

Undergraduate and Graduate Courses

Academic programs at the University Farm have greatly expanded during the last 14 years. In 2014, the farm’s indoor and outdoor facilities were used by 23 courses for credit at the undergraduate and graduate levels including courses in the fields of ecology, geology, entomology, herpetology, engineering, SAGES classes and visual arts, as well as training courses for the nursing program and language immersion programs. Over 2,900 students and faculty visited the farm to teach or take credited classes.

Undergraduate and graduate courses offered also included 14 lab sections with over 600 students enrolled in the Genes and Evolution (BIOL 214), Principles of Ecology Lab (BIOL 351L/451L), Aquatic Biology Laboratory (BIOL 339), Introductory Entomology (BIOL 318L/BIOL 418L), Herpetology Laboratory (BIOL 305), eight capstone projects by the Frances Payne Bolton School of Nursing students, Public Health Nutrition (NTRN 550), the Dorothy Ebersbach Academic Center for Flight Nursing Summer Camp, and several art classes including Raku Ceramic Workshops (ARTS 214/314, ARTS 339 and ARTS 602) and photography.

Continuing Education

The Laura and Alvin Siegal Lifelong Learning Program offered ten continuing education courses year-round during 2014. The Summer in the Country program offered four courses: writing poetry, two sessions of writing creative nonfiction, and bird watching. Each class had between 7 and 18 participants resulting in 387-person visits to the farm during the months of May to July.



The Autumn in the Country 2014 program offered six classes, including two sessions of writing creative nonfiction, basics of growing your own food, proper horticultural practices, blueberry university and organic gardening. The farm administration offered the ABC’s of Beekeeping with course instructor Richard Manley, Geauga County Board of Health Bee Inspector.

Research

The greatest participation in academic activities includes on-site research projects and participation in the Farm Food Program. The number of faculty and students actively doing research at the farm in the areas of ecology, environmental studies, engineering, conservation and nutrition continues to increase. Projects included graduate, undergraduate capstone and high school senior research. These research programs increased with the Department of Biology hiring two new ecology faculty members: Sarah Diamond and Ryan Martin. Both of these researchers are establishing their field programs at the farm.



Active research projects onsite include studies on salamander populations and movements by Dr. Michael Benard, Department of Biology Assistant Professor. Dr. Jean Burns, Department of Biology Assistant Professor, continues her research program on the mechanisms governing community assembly in plant communities.

Dr. Christopher Cullis, Department of Biology Professor and Chair, is working in the Debra Ann November Research Greenhouse growing flax plants to study the mechanisms by which DNA within the cell can change rapidly, particularly in response to external stimuli.

Dr. Joseph Koonce, Department of Biology Emeritus Professor, has continued his efforts to create a high-resolution environmental monitoring network at the farm to improve understanding of the interaction of environment and populations of animal and plant species at the scale of the individual organism for research and teaching.

Dr. David Burke, assistant scientist at the Holden Arboretum and Adjunct Assistant Professor of the Department of Biology, continues studying phosphorus limitation and soil microbial community composition in hardwood forests of the farm.

A Ph.D. student from Ohio University, Maggy Hantak, studied the striped/lead polymorphism associated with woodland salamanders in the genus *Plethodon*. The adaptive basis of the color polymorphism remains unclear, however, despite a considerable amount of research, no study has yet addressed whether the striped or lead morph of *P. cinereus* is more cryptic to potential predators. She investigated this matter using a spectrometer to quantify the colors of the *P. cinereus* morphs as well as the distribution of background colors in their habitat. The study took place during the spring and fall seasons.

A 20-week research project, conducted for a Florida based company, Applied Quantum Energies, LLC. (AQE) took place at the farm from June 1 to November 30, 2014. Several species of seeds, treated with mechanical non-chemical methods, were planted in a new research garden across from the Debra Ann November Greenhouse. Germination, growth and yield rates were measured by hired research assistant Rebecca Safron.



THROUGH THE **FARM FOOD PROGRAM** WE CONTINUE TO STUDENTS BY STUDYING LOCAL FOOD PRODUCTION IN A SUSTAINABLE

CONSERVATION PROGRAMS AND GREEN INITIATIVES

Conservation programs continue to expand at the farm. The programs are focused on expanding teaching opportunities and habitat for wildlife while reducing energy consumption.

The Farm Food Program continues to provide new educational opportunities for faculty and students by studying local food production in a sustainable way using methods consistent with organic farming. During the spring, summer and fall of 2014, labor was provided by farm staff, (Chris Bond, Alan Alldridge, Meaghan Wierzbic, Corinne Burr, Renae Brown, Matt Burtonshaw and Sharon Halkovics) several undergraduate students (Hannah Bidigare-Curtis, Rebecca Haluska and Rebecca Pannone), Lorain County Community College interns (Brad Doyle and Chris Kline), along with many other students, alum and staff volunteers. Volunteer hours accounted for almost one-seventh of this year's total labor. The farm delivered over 12,000 lbs. of fresh food to the Case Western Reserve campus during the 2014 harvest season (over 50,000 lbs. since 2010), either in direct sale to Bon Appetit, or via sales to the campus community through farmer's markets and Community Supported Agriculture (CSA) shares. The farmer's market was set up throughout the year on campus at the Biomedical Research Building. It serviced over 1,500 customers, selling over 80 different products. The summer and fall CSA served 42 shares in total, offering a variety of 30 different products. More than 5,000 pounds of produce were distributed among different shareholders over the growing season. Teaching and research opportunities provided by the Farm Food Program in 2014 included visits by SAGES courses, two student research projects (the first pertaining to soil micronutrients and the other regarding generation of renewable energy to power the mushroom cellar), as well as field trips hosted by the farm for several local colleges and high schools. A Green Table Grant from the Cleveland branch of Le Dames Escoffier provided funds to build cold frames adjacent to the Debra Ann November Research Greenhouse and to add new grow lights to the hydroponic facility.



PROVIDE NEW EDUCATIONAL OPPORTUNITIES FOR FACULTY AND STAFF IN A SUSTAINABLE WAY USING METHODS CONSISTENT WITH ORGANIC FARMING.

In 2014, three new initiatives were developed by the Farm Food Program: the Farm to Food Desert program, the Metroparks Zoo partnership, and the Applied Quantum Energies seed research project. These new programs added collaboration with local organizations and corporations to expand the academic components of the program.

The Farm to Food Desert program implemented a 20-week pilot project aimed at assisting the change of Cleveland's food-scape. Using education and opportunity, the program's goal was to impact the lives of individuals living in areas of Cleveland lacking access to fresh, local produce, deemed "food deserts". The program sought to provide these individuals with assistance, education, and increased access to fresh, local food, while working to change the way food is grown and consumed in Cleveland. The program gave participants a job at the University Farm during the growing season and taught them how to grow their own food. The project hired eight individuals for 20 weeks, 30 hours per week, from early June to mid-October. Free transportation from the University's main campus was provided. In addition to a weekly paycheck, the food desert employees received a family-size bag of produce, the equivalent of about \$40 per week of fresh food. The Farm administration partnered up with local chefs to hold monthly instructional cooking demos for these employees for the duration of their employment.



In March 2014, the Farm Food Program started to supply produce to the Cleveland Metroparks Zoo (CMZ). From March to December farm staff delivered almost 3,000 lbs. of lettuce, dandelion, and endive leaves. This produce was served to a variety of animals, but the CMZ noted that a large portion of the greens were consumed by primates.

Bluebirds at the Farm

The Bluebird Trail, in its 13th season, includes 54 Peterson houses located around the research ponds and nearby fields. Alumnus Bill Jirousek and university staff member Betsy Banks, both farm volunteers, checked the houses regularly during the breeding season (April - August), recorded data and banded hatchlings.

Many of the farm's bluebirds wintered over, and the first bluebird egg was laid on April 17th; the last bluebird fledged on August 15th. A total of 154 birds fledged (161 in 2013) - 56 eastern bluebirds (80 in 2013), 78 tree swallows (62), and 20 House Wrens (19) - an average year for eastern bluebirds and second best year for tree swallows. Three adult bluebirds (females) and three adult tree swallows (two males, one female) were caught and banded. Trail data, recorded and analyzed at the Farm as part of a long-term study, continues to be included in the Holden Arboretum and Cornell University (national database) totals.



Green Upgrades

Facility improvements continue to focus on projects to reduce energy consumption. Three large boilers were replaced with high efficient ones at the Main Barn, Greenhouse and Manor House. Two solar-powered garbage collectors were installed in picnic area #3. A water bottle fountain was installed at the Main Barn teaching area, and the second floor of the Main Barn was insulated to avoid heat loss. In fall 2013, a natural gas-fueled bus was acquired by the university to provide transportation to and from campus and farm. This new service meets the needs for academic and recreational activities. A total of 220 round trips were provided for 2,800 riders.

F A R M H A R V E S T F E S T I V A L



On September 20th, the fifth annual "Farm Harvest Festival" event took place at Squire Valleevue Farm. The event was co-sponsored by Case Western Reserve University's Student Sustainability Council (SSC) and the University Farm. The festival was intended to expose students to activities at the farm and raise awareness of the Farm Food Program. The event guest list included alumni, staff, graduate and undergraduate students, and their families. This year's attendance was estimated to be around 900 with approximately 700 undergraduates, 50 graduate students, and 150 staff, faculty, alumni and guests, our highest attendance yet. The fundraising effort was headed by SSC's Chair Steven Cramer, Co-Chair Hannah Bidigare-Curtis, and Co-Chair Laura Wheeler. In total, almost \$6,000 was raised to support the festival. SSC also coordinated volunteers from other student organizations such as the Graduate Student Senate and Alpha Phi Omega, the university's branch of a national co-ed community service fraternity. The council members reached out to the university community by making class announcements, coordinating the volunteer groups, organizing student performance groups, sending emails, posting event fliers and promoting via word-of-mouth and chalking on campus. During the event, SSC members welcomed visitors and helped with the many indoor and outdoor activities. Event activities included decorating cookies, a cooking demonstration by Bon Appetit chefs, beekeeping and honey production exhibitions, lip balm making, a woodcarving exhibition, weaving, spinning, and knitting demonstrations, tours of the farm's mushroom cultivation cellar, an antique vendor, and performances by CWRU student organizations such as Speakeasy A Capella, the Juggling Club, and Solstice, as well as Thread and Needle, the band of one of our very own employees. This year, guests were given passports that they could stamp at each various locations around the farm and then enter their passport to win a Mitchell's Ice Cream gift card, which resulted in increased circulation around the farm and more involvement in activities by the attendees. The Farm Food Program also hosted its annual farmer's market at the event. Other outdoor "hands-on" activities included a tall grass field maze, potting and taking home herb plants, and a plant identification contest whose winners received a basket of fresh farm grown produce.

STUDENT LIFE

Student-initiated scheduled use of the farm facilities has increased greatly. Eighty student groups reserved the facilities in 2014. The student reservations included groups using the Pink Pig, November Meeting Center (formerly the Sheep Barn), Manor House, Kutina Classroom of the Main Barn, picnic grounds, and Silo Theater. Among the student groups using the facilities were:

Academic Integrity Board Alpha Chi Omega Alpha Phi Alpha Phi Omega Alpha Kappa Psi Anthropology Students American Medical Student Association Beta Nu of Theta Chi Beta Theta Pi Biology Graduate Students Bioethics Graduate Students Biomedical Engineering Graduate Student Association Campus Crusade for Christ Case Alliance Dental Association Case Concert Choirs Case Rocket Team Case University Singers Chi Alpha Christian Fellowship Chinese Students and Scholars Association Chinese Student Christian Fellowship CWRU Fellowship of Christian Athletes CWRU Film Society CWRU School of Medicine Student Groups CWRU Archery Club CWRU Women and Men's Cross Country teams CWRU Track team CWRU Cycling Club College Scholars Program Delta Chi Delta Gamma Delta Sigma Theta Delta Upsilon Fraternity Delta Psi Omega Delta Tau Delta Electrochemical Society/CWRU Student Chapter Emerging Leaders Program (ELP) Institute Students Engineers Without Borders Group Graduate Student Senate Iranian Academic Assoc. Students Inter Society Council Group Inter-Varsity Christian Fellowship Inter-Varsity Graduate Christian Fellowship International Chinese Students Retreat International Student Fellowship Korean Graduate Student Association Kappa Alpha Theta Sisterhood Law School Students Master of Public Health (MPH) Students Material Science Graduate Students Newman Catholic Students Association NICHE Students OTZ Student Fall Retreat Phi Delta Upsilon Phi Kappa Tau Phi Gamma Delta Phi Sigma Rho Phi Mu Pi Beta Phi Public Health Nursing School Graduate Entry Program Psi Omega Dental Honorary Society Relay for Life Student Planning Group Residence Hall Association Exec Board Rich Lab Graduate Student Sigma Phi Epsilon Fraternity Sigma Psi Sorority Solstice Women's A Cappella Student Turning Point Society (WSOM) Student Bar Association Student Leadership Journey Council Student Sustainability Council Tau Beta Pi Theta Chi Fraternity Turkish Student Association (UTurk) Undergraduate Student Government United Protestant Campus Ministry (UPCaM) University Program Board WRUW Student and Community Programmers WSOM-CCI Informatics Division (UG) Students WSOM OR/SC Students WSOM Operations Research MS Students WSOM Finance MS Students Zeta Beta Tau Fraternity

FIRST THURSDAYS @ THE FARM

Explore • Learn • Sip • Hike • Make • Listen • Snack • Wander



In June 2014, the Farm administration invited the Case Western Reserve University community to visit the CWRU-owned Valley Ridge Farm to learn about the many ongoing academic, research, and educational activities. The program "First Thursdays at the Farm" took place on the first Thursday of four months during the summer and fall - June 5th, July 3rd, August 7th and September 14th from 5pm to 8pm. The Silo Theater, a multipurpose room remodeled in 2010 thanks to the generosity of Mr. Mort and Mrs. Iris November, was the site for the indoor exhibitions. The event was open to CWRU faculty, staff, students, and alumni, who enjoyed complementary wine and appetizers catered by Constantino's Market.

The university affiliates and their families enjoyed relaxing evenings in a natural setting while learning about the food production and environmental programs. During the events, guests visited the Farm Food Program's gardens to learn about different types of crops, planting methods, an irrigation system powered by solar panels, weed control methods, mushroom production, and beekeeping activities. Outdoor yoga, guided hikes of the farm's ruins, and crafts for children and adults alike were provided free of charge, thanks to our staff and one of our many valued partners, 1-2-1 Fitness. In addition to visiting our Farm Market table, guests had the opportunity to interact with vendors, including Chagrin Pet, our mushroom consultant Mike Nagy, and 1-2-1's registered dietitian Ryanne Gallagher. When winter came, the Farm Food Program put a special spin on the First Thursdays program, creating a holiday wonderland in the farm's Manor House. University affiliates and friends were invited to tour the decorated house, construct holiday crafts, and visit our many vendors. Guests enjoyed live music while enjoying complementary treats and hot cocoa catered by Constantino's Market.

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On August 20th, the First Year/Transfer Student Orientation event took place at the University Farm. The event was organized by the Office of First Year Experience, the Office of Sustainability under the guidance of Stephanie Corbett, and the University Farm Administration. The event intended to raise awareness of environmental issues and highlight the CWRU sustainability initiatives on campus and at the farm through Think Seminars. The numerous research and educational activities at the University Farm are a perfect way to accomplish these goals. Forty-two Think Seminars were offered. Speakers discussed different aspects of their own research programs, farm staff highlighted Food Program topics such as soil, beekeeping, hydroponics, recycling and energy saving. Other faculty members emphasized climate change topics, recycling and sustainability on campus. Indoor and outdoor areas were used equally for this program, occupying nearly every available space at the farm. Faculty included members from the Department of Biology, Department of Music, Department of Physics, School of Nursing, Engineering School and SAGES program. Other guest speakers included graduate and undergraduate students, Metroparks researchers, farm staff and other food production experts on mushroom growing and beekeeping. The event took place from 8:30am to 3:00pm. It is estimated that over 800 first-year students attended the event accompanied by 80 orientation leaders. The first-year class was divided into two groups: a morning group arriving at the farm between 8:30am and 9:30am and an afternoon group arriving 12:00pm to 12:30pm. Seminars were held from 10am to 11am and from 1:30pm to 2:30pm. Lunch was generously provided by Bon Appétit using a portion of produce donated from the farm. Students had a selection of meat and vegetable sandwiches with apples, ice tea, water, and lemonade.

Orientations for the School of Medicine, School of Dental Medicine, Anesthesiology & Perioperative Medicine, and Case Western Reserve's new faculty also took place at the farm's picnic grounds. These orientation picnics introduce the new faculty and professional schools to the farm facilities and its usages.

FACILITIES USAGE

All of the facilities continue to be a popular destination for university classes, department events and meetings, student group meetings and retreats, and outreach programs. Events hosted at the various facilities range from international conferences and outdoor training programs to small weekend retreats. The historic facilities are not only excellent venues to host such events, but hold many memories for University alumni. Many of the facilities are known by name: the November Meeting Center (formerly the Sheep Barn); Pink Pig, our "rustic cottage;" several picnic shelters; the Main Barn and Kutina Classroom; and Andrew Squire's own country estate, the Manor House.



Several student groups continue to use the farm for special projects as part of their extracurricular activities. The farm provides unique spaces and opportunities for outdoor projects.

During 2014, 84 groups booked the various picnic areas, generating 5,950 person-visits. The November Meeting Center hosted 71 groups, generating 5,153 person-visits. The Pink Pig accommodated 91 groups, generating 1,651 person-visits. The Kutina Classroom provided space for 88 groups generating 1,650 person-visits. The Manor House hosted 27 events comprised of 5 student groups, 9 University groups, 3 nonprofits, 7 University-affiliated private events, and 1 wedding reception. The Manor House serves the Cleveland community's nonprofit, corporate, and University-affiliated private groups. Some of the nonprofit groups using the House included the Cleveland Museum of Natural History and Destination Hope.

COMMUNITY SERVICE

As part of its strategic plan, the University is committed to encouraging other organizations to use the farm. Area museums, academic institutions, local schools and community service groups are encouraged to use the farm's facilities, property and research areas for academic purposes.

Hathaway Brown School and Case Western Reserve continued their collaboration and usage of the farm facilities. During the academic year 2013-2014, 43 events were hosted at the farm facilities, bringing more than 1,143 students, staff and guests to the farm. Their use of the farm facilities included the November Meeting Center, Pink Pig, Kutina Classroom, Manor House and picnic grounds. Visits included environmental programs for second, fourth and fifth graders, 11th and 12th-grade AP biology class field trips, Spanish immersion programs, middle school aquatic education, Advance Dance Company week-long retreat, Early Childhood student hikes and picnics, faculty and staff professional meetings, and social events.



CWRU FARM'S SCHOOL VISITATION PROGRAM



The School Visitation Program is a hands-on program designed to reinforce concepts and field methods in the areas of environmental science, food production and ecology for local, middle and high school students. During the academic year 2013-2014, the farm hosted seven school visits with 255 students, seven teachers and 15 chaperones. The schools participating were Shaker Hts. Middle School, Michael R. White and Hathaway Brown.

FARM TO FOOD DESERT



In 2014 CWRU Farm ran a successful crowd-sourced fundraiser. Our sincerest thanks to Susan Barlow, R.D., C.D.E., Dakota Benjamin, Kathleen Burr, Yvonne and Mark Cohen, Marlene and John Phillips, Michael William Jones, Anne Burr, A. Robert Hemstreet, John Limoli, Diane Curtis, Fairmount Minerals, and many more for their generous contributions.

GRANTS AND GIFTS

A crowd fundraiser took place from February 28 to March 29, 2014, to raise funds in support of the Farm to Food Desert Program. A total of \$34,514 was raised within 30 days with the support of 204 backers from all around the country and overseas. The funds gathered from this enabled the farm to hire eight temporary employees for periods throughout the summer. These individuals learned organic growing techniques, received a fresh produce bag each week, and took part in monthly cooking demonstrations put on by the farm in partnering with local chefs.

A Farm Annual Fund to raise funds to support new farm initiatives and programs was initiated in 2005. By means of this fund, individuals can now contribute directly to the farm during the university's Annual Fund drive. To date, \$32,000 has been raised thanks to the generosity of farm friends and neighbors. This fund is already being used for new initiatives such as trail brochures, green initiatives and support for the Farm Visitation Program.

Four new benches were generously donated to the farm in 2014. There have been a total of 26 benches donated to the farm by families of alumni, faculty and staff. This program helps to improve the farm outdoors while providing a new funding source to update the facilities.

The Great Lakes Energy Institute Farm Tree Planting Dedication Program donated funds to plant 5 memorial or honorary trees. An additional memorial tree was donated by the campus radio WRUW community to honor the passing of one of its long-time on-air personalities.

Other generous donors for the Farm Food Program included the Ivy Garth Seed Company for their continued donation of seeds and Bon Appétit Management Company for their generous food donations for the First Year Students Orientation Program and numerous volunteer days. Appreciation also goes to Waldo and Associates for their donation of products, Good Nature Lawn Care for their donation of services, and Chagrin Pet and Garden for their donations.

The Cleveland chapter of Les Dames Escoffier awarded \$2,000 to build cold frames next to the Debra Ann November Greenhouse to expand the growing and seeding season. Their donation also provided grow lights for the indoor hydroponics growing system, which grew lettuce, endive, and dandelion this past season.

THANK YOU FOR YOUR GENEROUS SUPPORT OF THE FARM

Your continuous support has allowed us to develop new academic programs and to update our teaching and research facilities. Thank you again for your generosity.



Your philanthropy for the farm can be expressed in several ways including:

- **Farm Annual Fund:** Gifts received in any amount to provide unrestricted income to develop new academic and conservation initiatives, as well as small facilities improvements.
- **Farm Bench Dedication Program:** A \$2,000 bench donation would help to update our art teaching facilities and to improve our outdoor areas at the farm. For more information please go to: studentaffairs.case.edu/farm/support/bench.html
- **University Farm Endowment:** This fund was established in 2007 to help improve and maintain the property's more than 20 structures and 400 acres of green space. Many of the farm buildings are over 100 years old and require extensive upkeep to preserve their rich history.
- **Planned Giving:** A planned gift to the farm would provide a benefit to you and your family by bringing immediate and deferred tax advantages to both you and your heirs.
- **Memorial Tree Donation:** A \$1,200 donation will plant a lasting memorial at the Farm. The gift includes the cost of a tree, selected and planted by the farm horticulturist, and a memorial plaque. Funds for this program help to support Farm Food Program initiatives and the School Visitation Program.

If you would like to contribute or have questions about any of these opportunities, please contact us at 216.368.0274 or visit our website at studentaffairs.case.edu/farm/support/.



2014 CWRU FARM ANNUAL REPORT

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