

Furman University Living, Learning Labs

Summary:

Located adjacent to the Shi Center, the Furman Farm is a ¼ acre organic garden with a comprehensive composting program. The composting program handles all of the pre and post consumer waste from the dining hall and also processes much of the university's landscaping waste. The compost program uses large scale pile composting and an in vessel anaerobic composter.

The farm is managed by Bruce Adams, and is largely student run. The farm sits on land that was once under a series of tennis courts, and so significant manual labor, nurturing and development of the soil, and installation of a drainage system have been necessary to get it to its current productive state.

The Furman Farm provides the campus community with an environment in which students, faculty, and staff can study, research, and practice small-scale food production. The garden can strengthen physical, mental, and spiritual connections to the land through the practice of sustainable, organic agriculture

The Farm grows a wide variety of crops which are served in the Dining Hall.



Who to Contact: The Furman Farm is hosted by the Shi Center. Contact Martha Newton at 864-294-3655, martha.newton@furman.edu, or scan the QR code to arrange to arrange a visit.



Furman Farm



Ideas for Class:

- Visit the farm to learn about sustainable farming and composting practices.
- Create a sustainable business model for the farm.
- Discuss the benefits and challenges of establishing community gardens.
- Put your students to work on the farm and give them an appreciation for the amount of manual labor and resources that go into each meal they consume.
- Practice vegetable and food vocabulary and phrases for different foreign languages.
- Discuss the environmental, health, and nutritional benefits of eating local organic produce.
- Map out the farm's ecosystem.