# USU Permaculture Initiative 2019 Impacts

**Fruit Harvest:** 334 lbs

**Vegetable Harvest:** 355 lbs

**Harvest Value:** $2,278

**Direct Participants:** 864

**2019 at a Glance**

- 3,200 Pounds of Concrete Reused From Campus Construction
- 135 Cubic Feet of Mulch Added to Garden
- 162 Cubic Feet of Soil Rehabilitated Using Campus Composting
- 5,000 Pounds of dry Poplar placed into hugelculture mounds

- 23 Permaculture Outreach Events
- 215 Mini Egg Carton Greenhouses
- 6 Destinations for Garden Harvest

- 20 Interviews with National Leaders in Permaculture
- 198 Members of USU Permaculture Meetup, x2 From Last Year
- 21 USU Permaculture Sabbatical Blog Posts
- 41,204 Views on Social Media (Facebook and Blog)

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Roslynn Brain McCann
Joshua Quigley
Sheryl Aguilar
Jake Powell
Hilary Shughart
# Garden Harvest Breakdown

<table>
<thead>
<tr>
<th>Produce</th>
<th>SMAC-500 Food Pantry</th>
<th>ISU Dining Department</th>
<th>The Family Place</th>
<th>Campus Kitchen</th>
<th>Campus Composting</th>
<th>Total Pounds</th>
<th>Market Value</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rhubarb</strong></td>
<td>26 lbs</td>
<td>5.0 lbs</td>
<td>5.5 lbs</td>
<td>5.5 lbs</td>
<td>2.0 lbs</td>
<td>5.9 lbs</td>
<td>$23.05</td>
</tr>
<tr>
<td><strong>Peaches</strong></td>
<td>26 lbs</td>
<td>5.0 lbs</td>
<td>30.0 lbs</td>
<td>3.2 lbs</td>
<td>2.5 lbs</td>
<td>5.9 lbs</td>
<td>$91.66</td>
</tr>
<tr>
<td><strong>Nectarines</strong></td>
<td>30.7 lbs</td>
<td>28.1 lbs</td>
<td>10.0 lbs</td>
<td>20 lbs</td>
<td>13.8 lbs</td>
<td>27.2 lbs</td>
<td>$401.40</td>
</tr>
<tr>
<td><strong>Plums</strong></td>
<td>1.0 lbs</td>
<td>4.0 lbs</td>
<td>4.0 lbs</td>
<td>7.0 lbs</td>
<td>19.0 lbs</td>
<td>44.84</td>
<td></td>
</tr>
<tr>
<td><strong>Apricots</strong></td>
<td>0.8 lbs</td>
<td>7.5 lbs</td>
<td>8.1 lbs</td>
<td>16.4 lbs</td>
<td>$41.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cherries</strong></td>
<td>0.9 lbs</td>
<td>21.9 lbs</td>
<td>45 lbs</td>
<td>5.0 lbs</td>
<td>75.8 lbs</td>
<td>$142.46</td>
<td></td>
</tr>
<tr>
<td><strong>Apples</strong></td>
<td>0.1 lbs</td>
<td>5.6 lbs</td>
<td>1.2 lbs</td>
<td>8.8 lbs</td>
<td>$18.29</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Zucchini</strong></td>
<td>4.9 lbs</td>
<td>3.8 lbs</td>
<td>3.8 lbs</td>
<td>8.7 lbs</td>
<td>$20.64</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Tomatoes</strong></td>
<td>5.7 lbs</td>
<td>30.5 lbs</td>
<td>10.2 lbs</td>
<td>2.0 lbs</td>
<td>40.2 lbs</td>
<td>$140.70</td>
<td></td>
</tr>
<tr>
<td><strong>Green Tomatoes</strong></td>
<td>2.5 lbs</td>
<td>43.8 lbs</td>
<td>1.0 lbs</td>
<td>5.0 lbs</td>
<td>51.3 lbs</td>
<td>$179.55</td>
<td></td>
</tr>
<tr>
<td><strong>Rainbow Potatoes</strong></td>
<td>~100 lbs</td>
<td>~50 lbs</td>
<td>~100 lbs</td>
<td>~100 lbs</td>
<td>~399.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Peppers</strong></td>
<td>3.2 lbs</td>
<td>3.2 lbs</td>
<td>3.2 lbs</td>
<td>$14.40</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Kale</strong></td>
<td>~9.6 lbs</td>
<td>~9.6 lbs</td>
<td>~9.6 lbs</td>
<td>~9.6 lbs</td>
<td>~20.84</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Basil</strong></td>
<td>5.3 lbs</td>
<td>5.3 lbs</td>
<td>5.3 lbs</td>
<td>$127.20</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Herbs</strong></td>
<td>~2.0 lbs</td>
<td>~6.0 lbs</td>
<td>~6.0 lbs</td>
<td>2.65 lbs</td>
<td>$39.75</td>
<td></td>
<td></td>
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<tr>
<td><strong>Onions</strong></td>
<td>~6.0 lbs</td>
<td>~6.0 lbs</td>
<td>~6.0 lbs</td>
<td>~6.0 lbs</td>
<td>~17.94</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Elderberries</strong></td>
<td>1.8 lbs</td>
<td>15.0 lbs</td>
<td>2.5 lbs</td>
<td>17.5 lbs</td>
<td>$34.83</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Currants</strong></td>
<td>1.8 lbs</td>
<td>2.0 lbs</td>
<td>3.8 lbs</td>
<td>$11.36</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>156.8 lbs</td>
<td>237.4 lbs</td>
<td>100.4 lbs</td>
<td>65.0 lbs</td>
<td>19.9 lbs</td>
<td>92.8 lbs</td>
<td>$2278.00</td>
</tr>
</tbody>
</table>

*Market Value based off local summer organic produce prices per pound, as well as the USDA Weekly National Retail Report - Specialty Crops.
### WORKSHOP/EVENT

**JANUARY**
- Permaculture: Native and Local Food production  
  - Quigley, J  
  - Location: USU’s Health and Wellness Fair, Student Center  
  - People: 125

**MARCH**
- Bridgerland Audubon Society: Tree Trimming and Tree Care  
  - Davis, R  
  - Location: Logan City Environmental Bldg classroom  
  - People: 12

- UNA-USA group discussion, Leadership Panel for United Nations NGO Sustainable Communities  
  - Quigley, J  
  - Location: University of Utah, Peterson Heritage Center  
  - People: 22

**APRIL**
- EcoHunt: Mulch and Urbanite: Volunteer project to extend herb spiral, garden tour and intro to permaculture  
  - Quigley, J  
  - Location: USU Permaculture Garden, Earth Week Celebration EcoHunt scavenger hunt  
  - People: 16

- Earth Week: In what ways can you share your love for the Earth? Permaculture Boards  
  - Quigley, J  
  - Location: Tabling at USU’s Earth Day, Logan, Utah  
  - People: 152

- Plant Identification: Aggie Blue Bikes Earth-week Alleycat Race  
  - Quigley, J  
  - Location: USU Permaculture Garden  
  - People: 23

- Permaculture/Hugelculture Introduction for Zion Mountain Ranch LAEP Interns  
  - Quigley, J  
  - Location: USU Permaculture Garden  
  - People: 6

**SUMMER**
- Volunteer weeding, garden maintenance, and summer help.

**AUGUST**
- Edible Landscape Tour: Teach attendees about campus edibles.  
  - Holzer, D  
  - Location: USU Permaculture Garden/USU Logan Campus  
  - People: 37

- NEHMA Mobile Art Truck Mandala Rock Painting  
  - Byrd, E  
  - Location: USU Permaculture Garden  
  - People: 27

- Edible Landscape Tour 2: teach attendees about campus edibles  
  - Holzer, D  
  - Location: USU Permaculture Garden/USU Logan Campus  
  - People: 35

- NEHMA Mobile Art Truck: Decoy Strawberry Rock Painting  
  - Byrd, E  
  - Location: USU Permaculture Garden  
  - People: 15

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**PERMACULTURE FRIDAY FACEBOOK INSIGHTS**

- **Clicks**: 1,498
- **Shares**: 188
- **Likes**: 512
- **Reactions**: 851
- **Views**: 24,417
- **Comments**: 83
- **Engagements**: 2,360
### WORKSHOP/EVENT

<table>
<thead>
<tr>
<th>SEPTEMBER</th>
<th>COORDINATOR</th>
<th>LOCATION</th>
<th>PEOPLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Blue Goes Green Day: Lavender Cutting Workshop</td>
<td>Quigley, J</td>
<td>First Damn, Logan UT</td>
<td>147</td>
</tr>
<tr>
<td>- Day on the Quad: Lavender Cutting and Permaculture Intro</td>
<td>Quigley, J</td>
<td>USU Campus Quad</td>
<td>108</td>
</tr>
<tr>
<td>- Vegetable Production and Tour with USU Dietetics Department</td>
<td>Aguilar, S</td>
<td>USU Permaculture Garden, Food Science Building</td>
<td>14</td>
</tr>
<tr>
<td>- Urbanite Path Laying in Herb Spiral - Volunteer Event</td>
<td>Quigley, J</td>
<td>USU Permaculture Garden</td>
<td>10</td>
</tr>
<tr>
<td>- USU Sustainability Council Garden tour and Introduction to Permaculture</td>
<td>Quigley, J</td>
<td>USU Permaculture Garden</td>
<td>12</td>
</tr>
<tr>
<td>- USU Plant Science Club Garden tour and Introduction to Permaculture/Hugelculture</td>
<td>Quigley, J</td>
<td>USU Permaculture Garden</td>
<td>11</td>
</tr>
<tr>
<td>- Total yearly harvests between Dietetics students, SNAC, and community volunteers</td>
<td>Quigley, J</td>
<td>USU Permaculture Garden, SNAC Kitchen</td>
<td>30</td>
</tr>
<tr>
<td>- SOSNR Intro to Permaculture: Presentation and Garden Tour</td>
<td>Quigley, J</td>
<td>QCNR Building, Permaculture Garden</td>
<td>18</td>
</tr>
<tr>
<td>- Propagation and Transplanting: Exercise with Plant Science Club</td>
<td>Quigley, J</td>
<td>USU Permaculture Garden</td>
<td>14</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OCTOBER</th>
<th>COORDINATOR</th>
<th>LOCATION</th>
<th>PEOPLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Canyon Conversations: Permaculture at USU</td>
<td>Quigley, J</td>
<td>Stokes Nature Center</td>
<td>10</td>
</tr>
<tr>
<td>- Sustainability Club: Garden Tour and Introduction to Permaculture</td>
<td>Quigley, J</td>
<td>USU Permaculture Garden</td>
<td>14</td>
</tr>
<tr>
<td>- Volunteer transplanting project, winter garden preparation and herb harvest</td>
<td>Quigley, J</td>
<td>USU Permaculture Garden</td>
<td>14</td>
</tr>
</tbody>
</table>

### PERMACULTURE BLOG INSIGHTS

- **Clicks**: 1,137
- **Views**: 16,787
- **Engagements**: 1,845
- **Shares**: 78
- **Likes**: 451
- **Reactions**: 679
- **Comments**: 44
- **Kisses**: 106
Dr. Roslynn Brain McCann had the opportunity to travel the country on a permaculture focused sabbatical that resulted in interviews and connections with 20 different leaders and permaculture groups.

The variety of knowledge, unique applications, and new insight gained from this experience will help to further the education, involvement, and experiences that USU’s Permaculture Initiative seeks to provide to students and the local community.

Due to ongoing construction on the NDFS building, Zone One was compacted, the topsoil removed, and irrigation destroyed. As such, complete reconstruction and rehabilitation of Zone One was required.

In the process of rebuilding, a complete redesign in order to better reflect permaculture principles was implemented. The new Zone One now functions as both a functional and demonstration aspect of the overall garden, displaying a “keyhole” design to maximize spacial usage.

Despite an incredibly shortened growing season, the area was more productive per square foot than in the past due to the new layout and improved soil.

“Keyhole” design to maximize space and efficiency, new irrigation
Complete lack of organic material in soil, removed and rehabilitated
Immediately following initial planting at the end of June
Prior to NDFS student harvest in mid-September; rapid infill growth
OUR PARTNERS

USU Facilities
NDFS Department
Extension Sustainability
Extension LAEP
Bridgerland Audubon Society
Utah Conservation Corps
NEHMA

Special Thanks To:

Shane Richards
Dawn Holzer
Bill Bradbury
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