**Final Report on McGill feeding McGill Project - 2012**

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Once again an expansion was planned for the McGill Feeding McGill project in 2012. After reviewing deliverables in 2011 and meeting with the representatives of McGill’s Food and Dining and Aramark, we decided to add a few new species to our production plan.

McGill’s food and Dining services organized a frosh week activity that involved breaking a Guinness World record for the largest fruit salad, this project gave us the opportunity to grow and provide roughly 600 watermelons, 500 cantaloupe and 150 canary melons for the event. Our deliveries to the various cafeterias at McGill started in early August due to an extremely warm summer which ripened crops earlier than usual.

One of the main challenges that this project has faced was solved near the end of August when we received delivery of our new delivery Van, a Mercedes Sprinter 2500, with a fuel efficient Bluetec diesel engine and a payload of nearly 3000Lbs with extra capacity interior to be able to deliver our produce in any weather and with the frequency that our clients downtown needed.

The warm 2012 growing season was very productive and the quality of our produce was exceptional. We continued our membership with the local food organization Local Food Plus.

Total food delivered to McGill was roughly 25,000KG an increase of 66% from the previous year’s total of 15,000KG while sales increased 50% over the previous year.

The main goal of this project was to provide locally grown food from the Macdonald Campus’s Horticultural Center to McGill’s food and dining services (MFDS) downtown. We are proud to say that we are now the main, in season, provider of fruits and vegetables to McGill’s Food and Dining Services.This project has become a very important collaboration between the Macdonald Campus and downtownCampus.

**Summary of activities:**

Deliveries to Bishop Mountain Hall (BMH), Royal Victoria College (RVC), New Residence (New Rez) and Carrefour Sherbrooke, started in early August and were weekly until September, when students were back to school. During September and October, the frequency picked up to at least twice per week for each site and in some cases was three times per week; this essentially means that we are travelling downtown every day. Here is a breakdown, by species, of the various crops we delivered.

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| **Species** | **Amount (KG)** |
| Apple | 2264Kg (125 bushels) |
| Aubergine | 336 Kg |
| Basil | 46 kg |
| Cantaloupe | 1500 units |
| Watermelon | 940 units |
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| Green Pepper |

 | 525 Kg |
| Red/ coloured Pepper | 1750Kg |
| Hot Pepper | 57 Kg |
| Tomato | 3040Kg |
| Grape Tomato | 1406 Kg |
| Onion | 4033 Kg |
| Garlic | 57 Kg |
| Cabbage | 258 Kg  |
| Sweet potato | 825 Kg |
| Squash | 1170 Kg  |
| Pumpkin | 150 units |
| Misc (herbs, Cucumbers, pears, plums etc..) | 310 Kg |
| **TOTAL** | **24929 Kg** |

On the academic side, this project provided unique opportunities for courses by introducing a wide range of crops not normally grown at the Horticultural Center. Several classes from the fall semester used the fields to showcase various crops and cropping strategies during laboratories (e.g., Plant Pathology, Cropping Systems, Economic Botany, etc…).

There were three special topics courses undertaken by students and supervised by Plant Science professors, in the field of bio control of insect pests, in an attempt to further reduce the amounts of pesticides used in our food production.

 In addition, the project provided nearly 5,000 hours of employment for students, who got the unique opportunity to experience firsthand agricultural production on a commercial scale, within the university structure. This is unique in Quebec.

In addition to this, staff from the Horticultural Center participated in various local and McGill activities, such as BBQ’s and local food days, speaking with clients about various aspects involved in food production. The project has also enabled us to donate food to a multitude of University and student events such as: McGill’s food security conference, learning to teach day, Food Secure Canada conference, PGSS and MCSS BBQ’s and events, Alumni and Homecoming events, Happy Belly, McGill and CEGEP open houses, to name a few.