

Schedule and To Do

WEEKLY SCHEDULE

Day	To Do:
Monday	
Tuesday	
Wednesday	
Thursday	
Friday	
Saturday/Sunday	

This week:

Training and preparation

- DUE this week: Project proposal: meet with Alice Eliot to let her know of your project, and what you plan on doing.

Maintenance

- Weeding bed #1 and raised beds
- Tomato trellising and suckering
- Harvest, wash, and prepare first plantings of lettuces



Intern Syllabus: Week 6

What's cultivating?

- Harvesting
- Weeding, maintenance, and preparing
- Community Engagement Coordination

In the Community

Community Action Mentorship

Community Action

- Food bank and gleaning:
 - Stop by the farmer's market at 5:30 before closing and glean, then bring to food bank
- Have a community event with students this week!
Ideas: planting party, campfire, dinner. You can get funding from Marietta or Alice.

Mentorship

Check in with the following advisors:

- Set up a time to meet Alice Eliot (master gardener): aelliott@colby.edu - invite her to the garden
- Check in with Joe Jacques: jjacques@colby.edu - invite him to meet you at the garden
- Check in with Jim Lachance (head chef), set up a time to meet with him: jglachan@colby.edu
- Update Marietta Lamarre malamarr@colby.edu, by stopping by her office, or send her an email



In the Spotlight

Harvesting Expectations at COFGA

Measurements:

Measure your harvest weight: use a scale and measure the weight of the bin, then subtract it from the weight of the produce.

Recordings:

Record weights over time: use a spreadsheet to record the day, item, and weight. Keep good records of this, it will be needed at the end of the season for a full tally. I usually write it on a sheet of paper for the week, then at the end of the week, put it on a google sheet.

Produce Quality:

- Wash all vegetables/produce and dry before giving to dining hall, food bank, or any other entity. Wash using a green bin and streaming water into the bin, then dry using a clean old rag or colander(lettuces). Place vegetables in appropriate bins for transport.
- Pick/harvest fruit early in day (will spoil faster if picked in mid-day when it is hotter outside and the fruits/veggies are warmer)

