















Urban

Farm





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Piloted event space rentals on the DCC roof with **6 community events**

Launched Summer Open Farms on the DCC rooftop, welcoming over **600 guests** to enjoy the space every Wednesday in July and August, featuring a pop-up produce stand, flower bouquets and fresh iced tea.

Embarked on a project with the City of
Toronto to develop a supplementary resource
for the **Green Roof By-law, Guidelines for Urban Agriculture on Green Roofs**, to
be completed in 2024.





Partnered with over **15 TMU departments and student groups**including:

- Indigenous Student Services for "Medicine in the Garden"
- Campus Store for Garden Grab Bag pickup
- Food Services to provide farm-to-table dishes highlighting culturally significant crops
- Positive Space for the TMU Pride kick-off
- School of Nutrition on a cookbook
- Tri-Mentoring Program and noire girls plant to host "rooted" for first-year Black-identifying students
- TRSM and Unbounded Well for a rooftop cold plunge
- Recreation and Athletics Centre for rooftop yoga for Wellness Week







Indigenous Foodways ProgramOverview

This growing season, the <u>Indigenous Foodways Program</u> created an Indigenous Foodways volunteer/meetup group for students, faculty and staff on campus. We hosted 5 meetup sessions where students and staff came together to harvest medicines and the Three Sisters' crops, and braided together sweetgrass. During our sessions, we also made tobacco ties that were distributed to participants while the rest were donated across campus. We harvested sage from both ENG and DCC and donated approximately 6 crates' worth of sage to organizations such as the <u>Native Women's Resource Centre</u> and <u>Aboriginal Legal Services Toronto</u>. This was the second year of growing the Three Sisters on mounds.



Indigenous Foodways ProgramHighlights

Donated more than **6 crates of sage** harvest to community members and agencies including Aboriginal Legal Services Toronto, Native Women's Resource Centre, Gdoo-maawnjidimi Mompii Indigenous Student Services and TMU students, faculty and staff.

We hosted our first **Indigenous student-led event "Medicine in the Garden"** in
partnership with Gdoo-maawnjidimi Mompii Indigenous
Student Services on the DCC rooftop garden. It was the
first event hosted at the DCC as part of the Indigenous
Foodways program where we served traditional food.







Indigenous Foodways Program

Highlights

Led tours, including Rebecca Beaulne-Stuebing group from York University

Hosted a **terrarium-building workshop** for the third year in a row, using plants propagated in the Urban Farm greenhouse.

Second year **collaborating with Miziwe Biik**, creating an ongoing partnership.

Expanded distribution of medicines to include yarrow, mullein and elderberries

This growing season, the elderberry tree planted on the farm was the **first fruiting tree to successfully bear fruit**. This will introduce a new crop for distribution next year.



Black Food Sovereignty (BFS) Harvest Collective and Learning Circle

Overview

The third year of the Harvest Collective & Learning Circle program saw the expansion of Black-led programs at the Urban Farm. We welcomed many Black-identifying youth, students, faculty, staff and community to the DCC rooftop through programs, collaborations and events. One special frosh week event included a collaboration between TMU's Tri-mentoring Program and *noire girls plant* to co-host the "rooted" workshop for 35, first-year Black-identifying students. This season also marked the second year that George Brown College's first-year Food Studies students visited the DCC for a chartered tour to kick off their *Food From the Land* class, which looks to become an annual event.





2023 saw a 40% increase in the number of Black youth, students, faculty, staff and community members who visited and/or engaged with the Harvest Collective and Learning Circle.

Welcomed more than **200 people** to the DCC from across the Black community including youth farmers, post-secondary students from across TMU and other institutions, as well as newcomers to Canada from across the African continent.

Expanded crop plan to include a greater variety of culturally significant **African diasporic foods** and medicines.



Black Food Sovereignty Harvest Collective and Learning Circle

Highlights

As a Community Supported Agriculture program (CSA), launched a weekly pilot run of the Harvest Collective for TMU's Black Faculty and Staff Community Network, which has led to three invitations to collaborate on various projects across faculties in 2024.

Hosted over **20 Learning Circles and Workbee Wednesdays**.

Featured in a podcast of *Green Roofs for Healthy Cities Sustainable Futures: Food, Social Justice & Community Healing.*

Featured in an episode of the *Nature of Things: Ultra Processed Foods.*



2023 was a year of expansion and growth in the Market Garden. A 500 sq. ft. plot was converted into a cut-flower farm, which sold out of flower bouquets each week at the farm stand and provided learning opportunities through two workshops. In the fall, the Ecological Market Garden continued to offer Workbee Wednesdays, which saw eight to 10 volunteers from the TMU community donate their time every Wednesday for six weeks. Six educational field workshops were offered in the Ecological Market Garden, including a harvest and distribution workshop for the Toronto Farmer's Network, garlic planting, potato harvesting, herbal infusions, lacto-fermentation and composting.



Ecological Market Garden

Distributed nearly 2000 kg of produce following our model of thirds: 32% sold at

Expanded pollinator garden to

support local ecosystems, with more varieties of Ontario native flowers such as Yarrow, Scarlet Bee Balm, Wild Columbine, Blazing Star and Purple Coneflower.

Flower Farm sold 121 flower bouquets at the Farm Stand, provided over **400 stems** for the Muslim Women's Student Association workshop, and created 24 **bouquets** for events on the DCC rooftop.

Ecological Market GardenHighlights

Plugged 17 reclaimed urban logs with spawn for shiitake, oyster and chicken of the woods mushrooms.

Store as a pickup point; continued to partner with social enterprise A-Way Express for deliveries; and **increased Garden Grab**Bag sales by 64%.

Contributed to the <u>School of Nutrition's</u>

<u>Farmers Market Cookbook</u> featuring recipes inspired by the Ecological Market Garden's weekly harvest.





Living Lab Collaborations

Recirculation of stored stormwater for irrigation on the ENG roof to implement and investigate a blue-green roof water recirculation system for irrigating the cultivated crops on rooftop farms to further close the water cycle with **Principal Investigators:** Afsana Alam Akhie, BSc and Dr. Darko Joksimovic, PhD.

Design Fabrication Zone
Creative in Residence
program: exhibition in the
Greenhouse on DCC
"Residue", by Alyssa
Alikpala, which featured
works largely created from
waste materials from the
Urban Farm.

Monitored temperature, precipitation, wind speed and direction, humidity, and certain types of solar radiation using the meteorological station installed on ENG by Prof. Claire Oswald, PhD, for teaching and research (ongoing since 2022).

Farmer-led research in partnership with Ecological Farmers' Association of Ontario included a Fava bean (Vicia faba) Variety Trial for Field and Rooftop Farms in Southern Ontario to identify the most productive varieties of fava beans across different farms in Ontario.

School of Fashion added flax, wode, coreopsis, sunflowers, indigo and amaranth to the Natural Dye and Fibre Experiential Garden with **Principal Investigators:** Rachel MacHenry (MA) and Joseph Medaglia (MA).

Media Features

CBC's <u>Nature of Things</u>: Irresistible: The Ultra Processed Food Story

<u>Living Architecture Monitor Sustainable</u> <u>Futures Podcast, Episode 7</u>: Food, Social Justice, and Community Healing

<u>Living Architecture Monitor, Spring 2023</u>: Rooftop Farm Living Lab: Research Takes Root at the Urban Farm at TMU

Toronto Met Today: How TMU's Urban
Farm is revolutionizing food production
and driving sustainability in the city

Nordic-Canadian Fellowship: How Urban Farmers Grow Green Minds

Youth Mind, Volume 3, Issue 1 (page 20): Origins of a green thumb: Exercising ecological and agricultural resilience from an Indigenous perspective

TMU School of Journalism, On The Record: <u>Lots of Potatoes</u>, <u>Not a Lot of</u> <u>Students: TMU Urban Farm's Harvest</u>

Radio Canada: Green Roofs in Toronto,
L'heure du monde (aired June 15)

<u>National Observer</u>: Green roofs reap climate benefits. How do you build one?





Urban Farm Donors

The Urban Farm would like to acknowledge and thank the following donors who invested in our success in 2023. We appreciate the support and generosity of these individuals and organizations who helped fund many of the accomplishments the Urban Farm team achieved this year.

- Graywood Developments
- MakeWay/Harbinger
- Dawn Davis
- Rodney Yip

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Harbinger foundation





Rodney Yip on the DCC rooftop farm