Call To Order

A meeting of the Environmental Concerns Committee was held in Gould Hall on March 14th, 2019. It began at 9:02 AM and was presided by Burr Millsap, the Environmental Concerns Committee chair.

Attendees

Voting Members in Attendance: Kolt Vaughn, Sara Mata, and Jeff Widener

Ex-Officio Members in Attendance: Sarah Ballew, Jason Hancock, Brian Holderread, Burr Millsap, Randy Peppler, Liz Ross, Gina Werdel, and Jeremi Wright.

Agenda Items

I. Introduction

Our guest presenter this month is Dr. Amy Davenport. Dr. Davenport is the Director for Fit + Rec as well as the Director for Student Affairs Assessment. She has worked full time for the university for the past 23 years, with the last 14 being with Fit + Rec. Dr. Davenport pursues creating a healthier campus daily through the implementation and expansion of programs such as the OU Community Wellness Garden, Full Plate Living, and health and wellness classes. A moment was taken to introduce Dr. Davenport as well as all in attendance of the meeting.
II. Guest Presentation – Dr. Amy Davenport: OU Community Wellness Garden

Campus fitness is not just about feet on a treadmill – it is also about having people outside in our green spaces. The garden is located near the intersection of Jenkins Avenue and Stinson Street. You can find directions by inputting “OU Wellness Community Garden” into Google Maps.

Outreach: most of the campus community comes to know of the garden via the Fit + Rec website, from OU Wellness emails, or because of the garden information tabling which occurs at the entrance of the Sarkeys Fitness Center. The website can be accessed here.

Mission: the mission of the garden is to increase the number of places where our campus community can receive fitness. At the garden, participants rake, hoe, bend to pull weeds, and learn proper lifting techniques. There are some students who have never had the opportunity to hold tools or have their hands in the dirt to garden. We have students who have spent their lives in urban areas, in apartments or with parents who were not able or available to teach them about gardening.

Taste the Sunshine: the garden also aims to teach an appreciation for the entirety of food process – the planting, taking care of, harvesting and transportation of food to stores. Food grown in gardens allows you to “taste the sunshine,” which is not always the case with food purchased at the grocery store which may have been grown hydroponically.
Heirloom versus GMO: the garden utilizes heirloom seeds and participants are educated on heirloom seeds and genetically modified organisms (GMOs).

Garden Video: A video of the garden was presented. It can be accessed here.

Output: the garden output varies year to year, and there have even been extremely difficult growing seasons. Bottom rot on Roma tomatoes is a reoccurring issue. Produce varies from year to year. Watermelon and cantaloupe take all summer to grow but there is no way to keep people from accessing the garden, and sometimes they are taken from passersby. Past produce includes: cucumbers, tomatoes, green beans, peppers, yellow and Odessa squash, zucchini, and red Chinese noodle beans.

Development: the garden has undergone change since its initial inception. Today the garden is constructed from raised boxes that are spaced 36 to 38 inches apart to allow for wheelchair accessibility. The boxes assist with weed control and are easier than planting on the existing ground which has deep turf roots. Seeds are developed in the landscaping greenhouse. Of the existing boxes, 1 is used for herbs and a couple may be utilized as “salsa boxes.”

Activities: activities include teaching the camps community how to plant with newspaper containers as well as how to use a hammer correctly. The garden is about developing life skills.

How to Volunteer: the garden is always pursuing whirled peas (world peace, get it?). The goal is to have the link to volunteer activated and on the Fit + Rec home page after spring break. Upon signing up as a volunteer, you must first receive an orientation. The orientation covers tools, weather, safety, processes, and expectations for garden. You do not need to be a rec member to participate. It is open to faculty, staff, and students. The season spans from March through the first freeze (approximately September/October). Volunteers may garden whenever they want, but group times are also available. Dr. Davenport will share the link with the ECC when it is activated.

III. New Business
   A. Earth Month – Liz Ross
      • The website has the current schedule with the most up to date information. The keynote speakers have been finalized.
      • Sponsorship opportunities are still available about would be greatly appreciated.
      • Earth Month spans approximately from World Water Day to Earth Day. The exact dates for this year will be March 22nd through April 28th.
   B. Green Week – Kolt Vaughn
      • Still finalizing the schedule, but these events have been confirmed:
         i. Monday April 22nd – Meet Your Meat as well as an evening concert
         ii. Tuesday April 23rd – Sustainability Fair
         iii. Wednesday April 24th – Yoga
         iv. Thursday April 25th – Recycling Art
         v. Friday April 26th – Campus Clean Up Event
   C. Sustainability and Responsibility Fair will take place on April 18th in the Union Courtyard from 10:30 AM – 2:00 PM.

IV. Future Agenda Items
Our next and final meeting for this academic year will take place on April 11\textsuperscript{th} at 9 AM in Gould Hall room 185. Any changes will be communicated via email.

\textbf{Adjournment}

Meeting adjourned 9:45 am