



SEJF Grant Application 2024-2025 Academic Year

This SEJF grant application is for all fund requests, regardless of grant size. Please fill out the application completely, utilizing additional space as appropriate. Supplemental documents may be added in the appendix at the end of the document. For questions about the application, reference the SEJF Grant Proposal Toolkit or ask a program representative.

Submit your completed application (including signatures) by emailing it to the SEJF Grant Program Manager, Zinta Lucans. Applications must be signed by your advisor, all project team members, and stakeholders, for them to be reviewed. Email: lucansz@wwu.edu.

During the 2024-2025 academic year, only grant requests between \$500.00-\$35,000.00 will be accepted. Applications will be reviewed by the Associate Director of the Sustainability Engagement Institute for alignment and completeness and then provided to the SEJF Committee. The committee will review the grant application, receive your presentation, and approve or decline the funding request.

Project title	Preservation Station
Funding amount requested	\$9941.00
Deadline you are submitting for (Fall, Winter, Spring)	Spring 2025
SEJF program representative signature (all project teams must work with an SEJF representative prior to submitting the application)	<i>Zinta Lucans</i>

SECTION 1: Project Concept.

a. Statement of Purpose:

Summarize your project idea, including a problem statement, in 1-2 sentences.

The Outback Farm is a 5 acre organic farm on WWU's campus where student workers grow organic, nutrient-rich food year round to stock food pantries across campus. During the Outback Farm's bountiful harvest season, however, there are very few students on campus who can benefit from this abundance. In order to increase access to these foods throughout the fall and winter seasons, The Preservation Station project will partner with the Native American Student Union (NASU) to organize student volunteers and Outback Farm employees to harvest, *preserve*, and distribute foods grown on the Outback Farm to WWU students free of charge, as well as educate about the value of local, organic food, and how to increase food security through preservation methods. As the House of Healing enters the last stages of construction and we move into the planting and landscaping phase, collaborations around food production, processing, and distribution are coming into focus. NASU is looking forward to this partnership as a way to engage in self determination and food justice.

b. Project description:

Describe your proposed project in detail, including a description of costs associated with the project.

History and Background

The Outback Farm began operations in 1972 on south campus and produces a wide range of fruits and veggies: cabbage, carrots, broccoli, winter squash, apples, beets, berries, and many more. The summer months are the high season for harvesting and distribution on the farm. Fresh produce is distributed to on campus food pantries, like WHOLE Pantry and the Fairhaven College Food Pantry, as well as through the free farmer's market hosted throughout the summer which serves 50-110 people per week. Unfortunately, this is also when most students are not on campus. Through preserving a share of the harvest, The Preservation Station aims to increase the longevity of the nutrient rich food grown on campus, and the number of Western students who can benefit, throughout the seasons where fresh hyper-local food is more scarce and when more students are more frequently utilizing the on campus food pantries.

A more permanent partnership between NASU and the Outback Farm (through the House of Healing kitchen, gardens, and preservation/processing stations) is the natural progression of what we have been working towards throughout the years. NASU was established in 1969 and has worked on many food sovereignty and food justice projects. NASU has partnered with the Outback Farm in various ways to harvest nettle, berries, and other culturally relevant foods. We have brought Native Scholars, Chefs, and Activists to campus, launched the Gifts of Gratitude food pantry that is now located in Miller Hall 158 (CEED), and have future projects centered around traditional/cultural foods planned. Most recently, NASU partnered with the Outback to rehabilitate and plant Native berries in the Forest Garden.

Collaborative Model

Our partnership with the NASU will include a permanent location for the food processing and preservation materials. Once the WWU House of Healing is operational in October 2025, Preservation Station will operate from the commercial kitchen located inside the House of Healing. As we wait for the NASU Longhouse to open, we are in the process of collaborating with Chartwells to have food processing equipment washed in their commercial dishwasher for the summer and early fall of 2025 in compliance with WCHD requirements. This interim

partnership, pending final confirmation from Chartwells, will allow us to pilot the Preservation Station project in the summer of 2025.

Description of Project

In order to preserve foods harvested from the Outback Farm and NASU harvests, the Preservation Station team will purchase a freeze drier, two dehydrators, and other food processing equipment as well as packaging materials that will take the food from harvest to dehydration to distribution. The preservation equipment, distribution materials, and educational materials will cost \$8,441; we have allocated an additional \$1,500 to provide funds for the upkeep of vital processing equipment, and to cover the cost of food handlers licensing for student volunteers for the next 3 years, bringing our total cost to \$9,941.

Our stakeholders include employees from the Outback Farm; NASU members; Outback Farm Manager, Terri Kempton; WWU students; and student volunteers involved in this project's operations.

Outback Farm employees and student volunteers will be tasked with harvesting, washing, chopping, and preserving food harvested on the Outback Farm. Once the food is preserved and packaged, it will be distributed in on-campus food pantries and free farmer's markets hosted by the Outback Farm. The longevity of the project will be ensured through the integration of Preservation Station operational tasks in job descriptions of farm employees, delegated by Terri Kempton, Outback Farm Manager. In order to further ensure the longevity of the project, operational instructions, information on cleaning protocols, and other educational and promotional materials will be created to support the training of future student volunteers.

NASU will support these amazing Outback efforts and will also utilize the freeze dryer/dehydrator/preservation station to process and prepare traditional foods for distribution to Native community and NASU events. In addition, we will work with NASU and Tribal Relations to create a shared use agreement that is in compliance with the Longhouse Space Use and Reservation Policies for the freeze drier and dehydrators installed in the NASU House of Healing commercial kitchen. This collaboration with NASU is in the hope to honor the deeply rooted food cultures and land stewardship that is present in Indigenous communities locally and around the world, as we seek to nurture right relationships with land and people for all WWU community members.

Educational Aspects

The Outback Farm is not only a food production space, it is also an educational space which hosts a variety of classes on farm skills, food systems, justice, sovereignty, and regenerative agriculture topics. It is, in addition, home to community events like the Outback Farm Fall Jubilee. This educational ethic is a shared value and purpose of the Preservation Station project.

One way we intend to promote our project and engage students is by setting up a Tasting Station at the Outback's Fall Jubilee event. The Tasting Station will allow students to sample dehydrated foods for themselves and provide inspiration and education as to how to dehydrate at home and incorporate preserved foods into their diets. We will have information about the project, as well as how to get involved as a student volunteer, at this event.

Regular Preservation Station student volunteers (or NASU/Outback staff) will receive training on dehydration techniques, program protocols, and complete a food handler's training; an expense which we have allotted funds for in this grant for up to 50 students in the next 3 years.

Through engagement and education, we hope to inspire students across campus through outreach and Tasting Station Pop Ups to incorporate more nutrient rich foods into their diets, partake in the bounty of the Outback Farm's harvest, consider preserving foods at home, and to be inspired to become involved with food justice and sovereignty projects happening on campus.

c. Goals:

What are the goals and desired outcomes of your project?

- To improve student access to organic food from the Outback Farm through harvest preservation
- To increase interest and knowledge of food preservation as a resilience life skill via fun hands-on experiences
- To nurture relationships and collaborations between NASU and the Outback Farm by supporting ongoing NASU Community Goals for Traditional Foodways and preservation
- To expand on-campus food justice efforts through Preservation Station which will continue beyond the current student team tenure
- To support Native students and community access to culturally relevant food and natural products
- To equip and empower NASU as they seek to expand programming and outreach

d. Student impact:

How does this project directly impact the Western student community?

Students will get to interact with easeful, fun, and interesting ways to boost nutrients with a variety of high quality organic foods from the Outback Farm. This increase in access will allow for curiosity about nourishing food to brew: learning where the produce comes from, how it is cared for, as well as how to use dehydrated foods in a hands-on way, helps education percolate from the ground up. As students try common dishes such as mac n cheese and ramen with dehydrated foods added, they will encounter both a nutrition and flavor boost. In this way, each student visitor will be engaged in a subtle but powerful movement toward food justice. Learning how to use dehydrated foods in dishes they are already familiar with allows for this shift to be inspiring rather than abrupt, disrupting the pattern of shame that can be often associated with changing eating patterns.

Our Tasting Station will seek to build curiosity around different Indigenous traditional foods, the Outback Farm, preserved delicious produce, and easy ways to incorporate tasty veggie mixes in typical cooking. As the preservation team offers a hearty snack during 3-5 events during the 2025/26 school year we will help students feel nourished and connected to their community in a vital way. By collaborating with the WWU House of Healing and NASU, this project will create new ways for Native students to get involved with Land Based Education. NASU students and community members will have opportunities to share and learn different modern and traditional ways of harvesting and preserving food as well as utilize the equipment for events and community gatherings.

We plan to work together with our stakeholders to provide not just a packet of dehydrated food and a nourishing snack but also innovative ways to encourage playful engagement such as a Preservation Station Photo Booth, Cup o Soup Boost Recipe Cards, and Preservation Station stickers with fun images showcasing both NASU and Outback Farm. This combination of fun and food will be delivering gut level education by increasing a sense of community, inviting joy, and helping students learn how to use dehydrated foods for lifelong skill building towards self and community nourishment which is at the heart of food justice.

e. Education and outreach plan:

How do you plan on promoting your project on campus? How will the Western community learn about your efforts? Is there an educational component to your project? Socials and Workshop, Science Cooking Classes, Presentations

The Preservation Station Project Team will use the following methods for promoting our project on campus:

The educational aspects of this project will be realized through student engagement events, educational materials, and welcoming students into volunteering for the project which includes food handler training at no cost to the student. This training and experience has the added bonus of equipping students with a necessary certification for other food related work.

In the Fall, the Outback Farm hosts the Fall Jubilee, a delightful community event, where we plan to set up a tasting station (described above in *Student Impact* and *Educational Aspects*). During this event, as well as the Fall Info Fair, we will be seeking volunteers, sharing information on how to get involved with this project, and promoting other food resilience and sovereignty projects on campus.

We will work with NASU and the House of Healing staff to host Land Based Education events, guest speaker series, and First Foods events. These collaborations will break down the silos that are often present on WWU's campus and boost engagement for both the events we co-host with NASU, and the ones co-hosted with the Outback Farm.

We have allotted \$500 to the creation of educational and promotional materials such as posters, stickers, and zines to help increase visibility of the project throughout campus, provide students with information about these food justice efforts and food preservation, as well as serve as training and reference materials for student volunteers. We also will promote this project through collaboration with WWU department socials, like Fairhaven College, Basic Needs Hub, and others. Lastly, for student volunteers, there is the additional educational aspect of being trained on food preservation, storage, and distribution processes and receiving a food handler's license which offers job skills as well as lifelong food skills.

f. Metrics:

How will the impact of this project be measured? What are quantitative and/or qualitative metrics that can be tracked? Amount of food preserved, number of students

- 100% increase in the number of students accessing summer harvested foods (from 110 unique students during the summer to 220 or more unique students during the fall and winter)
- 100% increase in NASU's ability to create value added products from traditional foods for events
- Tracking how many people are served at Tasting Stations and through other distribution efforts where possible, such as at Food Pantries
- Providing a QR code survey regarding views of dehydrated food before and after, taste ratings, and experience with food preservation at Tasting Stations
- Weighing food before and after preservation
- Interacting with 800+ students through food distribution, educational tasting stations, volunteer education, and tabling at campus wide events such as the Fall Jubilee, Indigenous Peoples Day, and Info Fair.

g. Lasting impact:

What is the longevity of this project? How will it impact sustainability, in the long-term, on campus?

The projected launch of this project in conjunction with the completion and grand opening of the WWU House of Healing provides a unique opportunity to build robust programming and bring together different communities that exist on WWU's campus. We aim to establish deep and reciprocal relationships between the Outback Farm, NASU, the House of Healing, CEED, the Basic Needs Hub, and the Food Insecurity/Food Pantry Coalition.

Our goal is to ensure longevity of the project through the inclusion of The Preservation Station Outback harvests and related tasks into the job description of Outback Farm employees, to be delegated to staff through Farm Manager, Terri Kempton. This project will also regularly engage student volunteers, training them in basic food preservation and providing food handler's certification, which will instill a broader awareness of this simple but powerful food resilience skill within WWU's student body.

We hope this project will make the best use of the high quality, organic food produced by the Outback Farm by extending the shelf life of these foods through preservation. By preserving and distributing these foods, a lasting impact will be that more students will be able to access high quality food at no cost each year at WWU. Through the educational and promotional components, this project will increase visibility and engagement with the Outback Farm and NASU, and instill broader awareness of food resilience skills, building solidarity through partnership in service to food justice and sovereignty.

Team members in the pilot year of this project will leave behind how-to documentation for training and reference as well as visual posters with reminders which can be displayed in preservation work areas. These materials will cover: hand washing; equipment and area cleaning; preparation of harvested foods for dehydration; process of dehydration/freeze drying for different foods with particular inclusion of traditional foods as directed by NASU; distribution processes; tasting station pop up how-to; Health Department paperwork; and any other standard follow up needed to maintain a permit. All equipment will be maintained by NASU and Outback Farm equally unless agreements are updated in future documentation.

h. Ownership & post-SEJF-funding plan:

Which individual, office, or department is taking ownership of this project? Identify the post-SEJF-funding plan: if the project is to be continued, how will it be funded?

NASU and Outback will share responsibility for the materials and equipment purchased by this grant. Each party will be responsible for harvested and preserved foods that said entity gathered and designated for preservation. Should expansion be desired for Preservation Station into other types of preservation methods, this pilot project may be expanded once we determine the interest and project feasibility for other methods of preservation such as canning and fermentation.

The WWU House of Healing staff will work with our project managers and the Outback Farm staff to secure and/or allocate funding for maintenance and potential repairs of the preservation equipment. While we will be exploring other funding options for such expansion of services to WWU students, project managers may return to SEJF to support this next level of operations.

SECTION 2: Sustainability Impact.

a. How will your project positively support each of the four pillars of sustainability at Western?

Explain the connection to at least three of the four pillars.

- 1. Create economic vitality:** The Outback Farm is a food sovereignty and resilience resource on WWU's campus. During the most bountiful season, this free resource is underutilized due to many students being away in the summer. By preserving the harvest, we are also preserving how harvest resources translate to food-insecure students receiving high quality food well into the Fall and Winter.
- 2. Promote well-being:** By providing nutritious food with incredibly easy add and go recipes, students will expand their palette for nutritive food promoting well being. Through this project, we will provide education regarding nutrition in locally grown, organic food versus store bought food and how to incorporate dehydrated foods into a student diet.
- 3. Protect the environment:** By engaging in harvesting, planting, tasting and preserving food we will be providing an opportunity to engage with what sustains us, promoting deepened relationships with land that encourage stewardship and reciprocity. Partnering with NASU takes this further by supporting sustainable traditional foodways which inherently incorporate practices of environmental stewardship.
- 4. Uphold social justice:** NASU works to help Indigenous students access culturally appropriate food, support, and services. By having the preservation equipment live at the WWU House of Healing, we are working toward right action and right relationship with land and people. These actions promote a positive peace and help us redistribute resources with more equity for all students.

b. How will your project positively align with Western's Sustainability Action Plan (SAP)? Please determine how it advances one or more of the ten SAP chapters by connecting it to a specific objective. *For information on the SAP, please refer to the Sustainability Engagement Institute's website (sustain.wvu.edu) or ask a program representative. The ten SAP chapters are:*

1. Built Environment
2. Campus & Community Engagement
3. Curriculum and Research
4. Dining Services- helping to encourage partnership between Outback Farm, NASU, and Chartwells
5. Grounds: Outback Farm is part of the grounds
6. Investments
7. Procurement
8. Student Life
9. Transportation
10. Waste: we prevent waste by preserving harvested food and teaching students how to preserve their food before it goes to waste.

Primary chapter and objective in alignment:

2. Campus and Community Engagement

Goal 4: Western engages respectfully with Coast Salish Peoples in recognition that the university occupies traditional Coast Salish lands.

Objective 4.3: Expand and enhance institutional partnerships and collaborations with tribal institutions beginning fall 2017.

Explanation: The Preservation Station directly addresses Objective 4.3 by forging a deeper partnership between NASU and the Outback Farm, which would allow for the sharing of resources, mutual support and collaboration, and would continue as a long term, on-campus food justice and sovereignty project. This equipment will further open avenues of collaboration and community building between NASU and local Indigenous communities such as NWIC (Northwest Indian College) and LNS (Lummi Nation K-12 School).

8. Student Life

Goal 2: Through structured community and campus-based co-curricular learning experiences, students gain knowledge and insight of sustainability in practice.

Objective 2.4: Increase the number and quality of opportunities for undergraduate and graduate students to engage in co-curricular SEE sustainability focused projects, research, and grants beginning 2020.

Strategy 2.4.8: Refine the experience within, and improve student access to, the Outback Experiential Learning site.

Explanation: The Preservation Station project addresses WWU's goal of creating quality opportunities for students to engage with sustainability efforts on campus. By hosting community events at the Outback Farm, we will offer students the opportunity to learn about the Outback Farm, NASU's House of Healing, and the Preservation Station Project. By providing an opportunity to volunteer for the project, we give students an opportunity to learn about local food systems while contributing meaningfully to the wellbeing of the campus community.

SECTION 3: Project Participants.

Project Advisor (Faculty or Staff) Student proposals must include a staff or faculty advisor. The role of the advisor is to assist the team during the development, implementation, and post-implementation stages of the proposal process.

Project Lead: There must be a team lead designated for the project. This individual is expected to serve as the communication liaison for the project.

Financial Agent: The project must have someone with budget authority to manage funds for all purchases. Should funds require transfer, this individual will have to provide a FAST Index and Activity Code to the SEJF Program Coordinator. Financial agents must be permanent staff and/or faculty members on campus, and cannot be student employees.

*Important note: expenditures become the responsibility of the grantee if not all grant conditions are met. This includes final reporting requirements. If you are unclear what the requirements are, please contact an SEJF representative. Your signature below indicates an understanding of this note.

Role	Name	Department/College: <i>Students provide major/minor and expected graduation quarter/year</i>	Position: <i>faculty/ staff/ student</i>	Western email address	Signature to verify agreement
<i>Team Advisor</i>	Terri Kempton	Fairhaven College, WWU	Outback Farm Manager, NTT Faculty	kemtot@wwu.edu	<i>Terri Kempton</i>
<i>Team Lead</i>	Marlee Maloy	Fairhaven Student: Art, Ecology, and Community Studies, Exp. Grad. Spring 2027	Student	maloym3@wwu.edu	<i>Marlee Maloy</i>
<i>Team Member</i>	Jessica Bee	Fairhaven Student: Peace, Environment and Communication Studies, Exp. Grad. Spring 2026	Student	beej@wwu.edu	<i>Jessica Bee</i>
<i>Team Member</i>	Grey Webster	NASU, CEED (Center for Education, Equity, and Diversity)	WCE CEED Program Coordinator	websteg4@wwu.edu	<i>Grey Webster</i>
<i>Financial Agent</i>	Terri Kempton	Fairhaven College, WWU	Outback Farm Manager, NTT Faculty	kemtot@wwu.edu	<i>Terri Kempton</i>

SECTION 4: Project Timeline.

a. Describe how your project will progress, both before and after the approval of your proposal. Outline all tasks that are required to complete the project, including all the means in which you will promote the project on campus, in the table below. Insert additional rows, as necessary.

Task	Time frame	Estimated Completion Date
Approval	June 2025	June 2025
Purchase of equipment	June 2025	September 2025
Installation/testing of equipment	June 2025	November 2025
Harvest and dehydrate	June 2025	November 2025; ongoing, seasonally
Distribute through Food Pantries and free farmer's markets	June 2025	Ongoing, perennially
Educational and promotional events in collaboration with other WWU events	Fall 2025	Spring 2025, perennially with Outback & NASU

b. When is the planned project completion date? This is when SEJF staff will be checking in and requesting a Final Report and a Final Expense Report.

We anticipate the program to be established and have completed all use of requested funds for stage one of the Preservation Station by the end of June 2028. We will purchase equipment and pilot the project in the first year. In the additional two years, the remaining funds will act as a supportive buffer to ensure the process is running smoothly and that ongoing funding needs are met. This timeline will support our goal of establishing a perennial project that will continue to grow and operate through the well established partnership between Outback and NASU.

SECTION 5: Project Stakeholders.

a. Does your project involve labor/participation or require permission from organizations, departments, or individuals on campus? Who will be impacted if this proposal is implemented? All stakeholders must provide a signature of approval for this project. Note: Only stakeholders internal to WWU must be listed.

Stakeholder Name	University Department and Position	Involvement in Project	Stakeholder signature of approval
Terri Kempton	Fairhaven College, Outback Farm Manager	Team Advisor and Fiscal Agent	<i>Terri Kempton</i>
Grey Webster	NASU Staff Advisor, CEED Coordinator	Team Member	<i>Grey Webster</i>
Laural Ballew	Tribal Liaison to the President, House of Healing, Tribal Relations, NASU	Approval of Space and Program planning	<i>Laural Ballew</i>
Paul Wilson-Scott	Resident District Manager	Approval of interim collaboration with Chartwells (PENDING)	

b. Does your project propose a temporary or permanent facility or property modification? If so, is a Project Owner Form attached to the appendix of this application? Please ask a program representative for this form.

n/a

SECTION 6: Project Budget.

Provide an itemized list of the budget items required for this project. Include equipment, construction costs, publicity, labor, and any other costs.

Budget item	Cost per Item	Quantity	Total Cost
Food Handlers cards (3 years)	10.00	50	500.00
Packaging, distribution, and event materials (click counter, pop up tent, reusable/compostable containers, labels, produce wagons, etc.)	10.00 - 300.00	~	1,500.00
Dehydrators	179.99 + 29.52 tax	2	391.00
Freeze Dryer	5,390.00 + 463.54 tax	1	5,854.00
Educational materials (posters, zine materials, stickers, etc.)	1.00 to 200.00	~	500.00
Food processor	179.99 +15.48 tax	1	196.00
Maintenance of equipment over the three years	~	~	1,000.00
Total project budget			\$9,941.00

The SEJF program encourages the identification of additional funding sources to augment SEJF funds, though it is not required. List pending, approved, and denied applications for funding from other sources, along with amounts requested from those sources.

Additional funding source(s), if applicable	Status	Amount

Outback Farm Contributions “in kind” (short explanation in appendices)	Annual contribution	3,500.00
Whatcom Community Foundation Project Neighborly (possible future funding opportunity)	Semi-yearly	TBD
CEED (potential future funding opportunity)	One time funding	TBD
Total of all other funding sources		\$3,500.00

Total funding amount requested from SEJF	\$9,941.00
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If the project is implemented, will there be any ongoing replacement, operational, maintenance or renewal costs? If yes, has a source of funds been identified to cover those costs? This must be communicated to the appropriate stakeholder.

Ongoing cost	Amount/year	Responsible Stakeholder	Signature
Maintenance (after 3 year period)	TBD	Laural Ballew	<i>Laural Ballew</i>

SECTION 7: Appendices.

Provide any additional documents, references, or information here.

IN KIND Contribution from Outback Farm

The Outback Farm manages the farm, soil, seeds, and tools along with the work of the student staff which are incorporated into the estimated in kind contribution number of 3,500.00 in the additional funding sources section above. Without their knowledge, labor, and care this cost would be much more extensive for the Preservation Station.