



## Club Grant Application Spring 2023

For Western Washington University student clubs requesting up to \$1,000. Club grants are strictly meant for engaging in a sustainable activity, including but not limited to, events, conferences, and outreach. If your team is proposing a temporary or permanent facility/property modification, or engaging with additional stakeholders on campus, then a full grant application must be submitted instead.

Submit the completed application by emailing a copy to the SEJF Grant Program Coordinator, Zinta Lucans: [lucansz@wwu.edu](mailto:lucansz@wwu.edu).

### SECTION 1: Project Concept

- a. **Project title:** Earth Day Fair Free Produce Table
- b. **Describe your proposed project:**

Our project aims to purchase bulk produce from local farms and redistribute the goods to students at no cost during this year's Earth Week Fair on Friday, April 21, 2023. According to Western Washington University's Office of Basic Living, 44.7% of students struggle with some level of food insecurity as of 2021. A student-led project revealed that 42.8% of students would qualify as "low" or "very low" food security in 2023. This same project found a direct correlation between food security and GPA, with more food-secure students having an average of 20% higher GPA.

We are sourcing our produce from Puget Sound Food Hub. Puget Sound Food Hub is a digital marketplace whose "mission is to support and champion local, family scale farms by providing a direct connection with buyers in our region seeking high quality, locally produced food," according to their website.

The order will be received on Tuesday the 18<sup>th</sup> and stored at the Viking Commons until Friday the 21<sup>st</sup>. This has been approved by both Stephen Wadsworth, Regional Aramark Director, and Jeremy Honey, Aramark General Manager. Produce for the fair has been selected based on what is currently in season

for local farms, as well as what most college students would realistically eat. This way, the goal is for all produce to be used up, instead of being thrown away.

In addition to a lack of food security, many financial barriers exist for college students that restrict them from acquiring healthy, locally grown food. With our project, we want to bring that food directly to campus, and make sure there is absolutely no barrier that would restrict access to clean, healthy foods. Any leftover produce will be redistributed to the various food pantries on campus. We will post on social media about the redistribution to make sure that the food is acquired before it goes bad.

**c. Who is the intended audience? How many students will be affected?**

The intended audience is anyone on campus, but particularly those who are experiencing food-insecurity. As we will be set up in Red Square during the Earth Day Fair, it is not feasible to say how many students will be affected, however we hope that we can help at least 100-200 students that pass through over the course of the event. Our effect will be entirely dependent on the number of attendees the event has. We will not be limiting how much produce each individual can take, but we will encourage folks to leave enough for others.

**d. When will the project be implemented? (If it's an event, when will it occur? If you are installing something or purchasing supplies, when do you intend on doing so?)**

The project will take place on Friday, April 21<sup>st</sup>, 2023, during the Earth Day Fair.

## **SECTION 2: Project Goals**

**a. What are the goals and desired outcomes of your project?**

- We hope to expand students' knowledge of the concept of food justice, and how it plays into the larger idea of environmental justice.
- We hope to provide students who are food insecure with momentary aid while raising awareness about the issue.
- We hope to provide students with healthy, locally grown produce which they may have been restricted from accessing before, most likely due to financial barriers.
- We hope to promote low waste solutions for the handling and distribution of food. We want to encourage students to avoid single-use plastics, but also to reuse and recycle when that isn't an option.

**b. How will your project positively impact sustainability at Western?**

According to Project Drawdown, two of the largest contributors to the climate crisis are food waste and a lack of plant-based diets. With our project, we aim to provide healthy, locally sourced, in-season vegetables to our student body. In addition to the produce table, we will have several resources about

easy, healthy, cooking recipes, a guide to composting, and a small informational essay about food justice. As this is a one-time event, resources for finding sustainable and healthy foods will be provided via pamphlets, other printed materials, and QR codes that will lead to the respective websites. Organizations include Sustainable Connections, the Viking Supported Agriculture program, and Twin Sisters Farmers Market. In addition to these different organizations, there will also be basic information regarding food stamps and local food pantries. Through both the produce and educational materials, we hope that students will be able to make well-informed choices about their diets, as well as raise awareness about how common food insecurity is and how to combat it.

**c. How does your project tie into broader campus sustainability goals or initiatives, including Western’s Sustainability Action Plan (found [here](#))?**

**Student Life:** Empowers campus community members in fostering connections with peers, talking about food insecurity, and building sustainable habits. College is a crucial timeframe for developing patterns of behavior that will follow you for the rest of your life. Learning to be intentional in food choices can provide young people with the skills to critically think about the rest of their social, economic, and ecological decisions.

**Campus and Community Engagement:** Raises awareness of and engagement with the Students for Climate Action club, the Earth Fair, and other Earth Week events. Supports local businesses by providing students with information on local farms and produce. Students who are new to living on their own or in Bellingham may not be aware of what’s happening in the broader community, especially relating to food insecurity and justice.

**Dining Services:** Provides ingredients and means for students to prepare their own healthy, nutritious meals. Encourages learning about the impacts of their food choices and shopping locally. Many of the available food and dining services on campus are geared toward those who live on campus and/or have dining dollars. It can be difficult for students to learn about the impact of their food choices if their only choice is one of the campus establishments, which are all run by Aramark.

**Procurement:** Shopping locally means less greenhouse gas emissions! Labor dollars go back into the local economy. Supporting the local economy means supporting Western Washington University and the students who live and work in Bellingham.

**SECTION 3: Project Participants**

**a. Club information:** Students for Climate Action

Name	Department/School. Students provide major/minor	Position: Faculty/staff/student. Students provide expected graduation quarter/year	Western email address
<i>Club Grant Project Lead:</i> <b>Liam Pratt</b>	Env. Studies – Policy Law, Diversity, Justice	Student Spring/Fall 2024	Prattl2@wwu.edu

Name	Department/School. Students provide major/minor	Position: Faculty/staff/student. Students provide expected graduation quarter/year	Western email address
<i>Club Member(s):</i> <b>Seddie LeBlanc</b>	Fairhaven –Environmental Journalism Law, Diversity, Justice	Student, Fall 2025	<a href="mailto:Leblans2@wwu.edu">Leblans2@wwu.edu</a>
<i>Club Member:</i> <b>Ti Walker</b>	Neuroscience	Student, Spring 2025	<a href="mailto:Walkert9@wwu.edu">Walkert9@wwu.edu</a>
<i>Club Advisor (if applicable):</i> <b>N/A</b>			
<i>Fiscal Agent:</i> <b>Linda Sterling</b>	Sustainability Engagement Institute	Fiscal Agent	sterlil@wwu.edu

#### SECTION 4: Project Timeline

- a. Describe your project’s progress and promotional activity. Outline all tasks that are required to complete the projects, and all means in which you will promote the project to the campus, in the table below. Insert additional rows, as necessary.

Action	Purpose	Initiation	Completion
<b>Design posters/promotional material</b>	See below	04/04/23	04/06/23
<b>Print posters/promotional material, distribute</b>	Advertise to campus base, raise awareness of availability of resources. Social media posts and physical copies posted on campus.	04/06/23	04/14/23
<b>Contact produce suppliers (Co-op, farmers market, Miracle Farms, Boldly Farms, etc.)</b>	Connect local produce to campus, source produce to give out for free.	04/08/23	04/10/23
<b>Set up booth</b>	Visibility: get students from the club involved in volunteering/ giving out produce.	04/21/23	04/21/23
<b>Give away the goods!</b>	Feed students who may not have access to healthy, fresh local food. Educate people on food insecurity, cooking, and community.	04/21/23	04/21/23

b. **Where will the project be located:**  
 Red Square, Western Washington University

c. **Planned project completion date:**  
 April 21<sup>st</sup>

d. **Project final report due date (no later than one month after project completion date):**  
 April 28<sup>th</sup>

**SECTION 5: Project Budget**

a. Provide an itemized list of budget items required for this project. Include equipment, construction costs, publicity, labor, and any other costs. Include funding amounts from other sources that will impact project cost (see 5b). Insert additional rows, as necessary.

Item	Cost per Item	Quantity	Cost
Cabbage, Savoy OG - Ralph's Greenhouse	36.28	30lbs	36.28
Kale, Green Bulk ORG - Spring Time Farm, LLC	13.10	5lbs	13.10
Leeks ORG (20lb bag) - Ralph's Greenhouse	36.28	20lb	36.28
Shallots, ORG	32.50	2 x 10lb	65.00
Microgreens, Salad Mix - Grace Harbor Farms – 4/2.5 oz	19.50	4	19.50
Microgreens, Broccoli - Grace Harbor Farms – 4/2.5 oz	19.50	4	19.50
Carrots, Rainbow ORG - Regino Farms – 24 ct	60.92	24	60.92
Cauliflower, White ORG - Hedlin Farm – 12 ct	59.80	12	59.80
Apple Cider, Honeycrisp ORG - Sauk Farm – 12/16 oz	69.58	12	69.58
Apples, Honeycrisp Apple Chips - Bellewood Farms	103.17	24	103.17
Honey, Mt. Baker Fireweed - BeeWorks Farm	140.40	12	140.40
Honey, Wildflower - BeeWorks Farm	136.50	12	136.50
Pasta, Mixed Flavor Case - Bellingham Pasta Company	78.00	12	78.00
Pickles, IPO Pickle Snack Packs - Britt's Fermented Foods	34.87	18	34.87

Item	Cost per Item	Quantity	Cost
Outreach / Miscellaneous supplies (Gloves, posters, zine printing)	N/A	N/A	\$100
<b>Total project budget</b>			<b>\$972.90</b>
<b>Total of all other funding sources, listed below</b>			<b>\$TBD</b>
<b>Total requested funds from SEJF</b>			<b>\$972.90</b>

- b. Additional funding sources: list pending, approved, and denied applications for funding from other sources, if applicable. List amounts requested from those sources.

Funding Source	Status	Amount
Community Food Co-op	Pending	TBD

- c. How will the success of the project be measured? Describe the quantitative and/or qualitative sustainability metrics you will use to measure the success of this project. A data collection plan is required for all projects.

Metric ( <i>qualitative or quantitative</i> )	Description	Impact
<b>Qualitative</b>	Google Forum QR Code on printed "zine" materials	Measures the number of students who deal with food insecurity
<b>Quantitative</b>	Number of responses to Google Forum	Measures number of students participating in research
<b>Quantitative</b>	Weight in lbs. of produce distributed	Measures amount of food given away



## **Sustainability, Equity, & Justice Fund Grant Program**

### **Club Grant Application**

#### **PROPOSAL REVIEW**

Once your project proposal is complete, you must receive signatures from the individual listed below. After signatures are received, applications can be delivered via email to the SEJF Grant Program Coordinator, Zinta Lucans. Email: [lucansz@wwu.edu](mailto:lucansz@wwu.edu).

Please set an appointment with the SEJF Grant Program Coordinator to review your draft proposal before submitting your application.

**Zinta Lucans**  
**Sustainability, Equity, & Justice Fund Grant Program Coordinator**  
**High Street Hall, Room 26**

Available by appointment

Email: [lucansz@wwu.edu](mailto:lucansz@wwu.edu)

Phone: (360) 650-7749

**Signature:** \_\_\_\_\_ **Zinta Lucans** \_\_\_\_\_ **Date:** \_\_\_04/14/2023\_\_

*This signature does NOT indicate that you have received funding, but it does confirm that the proposal has been received and is ready for funding review.*