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Starvin' Marvin Spruce Up

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The Starvin? Marvin composting and gardening program started from a community desire to compost school lunch scraps and bring more locally grown produce into the school cafeteria. For over 5 years now the Starvin? Marvin program has removed over 2,000 lbs. of food scrap annually from the school waste stream and has returned over 200 lbs. of fresh, locally grown produce each year. Through the addition of the KGI Sow-It-Forward grant the Starvin? Marvin garden was able to get some ?sprucing up? to increase efficiency and output.

With the addition of a soaker hose set-up in several of the raised beds we were able to reduce watering time and plant a wider variety of crops. Traditionally, we had been choosing crops that required little day-to-day attention, such as; carrots, potatoes, and onions. With the addition of the soaker hose we were then able to introduce crops such as broccoli, squash, tomatoes, peppers, and even corn.

In addition to the soaker hose, through the KGI Sow-It-Forward grant we were able to acquire several hanging baskets that increased our available gardening area.

Through these additions students are able to learn to grow a wider variety of crops and produce more food that will be served in the school cafeteria. This has definitely ?spruced up? the Starvin? Marvin garden. Thank you KGI!

Image (optional):