COMPOSTING AT ST. MARY'S COLLEGE OF MARYLAND

CHEAT SHEET TO SMCM

- One of two Public Honors colleges nationally
- A liberal arts mission
- Approx. 1,600 students
- Approx. 87 percent of students live on-campus
- 361 acre rural, waterfront campus
- 2,700 feet shoreline
- · On the St. Mary's River
- Situated amongst wetlands, river, pond, forested area, and farmland



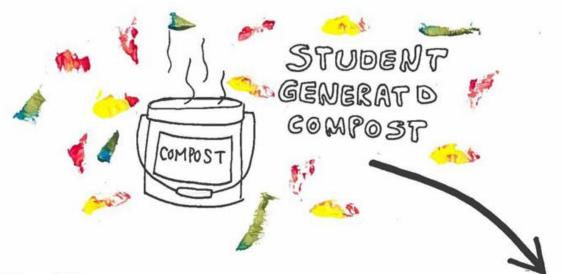
WHAT WE COLLECT

Compost from Students

- Fruit/Vegetable scraps
- Tea bags
- Coffee Grounds
- Egg Shells
- Bread/uncooked pasta
- Dryer lint
- Average of 100 pounds to 200 pounds collected a week

The Daily Grind

- Coffee grounds and filters picked up weekly
- Average of 75 pounds to 120 pounds collected a week



PRODUCE FROM CAMPUS FARM SOLD TO CAFETERIA











THE SMCM CAMPUS FARM

The Composting Hub of SMCM

THE SMCM CAMPUS FARM FACT SHEET

- Into the 7th year of operation
- Lease land from Historic St. Mary's City
- Run by all volunteers
- Self –sustained funding
- Operates as organically as possibly
- Uses several composting techniques
- Tumblers, Hot Composting, Cold Composting, Lasagna Beds, Chickens
- Managed by 20 student volunteers who work for at least 1-2 hours a week



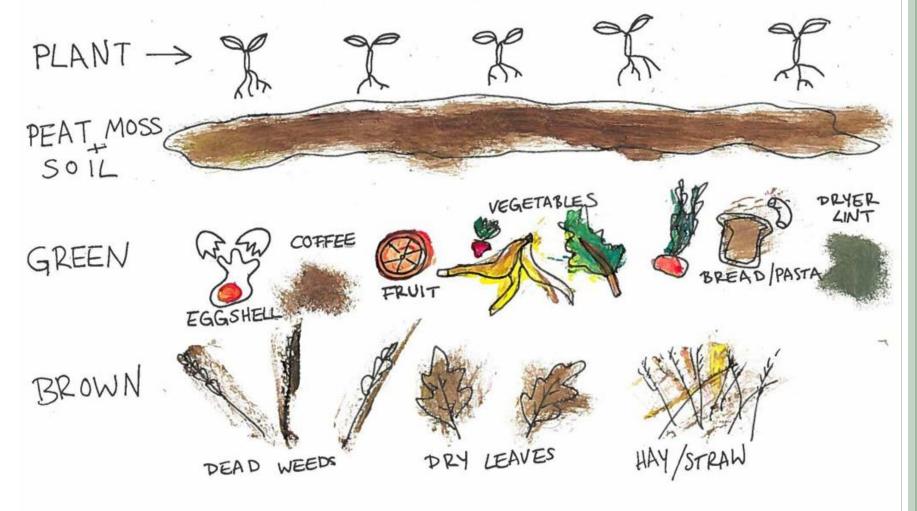








LASAGNA BEDS





WHERE DO WE GO FROM HERE?

What are our challenges? How can we expand?

WHAT ARE OUR CHALLENGES?

- We are run solely through the intern program and student volunteers
- Location rural campus
- Student involvement
- Diversity of student interests on campus
- Student understanding of composting on campus
- Our current compost process is limiting

WHAT ARE OUR NEXT STEPS?

- Move composting into the Great Room
- Move composting into other student occupied spaces
- Create a more institutionalized composting program
- Increase student/community education