



STAR ROUTE FARMS—AN INNOVATIVE LEARNING EXPERIENCE

Star Route Farms (SRF), acquired by the University of San Francisco in 2017, is a self-sustaining organic farm that comprises 40 acres of organically farmed land and 60 acres of mixed-woodland habitat, including riparian forestland and a year-round stream, Pine Gulch Creek.

The farm, land, creek, and associated outbuildings provide USF faculty, staff, and students an incredible opportunity to immerse in a natural environment and participate in innovative learning experiences through courses, research, retreats, and workshops.

Star Route Farms is located on the unceded ancestral lands of the Coast Miwok people of present-day Bolinas. We honor the land with gratitude along with all of its ancestors, past, present, and emerging.





LETTER FROM APRIL RANDLE

Star Route Farms continues to be a vibrant center of learning and inspiration for University of San Francisco students, faculty, and staff. Over the past two years, the farm has experienced significant growth in academic programing, increasing diversity in the courses and groups that take advantage of this unique natural laboratory. Since fall 2022, approximately 750 visitors have come to Star Route Farms, representing a wide range of departments and programs. Farm users over the last two academic years represent more than a 50 percent increase over the 2021–2022 academic year.

The nearly one hundred acres of natural habitat, agricultural lands, and freshwater streams and ponds have become integral to environmental science, biology, and engineering courses, including Introduction to Environmental Science, Pollination Biology, Plant Biology, Hydrology, Engineering II, Project and Design, and Stream and Riparian Ecology. These courses offer students meaningful opportunities to apply their knowledge of biodiversity, carbon sequestration, stream morphometrics, and environmental monitoring in a real-world setting.



Beyond its role in academic instruction, Star Route Farms has hosted a wide array of university centers, departments, student groups, and external organizations for retreats, meetings, and day-long explorations. These gatherings encourage reflection on topics such as landuse history, community and belonging, climate change and sustainability, organic agriculture and food systems, culinary practices, diet and health, and much more. These experiences foster deeper connections among our students and faculty, and provide the USF community an opportunity to connect with the natural beauty that defines Star Route Farms and the San Francisco Bay Area.

At Star Route Farms, we are expanding the boundaries of education. We invite you to join us in celebrating this remarkable space with a visit soon!

April Randle Faculty Director, Star Route Farms



50% INCREASE IN FARM USERS





FACULTY AND STUDENT IMPACT

From culinary techniques to the engineering of soil-moisture sensors, the farm provides creative opportunities to learn and grow. We have been delighted and amazed at the innovative curriculum that faculty have designed to utilize Star Route Farms. This includes the involvement of undergraduate students in research and design, and in efforts to not only bring students to the farm, but to

bring the farm to the students. For example, Star Route Farms and the USF Food Pantry, with support from the Star Route Farms Faculty Award (SRFFA), bring fresh produce to campus for distribution to our USF community. SRF worked with USF Admissions to set up a pumpkin patch on campus for our fall student recruitment.





FACULTY GRANTS

2022-2023

- David Silver, Fighting Student Food Insecurity With Fresh Produce in the USF Food Pantry
- Dana Zartner, Corporate Social Responsibility and Food Sustainability

2023-2024

- Genna Smith and Lou Sassoubre, Measuring **Environmental Conditions on Star Route Farms** Using Student-Designed and Student-Made Sensor Systems
- Jean-Marc Fullsack, the Importance of Organic Food, Healthy Cooking, Well-Being, and the Environment
- David Silver, Star Route Farms and the USF **Food Pantry**
- Amalia Kokkinaki, Osasere Evbuomwan, Amrita Bhattacharya, PFAS Compounds Occurrence and Partitioning in Agricultural Soils and **Adjacent Water Systems**
- Jean-Marc Fullsack, the Importance of Organic Food and How to Incorporate It Our Cuisine for Events
- Rachel Beth Egenhoefer, Regeneration: Self, Community, Land, and Planet Design
- David Holler, Rachel Beth Egenhoefer, David Silver, Serving Food and Building Community at the USF Food Pantry

