

University of Illinois

The **Sustainable Student Farm (SSF)** was founded in 2009 to serve the University and broader community. The SSF operates year-round on 5 acres of seasonal field production and 9,000 square feet of year-round high tunnel production. The farm grows an average of 30,000 pounds of high quality, locally grown fruits and vegetables for the campus community every year. Twenty percent of this produce is sold through on-campus farm stands and the remaining 80% is sold to University of Illinois Dining Services.

The farm is a hands-on learning environment for low-input, environmental and economically sustainable food production. In addition to horticultural skills, student workers develop applied skills in design, engineering and marketing. The farm hosts a wide array of projects related to low-input food production and environmental sustainability.

Current projects include:

- Production of large quantities of shelf-stable products - like tomato sauce - for year-round use in the residence halls in partnership with Dining Services and the [Pilot Plant](#) (Dept. of Food Science & Human Nutrition).
- Hosting research into biodegradable mulch and mechanical weed blasting.
- Providing farm by-products and native grasses to [Fresh Press](#) for paper production and research.

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The **University of Illinois Plant Clinic** on the Urbana campus offers plant and insect identification, diagnosis of disease, insect, weed and chemical injury (chemical injury on field crops only), nematode assays, and help with nutrient related problems, as well as recommendations involving these diagnoses.

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