Did you know that A&M has a sustainable farm right on campus? The Howdy Farm, located on west campus behind the Horticulture & Forest Sciences building, was created in 2009. Since it was first created, Howdy Farm has been run by the Sustainable Agriculture Student Association (SASA) and other student volunteers. They grow a variety of produce, flowers, and herbs which they then sell at the local farmer’s markets, during their annual plant sales, and occasionally from the farm site directly.

Get Your Hands Dirty!
Want to become involved with the Howdy Farm? Join the SASA, become an intern, or simply volunteer! There is an opportunity for everyone to be involved with this amazing farm and promoting sustainability as an Aggie tradition!

Due to the high demand for volunteer opportunities, the Howdy Farm is no longer hosting open volunteer hours. Please check volunteer spot availability, dates, and times at the website below.
http://tamuhowdyfarm.weebly.com/volunteer.html

Currently, they are accepting applications for fall 2018 interns. They will be accepting between 5-6 applicants. Requirements and details on the positions can be found at the website below.
http://tamuhowdyfarm.weebly.com/intern.html

Howdy Farm appreciates the generosity and support of the community. Monetary donations to the farm are welcome, but you can also check out their wish list for items that you can donate to help the farm run. The full donation wish list can be found at the website below.
http://tamuhowdyfarm.weebly.com/donate.html

Sustainability at Howdy Farm
- 2 rainwater collection tanks
  o Each holds 1,000 gallons of rainwater
  o Water used for seedlings
- Compost and recycling bins
- Events use ceramic plates and metal utensils to reduce plastic waste
- Sink and water dispenser
  o Water used to wash vegetables was diverted to garden beds
- Used leaves collected during Big Event to mulch garden beds

More information regarding Howdy Farm can be found on their website in their annual reports.

Get in Contact with Howdy Farm
Twitter: @howdyfarm
Facebook: TAMU Howdy! Farm
Email: thehowdyfarm@gmail.com
Website: http://tamuhowdyfarm.weebly.com/

Buy Local, Eat Local
Want to be more sustainable with your food purchases? Check out where to buy Howdy Farm’s produce below! Be sure to browse the other local vendors at the market as well. By buying local, you’re promoting economic sustainability in the BCS area.
- Brazos Valley Farmers Market
  o Tuesdays from 4 pm – 7 pm
  o 500 N. Main St. in Downtown Bryan
- “The Local” Farmers Market at Lake Walk
  o Saturdays from 8 am – 12 pm
  o 4250 S. Traditions Drive in Bryan

Get in Contact with Res Life Sustainability
Email: sustainability@housing.tamu.edu
Instagram: Texas A&M Residence Life
Facebook: Aggies Going Green
Twitter: @TAMURREsLife

Want do get our newsletter emailed directly to you? Email sustainability@housing.tamu.edu to learn more!