Homefield Farm

at Kentland Farm

2025 Annual Report

Acknowledgements

Ben Tracy, Interim Director SPES
Brian Grove, Director of Dining Services
Brandon Hendricks, Senior Associate Director Dining Services
Tom Kuhar, Professor, Entomology
Barbara Leshyn, Advanced Instructor, SPES
Steve Rideout, Associate Director of Extension Professor
Ashley Jernigan, Assistant Professor, SPES
James Wilson, Extension Apiculturist, Entomology
Anthony Purcell, Assistant Director, Southgate Dining Services
Brooks Saville, Agricultural Manager, SPES
David Lucas, Homefield Farm Manager
Courtney Walder, Homefield Assistant Farm Manager
Kentland Farm Crew, SPES
Homefield Farm Summer Crew, Dining Services
Sustainable Dining Student Interns, Dining Services
Photographs courtesy of Darren Van Dyke, and farm staff.

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Table of Contents

Table of Contents

Executive Summary

A Year in Review

Homefield Farm is a twelve-acre USDA Organic, and GAP certified farm located at Kentland Farm, eight miles from Virginia Tech's main campus. It is a site for experiential learning, sustainable agriculture, and produce production. The farm is collaboratively operated by Dining Services, The College of Agriculture and Life Sciences, and the School of Plant and Environmental Sciences.

Our Farm Manager, David Lucas joined the Homefield team in October of 2024. With our manager and assistant manager positions filled, we were able to enter the 2025 production season fully staffed.

In 2025, Homefield produced **14,817.3** pounds of organic produce, valued at **$32,402.52.** Researchers harvested **3739.5** pounds of conventional produce, provided to Dining Services, valued at **$4,399.19**. Campus Kitchen was able to glean **1085.3** pounds of produce, valued at **$1,011.77**, for our community partners and The Market. We also began working with the Engagement Center for Creative Aging this semester. We were able to donate **500.0** pounds of produce, valued at **$2,276.00** to this group. In addition, we made a one-time donation to the Child Development Center of **200.0** pounds of produce. We hope to continue to support our community through our donations in 2026.

Homefield Farm has hosted ten class courses this year, focused on hands-on learning. The farm also held five farm stands on campus this fall. Farm stands are intended to promote the farm through campus engagement, while offering students fresh campus-grown produce.

As we move into 2026, our team remains committed to fostering meaningful connections with students and community partners while advancing our mission of education, research, and sustainable agriculture.

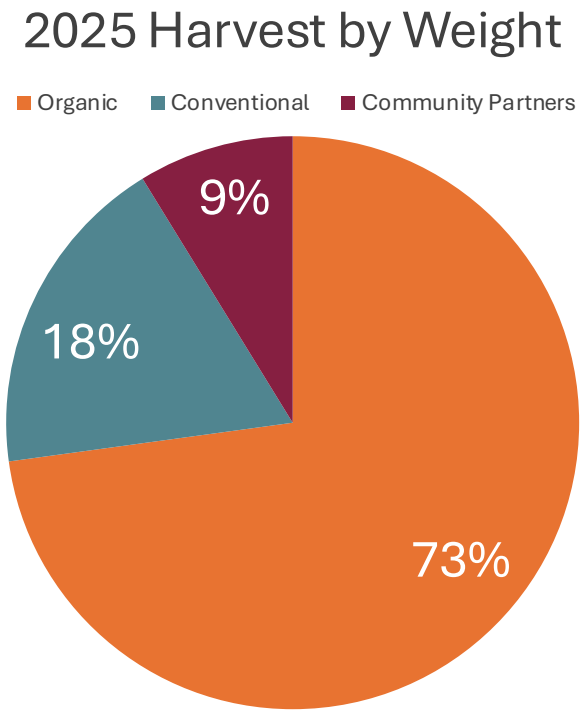
Crop Production and Value

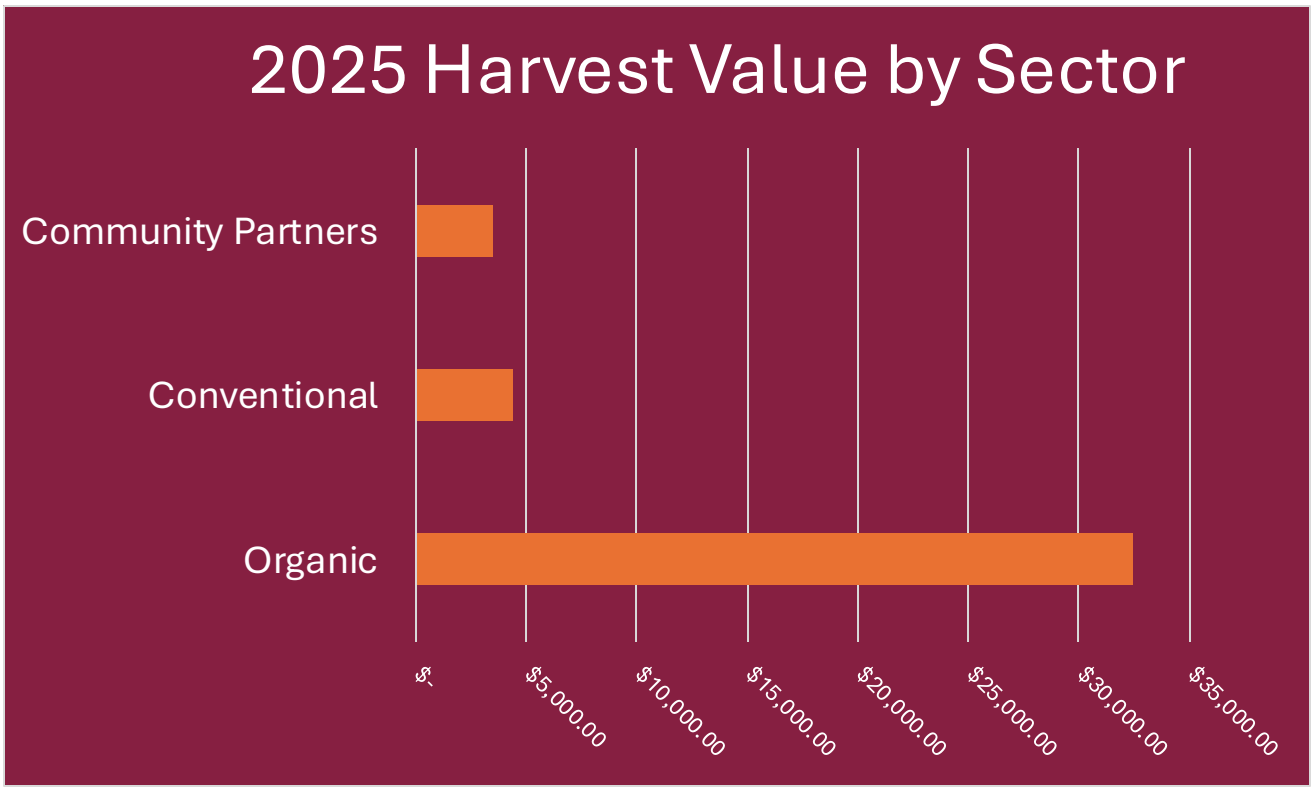
Overview

Total Harvest: 20,342.1 Lbs.
Total Market Value: $40,289.48

Roughly **47** different varieties of vegetables, flowers, herbs, and fruits were grown this season at Homefield. **20,342.1 lbs.** of produce was harvested and delivered to campus Dining Centers, diverted to Campus Kitchen, donated to ECCA, or sold at our Homefield Farm Stands. Our organic produce comprised the greatest portion of production by weight and value.

Pages 7 and 8 outline the contributions of each produce sector.





Crop Production and Value

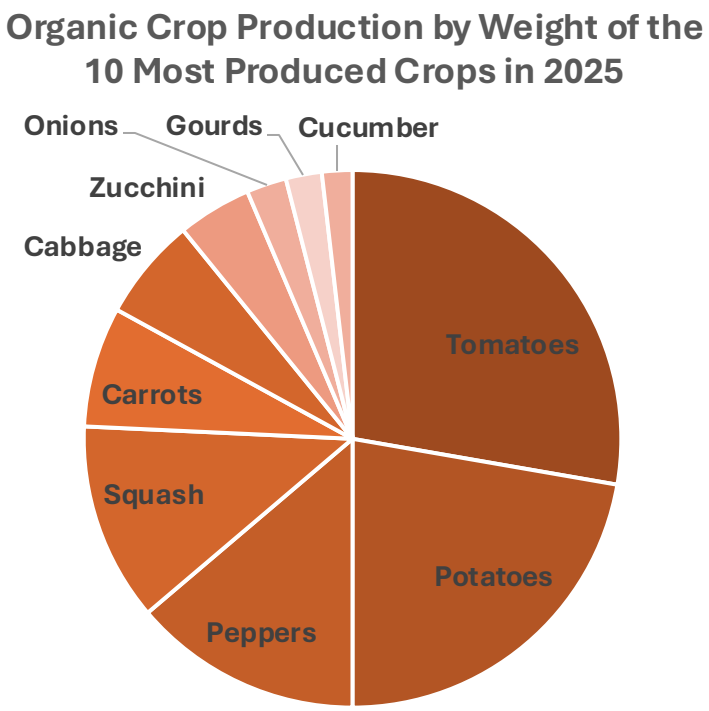
Organic

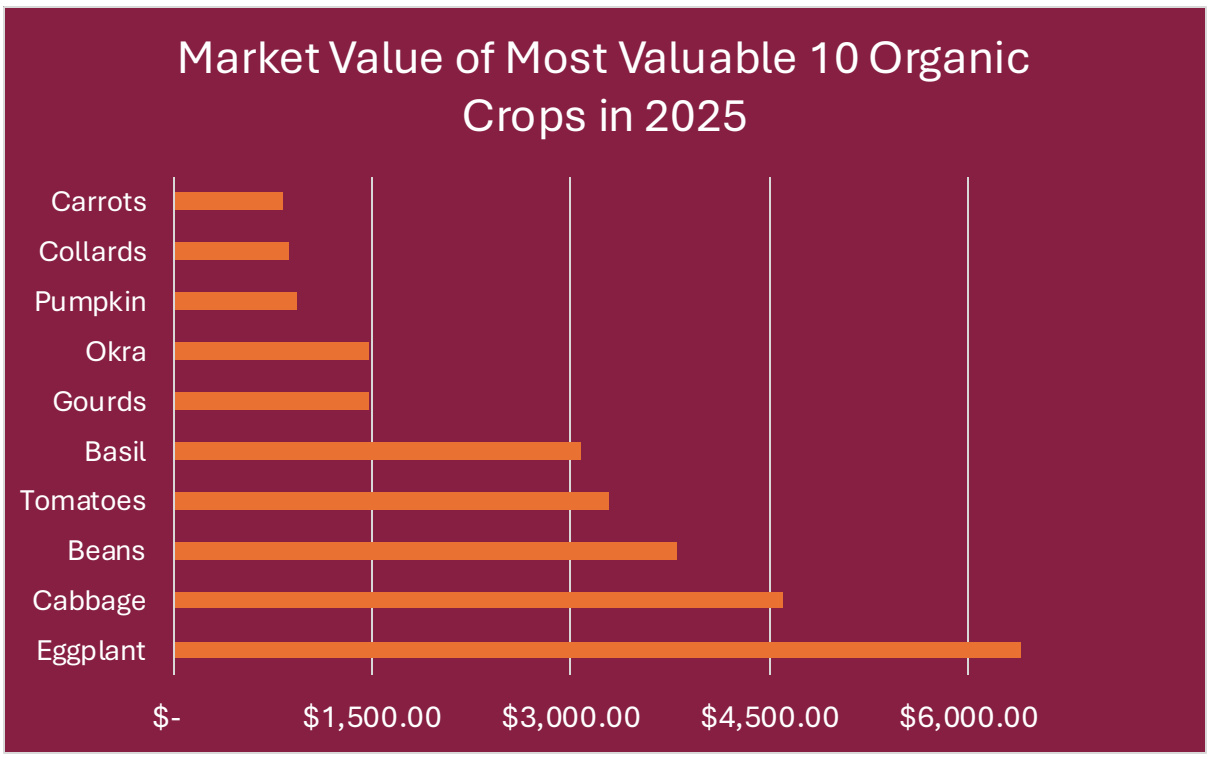
Organic Produce

Total Harvest: 14,817.3 lbs.

Market Value: $32,402.52

Roughly **30** different varieties of organic vegetables, herbs, and fruits were grown this season. **14,528.67 lbs.** of organic produce was harvested and delivered to campus dining centers. While **288.63 lbs**. were sold at the on-campus farm stands. **Tomatoes, potatoes,** and **peppers** comprised the greatest portion of production by weight.





Crop Production and Value

Conventional and Community Partners

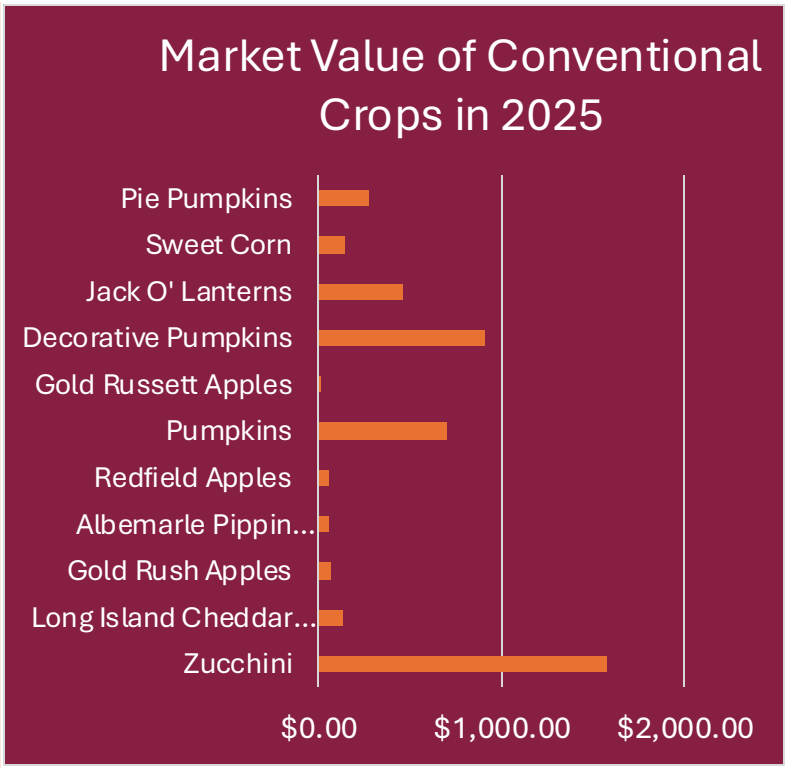
Conventional Produce

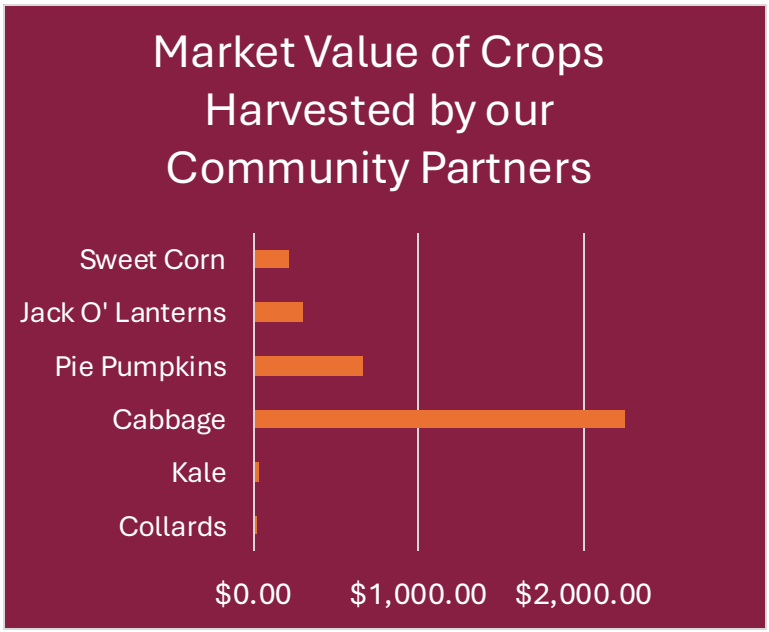
Total Harvest: 3739.5 lbs.

Market Value: $4,399.19

Roughly **11** different varieties of conventional vegetables and fruits were grown this season. About **2833.5 lbs.** of conventional produce were harvested and delivered to dining centers and farm stands in 2025.

In addition, we harvested **906 lbs.** of conventional decorative pumpkins. Pumpkins were distributed at Dining events, campus Dining Centers and our community partners..





Community Partners

Total Harvest: 1785 lbs.

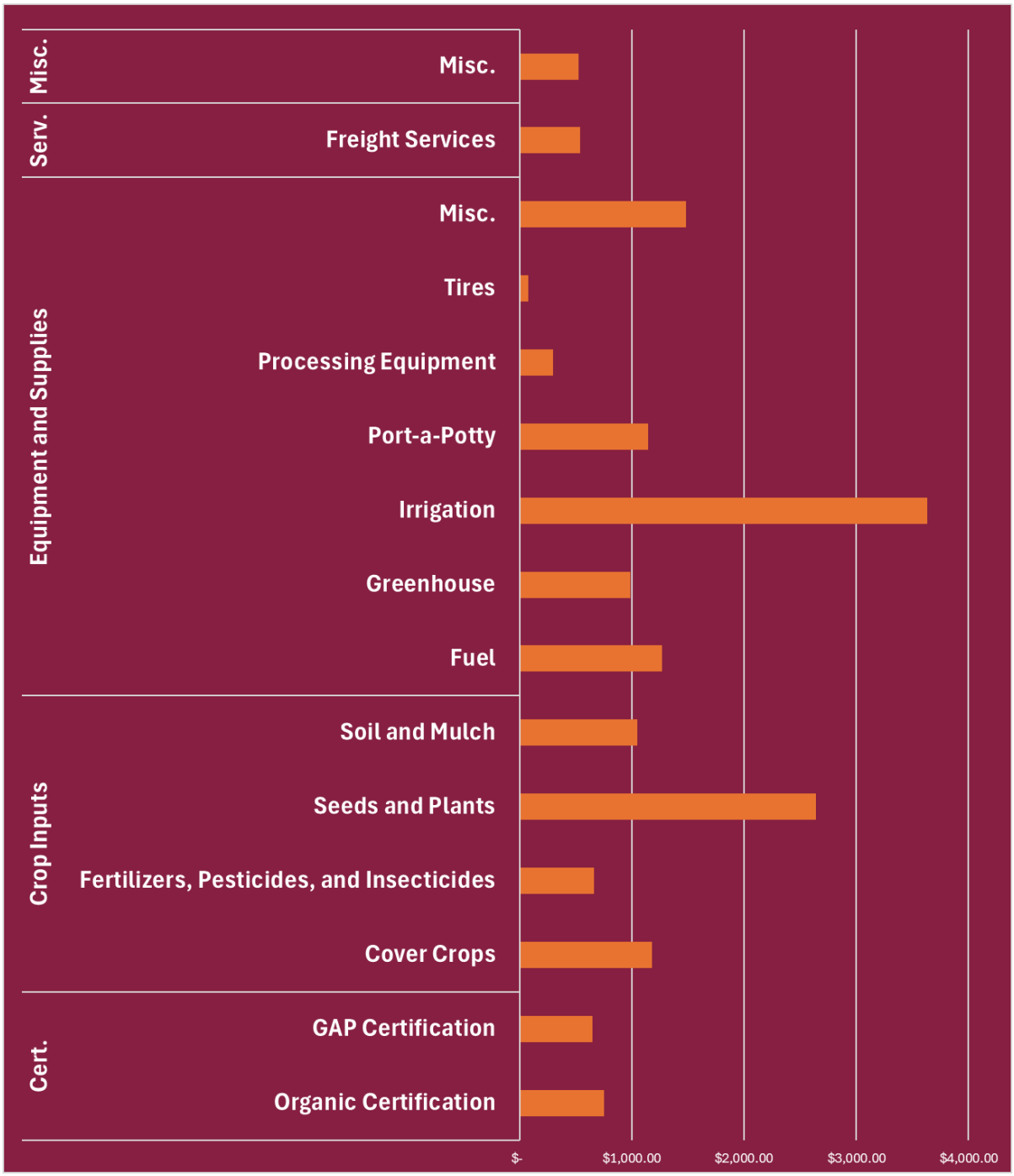
Market Value: $3,487.77

Roughly **6** different varieties of vegetables and fruits were donated to Campus Kitchen, The Market and ECCA. This produce would have otherwise been placed in the compost.

Operating Expenses

Overview of Operating Expenses

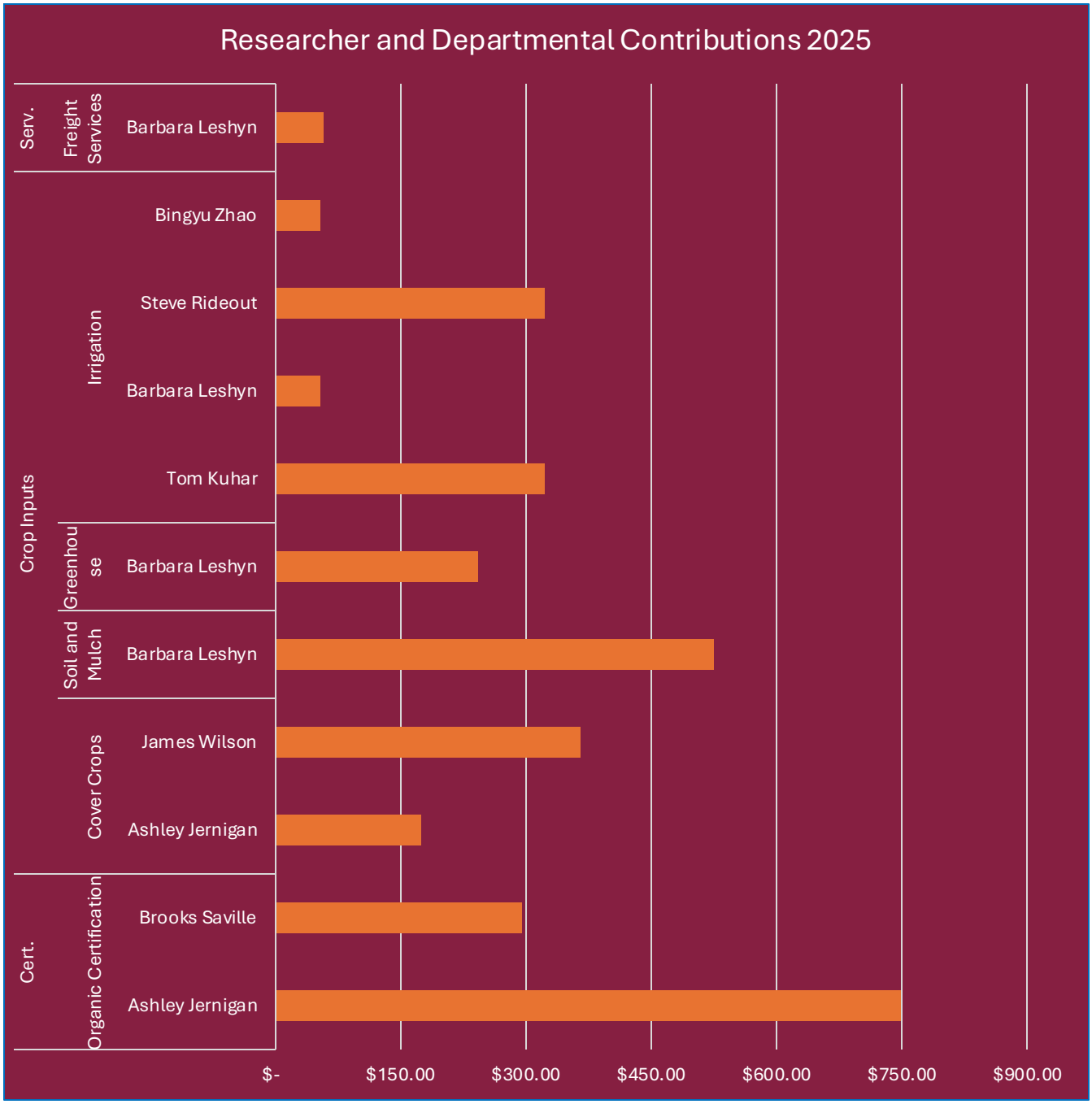
2025 Operating expenses for Homefield Farm, from Dining Services, totaled **$16,888.23** excluding labor. With labor, total operating costs were **$68,232.93.** A more detailed expense report can be found in the Appendix.



Operating Expenses

Research and Departmental Contributions

In addition to Dining operating expenses, the research groups and academic departments contributed **$3,166.74.** The cost of the Organic Certification in 2025 was divided between one SPES researcher, Dining Services and the SPES Kentland Farm Fund.



Student Engagement

Classes at the farm

Homefield Farm is host to several classes each semester. This past year we offered class tours and hands-on opportunities to ten classes.

Students in these courses were offered a walking tour of the farm. After completion, each class had a unique hands-on activity to complete. Activities ranged from weeding, to plastic removal, to planting.

Classes:

- Sustainable Food Systems ALS 2204
- Pest Management AT 0434
- Plant Pathology PPWS 4104
- Honors Service Learning UH 3204
- Food Justice Design UH 4504
- Food for Optimal Health HNFE 5354
- Floral Design HORT 2164
- Sustainable Agriculture HORT 2834
- Ecological Agriculture ALS 3404
- Agricultural Technology

Fall Harvest Crew

During the heavy fall season, from August to November, a student harvest crew is hired to work at Homefield Farm. These students are responsible for harvesting, processing produce and assisting with grounds upkeep. This is an opportunity that is shared with CALS students and student dining employees.

Student Engagement

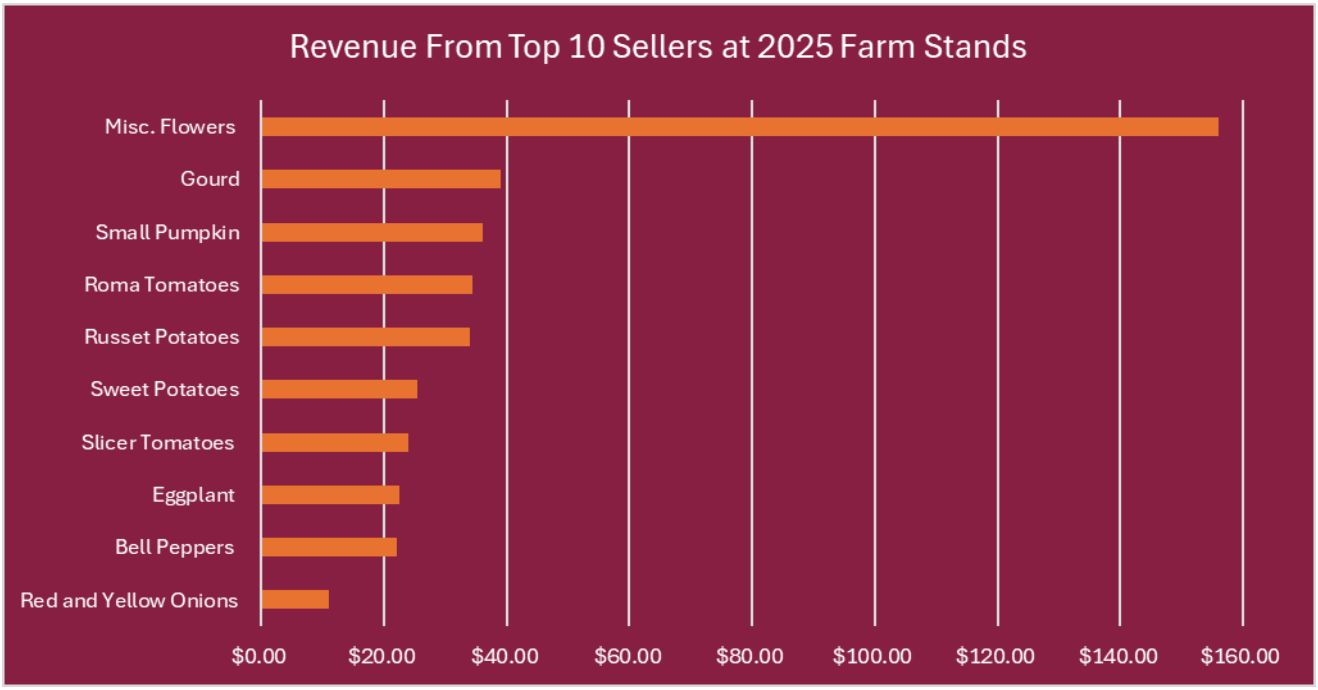
Farm Stands

On-campus farm stands take place throughout the fall semester, during our harvest season. These stands provide everyone in the Virginia Tech community with the opportunity to enjoy Homefield produce in their own homes. This fall season we held farm stands at both the Turner and Dietrick plazas. Times and dates vary to accommodate busy schedules. Patrons can use their Hokie Passport or credit cards for produce purchases. The Assistant Director of Sustainability, Assistant Farm Manager, and Student Sustainability Interns operate farm stands.

Total Sales

Value: $521.50

Weight: 271 lbs.



Student Engagement

Farm Stand Engagement

2021

Total Farm Stand Revenue: $551.30

Units Sold: 265

Total number of transactions: 100

Varieties Available: 20

2024

Total Farm Stand Revenue: $743.80

Units Sold: 665

Total number of transactions: 169

Varieties Available: 20

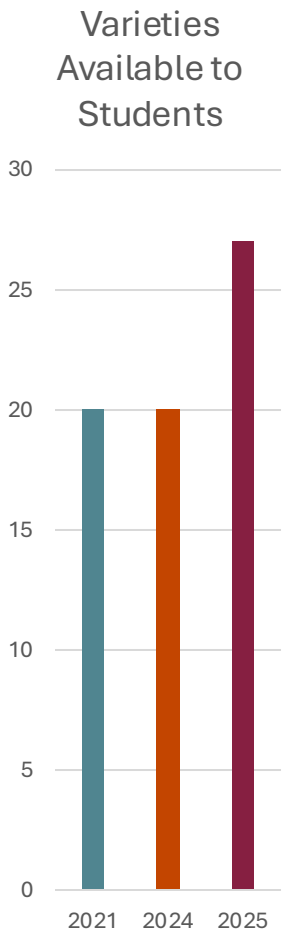
2025

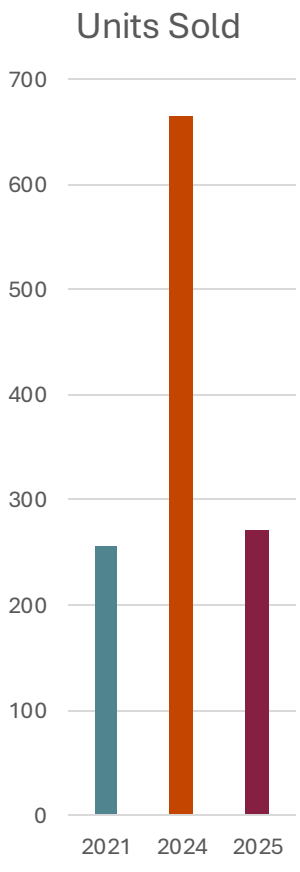
Total Farm Stand Revenue: $521.50

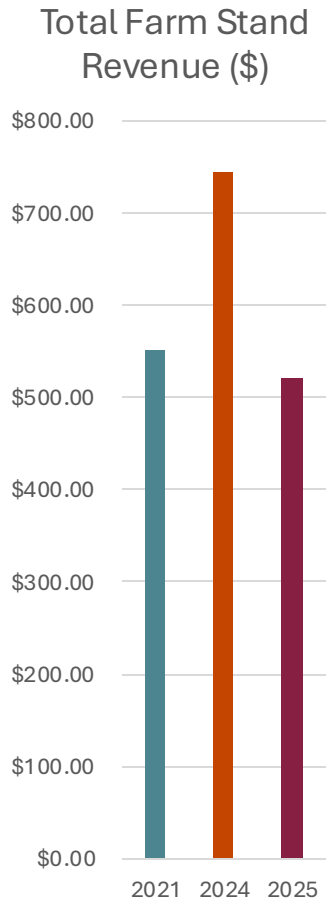
Units Sold: 271

Total number of transactions: 127

Varieties Available: 27







Staff Engagement

Dining Employees

During the summer, Dining Services sends an average of 6-8 employees daily to the farm to assist with general farm duties. The Summer Crew assists farm management with daily activities: weeding, planting, mulching, harvesting, processing, grounds maintenance, pruning, etc. Dining staff assists at the farm from mid-May to early-August.

Farm positions offer dining staff a unique opportunity to step outside of the dining centers during the summer months. These positions are highly sought after and usually result in a waiting list.

Community Engagement

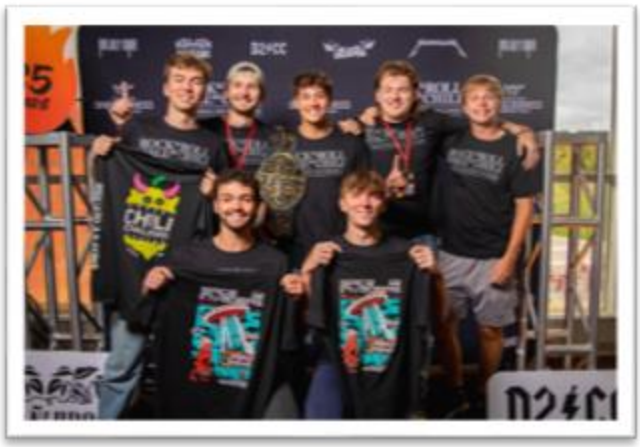
Tours and Events

Kentland Field Day
September 2025

Scheduled in the fall, this event features wagon tours of Kentland and Homefield farms, engaging demonstrations on livestock and horticulture, and insightful presentations on the latest research and practices.

Fall Harvest Festival
October 2025

This event celebrates the food system from every stage - from farm, to table, to the waste bin. It is hosted by Sustainable Dining and Homefield Farm. We educate students on our farm practices and offer free produce and pumpkin painting. To read more, see page 17.



Chili Challenge
October 2025

This event is hosted by D2 and raises awareness for National Fire Prevention Week. Peppers are supplied by Homefield Farm. The Chili Challenge is held each year in October and is open to all. This year was the event's 35th year!

Community Engagement

Tours and Events

Radford University Sustainability Students March 2025

This tour was an opportunity for Radford Sustainability students to tour Homefield and Kentland Farm to gain insight into sustainability initiatives they could implement at Radford University.

Shadow Day – NRV High Schools February 2025

This event is organized through CALS. It offers an opportunity for high school students across the New River Valley to shadow a job at Virginia Tech that is of particular interest to their future career goals. Homefield Farm had a student from Floyd shadow a day in the greenhouse; starting seeds for the upcoming planting season!

Community Engagement

Tours and Events

Sustainable Dining Fall Harvest Festival

The Fall Harvest Festival is an on-campus event that serves as a platform for students to network with various agriculture related operations and sustainable departments, while enjoying fun activities such as pumpkin painting, music, field games, ice cream and an opportunity to try custom chef recipes using ingredients grown at Homefield Farm.

This is a great way for students to experience every stage of the food system here at Virginia Tech – from farm, to table, to waste bin!

At this event, Homefield Farm and our staff at Kentland Farm ran many activities and programs. Homefield Farm offered educational materials on our farm and Sustainable Dining. In addition, we offered free stickers and produce including peppers, eggplants, gourds, and pumpkins. Our staff used apples from Virgina Tech's research orchard, representing Biological Sciences, to prepare freshly pressed ciders and apple slices. Homefield also offered free pumpkin painting for students, a fan favorite of this event.

This event is hosted each October; this year was our 3rd Annual Sustainable Dining Fall Harvest Festival. We saw over 450 visitors at this event this year and partnered with over 25 community, academic and student groups.

Community Engagement

Food Diversion – Campus Kitchen

Over 1 million Virginians struggle with food insecurity. Campus Kitchen at Virginia Tech is a partnership between Virginia Tech Dining Services and VT Engage. In 2024, Homefield Farm began diverting excess produce, that otherwise would be composted, to Campus Kitchen.

We worked with volunteers and employees to harvest and divert produce again this year. In 2025, we gleaned **over 1085 lbs**. of produce that would have gone to waste. This produce was available to graduate and undergraduate students, who require food assistance, at The Market of Virginia Tech, as well as community members through Campus Kitchen. We plan to continue this program in 2026 to reduce our waste and help diminish food insecurity in our community.

Community Engagement

Food Diversion – ECCA and Child Development

The Engagement Center for Creative Aging (ECCA) is home to the Virginia Tech Adult Day Services, Engaging Aging and Caregiver Wellness programs. Located on the Blacksburg campus of Virginia Tech, ECCA is a departmental center for Human Development and Family Science in the College of Liberal Arts and Human Science. Their programs and services are built upon the university's commitment to learning, discovery and engagement both locally and globally.

We worked with volunteers and employees to harvest and divert produce to this program. In 2025, we salvaged **500 lbs**. of produce that would have gone to waste. Produce was sent to ECCA from Homefield Farm. We hope to continue this program in 2026.

In addition to our program with ECCA, we had a one-time donation of pie pumpkins to Virgina Tech's Child Development Center for Learning and Research. We donated **200 lbs.** of organic produce to the center in 2025!

Sustainability & Homefield Farm

At Homefield Farm, we utilize sustainable agricultural techniques to produce healthy food while maintaining the integrity of our land. Homefield farm is the only university-owned farm in Virginia to hold USDA Organic and GAP certifications. To maintain our certifications, we use all organic seeds, inputs, techniques and stringent record-keeping practices. We also follow specific protocols for washing and transporting our produce.

In addition to our organic certification, we are proud to hold a Good Agricultural Practices (GAP) certification. GAP is a voluntary audit program administered by the USDA that verifies farms are following rigorous standards to ensure food safety and quality. This certification focuses on proper handling, storage, and production practices to minimize risks of contamination and ensure that the produce we provide to our community is safe, fresh, and responsibly grown.

As part of our management plan, we utilize cover cropping to manage our soil health and naturally deter weeds and pests. The flowers we plant, such as our marigolds and zinnias, are multipurpose - serving as a deterrent for pests, attracting pollinators, and drawing crowds at our farmstands. Other parts of our management plan include sourcing water from Tom's Creek, utilizing rotational production, and using companion planting methods. These efforts aim to reduce our environmental impact and grow quality organic produce.

Sustainability & Homefield Farm

Awards and Recognition

2025 NACUFS Sustainability Gold Award for Sustainable Procurement

In 2025, Virginia Tech Dining Services received the Gold Award for Sustainable Procurement from the National Association of College & University Food Services (NACUFS). This recognition honors dining operations with exemplary programs that prioritize local sourcing, animal welfare, sustainable seafood, carbon footprint reduction, and social equity.

Dining Service's submission highlighted the impact and initiatives of Homefield Farm, showcasing our commitment to sustainability across campus food systems. Being selected from among universities across North America reflects the strength of our values-driven approach to dining.

Virginia Tech News Feature

On August 11, 2025, Virginia Tech News published an article titled "Dining Services continues to grow its sustainability efforts." The piece spotlighted our sustainability initiatives within Sustainable Dining and emphasized the partnership with Homefield Farm, along with our NACUFS Gold Award for Sustainable Procurement.

On-Farm Research

Overview

Alongside the conventional research that occurs annually at Homefield Farm, we welcomed a few research projects in our organic plots this year. Organic research was conducted by Dr. Ashley Jernigan and Graduate Research Assistant, Haylie Brown. Both researchers focus primarily on organic and sustainable production.

Conventional production is still heavily research based at the farm. Dr. Tom Kuhar, Dr. Steve Rideout and Dr. Bingyu Zhao are three of our main researchers; they primarily study pests and diseases.

On-Farm Research

Organic Research

This year, both Dr. Ashley Jernigan, Assistant Professor in SPES, and Haylie Brown, Graduate Research Assistant, began their organic research at Homefield. They work in the Sustainable & Organic Vegetable Crops Production Lab within SPES. Dr. Jernigan's experiment is a long-term research project, while Haylie's research is slated for one year. Haylie hopes to expand her reach at Homefield in the future. Both researchers are focused on organics and structure their research to meet our organic guidelines and standards.

Dr. Ashley Jernigan, Assistant Professor (SPES)

Her research is a long-term experiment focused on studying how crop rotation diversity and fertility management strategies alters the soil ecosystems, and ultimately the primary drivers of crop performance.

Pumpkins, brassicas, sweet corn, and snap beans are the vegetable crops being used in her research. She is also utilizing various types of cover crops between her vegetable crops for nutrient replenishment. All of the plots utilize cover crops for enhancing soil fertility; however, only some plots receive additional fertilizers before the cash crops are planted.

Haylie Brown, Graduate Research Assistant (SPES)

The purpose of her research is to investigate how integrating companion plantings can enhance cash crop production by fulfilling multiple roles. These roles target insect behavior by aiding as pest repellants and beneficial insect attractants. Additionally, by reducing pest pressure, this study investigates how the plant may reallocate energy away from costly defense mechanisms toward more productive physiological processes such as growth, reproduction, and fruit development.

The following crops and companion plants were used for this research:

- Cabbage --> companion planting: mustard
- Corn --> companion plantings: mammoth sunflowers and sorghum
- Pumpkins --> companion plantings: marigold and blue hubbard

Haylie’s research, preliminary conducted for her graduate-level project, did not include pest or disease control, allowing natural interactions to occur.

On-Farm Research

Conventional Research

This year, the plant pathology group continued their research trials at Homefield Farm. These trials included studying the effectiveness of fungicides on certain pathogens, plants' general resistance to pathogens, and other plants' resistance to pathogens as a result of seed treatments.

Crops used for these studies were:

- Broccoli
  - Alternaria leafspot and head rot of broccoli
  - 1 trial was conducted looking at cultivar resistance and conventional and organic fungicide control of the pathogen (Carlos Saint-Preux, PhD Student Research).

- Pumpkins
  - 7 trials studying cultivar resistance to disease and performance (Funded by VDACS).

- Edamame
  - 1 trial examining different seed treatments for resistance to pathogens (Syngenta funded).

- In addition to these trials, Homefield was used to teach two labs for AT0434 (Pest Management), and samples were used for PPWS4104 (Plant Pathology).

Image by Steven White

On-Farm Research

Conventional Research

The Entomology Department continued their pests on crops research at Homefield this season; trying to find ways to minimize pests through seed treatments, novel insecticides, and biopesticides. Many graduate students have the opportunity to conduct their research at Homefield each year.

Below are examples of some of the research conducted by the Entomology Department:

- Understanding cucumber beetle response to semiochemicals to develop a trap-out pest management strategy – (Research by PhD student, Demian Nunez)
- Assessing the effects of seed treatments on wheat on soil arthropods – (Research by PhD student, Hannah Swarm)
- Evaluating the efficacy of a novel Group 30 insecticide on insect pests – (Research by PhD student, Will Long)
- Evaluating IPM strategies for sweet corn – (Research by MS student, Brian Currin)
- Evaluating the insect pest complex attacking fava beans in Virginia – (Research by MS student, Joe Leo)
- Evaluating the efficacy of novel insecticides including biopesticides for control of lepidopteran pests on broccoli, cucumber beetles on melons, seedcorn maggots on cucumbers, cucumber beetles on cucumbers, and aphids on squash.

Improvements

Completed Projects

Each year, we have several ongoing projects at the farm. These projects run in combination with our production. To continue to improve upon Homefield Farm, Dining Services, The School of Plant and Environmental Science and our Homefield collaborators, work together to fund and complete farm improvement goals.

Completed improvements this season:

- **Constructed drying racks for potatoes and onions**
  - These drying racks created more space for us to dry potatoes and onions, as well as increased airflow during the drying process, leading to less loss due to rot.

- **Placed plot signs to indicate working areas**
  - The plot signs help employees to better locate individual plots through clear signage.

- **Installed a concrete walled bay for mulch**
  - This bay has allowed the farm to store a large amount of mulch on-site, rather than receiving multiple loads of mulch throughout the year. This has saved the farm transportation costs.

Concrete walled bay for mulch

Drying racks for produce

Improvements

Completed Projects

- **Built planter boxes inside of the High Tunnel in Plot 1 to aid in organization of plants**
  - The planter box allows the farm to better organize the plants and keep varieties separate.

- **Added metal protective covers to our irrigation risers**
  - Previously, uncovered irrigation risers would become damaged from vehicles or equipment; the improved metal covers prevent the risers from being damaged when they are not in use.

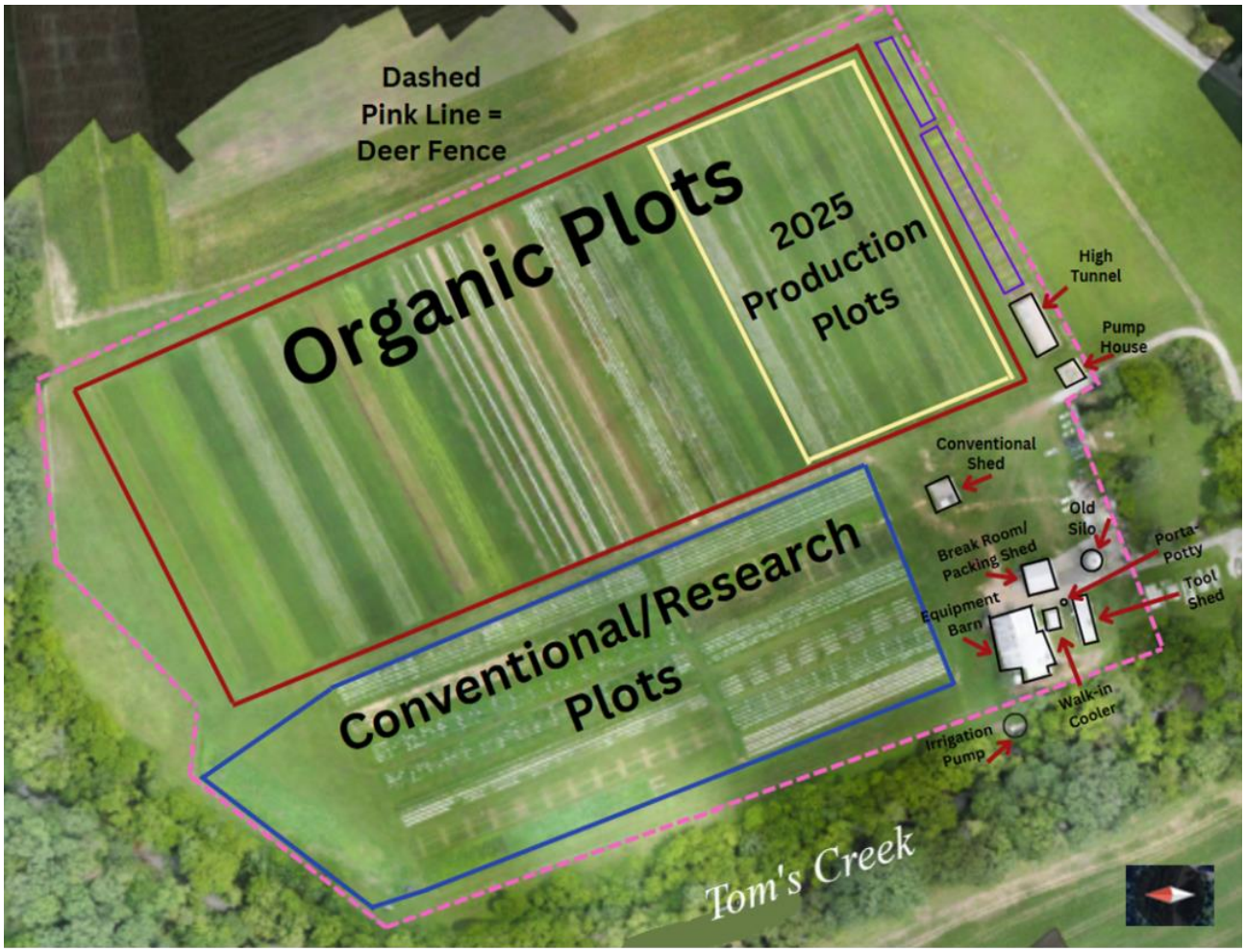
- **Dr. Wilson established honeybees in the Spring of 2025 - an area was fenced off and established in the southeast corner of the farm for the bees**
  - The bees have been a welcome addition to the farm as they have aided pollination throughout the fields. The electric fence that was installed prevents unwanted critters from disturbing the hives.

Planter boxes in high tunnel

Metal covers on irrigation risers

Appendix

Farm Map



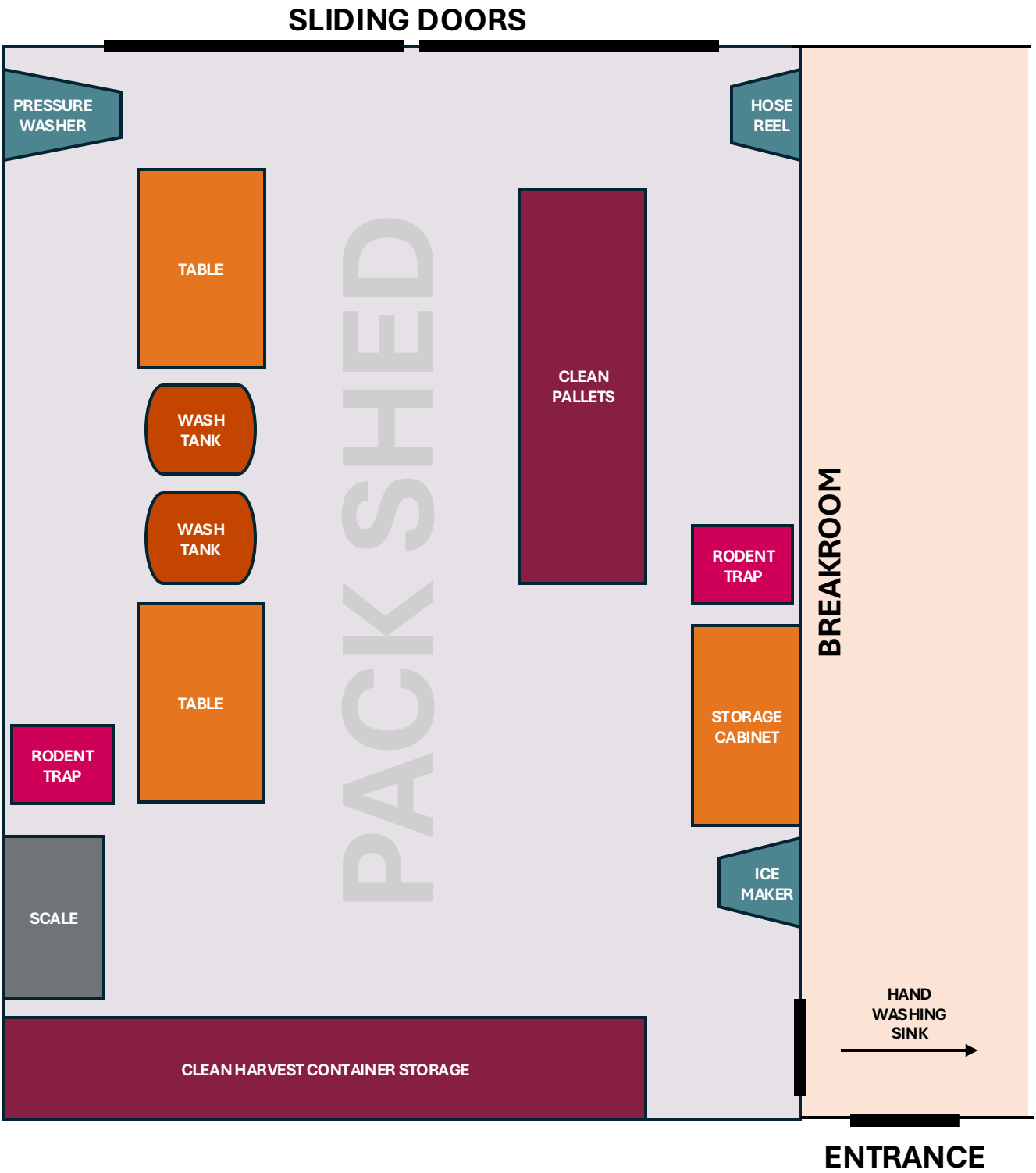
Appendix

Field Layout – Production

Homefield Farm Field Layout 2025 by Plots	
Plots	Crops and Variety
30	Asparagus
29	Buckwheat
28	Summermax
27, 26, & 25	Research
24 & 23	Summermax
22	Blueberries
21	Summermax, Ryegrass
20	Research
19, 18, 17, 16, 15, 14, 13, 12 & 11	Renovator, Plowdown
10	Sunhemp Mix
9	Corn, Beans, Gourd, Sunhemp Mix
8	Yellow Squash, Zucchini, Carrots, Cucumber
7	Yellow Squash, Gourd, Eggplant, Okra, Zinnias, Marigolds, Tomato, Basil
6	Watermelon, Sunflowers, Poblano Pepper, Thai Pepper, Habanero Pepper, Jalapenos, Bell Pepper
5	Yellow Onion, Red Onion, Carrot
4	Sunflowers, Potato
3	Potato
2	Kale, Broccoli, Cabbage, Collards, Zinnias, Marigolds, Sweet Potato
1 (High Tunnel)	Cabbage, Kale, Basil, Corn, Collards

Appendix

2025 Pack Shed Layout



Appendix

2025 Total Operating Costs Excluding Labor

Category	Subcategory	Contributor	Value in Dollars	Subcategory Total	Category Total
Cert.	Organic Certification	Dining Services	$750.00	$1,795.00	$2,447.00
		Brooks Saville	$295.00		
		Ashley Jernigan	$750.00		
	GAP Certification	Dining Services	$652.00	$652.00	
Crop Inputs	Cover Crops	Dining Services	$1,178.85	$1,718.59	$6,593.54
		James Wilson	$365.00		
		Ashley Jernigan	$174.74		
	Fertilizers, Pesticides, and Insecticides	Dining Services	$659.99	$659.99	
	Seeds and Plants	Dining Services	$2,639.36	$2,639.36	
	Soil and Mulch	Dining Services	$1,050.60	$1,575.60	
		Barbara Leshyn	$525.00		
Equipment and Supplies	Fuel	Dining Services	$1,268.53	$1,268.53	$9,891.48
	Greenhouse	Dining Services	$983.78	$1,226.78	
		Barbara Leshyn	$243.00		
	Irrigation	Dining Services	$3,635.09	$4,391.09	
		Tom Kuhar	$324.00		
		Steve Rideout	$324.00		
		Bingyu Zhao	$54.00		
		Barbara Leshyn	$54.00		
	Port-a-Potty	Dining Services	$1,146.45	$1,146.45	
	Processing Equipment	Dining Services	$297.00	$297.00	
	Tires	Dining Services	$75.99	$75.99	
	Miscellaneous	Dining Services	$1,485.64	$1,485.64	
Services	Freight Services	Dining Services	$539.96	$597.96	$597.96
		Barbara Leshyn	$58.00		
Miscellaneous	Miscellaneous	Dining Services	$524.99	$524.99	$524.99

2025 Total Operating Costs Excluding Labor: $20,054.97

Appendix

2025 Harvest Log – Organic Produce

2025 Homefield Farm Organic Produce Harvest Log				
Date	**Crop**	**Group**	**Total Value**	**Weight (in lbs.)**
5/29 to 8/14	Basil	Basil	$3,481.60	108.8
7/1 to 7/15	Beans	Beans	$241.56	110.3
9/25	Bell Peppers (Nitro)	Peppers	$38.96	11.7
7/25 to 10/16	Bell Peppers (Olympus)	Peppers	$4,152.84	1247.1
7/9	Broccoli	Broccoli	$508.10	108.8
6/11	Cabbage (Emiko)	Cabbage	$114.10	65.2
6/26 to 7/17	Cabbage (Farao)	Cabbage	$1,004.15	573.8
7/2 to 7/17	Cabbage (Wakefield)	Cabbage	$367.50	210.0
7/31	Carrots (Caravel)	Carrots	$835.72	491.6
10/21	Carrots (Naval)	Carrots	$858.50	505.0
6/5 to 7/15	Collards	Collards	$331.15	179.0
7/28 to 7/30	Corn	Corn	$127.92	106.6
7/21 to 8/5	Cucumber	Cucumber	$807.36	252.3
7/25 to 10/1	Eggplant (Gaudi)	Eggplant	$122.70	81.8
7/28 to 9/25	Eggplant (Traviata)	Eggplant	$134.70	89.8
9/10 to 10/7	Gourds	Gourds	$2,233.50	297.8
10/2	Habanero	Peppers	$7.87	1.4
7/25 to 10/15	Jalapeno Peppers	Peppers	$867.20	433.6
5/13 to 7/24	Kale	Kale	$576.50	230.6
7/21 to 8/25	Okra	Okra	$143.20	35.8
7/25 to 10/16	Poblano Peppers	Peppers	$1,023.00	204.6
8/29 to 9/8	Red Onions	Onions	$643.69	193.3
8/12 to 10/1	Roma Tomatoes	Tomatoes	$2,917.65	1945.1
8/29 to 10/23	Russet Potatoes	Potatoes	$2,211.80	2211.8
8/12 to 9/23	Slicer Tomatoes	Tomatoes	$2,808.75	1872.5
9/5 to 9/18	Sweet Potatoes	Potatoes	$1,280.85	853.9
10/2	Thai Chili Peppers	Peppers	$0.52	0.1
8/29 to 9/8	Yellow Onions	Onions	$459.54	138.0
7/1 to 9/9	Yellow Squash	Squash	$2,630.40	1644.0
7/8 to 8/25	Zucchini	Zucchini	$1,471.20	613.0

Organic Produce Total Harvest Weight: 14,817.30 lbs.

Appendix

2025 Harvest Log – Conventional and Community Partners

Homefield Farm Community Partners Produce Harvest Log 2025		
Date	**Crop**	**Weight (in lbs.)**
9/15 to 10/13	Zucchini	1036
9/19	Long Island Cheddar Pumpkins	137.2
9/19 to 10/3	Gold Rush Apples	44.5
10/3	Albemarle Pippin Apples	28
9/19 to 10/3	Redfield Apples	38.6
9/19	Pumpkins	700
9/19	Gold Russett Apples	10.6
9/19 to 10/9	Decorative Pumpkins	906
10/22	Jack O' Lanterns	465
8/7	Sweet Corn	100
9/23 to 10/14	Pie Pumpkins	273.6

Conventional Produce Total Harvest Weight: 3739.5 lbs.

Homefield Farm Community Partners Produce Harvest Log 2025			
Date	**Crop**	**Conventional or Organic**	**Weight (in lbs.)**
6/30	Collards	Organic	11.6
6/30	Kale	Organic	14.1
7/17 to 8/7	Cabbage	Organic Research	643
10/15 to 10/28	Pie Pumpkins	Organic Research	660.6
10/28	Jack O' Lanterns	Conventional Research	300
7-Aug	Sweet Corn	Conventional Research	156

Community Partners Total Harvest Weight: 1785.3 lbs.

Appendix

Crop Production and Value - Organic

2025 Homefield Farm Organic Crop Production and Value			
Crop	**Weight (in lbs.)**	**Pricing $/lb.**	**Total Value**
Basil	108.8	$32.00	$3,481.60
Beans	110.3	$2.19	$241.56
Bell Peppers (Nitro)	11.7	$3.33	$38.96
Bell Peppers (Olympus)	1247.1	$3.33	$4,152.84
Broccoli	108.8	$4.67	$508.10
Cabbage (Emiko)	65.2	$1.75	$114.10
Cabbage (Farao)	573.8	$1.75	$1,004.15
Cabbage (Wakefield)	210	$1.75	$367.50
Carrots (Caravel)	491.6	$1.70	$835.72
Carrots (Naval)	505	$1.70	$858.50
Collards	179	$1.85	$331.15
Corn	106.6	$1.20	$127.92
Cucumber	252.3	$3.20	$807.36
Eggplant (Gaudi)	81.8	$1.50	$122.70
Eggplant (Traviata)	89.8	$1.50	$134.70
Gourds	297.8	$7.50	$2,233.50
Habanero	1.4	$5.62	$7.87
Jalapeno Peppers	433.6	$2.00	$867.20
Kale	230.6	$2.50	$576.50
Okra	35.8	$4.00	$143.20
Poblano Peppers	204.6	$5.00	$1,023.00
Red Onions (Red Carpet)	193.3	$3.33	$643.69
Roma Tomatoes (Granadero)	1945.1	$1.50	$2,917.65
Russet Potatoes (Burbank)	2211.8	$1.00	$2,211.80
Slicer Tomatoes (Strawberry Fields)	1872.5	$1.50	$2,808.75
Sweet Potatoes (Covington)	853.9	$1.50	$1,280.85
Thai Chili	0.1	$5.16	$0.52
Yellow Onions (Calibra)	138	$3.33	$459.54
Yellow Squash	1644	$1.60	$2,630.40
Zucchini	613	$2.40	$1,471.20

Organic Produce Total Harvest Value: $ 32,402.52

Appendix

Crop Production and Value - Conventional and Community Partners

2025 Homefield Farm Conventional Crop Production and Value			
Crop	**Weight (in lbs.)**	**Price in $/lb.**	**Total Value**
Zucchini	1036	$1.52	$1,574.72
Long Island Cheddar Pumpkins	137.2	$1.00	$137.20
Gold Rush Apples	44.5	$1.61	$71.65
Albemarle Pippin Apples	28	$1.98	$55.44
Redfield Apples	38.6	$1.49	$57.51
Pumpkins	700	$1.00	$700.00
Gold Russett Apples	10.6	$1.61	$17.07
Decorative Pumpkins	906	$1.00	$906.00
Jack O' Lanterns	465	$1.00	$465.00
Sweet Corn	100	$1.41	$141.00
Pie Pumpkins	273.6	$1.00	$273.60

Conventional Produce Total Harvest Value: $4,399.19

2025 Homefield Farm Community Partners Crop Production and Value				
Crop	**Conventional or Organic**	**Weight (in lbs.)**	**Price in $/lb.**	**Total Value**
Collards	Organic	11.6	$1.85	$21.46
Kale	Organic	14.1	$2.50	$35.25
Cabbage	Organic Research	643	$3.50	$2,250.50
Pie Pumpkins	Organic Research	660.6	$1.00	$660.60
Jack O' Lanterns	Conventional Research	300	$1.00	$300.00
Sweet Corn	Conventional Research	156	$1.41	$219.96

Community Partners Total Harvest Value: $3,487.77

Appendix

Farm Stand Sales

Homefield Farm Stand Sales Data Fall 2025				
Product	**Price per Unit**	**Unit**	**Total Quantity Sold**	**Total Revenue**
Poblanos	$1.00	Each	2	$2.00
Large Pumpkin	$5.00	Each	3	$15.00
Yellow Squash	$1.20	Each	4	$4.80
Medium Pumpkin	$4.00	Each	5	$20.00
Jalapenos	$1.00	5 pieces	7	$7.00
Zucchini	$1.20	Each	9	$10.80
Red and Yellow Onions	$1.00	Each	11	$11.00
Small Pumpkin	$3.00	Each	12	$36.00
Gourd	$3.00	Each	13	$39.00
Eggplant	$1.50	Each	15	$22.50
Slicer Tomatoes	$1.50	2 pieces	16	$24.00
Russet Potatoes	$2.00	Each	17	$34.00
Sweet Potatoes	$1.50	Each	17	$25.50
Unspecified Earnings	$3.38	-	17	$57.40
Bell Peppers	$1.00	Each	22	$22.00
Roma Tomatoes	$1.50	4 pieces	23	$34.50
Misc. Flowers	$2.00	3 stems	78	$156.00
TOTALS			271	$521.50

Total Units Sold: 271

Total Revenue: $521.50