## CGIELIFE

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Weeding Out Class

Students are growing gardens for grades in a horticulture class that allows them to eat their homework.

Photos by Rony Angkriwan

ndsey man, a junior horticultire major, works with the tomato plant she is growing at the Horticulture Farm for her vegetable crop class.

By SHEA WIGGIN THE BATTALION

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rooli, lettuce, carrots, beets and many our vitamin-rich food that should be coumed six to eight times a day are being pected Highlitivat and harvested by alexas A&M horti-

he yetable crop class take its lab time to the lds at e Horticulture Farm ross from the Vetected Low inary ledical Center to lern how to plant edling use different forms pesticides, and cessfly grow their own vegables.

The ass displayed its garens to the public day, fering participants variety of dips, es ad breads cooked wh homemade

The ur guides said eac student is rensib for the growth and upervision of a

foorow of vegetables. lebeca Kemp, a junior sicultural develnenmajor, said the insector, Dr. Joseph ak, senior lecturer inorticulture, tells

clas what to plant. Sore students produ their vegetables oganically, using emicals as pesti-"Kemp said. "Othetudents use natproducts, like manu to grow their veg-

enp said there is a lof work involved in Rebecca Kemp wing the crops.

olesorganically."

"I like the class becar at the end you have nething besides a gra to keep," Kemp said. Rachel Zammit, a shomore horticulture jor, said the class teles how vegetable crops have productive, nutritive and commercial values. "We learn something new every week," Zammit

said. "For example, we learned that in Europe people desire white celery, while here we eat green celery because it is higher in nutritive values.

Zammit said the first week the students who grew their vegetables organically had to use a wheelbarrow of manure to start their fertilization. The acid in the manure helps prevent weeds from taking over the

> The organic matter also creates a higher quality of soil, which produces a higher quality crop.

> "Organically grown vegetables look better, taste better and are much bigger than inorganic vegetables," Zam-

Zammit said she has learned how to identify pests and will use her gardening experience when she has her own garden.

Melanie Tipton, a junior horticulture major, said a majority of the class members are growing their vegetables organically.

"I like to do things environmentally sound — that is why I grow mine organically," Tipton said. "There are interesting alternatives to pesticides."

Tipton said the class taught her how easy it is for seeds to grow into huge plants.

ground does the rest," she said.

Novak said the class donates vegetables to the Brazos Food Bank in Bryan.

Lindsey Inman, a junior horticulture major, said the students are graded by the success of their row of vegetables.

Novak said students have been growing vegetables on the same field for 17 years.

Students use the front sections of the plots to grow identical varieties of vegetables from seed to harvest, and the back sections of the plots to grow different crops so the students can learn from each other.

Novak said people do not realize that the fall gardening season is the best season for crops.

"Why not educate the public?" Novak said. "Students are interested in gardening, and these students can tell others we graded by the success of their row of vegetables

"You get counted off a half-point per weed," In-man said. "You need to have a minimum number of each vegetable growing in your row and label every-

Inman said she spent 16 hours last week weeding and taking care of her row of vegetables

She said she is planning to create her own gar-

den next spring. "I know there is more to it than just throwing seeds in the ground," Inman said. "I like to see what we get out of our work. I have 10 heads of lettuce on my row that are prettier than the ones

The class has visited the Crestview Methodist Retirement Community in Bryan to help with its gardens and planted vegetables and helped revitalize 'You put it in the ground, and the soil at the Martin Luther King Gardens in Bryan.



Chris Thompson, a junior horticulture major, harvests zucchini from his 100-foot garden plot.

It's a tough road to travel...

"I like

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