

## **Celebrating Two Years of Sustainable Farming at the University of Louisville**

Two years ago, the University of Louisville (UofL) took a significant step toward sustainability by installing an indoor hydroponic micro-farm at Ville Grill. This initiative, launched in partnership with Babylon Micro-Farms and proudly sponsored by [Canon Solutions America](#), has become a powerful symbol of UofL's commitment to reducing its environmental impact while promoting hands-on education and locally grown, pesticide-free produce.

Since its installation, UofL's micro-farm has made remarkable contributions to sustainability. Over the past two years, the farm has saved 39,479 gallons of water, diverted 7.1 pounds of nitrogen runoff, and eliminated 81 pounds of food waste. These achievements reflect the broader environmental benefits of Babylon's innovative hydroponic technology, demonstrating how the university continues incorporating sustainability into its everyday operations.

Affectionately named Louie's Greenhouse, the micro-farm is more than just a place to grow food—it's a catalyst for change on campus. It allows students and faculty to engage directly with sustainable farming practices while furthering the university's mission to reduce its carbon footprint. The indoor farm produces a variety of microgreens, herbs, and leafy greens, including basil, cilantro, dill, and kale, offering fresh, high-quality ingredients year-round.

### **Supporting UofL Dining with Fresh, Sustainable Produce**

Louie's Greenhouse plays a vital role in UofL Dining Services' ongoing efforts to provide healthier, more sustainable food options on campus. The micro-farm supplies fresh, pesticide-free greens to Ville Grill, reducing the university's dependence on external food suppliers while enhancing the sustainability of its food sourcing.

One sustainability intern, along with sustainability coordinator Alana O'Bryan and the Ville Grill chefs, manages the micro-farms' operations. Together, they ensure the produce grown meets the chefs' needs and is seamlessly incorporated into daily meals. Positioned inside Ville Grill, the micro-farm is highly visible, allowing over 1,000 daily visitors to observe sustainable agriculture in action and learn about local food production.

### **Looking Ahead: UofL's Growing Commitment to Sustainability**

As UofL celebrates two years of success with the micro-farm, the project's impact goes beyond just the fresh produce it supplies. The micro-farm's success complements other ongoing sustainability initiatives across campus, including zero waste events, expanded recycling and composting efforts, and a focus on increasing the availability of locally sourced and fair-trade products.

With Canon's continued sponsorship and the partnership with Babylon Micro-Farms, UofL is poised to deepen its environmental impact. This collaboration demonstrates how universities

and businesses can collaborate to create sustainable solutions that benefit both the environment and the student experience.

"We are excited to continue our partnership with Babylon Micro-Farms, Canon, and the University of Louisville Dining as we work together to promote more sustainable dining practices across campus," says Alana O'Bryan, Sustainability Coordinator at UofL. "Our students, faculty, and staff love watching the leafy greens and herbs grow over time in Louie's Greenhouse, and they're always amazed by what our micro-farm can achieve. We can't wait to see where another year with Babylon Micro-Farms will take us!"

As UofL looks to the future, there is optimism for even greater progress, with the micro-farm and other sustainability efforts further embedding environmentally responsible practices into campus life.