

Benefits of the Farm to Table Program

Our Students

Limitless! The entire Murphy High School student body will be immediately impacted as all science, math and culinary classes will be provided with the opportunity to contribute and participate in the program. The culinary department will be at the forefront of healthy cooking education. Students will be able to take home produce from the farm, along with recipes from the culinary department to share with their families.

With the partnership of surrounding schools, such as Council Elementary and Phillips Preparatory School, the impact on the students of all grade levels will expand. The goal is to provide field trips and hands-on learning opportunities on the farm and ultimately make the kitchen available to all grade levels.

Our Neighbors

We welcome our surrounding neighbors, many of whom are alumni, to help maintain and grow our gardens throughout the year.

Our Community

Access to fresh fruits and vegetables grown on the farm as well as healthy recipes and cooking tips provided by our Culinary Arts Academy and partners.



Founded by Spire, a Connected Through Cooking Project

This program could not have been made possible without the support of Spire. By connecting us with resources, including Jones Valley Teaching Farm, providing significant financial support, and working alongside our staff to help build this farm, Spire has helped us make our vision a reality.

Spire is dedicated to connecting people and communities through healthy foods and cooking. They use their energy to provide families with resources about the importance of healthy cooking, nutritional recipes and cooking tips that inspire and connect people for a healthier tomorrow.

How can I get involved?

As our program grows, so will our needs. For more information about the Murphy High School Farm to Table Program and how you can get involved, contact Rebecca Mullins at rmullins@mcps.com.



Introducing the Murphy High School Farm to Table Program

The Murphy High School Farm to Table Program incorporates science, math and the culinary arts into a hands-on learning environment which benefits both students and the greater Mobile community. The program connects students to food, farming and the culinary arts through cross-curricular lessons.

Located on the 28-acre Murphy High School campus, it's the first farm to table teaching program and farm for area students.

Our mission

Our mission is to eliminate food deserts in Mobile, which are areas where it's difficult to buy affordable or quality, fresh food, while providing students and the surrounding community with the tools necessary for successful small-impact farming and supporting healthy eating and cooking.

Our story

For years, Murphy educators from various disciplines – including science, math and the culinary academy – visualized a farm-to-table “teaching farm” program where students could learn about the practices of healthy living and cooking with local foods. It wasn't until Spire reached out to Murphy in summer 2021, that the funding and resources were available to finally build and launch Mobile County Public School System's first teaching farm.

Program goals

- 1 Create a hands-on, teaching farm for high school, middle school and elementary school students utilizing the land available on Murphy's 28-acre campus
- 2 Utilize the farm and Culinary Arts Academy to teach students about the processes and methods of sustainability, healthy living and cooking with local, sustainable foods
- 3 Support local area food desert communities by providing produce grown from the farm along with healthy, easy cooking recipes and tips provided by our culinary students
- 4 Help build a food-resilient, healthy community through farm to table education



What we've accomplished in our first year:

- Engaged math and science students by having them research and choose the produce to grow at the farm, and design and build raised beds best suited for the selected plants
- Built a 20' x 40' outdoor classroom greenhouse
- Built 19 4' x 8' raised beds
- Built 10 seed-growing tables and two planting tables
- Planted six fruit trees
- Developed a trap garden to attract agricultural pest insects away from the farm's crops without adding toxins to the plants or soil
- Collaborated with Jones Valley Teaching Farm in Birmingham, Ala. to help provide best farm practices and an educational curriculum for all grade levels from their award-winning Good School Food program.
- Utilized subject matter expert resources, including Auburn's Horticulture Department and Johns Hopkins Center for a Livable Future.
- Launched a new class, Introduction to Plant Biotechnology, to work with the Farm to Table Program, as well as incorporated the farm into existing math and science classes starting with the 2022-2023 school year
- Secured additional funding through grants and donations to help support the growth and overall impact of the farm for years to come







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