

SUSTAINABLE STUDENTS

Wormy Worm Farm

At Clayfield College we saw the need to have a worm farm to minimise our impact on the environment. Originally our lunchbox food waste went to the dump, now it gets eaten by worms.

The Year Two and Three classes with the Art Department organised for the College to buy and setup a few worm farms.

The Year One classes have even been able to use the worm soil and liquid run-off for their garden. We had a disaster when people put too much food into one of the worm farms and the worms could not cope with all the food. The worm farm started to smell then flies and ants got in and we had to start that worm farm again. We now have a sign on our farms that advise people not to over fill the tray. We also check on the farms more often by making a roster with our house leaders.



Understandably, the Food Technology classes and the Tuckshop create a lot of food waste. In the future we want to build a large compost bin to cope with this waste. We have already applied to Bunnings for assistance so we can buy the materials. We also have a few fundraising ideas. We hope to run lunch-time recycled-art Art lessons. Last term we sold bookmarks to each other for Haiti and we thought we could do something similar again.

Worm farming has been a learning journey for us all, especially the caretaker who kindly emptied the overflowing worm farm. Most importantly we have found out just how keen the whole College is to recycle. We really are making a difference. Students now run to a worm farm instead of the bins. We are also proud of the plants that are growing well in our recycled soil! Who knows how many families we have inspired and are now composting at home!

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