

Growing a Garden at Safeco Field

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Tucked behind the centerfield wall at Safeco Field, home of the Seattle Mariners, is an urban garden made possible through a collaboration between the Mariners, Cedar Grove Compost, and BASF,

The garden is located at the base of the Batter's Eye behind the outfield wall in centerfield. Prepared in the Spring of 2016, the 450-square foot raised bed contains Cedar Grove Booster Blend and hardy plants such as head lettuce, Swiss chard, radishes, and mixed salad greens. Plantings will include a variety of warm weather loving sweet and hot peppers, herbs, Roma tomatoes, and cucumbers, Centerplate, the Mariners concessions partner at Safeco Field, will incorporate the fresh produce into menu items for the Hit It Here Café, Edgar's Cantina, and Edgar's Tacos throughout the baseball season.

"This garden brings the Mariners' organics recycling program full circle," said Karen Dawson, director of marketing and community relations, Cedar Grove. "Using compost, manufactured by Cedar Grove in part from food scraps collected at Safeco Field, to grow vegetables at the ballpark for fan consumption."



Safeco Field has been recycling compostables since 2007, resulting in the diversion of 9.4 million pounds of food and yard waste from the landfill. Cedar Grove transforms food scraps and grass clippings, mingled with organic matter collected from businesses, restaurants, and homeowners across the greater Seattle area, into compost sought after by gardeners across the Northwest.

"With Cedar Grove's help, we are completing the loop of responsible recycling practices by turning waste into a product that is used here at Safeco Field, as well as around the greater Puget Sound area," said Joe Myhra, Seattle Mariners Vice President of Ballpark Operations.



