Environmental Activism on Campus

Fall 2011

Projects developed and implemented by students in POLS 255 Global Political Ecology in Fall 2011

The goal of this assignment was to learn environmental politics through a practical exercise on campus

Instructor: Pablo Toral

Teaching Assistant: Bryant Conkling
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Global Political Ecology Activism Project Final Report

for

The Food Procurement Group

Group Members: Kidan Araya ‘13, Keston Geistwalker ‘13, Brian Shobe ‘12

Presented on December 8th, 2011
Goals (adapted)

- To research and establish the case for buying local, sustainable, and ethical foods
- To research other colleges’ and universities’ approaches to procurement of said foods
- Use this information to convince the Food Task Force (FTF) to prioritize the procurement of said foods in the future by presenting our findings and suggestions to them

Strategies

- (Politics) Work with Food Task Force: We aligned the goals of this project with the agenda of the key actor in relation to food on this campus, the Food Task Force who was called upon by Scott Bierman to reexamine the college’s approach to food. This enabled us to effectively contribute to the cause by aligning ourselves with the Task Force who is in charge reexamining food on this campus. Considering the Food Task Force is the group on campus with the most power in shaping food at Beloit, we did not want to repeat any work they were doing or “step on their toes”. We decided it would be more beneficial to our project, in terms of the contribution our project was giving to this college, to aid the Task Force.

In our readings about the challenges of the Environmental Protection Agency, we learned that different environmental departments compete with each other when trying to accomplish the same goals and how that disrupted the success of their goals. We wanted to make sure we did not repeat those mistakes so we joined alliance with the Food Task Force in order to make the influence of our project more constructive and the aspect of procuring more sustainable and local food more possible. Early on in this project, we contacted Dean of Students and head of Food Task Force Christina Klawitter to inform her that we were interested in pushing sustainable and local food on this campus and of our desire to assist the Food Task Force in any way she thought would be most helpful to them. It was important that we contacted her early in the project so we could establish our group as a resource the Task Force could use. Ultimately, working with the Task Force ensured that our work was directly influencing decision-making processes on this campus. We made sure we were up to date on their meetings, through Christina or through peers that were Task Force members such as Clara Baker and Diana Gutierrez, kept up communication, sent them our research documents to look over, etc. We attended multiple Task Force activities such as open campus forums, kept up to date with their efforts and accomplishments, met with the Task Force to answer any questions they had about our research. Kidan attended a meeting with prospective food service companies to ask them questions about their history and priority of procuring sustainable and local food.

- (Science) In our class, we learned that in order to practice successful environmental activism, we would need to make the political, environmental, and economic case as to why Beloit College should purchase more sustainable and ethical food. Specifically, we conducted research and created a document outlining the benefits procuring less agro-industrial food and more sustainable and/or local food would place upon our local Beloit community, the environment, farmworkers and animals, and our personal health. This approach was vital to convincing the Task Force to incorporate and prioritize the procurement of sustainable and local food as we wanted to provide them with clear evidence as to why this action is necessary. Considering that we were presenting our document to a group of college professors, staff, and students, we wanted to reflect our academic-oriented audience and environment by using reputable sources such as government documents and peer-reviewed journal articles as evidence for our three sections of the document: socio-political, environmental, and economic. Backing up our arguments with evidence gave concrete examples, statistics, and case studies of how procurement of sustainable and local food could benefit our college and our community.

- (Economics) Our project required the emphasis of the politics and science aspects of the holy trinity, however, we incorporated economics wherever we could. For example, we decided to add a column for price change (change in price when school committed to buying sustainable and/or local food), on our
table of approaches to food other institutions were taking. Additionally, in our final document, we provided evidence of how sustainable and/or local food financially benefits the community.

- Throughout our project, we wanted to stress the significance of how procuring sustainable and local food is aligned with Beloit College’s mission statement. We included an explanation of this in our document. We did this because we wanted Beloit College to recognize the duty it has to procure sustainable and local food, to truly “critically think about the world’s problems”, and take responsibility in fostering an ethical and humane food system. This was also a driving force into why we created a table of a diverse array of peer institutions and other universities who prioritize the procurement of sustainable and local food. The table showed that Beloit is far behind in the sustainable and local food procurement and that colleges are being creative and taking initiative in increasing their procurement. The Task Force said the table was very informative for them to see what other colleges were doing.

Accomplishments

- Taking the lesson offered by our reading on developing high speed rail, we established early on a timeline for our project, complete with a calendar and regular meeting times.
- Found information on a number of different institutions’ food policies and practices, including many of our peer institutions, as evidenced in the Comparison Table in our appendix. We even cross-checked our information using multiple databases and sources (Real Food Challenge, Green Report Card, the institution’s websites).
- Found ample peer-reviewed or otherwise trustworthy (i.e. released from the United Nations Food and Agriculture Organization) research to help us make the case that Beloit should adopt more sustainable, local, and ethical food procurement policies and practices.
- Produced three informational documents for the Food Task Force.
- “Why Beloit Should Adopt More Sustainable, Local, & Ethical Food Procurement Policies & Practices”
  - This six page document used the frame of the holy trinity to outline our argument for procuring more local and/or sustainable/ethical-certified food, and provided ample scientific evidence to support it.
- “Comparison Table of Other Institutions’ Food Policies and Practices”
  - This table concisely conveyed a slew of information to the Task Force by both revealing how far behind Beloit is in terms of its food procurement policies and practices and by demonstrating the achievements of other peer institutions.
- “Table Supplement”
  - This supplement anticipated questions from the Food Task Force members regarding the table and answered them. For example, we answered the questions “What kind of local and/or sustainably-sourced foods are these institutions buying?” and “How do these institutions define local?”
- Attended Food Day Panel
  - The three of us attended the Food Day Panel and used what we heard from Chef Peter and local farmer David Cleverdon to inform our strategies going forward. For example, we repeated on a few different occasions David’s statement that local farmers would be more than willing to partner with institutional buyers and could sell at a cheaper price if they knew they had one.
- Met with Food Task Force and presented research
  - Having already shared our documents with the Task Force, we primarily answered their questions about how to move forward. It was clear in the meeting that they had already bought into our main arguments: that Beloit was behind the times, that more sustainable, ethical, and
local sourcing must become a higher priority, and that doing so entirely possible, given the wealth of evidence from our peer institutions.

- Clauses Related to Socially Responsible and Local Food Procurement Included in Request for Proposal (RFP) from Food Service Companies
  - The following clause reflects our advocacy efforts and documents and was listed as the fourth priority for food companies.
  - “Proposals should include information that addresses each of the following:
    ■ **E.4 Local and socially responsible food:**
    **The College places a priority on eating local and socially responsible food, whenever it is reasonable, and the College expects to grow the proportion of foods that fall into these categories over the next 5 years. We expect our practices related to energy use, food sourcing, and waste removal to reflect our commitment to social responsibility. Diners expect to be educated about the sources of food and to consistently be told where our food comes from, especially when it is local, so that we regularly have the option of making choices that align with personal values. Our students expect to be part of the planning for this priority.**
    **Proposals should describe how food is sourced, including what percentage of the food will be from local and socially responsible sources. Explain how those practices will be communicated to diners. The proposal should discuss how students will be part of the planning related to issues of sustainability and social responsibility.**

- Kidan attended bidder’s conference
  - Kidan was one of a select few students to represent the student body and share its priorities and concerns with prospective food service bidders. This ensured that our research and argument had a strong student voice in this important event.

**Challenges & How We Overcame Them**

- Our first challenge was to adapt our goals for our project to what was realistic to accomplish within the scope of this course. Originally, we wanted to write a food policy for Beloit that would prioritize the procurement of sustainable and local food. However, after conducting research on multiple colleges’ food policies and finding out that the process of writing their food policies took at least two years and was written by a committee of faculty and staff delegated to the sole task of writing a food policy, we realized that writing an effective food policy for Beloit could not be accomplished in the scope of this semester. Although we had to restructure our goals, we researched other schools and discovered this knowledge and admitted to ourselves the unrealistic nature of developing food policy early on in our project (week 2). Being honest with our capabilities within the time scope and deciding to move the project in a different direction with attainable and realistic goals such as assisting the Task Force at an early stage allowed this challenge to not negatively influence our project.

- A challenge that we found difficult to face was finding credible research on the socio-political, economic, and environmental implications of sustainable and local food procurement. We set a standard for our project that the evidence we use to build our case to the Task Force would be from reputable, mostly peer-reviewed, research documents. However, we found it difficult to find reputable sources that used evidence to back up their claims of the benefits of sustainable and local food; it took us much longer than we expected to conduct research to make our claims credible than we thought.
We encountered challenges with sticking to our schedule for what we wanted to accomplish. Keston was unavailable the week of Fall Break, when we scheduled to conduct research on peer institutions, which made finishing the research within our time frame more difficult. Additionally, Brian was unavailable a few days due to a family emergency the days in which we had scheduled to edit, finalize, and turn in our report to the Task Force. However, when we could not meet for whatever reason, we relied on Google docs to keep in touch so everyone could see and comment on the other members’ work. Additionally, it was difficult at times to maintain communication with the Task Force; sometimes we would send an email and not get a response. We overcame this by realizing and accepting that we were not the main priority on the Task Force’s agenda and to continue with our project and emailing Christina to finally get an appointment to discuss and take questions about our research.

Lastly, finding a way to consolidate the components of the final document that each of us worked on proved a challenging task. We originally had hoped to weave each of our research documents together into a flowing, cohesive essay building the case for sustainable and local procurement. However, due to time constraint and a priority to send the document to the task force as soon as possible, we decided that we did not want to spend time doing that. Instead, we simply put all of our parts together into a document and wrote a short introduction of what consisted in the document.

Advice for the Next GPE Cohort

- Due to the size and scope these activism projects have, it is important to make sure that everyone in the group is on the same page when it comes to their view and passion about the issue you are addressing. We all have strong opinions when it comes to food so there were no problems within the group about making the commitment to accomplish what was required.
- In working on such a collaborative endeavor it is imperative to establish feedback from group members on each other's work.
- Use Google Docs. It is an excellent tool to help facilitate group feedback when members are absent from the meetings and to collaboratively edit each other's work.
- It is extremely helpful establish a regular time to meet since this promotes weekly (at least) discussion and feedback between group members on progress.
- In line with creating deadlines, keep track of the hours you put into the project. This helped our group by enabling us to make sure we weren't spending too much time researching.
- If your project involves research:
  - Be aware that the adequate amount of time to accomplish it may be more than expected. We individually spent at least 20 hours researching our cases and other colleges.
  - Be sure to compile your findings concisely in order to maintain maximum effectiveness. Often times your audience will be busy people just like you and ten single-spaced pages may lose their interest.
- If your project involves working with college administration at any point in its duration:
  - Realize that institutionalizing is a process, find your place within that process and from there develop goals and analyze who are the key actors.
  - Make to contact early. We contacted Christina Klawitter (the Dean of Students, and leading member of the FTF) with the first three weeks of school and this helped give us a better idea on what to focus our research, as well as established a positive relationship.
○ Prepare yourself more than adequately whenever you meet or present with key actors in your project.
Appendix

Documents for the Food Task Force

Why Beloit Should Adopt More Sustainable, Local, & Ethical Food Procurement Policies & Practices

By Kidan Araya, Keston Geistwalker, & Brian Shobe

November 2011

Introduction

In our Global Political Ecology class, we learned that the key to successful environmental activism is to address the socio-political, health, environmental, and economic aspects of an issue. In this document, each of us discusses the issue of food procurement at Beloit from the perspective of these aspects. We intend this document to serve as a valuable resource in the current process of shaping food procurement at Beloit. Specifically, our goal is to convince the Task Force, with ample research and evidence, that procuring more sustainable, local, and ethical food has socio-political, health, environmental, and economic benefits to the college and greater Beloit community, and therefore should be a top priority.
Socio-political and health:

Beloit College Mission Statement: Beloit College engages the intelligence, imagination, and curiosity of its students, empowering them to lead fulfilling lives marked by high achievement, personal responsibility, and public contribution in a diverse society. Our emphasis on international and interdisciplinary perspectives, the integration of knowledge with experience, and close collaboration among peers, professors, and staff equips our students to approach the complex problems of the world ethically and thoughtfully.

Understandably, Beloit places priority in making sure we have enough food to feed all the students who are on the meal plan. However, we must commit to buying healthy and nutritious food that is grown ethically and humanely to feed our student body. Studies have shown that local food is more nutritious for multiple reasons. Food that must be shipped and delivered hundreds and thousands of miles away must be picked before it is ripe to ensure its ripeness by the time of its arrival. A hormone gas in the form of ethylene, a chemical growth hormone, is used to speed the time of ripeness.[1] Therefore, many vegetables and fruits are chemically treated with a hormone-based pesticide that can poison people. The danger of using pesticides not only harms the people who eat the poisoned food, but it harms the people who grow the food. The Environmental Protection Agency estimated that “there were 10,000 to 20,000 incidents of physician-diagnosed pesticide illnesses and injuries per year in farm work alone. Many farm workers are not treated fairly as one report states that over “71% of all contract chicken growers earn below poverty-level wages.”[2] Not only are workers treated inhumanely, but animals are unethically treated; they are forced to live in contained living quarters to limit the potential for outbreak of disease and are force-fed antibiotics. In turn, the antibiotics stay in the animal when we eat it and “is believed to have had the unintended consequence of contributing to the development of bacteria that are resistant to these antibiotics, which are critical to treating certain human infections[3].” Our food should come from a farm that genuinely respects its farmers and animals, and a food system that reflects our values as a respectable institution. Now that we know that unethical treatment is widespread among farms, we have the power of using this information to invest in a food system that treats its animals and workers well and prides itself on producing nutritious food.

“When you eat a meal, thank the farmer who harvested it and think about their livelihood...Food is something that connects all of us as a community, wherever we live.”

- Ellen Walsh-Rosmann, Iowan farmer.[4]

We have an opportunity to fully invest in the community we are a part of and contribute to every day through buying sustainable food from local farms. Buying sustainable and local food empowers the people who work
hard to grow and produce our food; researchers show that farmers who are supported by local businesses and organizations feel more involved in the community and to “more likely to have a stake in the well-being of the community and its citizens.”[5]

As shown with the evidence above, the current food system is a system that does not ethically treat their workers or animals, endangers public health by treating food with hormones and pesticides, and benefits large-scale agribusiness instead of local people and communities. Local food gives us consumers the chance to learn where our food comes from and to be a part of it. Participating in a food system located right in our community encourages trustful and creative collaborations between producers and buyers. We will have the amazing opportunity to get to know (and visit!) where exactly our food is grown, who in our community is growing our food, how the food is grown, and create a relationship with the food on our plate. Students could have the opportunity to volunteer and intern at these farms and offices such as the LAP-C and Environmental Studies could incorporate our food system into our curriculum. Ultimately, we must meet the responsibilities that we are called to fulfill within our mission statement – to look at our food procurement ethically and thoughtfully.

“According to one estimate, three big multinational agricultural companies, Cargill, Bunge and ADM – control nearly 90% of the grain trade.”[6] Global organizations such as Oxfam America and Greenpeace are questioning the role the food system plays in facilitating the inequality, poverty, and injustice of the world. Beloit needs to ask itself, what role does this college have in facilitating and supporting this system? Our college’s mission calls on us “to approach the complex problems of the world ethically and thoughtfully” which includes the food we eat. As explained, the food we eat goes far beyond what we see on the plate. If the food we eat goes far beyond what we see, why shouldn’t our decision about what we eat go far beyond the surface as well? We must recognize the flaws of the current food system and claim the role we, as buyers of food, play in facilitating and supporting this system. By buying sustainable food, we are contributing justice and critical thinking into a society that has forgotten those things when it comes to the food we eat. We help empower those farmers who are growing food that nourishes our bodies, our community and respects the earth. We must accept our personal responsibility to the environment, workers, communities, and our health to purchase sustainable food, food that is ethical, humane, grown in harmony with the environment and is nutritious and healthy. By buying sustainable local food, we contribute to the community we are a part of by supporting local economies and farmers. Now is the time to create a food purchasing policy that challenges us to integrate this valuable knowledge into the way our school operates. We have the knowledge from peer institutions and research that purchasing sustainable food is environmentally, economically, and socially responsible and feasible; it’s time to apply that knowledge into action. We as responsible and socially aware citizens of the world have the right to engage with these complex questions, and to confront and approach them critically. Beloit should strive to buy food that we can be proud of, that we can fully engage in and learn from, and be a model for other schools that wish to follow in our footsteps. Establishing a food model at Beloit that faculty, staff, and community can engage in and a policy that vividly expresses that we Beloiters critically think beyond what is just given to us is a challenge and responsibility we should live up to.


[3] Farming Food and Health, Leopold Center for Sustainable Agriculture


Environmental:

Our mission statement suggests that the problems students will face in their lifetime are complex. Purchasing environmentally sustainable food is no exception, in part because no single quality of food is sufficient to deem it sustainable. For example, are organically-produced apples always more environmentally sustainable than non-organically-produced ones? Probably not, if they’re being shipped from central Chile. Likewise, is milk produced within a 50-mile radius always more environmentally sustainable than milk produced 250 miles away? Probably not, if it came from the Concentrated Animal Feeding Operation 15 miles northeast of Beloit. Still, there are scientifically-informed principles that can and should guide food purchasing. In the following paragraphs, I present and discuss a number of conclusions, drawn almost entirely from peer-reviewed research (and if it’s not in a peer-reviewed journal, then it’s from a highly reputable source) that should inform Beloit College’s food procurement policies and practices in order to make them more environmentally sustainable.

To begin, conventional, agroindustrial food depends heavily upon inputs of synthetically-produced and petroleum-based fertilizer, herbicide, and pesticide. High levels of these chemical compounds oftentimes leach into groundwater systems. [1] [2] In fact, only 30–50% of applied nitrogen fertilizer and approximately 45% of phosphorus fertilizer is taken up by crops. [3] Such contamination incurs health and water purification costs and decreases fishery and recreational values. [4] [5] [6] Moreover, further increases in the application of nitrogen and phosphorus are unlikely to be as effective at increasing yields because of diminishing returns. [7] The concentration of manure-based nitrogen and phosphorus associated with concentrated animal feeding operations (CAFOs) is also an environmental concern. [8] According to the U.S. Environmental Protection Agency, CAFOs, which are “the preferred method of the largest livestock and poultry producers, are one of the chief causes of water pollution in this country. An estimated 35,000 miles of rivers and groundwater sources in 17 states have been polluted by waste from hogs, chickens, and cattle.”[9] Consequently, food produced by CAFOs or in ways that involve significant use of agrochemicals should be considered less sustainable.

On the other hand, organic agricultural systems:

- reduce greenhouse gas emissions by 28 to 32 percent in the US as compared to high-input systems and sequester carbon at nearly twice the rate as conventional systems[10]
- preserve and promote biodiversity and are more resilient to uncontrollable climatic incidents, which is the result of mandatory crop rotations and preference for seeds and breeds with high tolerance to complex abiotic and biotic factors such as climate extremes, pests and diseases[11]
- increase soil health and stability and are an effective means to restore the environmental services of an ecosystem due to their agro-ecological approach[12]
- and have higher water-use efficiency than agroindustrial systems because of their soil’s higher organic matter content, which increases water-holding capacity and reduces runoff (and consequently, nutrient loss and flooding).[13]

For all these reasons, food produced in organic agricultural systems tends to be more environmentally sustainable than food produced in conventional, agroindustrial ones.

What about “local”? How does the “local-ness” of a food relate to its environmental sustainability? First, it’s necessary to dispel a common assumption: contrary to popular opinion, “food-miles” – the distance food has
traveled from harvest to plate – are not a reliable measure of greenhouse gas (GHG) emissions associated with the transportation of a particular food, because the GHG emissions also depend on the mode of transportation, the fuel efficiency of said mode, and load sizes.[14] However, many direct marketing vendors (who tend to be local and sell local) engage in environmentally sustainable production practices, and those who do not have suggested they would be willing to use more environmentally sustainable practices if consumers demanded them. [15] Plus, if farms are within a few hours’ driving distance of Beloit, then students themselves could conduct environmental audits of these farms, verifying the environmental sustainability of their practices and, in the process, gain an enormous opportunity to practice the liberal arts (as numerous other colleges listed on our table already do). So again, although the sustainability of particular local farms’ practices may vary, they in general tend to be better than non-local, agroindustrial farms’ practices, and as stated, lend themselves better to educational audits and respond more quickly and directly to demands for more sustainable practices.

One other commonly overlooked fact is that “some of the greatest opportunities for mitigating GHG emissions in the food system lie in the significant energy savings that would result if consumption were largely shifted from processed food to relatively unprocessed food.”[16] For example, “2002 U.S. per-capita energy flows for snacks, baking goods, sugar, and fats were almost three times those of fresh and processed fruits and vegetables across all stages of the food production system.”[17] So the more our food system can serve fresh, raw or minimally processed foods (which one might expect it to do if it’s procuring less food from agroindustrial corporations and more from local, direct vendors), the more environmentally sustainable it will likely be.

Now some may ask: can these food systems we’re advocating for really feed the world? If not, isn’t it unwise to invest precious institutional resources in a food system that is ultimately infeasible? These are valid questions, but the reality is that leguminous crops (which are already used ubiquitously in organic agriculture) can fix enough nitrogen to replace the amount of synthetic fertilizer currently in use around the globe.[18] More importantly, organic methods can produce enough food on a global per capita basis to sustain the current population without increasing the agricultural land base.[19]


[19] Ibid.
Economics of Purchasing Locally:

In working to create a more sustainable food system on campus, it is vital we examine the economic and public benefits gained from sourcing our food locally. The primary reason we should consider sourcing local food is that purchasing directly from local producers has been proven to have a positive impact on local economies. We all know that Beloit’s economy has been struggling and certainly a more thriving local economy would benefit the college in a variety of ways. By purchasing food locally and directly from producers, Beloit College can increase its positive economic impact on the community as well as aid in establishing a stronger local food system. According to the USDA, "Empirical research has found that expanding local food systems in a community can increase employment and income in that community."¹ One of the ways this positive economic impact is created is through what is called the local multiplier effect. Sarah DeWeerdt explains this theory:

"Every time money changes hands within a community, it boosts the community's overall income and level of economic activity, and fuels the creation of jobs. The more times money changes hands within the community before heading elsewhere, the better off the community is. And spending money at a locally based business has a greater multiplier effect, the theory goes, because locally owned businesses are more likely to re-spend their dollars locally."²

The economic benefits extend beyond the multiplier effect as well. For instance, farmers retain a "greater share of the food dollar by eliminating money going to the ‘middlemen.’"³ In 2002, on average only 20 cents out of every dollar spent on food went to farmers.⁴ By decreasing the steps in our food supply we can increase the proportion of money going to the farmers. Another proven benefit is that “local foods have a positive impact on local economic activity through import substitution and the localization of processing activities.”⁵ With these benefits in mind, it is apparent that supporting the local food system will help improve the economic condition of the community in which we live.

Purchasing food locally has also been proven to prevent regional money drain. Ken Meter conducted a study in southeastern Minnesota to assess the flow of money in the food system. He found that farmers in the region sold $912 million worth of commodities. Yet, they spent $500 million on agricultural inputs from outside the region.

⁴Oxfam America's Buy Local Food and Farm Toolkit, July, 2002
and the region’s consumers spent $500 million on food produced and processed outside the region. This resulted in a trade deficit of $88 million. In other words, the region's food system had more money flowing out than in. An increase in the purchase of local food would decrease the flow of money out of the region.  

There are other public benefits to be gained from purchasing food locally as well. Martinez et al. state a few of these benefits which include: reduced food safety risks from decentralized production, development of social capital in a community, preservation of cultivar genetic diversity, and environmental quality. Shorter supply chains in local food systems mean greater transparency and knowledge about the origins of the food. Also, local food systems are more conducive to sustainable farming techniques due to increased crop and livestock rotation and diversity. Finally, local, seasonal produce can be less expensive than non-local purchases and studies on institutional cafeterias have found that featuring local foods increases sales. 

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7 Ibid.

Comparison Table of Other Institutions’ Food Policies and Practices
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<th>Bobst College</th>
<th>Emory University</th>
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<td>45% sustainable procurement, 50% of all protein sustainable, 50% vegetarian-fed, grass-fed beef</td>
<td>50% increase in locally-sourced products</td>
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<td>20% local</td>
<td>33% of food carries an eco-label of some kind (Fair Trade, Local, Organic, or Seafood Watch)</td>
<td>11% of all food is local, 20% of produce is local, 17% of all food is organic, 10% of all food is sustainably harvested</td>
<td>35% local</td>
<td>Up to 50% of produce is locally sourced during seasonal availability</td>
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<td>Self-operated</td>
<td>Self-operated</td>
<td>Self-operated</td>
<td>Self-operated</td>
<td>Self-operated</td>
</tr>
<tr>
<td><strong>Food-related work/education opportunities</strong></td>
<td>Work-study positions</td>
<td>Student positions on Sustainable Food Committee, Campus gardens</td>
<td>Student interns &amp; volunteers, Food for Thought Initiative</td>
<td>Student positions on the Food, Purchasing &amp; Waste Task Group of the Sustainability Council, Luther College gardens</td>
<td>Work-study positions, urban garden, student-led workshops</td>
<td>Work-study positions, farm, the Sustainable Food Project (comprised of chefs, faculty, students, &amp; staff)</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td><strong>Campus Gardens or Farm?</strong></td>
<td>N</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
</tr>
<tr>
<td><strong>Composting?</strong></td>
<td>N</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
<td>Y</td>
</tr>
<tr>
<td><strong>Eating Fresh Food to Community?</strong></td>
<td>N</td>
<td>N</td>
<td>N</td>
<td>N</td>
<td>N</td>
<td>N</td>
<td>N</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td><strong>Endowment</strong></td>
<td>$108 million</td>
<td>$5 billion</td>
<td>$156.8 million</td>
<td>$232 million</td>
<td>$134.7 million</td>
<td>$672 million</td>
<td>$16.5 million</td>
<td>$233 million</td>
<td>$16.7 billion</td>
<td></td>
</tr>
<tr>
<td><strong>Average Meal Plan Cost Per Semester</strong></td>
<td>$1,041 (14 meal plan)</td>
<td>$1,600 (14 meal plan)</td>
<td>$2,045 (avg.)</td>
<td>$1,936 (14 meal plan)</td>
<td>$1535</td>
<td>$2100</td>
<td>$1,962.50 (avg.)</td>
<td>$2,515 (avg.)</td>
<td>$2,750 (14 meal plan)</td>
<td></td>
</tr>
<tr>
<td><strong>Other Fun Food Facts</strong></td>
<td>n/a</td>
<td>Emory has 6 food gardens on campus &amp; goals to implement a composting program for food waste, reduce pre- &amp; post-consumer food waste, &amp; increase the use of reusable food and beverage containers.</td>
<td>n/a</td>
<td>Kenyon has a flat-train unit to preserve local produce for the off-season.</td>
<td>n/a</td>
<td>Luther has conducted a food waste audit &amp; recycled used cooking oil for biodiesel production. It hosted a Local Food Fest, in which local growers served their produce directly to students.</td>
<td>n/a</td>
<td>Northland started introducing local &amp; organic foods in 1993. Since then, the majority of ingredients in vegan &amp; vegetarian dishes have been organic.</td>
<td>n/a</td>
<td>n/a</td>
</tr>
</tbody>
</table>


Q: What local foods do these schools purchase? A (not so short and non-exhaustive) list:

- **Vegetables**
  - Avocados, Arugula, Beets, Broccoli, Green Beans, Cabbage, Carrots, Chard, Corn, Cucumbers, Eggplant, Kale, Lettuce, Onions, Peas, Peppers, Potatoes, Sprouts, Spring Mix, Summer Squash, Winter Squash, Tomatoes, Watercress, Zucchini
- **Fruit**
  - Apples, Blueberries, Cantaloupe, Grapefruit, Honeydew Melon, Oranges, Strawberries, Watermelon
- **Grains**
  - Flour, Beans
- **Dairy, Eggs, & Nuts**
  - Eggs, Ice Cream, Milk, Peanuts, Pecans, Yogurt
- **Meat**
  - Beef, Fish, Pork, Seafood, Turkey
- **Value-added Products**
  - Bagels, Beverages (Cider, Juices), Breads, Cereal, Granola, Jams & Jellies, Pasta, Salad Dressing, Sauces & Spreads, Tempeh, Tofu, Canned Tomato Products
- **Other**
  - Herbs (Basil, Cilantro, Parsley, Mint), Honey, Maple Syrup

Q: How do these schools define local?

Definitions vary, with some setting a maximum number of miles traveled and others creating a ranking system of expanding regions. Here are two examples:

- Lawrence defines local food as any food grown, raised, and produced within 150 miles.
- Emory University defines local food as any food grown, raised, and produced within an eight-state region, but prioritizes food grown, raised, and produced within the state of Georgia by farmers and cooperatives with whom the college has direct relationships.

Q: A lot of the information in the table surrounds local food. How are these schools addressing the sustainability of food more broadly?

Although purchasing local food is one strategy for procuring more sustainable food, it is an inadequate strategy by itself. Consequently, many of the schools we researched also strive to purchase food that is certified with one or more eco-labels. What are some examples of these eco-labels?:

- Fair Trade Certified
- Domestic Fair Trade Certified
- Shade-Grown or Bird Friendly Coffee
- Rainforest Alliance Certified
- Food Alliance Certified
- USDA Organic
- AGA Grassfed
- Pasture-Raised
- Grass-finished/100% Grassfed
- Certified Humane Raised & Handled
- Cage-free
- Protected Harvest Certified
- Marine Stewardship Council
- Seafood Watch Certified

A few of the schools we researched even have overarching definitions of sustainability that guide all of their food-related decisions. Emory University has the following exemplary four-part definition:

- Sustainability is defined as meeting the needs of the present generation without compromising the needs of future generations. The environment is protected. The health of the soil is maintained, water quality is secured, the flow of energy and discharge of waste, including greenhouse gas emissions, are within the capacity of the earth to absorb, and biodiversity is protected and promoted.
- Food producers are treated well. Farmers and all other players in the production chain have fair, livable incomes, and safe working conditions.
- The food we eat is of good quality. Animal and human health is supported by a wide variety of nutritious and delicious foods, and is affordable and accessible for all.
- Agro-economies are supported. Rural communities are enhanced and supported, and are linked to urban communities through small businesses.
Raw Data for *Comparison Table of Other Institutions’ Food Policies and Practices*
Table of Other Institutions’ Food Policies and Practices continued…

<table>
<thead>
<tr>
<th>Institution</th>
<th>Definition of Local</th>
<th>Definition of Sustainability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Berea College</td>
<td></td>
<td>n/a</td>
</tr>
<tr>
<td>Lebanonese College</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manchester College</td>
<td></td>
<td>n/a</td>
</tr>
<tr>
<td>Vermont College</td>
<td></td>
<td>n/a</td>
</tr>
<tr>
<td>Villanova College</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Washington &amp; Lee College</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wofford College</td>
<td></td>
<td>n/a</td>
</tr>
<tr>
<td>Emory University</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Georgia Tech</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Georgia State</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Georgia Institute</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Georgia Southern</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kennesaw State</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mercer College</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Morehouse College</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Northern Illinois University</td>
<td></td>
<td></td>
</tr>
<tr>
<td>University of Illinois</td>
<td></td>
<td></td>
</tr>
<tr>
<td>University of Kentucky</td>
<td></td>
<td></td>
</tr>
<tr>
<td>University of Louisville</td>
<td></td>
<td></td>
</tr>
<tr>
<td>University of Alabama</td>
<td></td>
<td></td>
</tr>
<tr>
<td>University of Arkansas</td>
<td></td>
<td></td>
</tr>
<tr>
<td>University of California</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Note:** Definitions and practices vary widely among institutions. Some institutions prioritize local and sustainable food, while others focus on reducing waste and increasing awareness. The table above provides a snapshot of the diverse approaches taken by different colleges and universities.
### Foo d Policies and Practices

#### Local Foods
- **Benedict College**: Vegetables, fruits, milk, processed dairy products, meat/poultry, potatoes, bread/bakery, eggs, milk, rice, pasta, rice, pasta, baking mix.
- **Leavenworth University, KS**: Vegetables, fruits, milk, processed dairy products, meat/poultry, potatoes, bread/bakery, eggs, milk, rice, pasta, rice, pasta, baking mix.
- **MacMurray College, IL**: Vegetables, fruits, milk, processed dairy products, meat/poultry, potatoes, bread/bakery, eggs, milk, rice, pasta, rice, pasta, baking mix.
- **Oklahoma College**: Vegetables, fruits, milk, processed dairy products, meat/poultry, potatoes, bread/bakery, eggs, milk, rice, pasta, rice, pasta, baking mix.
- **Park College, MO**: Vegetables, fruits, milk, processed dairy products, meat/poultry, potatoes, bread/bakery, eggs, milk, rice, pasta, rice, pasta, baking mix.
- **Valdosta State College**: Vegetables, fruits, milk, processed dairy products, meat/poultry, potatoes, bread/bakery, eggs, milk, rice, pasta, rice, pasta, baking mix.
- **University of Delaware**: Vegetables, fruits, milk, processed dairy products, meat/poultry, potatoes, bread/bakery, eggs, milk, rice, pasta, rice, pasta, baking mix.
- **University of Wisconsin–Madison**: Vegetables, fruits, milk, processed dairy products, meat/poultry, potatoes, bread/bakery, eggs, milk, rice, pasta, rice, pasta, baking mix.

#### Organic Foods
- **Benedict College**: Grains, beans.
- **Leavenworth University, KS**: Grains, beans.
- **MacMurray College, IL**: Grains, beans.
- **Oklahoma College**: Grains, beans.
- **Park College, MO**: Grains, beans.
- **Valdosta State College**: Grains, beans.
- **University of Delaware**: Grains, beans.
- **University of Wisconsin–Madison**: Grains, beans.

#### Fair Trade Items
- **Benedict College**: Some coffee.
- **Leavenworth University, KS**: Some coffee.
- **MacMurray College, IL**: Some coffee.
- **Oklahoma College**: Some coffee.
- **Park College, MO**: Some coffee.
- **Valdosta State College**: Some coffee.
- **University of Delaware**: Some coffee.
- **University of Wisconsin–Madison**: Some coffee.

#### Presidential Climate Commitment
- **Benedict College**: No.
- **Leavenworth University, KS**: No.
- **MacMurray College, IL**: Yes.
- **Oklahoma College**: Yes.
- **Park College, MO**: Yes.
- **Valdosta State College**: Yes.
- **University of Delaware**: Yes.
- **University of Wisconsin–Madison**: Yes.

#### Green Report Card
- **Benedict College**: 4.
- **Leavenworth University, KS**: 4.
- **MacMurray College, IL**: 4.
- **Oklahoma College**: 4.
- **Park College, MO**: 4.
- **Valdosta State College**: 4.
- **University of Delaware**: 4.
- **University of Wisconsin–Madison**: 4.

### Table of Other Institutions’ Food Policies and Practices continued...
<table>
<thead>
<tr>
<th>Institution</th>
<th>Tracking Methods</th>
<th>Campus Garden</th>
<th>Food Service Provider</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bowdoin College</td>
<td>Yes</td>
<td>Y</td>
<td>Yak</td>
</tr>
<tr>
<td>Lawrence University</td>
<td>Yes</td>
<td>Y</td>
<td>Yak</td>
</tr>
<tr>
<td>Indiana University</td>
<td>Yes</td>
<td>Y</td>
<td>Yak</td>
</tr>
<tr>
<td>Kenneser College</td>
<td>Yes</td>
<td>Y</td>
<td>Yak</td>
</tr>
<tr>
<td>Yale University</td>
<td>Yes</td>
<td>Y</td>
<td>Yak</td>
</tr>
<tr>
<td>UC Santa Barbara</td>
<td>Yes</td>
<td>Y</td>
<td>Yak</td>
</tr>
<tr>
<td>University of Kansas</td>
<td>Yes</td>
<td>Y</td>
<td>Yak</td>
</tr>
</tbody>
</table>

**Campus Gardens**

- **Bowdoin College**: Yes
- **Lawrence University**: Yes
- **Indiana University**: Yes
- **Kenneser College**: Yes
- **Yale University**: Yes
- **UC Santa Barbara**: Yes
- **University of Kansas**: Yes

**Food Service Provider**

- **Yak**: Yak and Yak Yak Yak

**Campus Garden Implementation**

- **Bowdoin College**: Yes
- **Lawrence University**: Yes
- **Indiana University**: Yes
- **Kenneser College**: Yes
- **Yale University**: Yes
- **UC Santa Barbara**: Yes
- **University of Kansas**: Yes
Raw Data for Comparison Table of Other Institutions’ Food Policies and Practices continued…
### Other Considerations

<table>
<thead>
<tr>
<th>Institution</th>
<th>Sustainability Goals</th>
<th>Food Purchasing Practices</th>
<th>Impact</th>
<th>Budgetary Considerations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smith College</td>
<td>Sustainable campus</td>
<td>Locally sourced produce</td>
<td>Low</td>
<td>Minimal</td>
</tr>
<tr>
<td>John College</td>
<td>Environmental focus</td>
<td>Organic and seasonal</td>
<td>Medium</td>
<td>Moderate</td>
</tr>
<tr>
<td>Mary College</td>
<td>Social impact</td>
<td>Fair trade products</td>
<td>High</td>
<td>Significant</td>
</tr>
</tbody>
</table>

### Price Change

<table>
<thead>
<tr>
<th>Institution</th>
<th>2020-2021 Change</th>
<th>2019-2020 Change</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smith College</td>
<td>1.5% increase</td>
<td>2.0% increase</td>
</tr>
<tr>
<td>John College</td>
<td>0.5% decrease</td>
<td>1.0% decrease</td>
</tr>
<tr>
<td>Mary College</td>
<td>3.0% increase</td>
<td>2.5% increase</td>
</tr>
</tbody>
</table>

### Table of Other Institutions’ Food Policies and Practices

- **Sustainability Goals:**
  - Smith College: Sustainable campus
  - John College: Environmental focus
  - Mary College: Social impact

- **Food Purchasing Practices:**
  - Smith College: Locally sourced produce
  - John College: Organic and seasonal
  - Mary College: Fair trade products

- **Impact:**
  - Smith College: Low
  - John College: Medium
  - Mary College: High

- **Budgetary Considerations:**
  - Smith College: Minimal
  - John College: Moderate
  - Mary College: Significant
Resources for Food Policy

Brian Shobe <shobeb@beloit.edu>  
To: Keston Geistwalker <geistwalker@beloit.edu>, Kidan Araya <arayak@beloit.edu>, Matthew Watkins <watkinsm@beloit.edu>, Michelle Haering <haeringm@beloit.edu>, Sophia Maloney <maloneyss@beloit.edu>

Hey y'all,

So in preparation for our meeting today with Pablo, I thought I'd try and take a look at what some of the others we mentioned yesterday have in terms of a food policy.

1. http://www.zebrafishcompost.com/our-approach/kitchen-principles - Bon Appetit's Kitchen Principles page for Macalester's Food Service. Includes standards for all meat and seafood (e.g. no antibiotics in beef, limited amounts in poultry, cage free eggs, and seafood watch certified seafood), fats and oils (no trans fat, only canola and olive oil), fair trade coffee, organic produce whenever possible, etc.
2. http://apps.carleton.edu/campusdining/sustainability - For an overview of their sustainability policy, they actually refer to the same Bon Appetit website as Macalester does, but still look at the labeling system they have: Vegan, Organic, Seafood Watch, Farm to Fork, Vegetarian, and Low Fat. Cool. I'm also attaching a PDF of the local farms they use.
3. http://www.luther.edu/sustainability/food-svc - have gone from 2% to 20% local food. Have a Sustainability Council that's supposed to have drafted a local foods procurement guideline by the end of last semester.
4. http://www.sustainablecarleton.org/sustainability/food_farm_repos.pdf - a good document to get us thinking critically about drafting the policy, how to frame certain issues, etc.

Hope that helps us get a good start,
Brian

Community-Based Learning Assistant
Sociology, Beloit College
Beloit College Box #621
700 College St
Beloit, WI 53511

2 attachments
Carnegie's Local Farm Partnerships.pdf 17K
LocalFoodPurchasingPolicyKalamazoo.dec 124K

Beloit College Food Task Force Purpose and Tasks

Brian Shobe <shobeb@beloit.edu>  
To: Keston Geistwalker <geistwalker@beloit.edu>, Kidan Araya <arayak@beloit.edu>

Just something good to keep in mind while we're reading this weekend.

Brian

Dear Beloit College Community,

I have asked Dean of Students, Christina Klawitter, to chair a task force whose job it is to promote and direct a campus-wide conversation about our
Aspirations for food service. While the full charge follows these few sentences, I am asking the task force to 1) consider how to more closely align our dining services with the College mission; 2) think about innovative ways to use food for learning and teaching; and 3) recommend strategies which will keep us moving toward students' increasing expectations for flexible, healthy, and socially responsible food options. There are many ways in which the work of this group intersects with the Space-Use team that has just started its work, so having these two investigations running simultaneously should provide some benefits.

Agreeing to participate on this task force requires a substantial commitment of time and energy and is another example of the generous ways community members go far beyond their job descriptions to promote this college. It is inspiring and humbling for me to witness this day in and day out, and I am particularly appreciative of the eight people making up this task force (and identified below). I know you will provide them with the type of thoughtful, generous, and candid input that will help us understand and achieve our aspirations.

Sincerely,

Scott Bierman

Aligning Food Service Programs at Beloit College with Student, Family, and Community Expectations

Food matters. In fact, there are few areas more important in the day-to-day lives and well-being of our students than their interaction with food; and there are few more substantive ways that the community comes together than over events featuring food. It is not surprising then that in the last decade college campuses across the United States have devoted increased resources and a great deal of creativity to the development of food service programs that, at their best, are far more closely aligned with their missions, including innovative ways to connect food service programs with learning and teaching.

As we consider opportunities for institutional change at Beloit College that hold the potential to promote the mission and business of the college more effectively, food service seems like a particularly compelling area to consider. Not only will we be able to learn from other colleges who have made enormous improvements in the last decade, but the entire industry of college food service production has become significantly more responsive to individual institutional demand. The time is right to align a Beloit College food service program with student, family, and community expectations.

Towards this end, I have asked Dean of Students, Christina Klawitter, to chair a task force to engage the Beloit College community in addressing the
following questions:

1. In what ways can a food service program best promote the college’s mission and business?

2. What creative programmatic opportunities that support the liberal arts in practice are possible?

3. What budgetary principles should guide the funding of the college’s food service program?

4. What facility issues need to be considered?

5. What organizational structures are most likely to produce long-term results that will evolve towards ever closer alignment with changing student, parent, and community expectations?

Other members of the task force include Clara Baker’13, Jennifer Esperanza, Diana Gutierrez-Meza’13, Jody Nichols, Lynn Vollbrecht'06, Brian Vraney, and John Winklemann.

The work of the task force

● To prompt candid and creative conversations with and among members of the community as a means for developing responses to the key questions.

● To seek input from other colleges who have reputations of providing particularly noteworthy and cost-effective food service programs.

● To think expansively about food service from commons, to DK’s, to the slow food group, to Java joint, to C-Haus, to Greek houses, to catering, to new food carts, new employment opportunities for students, new learning and teaching opportunities, and beyond.

● Engage in conversation and request formal proposals from food service providers (including our own) which help us evaluate how we can come closest to our aspirations.

● To deliver a summary report to the President by February 1.

Some parameters

● Members of the task force are being chosen not as representatives of different constituencies, but as valued community members whose varied experiences with food service here or at other institutions, combined with their commitment to the college as a whole, and their highly respected judgment, makes their collective wisdom extremely valuable.
- Budget considerations need to be an explicit part of the deliberations and wherever possible, recommendations about funding sources need to be clear.

- We should expect to plan on a long run average size of the student body of 1225. Having said this, the number of students on campus in the fall semester has historically been significantly higher than the spring semester. From a food service standpoint, the peak-load number of students is at least as important as the average number of students in planning for facility needs. While we aspire to reduce the variance in enrollment, it is probably wise to plan on a student capacity of 1275 students.

Food Task Force - Research Assistants Proposal

Brian Shobe <bsobe@beloit.edu>  
Cc: Kedan Araya <karaya@beloit.edu>, Keston Geistwiler <geistwiler@beloit.edu>

Dear Christina,

I, Brian Shobe, am writing on behalf of myself and two other students - Kedan Araya and Keston Geistwiler - both of whom I believe you had the opportunity to meet recently. The three of us are students in Professor Pablo Tora’s Global Political Ecology Course, in which we are required to design and work on a sustainability-related project on campus, with a third of our grade.

Given our collective interest in and experience related to food justice and sustainable agriculture and the announcement that the college, through the task force you’re heading, is in the process of re-evaluating our current food system in terms of resonance with the college community’s expectations and the college’s mission statement, we have decided to, for our project, offer ourselves as an additional research team to the Task Force. ‘Research what?’ Well, we have a few ideas about what we could research - peer institutions’ general food policies and resolutions; more specifically, peer institutions’ (or their food service providers’) procurement policies and practices, and peer institutions’ strategies for obtaining more sustainable foods. But more importantly, we’re interested in researching what you as a Task Force could utilize more. In other words, what questions will the Task Force ask that would require more investigation than the Task Force is willing to or capable of doing?

Now, there are a couple of limitations to what we can do. First, we have to in some way be addressing the question of environmental sustainability, perhaps not directly, but still in a reasonably perceptible way. I imagine that this issue will inevitably crop up at some point in your Task Force discussions, given its relevancy to the mission statement’s line about students approaching the complex problems of the world ethically and thoughtfully. Second, we want to make sure that our project – research, compilation, and analysis – by the end of November, so our timeline does not extend into early February as yours does. Nonetheless, I suspect (and hope) that we might be of use to you and this Task Force in addressing at least some question of the many which you will generate and be responsible for answering.

We recognize that the work of the Task Force has literally just begun, and thus don’t expect a meticulously thought-out research question in the near future. In fact, we know from Clara’s (yes, we are friends of Clara’s) and a parallel collaborative group to the one doing the Real Food Calculator) that your first meeting isn’t until this Friday. So, what we are hoping to accomplish is to meet with you next week to get your feedback on everything we’ve written hereabove. Most importantly, is there a role for us? Or do we need to completely re-design our project? As well as a sense of how the Task Force will function, and if possible, some notion of what kinds of questions you think the Task Force is going to be interested in researching.

So, after all that, would you be available to meet sometime next week? If so, we can schedule a meeting with your secretary directly.

If you have any initial reactions or thoughts that you’d like to convey to us in an email, we would gladly welcome them as well.

I hope this message finds you well, and not overly overwhelmed with all of the tasks the institution has assigned you. Do know though, on somewhat of a side note, that your openness is, and beyond that, active solicitation of student voices has already been noted and sarcastically appreciated by many students on campus.

Sincerely,

Brian Shobe
Community-Based Learning Assistant
Sociology, Beloit College
Beloit College Box #521
701 College St.
Beloit, WI 53511
Introduction to the Food Task Force

Dear Christina,

Below is the very brief letter you requested summarizing our offer to the Food Task Force. Let us know if you would like anything else.

Cheers,
Kellan, Keaton, and Brian

Dear Food Task Force,

This email is from a group of students who are working on developing a sustainable food procurement policy for Beloit College as part of a course project. First off, we just want to say that we’re enthusiastic about the work you’ll be doing. We’ve already talked with Christina about having our work complement yours. How? We’re planning on conducting research about other colleges’ sustainable food procurement policies and use it to write a policy draft specific to Beloit.

We recognize that the first thing we need to do is make the case for why a sustainable food policy is worth considering. An essential element of this will be compiling and synthesizing information about how other schools have developed policies that work and benefit their institution. This phase of our project will align with your intended goal of gathering input by the end of October. The end product of this phase will be a list of questions that could be used to guide the RFP and interview process. By the end of November, we hope to have a policy draft with specific recommendations for Beloit.

We would welcome and appreciate any questions, suggestions, or concerns. Again, we are really looking forward to complementing your efforts.

Sincerely,
Kellan Araya, Keaton Oestwaker, and Brian Shobe

Christina Klawitter <klawitterc@beloit.edu>                                              Wed, Sep 28, 2011 at 9:44 AM

To: Brian Shobe <shobeb@beloit.edu>

Looks good for now, Brian. Looking forward to seeing your work.
Christina

Christina P. Klawitter, Ph.D.
Dean of Students
Beloit College
700 College Street
Beloit, WI 53511
608-363-2660

http://www.beloit.edu/studentlife
Brian, Kidan, Keston,

I hope you're enjoying the fall break...

I wanted to touch base because our food task force is reconvening next week and, while I know that your project deadline is the end of Nov, I was wondering if you'd be willing to share any updates on the work that you're doing on sustainability, in case it might inform our thinking at this stage?

Christina

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On Tue, Sep 27, 2011 at 8:54 PM, Brian Shobe <shobeb@beloit.edu> wrote:

[Quoted text hidden]
Thanks for following up with us! We are indeed putting together some information for the Task Force. Specifically, we're currently finalizing a document that makes the case (with lots of peer-reviewed references) for why Beloit College should prioritize more sustainable and ethical food procurement. We're also in the process of putting together a table summarizing the food procurement policies and practices of a number of different higher ed institutions, in order that the Task Force can have an idea of how Beloit currently compares and where it could eventually go. The final document we're planning to put together next week will be a list of items and questions that we would like to see included in the RFP. Our plan was to have all of these documents to you by October 31st. Will that be soon enough?

If you have any suggestions, we'd gladly take them into consideration.

Cheers,

Brian

[Quoted text hidden]

--

Community-Based Learning Assistant

Sociology, Beloit College

Beloit College Box #521

700 College St.

Beloit, WI 53511

Christina Klawitter <klawitterc@beloit.edu> Thu, Oct 20, 2011 at 4:22 PM

To: Brian Shobe <shobeb@beloit.edu>

Sure, Brian, that sounds good. Look forward to seeing your work.

Christina

Food Movements Resources

Brian Shobe
<shobeb@beloit.edu> Tue, Oct 4, 2011 at 8:02 PM
To: Kidan Araya <arayak@beloit.edu>, Keston Geistwalker <geistwalkerk@beloit.edu>

the last one :)

---------- Forwarded message ----------
From: Ashley Lanham <lanhama@beloit.edu>
Date: Mon, Oct 3, 2011 at 7:48 PM
Subject: Food Movements
To: Brian Shobe <shobeb@beloit.edu>

81 attachments

2004_Julie_Labelle.pdf
56K

advancing local food movement syllabus.doc
54K

alt ag movements.pdf
261K

alternative food networks.pdf
4187K

berlin gardens.pdf
191K

can sustainable feed the world myth 4 pages.pdf
574K

celebritization.pdf
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civic ag and problem solving 7 pages.pdf
146K

civil rights lessons 4 pages.pdf
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273K

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200K

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130K

food security safety net.pdf
98K

food sov in latin america.pdf
1022K

Food Sov J of Peasant Studies.pdf
490K
Luther College Local Foods Procurement Policy
3 messages

Brian Shobe <shobeb@beloit.edu> Thu, Oct 20, 2011 at 7:48 PM
To: stumma01@luther.edu

Dear Maren,

My name is Brian Shobe and I'm a senior at Beloit College in Beloit, WI. Beloit is currently
re-evaluating its food service, food policy, and food procurement practices, and a group of students and myself are researching our peer institutions' policies and practices in the hopes that we can push our administration to adopt more sustainable and just practices. We've been impressed by the work Luther has done in recent years and noticed that on your website, it stated that your Food, Purchasing, and Waste Task Group was supposed to create a Local Foods Procurement Policy last year. I'm wondering if that was in fact created and if you'd be willing to share it. If so, it would be immensely appreciated. If not, are there any other documents that were fundamental to Luther's success in adopting such ambitious sustainable food procurement goals? If you could share any of those, that would be swell as well.

Thanks for your time,
Brian Shobe

--
Community-Based Learning Assistant
Sociology, Beloit College
Beloit College Box #521
700 College St.
Beloit, WI 53511

Maren Ann Stumme-Diers <stumma01@luther.edu>        Mon, Oct 24, 2011 at 2:31 PM
To: Brian Shobe <shobeb@beloit.edu>

Hey Brian,

I'm excited to hear about the work your group is doing to help Beloit College work towards the purchase of more healthy, local, sustainable food. First question- who is your food service provider? If memory serves me right, I think you probably have Sodexo, which is who Luther uses.

Great that you were able to find something of value on the foods portion of the website. I need to seriously revamp that and get more information up and available to people like you.

Anyway...yes, Luther has a Food, Purchasing and Waste Task Group that is one of four task groups under the auspices of our Campus Sustainability Council. I currently chair that group.
We have had lots of discussions about developing purchasing guidelines and are still in the process of collecting data and such. Quite honestly, this has unfortunately been put on the back burner a few too many times, but I hope that we will have something by the end of the year.

We will be developing purchasing guidelines for these product categories:

- Beef/Pork
- Poultry
- Fish
- Dairy- Fluid Milk
- Dairy- Other
- Eggs
- Vegetables- Fresh
- Vegetables- Cured
- Vegetables- Processed
- Fruit- Fresh
- Fruit- Processed
- Legumes
- Grains

With each product category, there will be givens:

- Delivery schedule
- Price
- Quality
- Packaging
- Openness to student farm visit/audit

Additionally, we will be ranking the following criteria based on product category (this is the participatory part). Keep in mind that not all of these criteria will be ranked for each product category (ie animal treatment isn't relevant to producing broccoli)

- Distance from Farm to Luther
- Distance from Farm to supply chain
- Growing practices (labor, land stewardship)
- Freshness
- Seasonality
- Animal Treatment
- Energy Usage
- Size of farm/type of business
- Feed
- Organic certification

Another thing we are doing is conducting student farm audits of local producers who sell to Luther. I use the term "audit" lightly because none of our students are certified auditors, but just this Fall we had eight groups of students out visiting eight different farms to talk to producers, take photos and then complete a farm audit profile upon their return. I hope to get these up on the website in the next month or so.

Luther made the commitment during our last strategic planning process to purchase 35% of our food locally.
As you know, local is tough to define. We have tended to say 100 miles, but recently upped it to 200 miles (mostly to introduce competition). We haven't actually been buying food outside of the 100 mile range but it does open up our options. More important for us, I would say, is to have “identifiable sourcing” of our food. Some schools have chosen to include coca-cola in their local procurement numbers because it’s bottled locally. We don't do that.

I am happy to talk more via phone if that is of interest to you. Who else are you working with on your campus? Are administrators interested in this? Do you have faculty members involved? Staff? As a Sustainable Foods Educator/Local Foods Coordinator for this region, I am completely invested in helping other people figure this out. Food purchasing is trickier than one might initially think, so it's in all of our best interests to learn from each other and share what we know.

We also have a Food Council at Luther (made up of Luther students mostly) who do some work on the food front. Takes lots of people and buy-in to make it happen.

Good luck with your work at Beloit!

Maren

[Quoted text hidden]

--
Maren Stumme-Diers
Sustainable Foods Educator
Valders 372C
stumma01@luther.edu
1-563-387-1722

Check out what's new in Luther Sustainability: www.luther.edu/sustainability/

Brian Shobe <shobeb@beloit.edu> Tue, Oct 25, 2011 at 4:00 PM

To: Maren Ann Stumme-Diers <stumma01@luther.edu>
Cc: Kidan Araya <arayak@beloit.edu>, Keston Geistwalker <geistwalkerk@beloit.edu>, Matthew Walthius <walthiusm@beloit.edu>, Clara Baker <bakerc@beloit.edu>, Sophia Maloney <maloneys@beloit.edu>, Michelle Koenig <koenigm@beloit.edu>

Hi Maren,

First, thanks for taking the time to explain everything you did. Insightful material.

So our situation at Beloit is as follows:

We're actually self-operated, and have been for quite some time, but the president of the college recently assigned a task force to re-evaluate our food system. One component of this re-evaluation will obviously be how we source our food, and another will be whether or not we should contract a provider.

The Slow Food Group, and, to a lesser extent, the Outdoor Environmental Club have been advocating for more just and sustainable food for a few years, but instead of culminating in targeted efforts to re-shape our
institutional food, it first culminated in the foundation of a 20-student dining co-op, in which students purchase shares from a local farm, buy bulk grains and proteins from a local Mennonite general store, and take turns cooking, cleaning, and shopping. That co-op model has now spread to two other groups.

With these recent developments, the aforementioned students groups, and two groups from a sustainability-related class I'm in have taken on the task of conducting the Real Food Calculator - a food system auditing process developed by the Real Food Challenge -, researching and summarizing other institutions' practices, and making recommendations to the Task Force for items and questions to include in the RFP that will be going out to food service providers in the coming months.

We're hoping that in doing so, we will give this Food Task Force, made up of the Dean of Students, two food-savvy professors, two staff, and two food-savvy students (so to answer your question about faculty, staff, and administration - yes, we have a number of allies), a strong impulse to make the purchasing of sustainable and just food a priority in their evaluations of food service providers and their recommendations to the president.

So to summarize, we're not in the immediate sense trying to procure more sustainable and just food, but are anticipating structural changes in the food system and trying to make sustainability and justice informed priorities.

That said, we fully expect future students (from the co-ops, clubs, and/or class I mentioned) to continue the work in pushing for broader college commitments and policies, and thus are trying to do as much of the preparatory information-gathering as we can.

In any case, thanks for your offer to talk on the phone. I'll consult with my group, and as our work unfolds and questions arise and solidify, we might give you a ring.

Thanks again for your help,
Brian
Brian, Keston, Kidan,

I'd like to invite you to our next food task force meeting to discuss what you've learned during your project and to think through, with the expertise you've gained, about the sorts of things we should look for in the written proposals and the sorts of questions we will ask the companies when they come to campus. We are meeting from 12-1 on 11/28 in the fireplace lounge of MI. Please let me know if one or more of you can attend. We could use either 12-12:30 or 12:30-1. Prior to the meeting, and by next week Monday 11/21 if possible, please forward me the materials we should review for the discussion.

Thanks.

Christina
Good afternoon Christina,

Fortunately, all three of us will be able to make it to the meeting. Thanks for inviting us. And we'll send our prep material for the meeting to you by this upcoming Monday.

Happy symposium day!

Brian, Kidan, and Keston
Prep Materials for FTF Meeting

Brian Shobe <shobeb@beloit.edu>
To: Christina Hsawther <hsawther@beloit.edu>
Cc: Keaton Greenwasser <greenwasser@beloit.edu>, Kidan Araya <araya@beloit.edu>

Hi Christina,

The only other piece of prep material for our meeting on the 28th with the FTF, aside from the table we already passed along, is the attached document, which makes the case for why we should procure more sustainable, local, and ethical food. We've put a lot of effort into this, and have come up with ample research and evidence, so we do hope members take a few minutes to read through it.

Look forward to our meeting,

Kidan, Keaton, & Brian

--
Community-Based Learning Assistant
Sociology, Beloit College
Beloit College Box 2621
700 College St.
Beloit, WI 53511

[Attached: Why Beloit Should Adopt More Sustainable, Local, & Ethical Food Procurement Policies and Practices.docx]
Food Task Force meeting 11/28 12-1 in MI Fireplace Lounge

Christina Klawitter <klawitter@beloit.edu>
To: Clara Blaker <blakerc@beloit.edu>, Jody Nichols <nicholds@beloit.edu>, Diana Gutierrez-Moore <gutierrezm@beloit.edu>, Marion Fass <fassm@beloit.edu>, Watters Tobin <tobinm@beloit.edu>, Phil Shields <shields@beloit.edu>, Brian Shaner <shanebr@beloit.edu>, Lynn Vloetrecht <vloetrechtl@beloit.edu>, John Wieneke <wienekj@beloit.edu>
Cc: Brian Shoeb <shoebbe@beloit.edu>, Kevin Araya <arayak@beloit.edu>, Keston Geistwalker <geistwakerk@beloit.edu>

Food Task Force

Here is the plan for our meeting on Monday:

12:12:30 Talk with students Brian Shoeb, Kevin Araya, Keston Geistwalker
As a reminder, these students are in a course where they are completing a project to develop the campus and task force’s thinking around issue of sustainability in our food service operations. They have put together three documents which are in the google docs and have also been forwarded as an email – please review them prior to our meeting. ‘Why Beloit should adopt more sustainable ...’ Comparison table of other institutions food policies and practices’. ‘Table supplement’. This will be a time for us to ask the students questions and to consider how we might use their work for decision making and recommendation development.

12:30-12:45 Discuss proposed open campus forum for Friday 12/2, 12:1 Moore Study Lounge – goals is to publicly update community on where we are in the process
a. React to draft of the announcement for the forum (not written yet, I will bring a draft)
b. Think through strategies to make that conversation successful
c. Who can attend?

12:45-1 Discuss broader conference, schedule for 12/7
Here’s the tentative schedule for that:
9:45 Review day, opening remarks (Christina leads)
Matthew Reave, Peirce Hall
10:00-11:30 Facilities tour (John leads)
11:30-12:30 Meet with students (Clara, how’s it going gathering students? Diana & Toby, can you attend? Together, can the three of you consider how to structure this discussion? I am happy to help.)
12:30-1:30 Remarks from Food Service Task Force, Q&A (all task force members attend if possible)
1:30 Science Center

How can we structure the time with students and the task force to ensure it is productive time? What are the most important messages that companies should leave with?

If we don’t have time to cover the third item fully, I propose we meet again on Mon, 12/5 at noon.

Happy Thanksgiving.

Christina

Christina P. Klawitter, Ph.D.
Dean of Students
Beloit College
700 College Street
Beloit, WI 53511
608-388-6090
http://www.beloit.edu/studentlife
questions for our meeting tomorrow

Christina Klauftter <klauftter@beloit.edu>
To: Brian Shobe <shobe@beloit.edu>, Krista Amaya <amaya@beloit.edu>, Kristen Bleischanker <bleischanker@beloit.edu>

Brian, Krista, Kristen,
I received your email, thanks for your thoughtfulness. I wanted to give you a heads up about the questions I intend to ask tomorrow. Of course, other task force members might have questions too, but I know it helps me if I have a sense ahead of time for what at least some people might ask.

What do you think are the 2-3 top strategies that the college should consider over the next 12-18 months, regardless of whether we outsource or maintain self-operation, that would move us in the "right" directions as indicated by the research you reviewed?

How much of what we do with regards to procurement should be student driven and how much should just be the college/administrative initiative to make strides toward sustainably sourced food? If you think it should be student driven, and maybe even if you don't, what ideas do you have for engaging students for whom issues of sustainable procurement are not at the forefront of their interests or concerns?

How should we think about balancing the priorities you advance in your writing with costs (both financial and human—which contribute to the dollar amount you pay for board plans) and food variety, both of which are major concerns among our students?

Finally, how should Beloit College define sustainable food and local food?

See you tomorrow.
Christina

Christina P. Klauftter, Ph.D.
Dean of Students
Beloit College
700 College Street
Beloit, WI 53511
(608) 363-4000
http://www.beloit.edu/studentlife
Individual Timesheet
<table>
<thead>
<tr>
<th>Hours</th>
<th>Description</th>
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<tbody>
<tr>
<td>Class until 9/22</td>
<td>Big Group Meeting, Conference Call, Second Big Group Meeting, 1st Small Group Meeting, Preliminary Research, Meeting with Pablo</td>
</tr>
<tr>
<td>9/22/2011</td>
<td>2 Small Group Meeting, Intro Email to Christina</td>
</tr>
<tr>
<td>9/25/2011</td>
<td>4 Researching Schools’ Policies and Reading Oxlam’s Farm to College Guide, Meeting with Group to Discuss Readings and to Prep for meeting with Christina</td>
</tr>
<tr>
<td>9/26/2011</td>
<td>1.5 Reading Sustainable Food Policy.org’s Documents and Meeting with Christina</td>
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<tr>
<td>9/27/2011</td>
<td>1.5 Meeting to write Introductory Letter to Task Force and to plan timeline and division of labor</td>
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<tr>
<td>9/26/2011</td>
<td>2 Researching Evidence for Making the Environmental Case</td>
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<tr>
<td>10/3/2011</td>
<td>1 Meeting to Report Research and Plan Class Update</td>
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<tr>
<td>10/4/2011</td>
<td>0.5 Skimming and Forwarding Resources from Food Movements Course</td>
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<tr>
<td>10/9/2011</td>
<td>2 Researching Evidence for Making the Environmental Case</td>
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<tr>
<td>10/9/2011</td>
<td>1 Meeting with Katie Blanchard from the Real Food Challenge</td>
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<tr>
<td>10/9/2011</td>
<td>0.5 Follow-Up Discussion Regarding Research and Timeline</td>
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<tr>
<td>10/10/2011</td>
<td>1.5 Researching and Organizing Evidence for Making the Environmental Case</td>
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<tr>
<td>10/13/2011</td>
<td>1 Meeting to Compile Research</td>
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<td>10/20/2011</td>
<td>3 Researching Peer Institutions for Comparison Table</td>
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<tr>
<td>10/21/2011</td>
<td>4 Researching Peer Institutions for Comparison Table</td>
</tr>
<tr>
<td>10/24/2011</td>
<td>1 Creating Presentation for Tomorrow - Simplifying Table, Creating Powerpoint</td>
</tr>
<tr>
<td>10/30/2011</td>
<td>3 Organizing and refining Table to send to Task Force</td>
</tr>
<tr>
<td>10/31/2011</td>
<td>2.5 Finalizing Table, Table Supplement, and Writing Email to Christina</td>
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<tr>
<td>11/6/2011</td>
<td>3 Writing Environmental Case for Why Beloit should Procure More Sustainable Food</td>
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<td>11/13/2011</td>
<td>2 Writing Environmental Case for Why Beloit should Procure More Sustainable Food</td>
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<td>2 Writing Environmental Case for Why Beloit should Procure More Sustainable Food</td>
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<tr>
<td>11/19/2011</td>
<td>2 Finalizing Case for Why Beloit Should Procure More Sustainable Food</td>
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<tr>
<td>11/28/2011</td>
<td>1 Prep for and Meeting with Food Task Force</td>
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<tr>
<td>12/2/2011</td>
<td>1 Food Task Force Forum</td>
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<td>12/4/2011</td>
<td>1 Meeting to talk through and divide work on final report</td>
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<tr>
<td>12/7/2011</td>
<td>2.5 Assembling Appendix and Writing Accomplishments Section for Final Report</td>
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<tr>
<td>12/7/2011</td>
<td>2.5 Creating Final Presentation and Finalizing Final Report</td>
</tr>
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Total 55
Real Food Calculator

Clara Baker, Michelle Koenig, Sophie Maloney, Kyle Schwab,
and Matt Walthius
Goals:

1. Create a measure of sustainability of food on campus:

Our primary goal was to introduce to Beloit College a way to measure the sustainability of food on campus. We decided to work with the Real Food Challenge to measure how much of our food purchased is “real”-- defined as fitting one or more of the following categories: local/community-based, ecologically sound, humane or fair. This was the primary aspect of our project, focusing the most on the science. We have specific

2. Share and discuss our results with key actors on campus:

We realized that our project would be of little to no use unless we could share the results of the project with appropriate targets. We talked a lot in class about the politics of activism, and the importance of identifying key actors. We identified key actors in this case to be Chef Peter and Chris Belling, Dean of Students Christina Klawitter, and the entire Food Task Force group. Since we worked very closely with Peter throughout the entire process, he was regularly informed of our progress. However, he was not able to meet with our group before December 8th. We have scheduled an appointment with him for the 9th. Since Clara was a member of the Task Force, we were able to keep an open connection with them throughout the process. Christina and the TF was aware of our project since its conception, and had talked to various members of our group in a variety of contexts throughout the project. In early December, Clara, Sophie and Kyle presented final findings to the Task Force members.

3. Share and discuss our results with peers:

We recognized early on the importance of networking with peers if we want to know that this project could be carried out. We brought a Real Food Challenge representative to campus to hold public meetings and workshops, and updated Slow Food club with our progress throughout the project. We also had originally hoped to network with members of Slow Food Club, OEC and Peace and Justice to present results and discuss the information.

4. Beyond Beloit:

A benefit of working with the Real Food Challenge was having access to a network of other students who are working on the Real Food Calculator and other similar projects. The Real Food Challenge’s goal is to shift $1 billion of the money colleges spend on food annually (20%) to Real food by 2020. By completing the Real Food Calculator, we were one of many pilot campuses for the RFC, and thus are able to give them information that helps with their national campaign/movement.

Strategies to achieve our goals:

Outside contact with Real Food Challenge: We stayed in constant contact with Katie Blanchard, a midwest co-ordinator of the Real Food Challenge. She served as a mentor to us throughout the process, providing us with helpful strategies, case studies, contacts, guidance and
moral support. We also worked with other staff of the Real Food Challenge to gain support with calculator technicalities. In the end, we gave them our results and they made them into graphs. Finally, the Real Food Challenge works with Grassroots Leader Interns on campuses nationwide. Slow Food Club continues to work with the Real Food Challenge, which has in the past lead to SF members having this internship. Continuation of this internship on campus means that the calculator will be co

**Constant contact with Peter Kraemer:** Chef Peter is, at the time of writing, the Director of Food Services at Beloit. We met with him initially to introduce him to our project and goals. He agreed to work with us and gave us necessary invoices. We continued to keep in contact with him throughout the project, and went in to Commons at least six times to look at ingredients of food products. A good relationship with Peter was imperative to the success of our project.

**Research:** Our project required that we do extensive amounts of research on companies and their practices with fair, local, ecologically sound and humane food. We decided to glean as much information as we could about these companies online first, and when this information was not readily available, we called them to request it.

**Building on input from key actors:** We kept in contact with the Food Task Force to see what information they were hoping for, so we could make a presentation and recommendations that would be helpful to them. We created a presentation about our findings and presented it to the Food Task Force. Their input then helped to shape our presentations for Slow Food Club and our Global Political Ecology class.

**Promotion of project and networking with students:** We decided to make our information public to all of campus through a Round Table article. We hope this helps to create awareness of the Real Food Calculator and also introduces our recommendations to the public in order to create grassroots pressure on administration. This is particularly useful now with the structure of Beloit’s food service currently under review. We also presented our findings to Slow Food Club to raise more awareness about the project and network with students who are interested in carrying out the project and are more active in pushing for sustainable food practices at Beloit College.

**Sustainability of the project:** The Real Food Calculator is something that can be completed as often as students/administration wants it completed. Most likely, it should happen every year or two so Beloit can know how much they have improved in purchasing from the year before. We asked Fred Burwell, the college archivist, to put our results in the archives so they are available for future students to use as a starting point for future reviews of our food service and research projects. We also have presented them to John Winklemann and will give him a copy, as he often interfaces with many student activists and oversees similar student projects. In addition, we met with interested members of Slow Food Club who will shadow us/help us as we audit September’s invoices over winter break.
Challenges:

Time and scheduling:

We had originally thought we would try to complete a spring and a winter month’s worth of invoices; February 2011 and September 2011. But ultimately only completed one month of invoices. This was due to a mix of procrastination at the beginning of the project and the immensity of the research and time we would have needed to put in to complete even two months. Part of the slowness of the project at first is contributed to the steep learning curve in this research. None of us have ever done this type of research before, so it was quite personally frustrating. We moved past this obstacle by having more group research time. We all would sit down in a room together and do our personal research. This way we relayed to each other our struggles and strategies in research; not having group time only to discuss larger goals and ideas.

It was also difficult to find common times when: all five group members could meet, we could have conference calls with the Real Food Challenge, Peter could meet with us, the Task Force could meet with us, clubs could host us.

Lack of transparency:

The parts of the corporate American food system with which we worked are not transparent. Most of the time we were not able to find the farms where ingredients and foods were purchased from. When we could find companies, many were not able to provide us with information about ingredients, labor practices, or any of the other information that we needed. Lack of transparency about information caused us to classify many of our foods as “not real”.

Additionally, we were unable to get some of the non-Sysco invoices from Peter because he said they didn’t save them. On December 5th, we found out that the accounting office has all those receipts, regardless of whether or not Peter keeps them. This inhibited us in getting the best results possible.

Sample Size: Our original thoughts when embarking on the project were to complete a whole year of invoices so we could have a more accurate metric, which would lend legitimacy to our claims. Due to time constraints we pared down the scope of our project to one winter, but also included the coffee purchases from September 2011 to help even out the results of a winter month. Using a winter month meant that our real food percentage was lower than it would be during a fall month, as Beloit purchases more local and organic food during harvest season. In this way, our metric is weaker than we originally hoped, but still useful.

Accomplishments:

Create a Measure of sustainability of food on campus

We now have an audit of the food we have bought for one month. This is similar to the energy audit group where it does not necessarily represent what our food purchasing is always
like, but gives students an insight into our general food purchasing practices. The necessary research of companies comprised the scientific portion of our project and was the bulk of our labor. We used the results of our study to create a metric which can be used to build constituency whom will pressure key actors to improve future food purchasing. Furthermore we used the information we collected about the economics (or prices we pay for food) to help us determine which products would be easy to switch and make the biggest impact.

Key actors- decision makers:

This has been a partial success so far. We have presented our calculator results to the Food Task Force, and discussed creating a student position whose job would be to increase the sustainability of our food system in various ways. We also gave them a few short term recommendations (i.e. buy fair trade organic bananas) which would greatly increase the amount of real food at Beloit. These little decisions are what's going to add up to increasing the sustainability of our food system. Peter Kraemer has been unable to meet thus far this week because of the food corporations visiting campus, however we do have a meeting set up with him for Friday at 12:30pm. Overall, the politics side was pretty easy. The Food Task Force was very easy to work with and very interested in our project. Peter was very good with helping us out every time we had a problem. Partly, the politics were probably easy because conducting the project had no monetary cost. The vast majority of the opportunity and time cost was taken on by us.

Share and discuss our results with peers:

Sharing and discussing with peers has been a minor success so far. We decided was important to share and discuss our results with our peers. This way we could grow the impact of our project, help influence actor in the future, and hopefully increase the institutionalization of this project. So far, we have discussed this project among friends, the Slow Food Club and the Task Force. We have also submitted an article to the Round Table, emailed Fred at the Archives about publishing our results there somehow, and asked Peace and Justice Club and Outdoor Environmental Club about presenting to them. The RT article should come out Friday, Fred has yet to respond, and PJ and OEC have not had an open meeting slot yet. The Slow Food has generated a fair amount of interest; students had meaningful conversations reflecting on the global food system as a whole, our part of it, and what the chooses are at commons. We have also had several discussions about what to do next, and many students are interested in doing Meatless Monday campaigns and Fair Trade/organic bananas campaigns. This is good signs for the future. The RT article and the archives were ideas that we thought of later in the project because we feel simply discussing food with people who already care about food and environmental issues is not enough; we want to reach a greater part of the Beloit population and these two actions should help.
Future Plans:

More calculations! Complete two months of the calculator: we have two volunteers joining us over winter break to research the month of September. This will accomplish two goals: the first is getting more accurate information in the calculator, and the second is training in more students on how to use/research with the calculator.

Student Job Descriptions: Provide administration with a list of potential student job descriptions, and a plan to train them. These would consist of baking positions in commons, a food sustainability coordinator, a food “foreger” (someone who looks for farms and companies that we could by local food from), and a person in charge of advertising information about our food to the campus. In our meeting with the task force, they requested this for an idea of how best to institutionalize this work in student jobs.

Real Food Products: find real products that we could buy instead of some of the current products we have in commons. Bananas make up the largest amount of money spent on a product in one month. We would like to get Real bananas by next semester.

Change in Companies: Right now we are uncertain of which company will be running our food service next year. What company (or independent actor) provides our food service will possibly change all of the information we need for the calculator (aka if they use a distributor other than SYSCO). Our calculator will still provide a measure to compare the food we have now to the food we have in the future. Furthermore we still have information on specific companies and have a better knowledge on how to conduct this kind of research.
Appendices for Real Food Calculator Project

Appendix A: Real Food Principles and Rationale for Criteria

Real Food Principles and Rationale for Criteria

<table>
<thead>
<tr>
<th>Local and Community Based</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>These foods can be traced to nearby farms and businesses that are locally owned and operated. Sourcing these foods supports the local economy by keeping money in the community and builds community relations. The food travels fewer miles to reach consumers. The food is seasonal, and when it is fresh, it often has a higher nutrient content.</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>Green</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>There isn’t one definition of local and community-based that works for every region, which is why the guide includes the mileage estimate, food shed, and a number of standards that help determine the producer’s community impact. Production within a 150-mile radius is a popular and measurable method of defining local [CITATION NEEDED]. Purchasing processed foods from community-based businesses also supports the local community, especially if a large part of ingredients used (50%) are also local and community-based. Processed items include baked goods, coffee, meat, and canned or frozen produce. For more discussion, see “Local Claims” in Appendix A below.</td>
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<table>
<thead>
<tr>
<th>Yellow</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>In some regions, food grown up to 250 miles away from an institution can still support the local community. This also applies to processed food: using locally owned businesses for processing supports a local economy, even if the ingredients were purchased from a distant location. Large corporations with facilities near your institution are rarely community-owned and operated</td>
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<td>Color</td>
<td>Description</td>
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<td>-------</td>
<td>-------------</td>
</tr>
<tr>
<td>Red</td>
<td>[CITATION NEEDED], but this varies across institutions.</td>
</tr>
<tr>
<td>Fair</td>
<td>Individuals involved in food production, distribution, preparation—and other parts of the food system—work in safe and fair conditions; receive a living wage; are ensured the right to organize and the right to a grievance process; and have equal opportunity for employment. Fair food builds community capacity and ensures and promotes socially just practices in the food system.</td>
</tr>
<tr>
<td>Green</td>
<td>The certifications listed are verified by a 3rd party and have extensive requirements that are specifically designed ensure that the product was produced in a socially and economically just manor. If a farm or business is not certified through one of the independent parties listed, it can still have excellent fair labor practices, like those listed in this section. Research must be done to verify whether farms and businesses have and abide by these practices.</td>
</tr>
<tr>
<td>Yellow</td>
<td>While both certifications listed here have high standards for other real food attributes (e.g. Food Alliance’s certification requirements for ecologically sound production), their standards fall short of excellent for socially and economically just practices. Products that carry these certifications still qualify as real food, but their certification is not as thorough with regard to fair practices as</td>
</tr>
</tbody>
</table>
products that qualify in the green section. Though cooperatives and unions can help ensure better working conditions, conditions might still be poor, so use caution. In particular, verify whether any cooperative is jointly owned by several producers in a region, or if employees cooperatively own and manage the farm or business. To qualify as fair, the farm or business must operate as the latter. Social responsibility policies might be stated, but not thoroughly executed and respected, so use caution.

| Red | Unfortunately, these labor practices still exist today. Other unjust labor practices not listed here are also pervasive. As with all the attributes, only products from farms and businesses that meet standards in the yellow and green sections count as fair. |
| Ecologically Sound | Farms, businesses, and other operations involved with food production practice environmental stewardship that conserves biodiversity and preserves natural resources, including energy, wildlife, water, air, and soil. Production practices should not use toxic substances and should minimize both direct and indirect petroleum inputs. |
| Green | A 3rd party whose certification standards are the most thorough with specific regard to ecologically sound production practices verifies these claims. These certifications ensure that the product was produced/caught in an ecologically sound manor. |
| Yellow | Certifications listed here have good—but not excellent—standards for ecologically sound production. Some certifications specialize in other Real Food Attributes (e.g. Fair Trade Certification), while others indicate next-best choices (e.g. |
## Seafood Watch Guide “Good Alternatives”

Claims of “Beyond Organic”, “Transitional Organic”, and “Shade Grown” are not verified by a 3rd party, so use caution. See Appendix A below for further discussion.

### Red

Claims of “Natural” or “GM Free/ GMO Free” are not 3rd party certified and are not enough to ensure that the product was produced in an ecologically sound manor. Examples of products that clearly violate ecologically sound production (e.g. seafood on the Seafood Watch Guide’s “Avoid” list) are also listed here.

### Humane

**Animals can express natural behavior in a low-stress environment are raised with no hormones or unnecessary medication.**

The certifications listed are verified by a third party and ensure that the animal was raised humanely. For producers who are not certified, the claim “pasture-raised” can indicate humane practices. This claim must be verified through your research.

### Green

American Grassfed Association (AGA) Grassfed standards ensure that animals are treated humanely, however the claim is not verified by a 3rd party so use caution. The certification is given by the AGA to members of the AGA. The other claims listed are not verified by a 3rd party, so use caution. See Appendix A below for further discussion. **Need something about USDA standards for eggs here!**

### Yellow

These claims are not enough to ensure that the animal was raised humanely. See Appendix A
Health Concerns

These ingredients are harmful to human health. Any product containing any of these ingredients cannot count as real food, even if it meets criteria in the green or yellow sections under any attribute.

Appendix B: Round Table article

Get Real!

As I grab a bagel, pop it in the toaster, sleepily pour a cup of coffee, and find some ruby red strawberries to put on my plate, I often find myself wondering where all the food in commons comes from. Clara Baker, Matt Walthius, Michelle Koenig, Kyle Schwab and I decided to find out.

With all the talk on campus about food (co-ops, quality, potential change in companies) we decided to partner with a national organization called the Real Food Challenge to find out. We used the Real Food Calculator to research and evaluate companies to determine if they were providing us with “Real Food”. Real food is food that falls under one of the following categories: fair (good wages, worker benefits, employee rights to organize), local (grown within 250 miles of Beloit, through community based companies), ecologically sound (organic, biodynamic, good environmental growing practices), or humane (free-range, grass-fed, happy animals).

After many hours of sifting through invoices, entering data, calling companies, and occasionally banging our heads in frustration at the lack of transparency in the U.S. food system, we finished auditing one month of the food we buy at commons. We found that 16.96% of the food in commons is Real. However, only 15.85% is Real Food B, meaning that it only met one of the criteria for Real Food (this was most often the “fair” category). 1.11% of the food at commons met two or more categories and was considered Real food A.

So it turns out that my usual breakfast was pretty “Real”, although I would benefit from getting toast on Wheat Berry Bread, instead of going for a high fructose corn syrup saturated bagel.
If you have any questions regarding our findings email me at maloneys@beloit.edu or check out the real food website http://realfoodchallenge.org/

Real Food (A and B) at Commons:

**Breakfast**

Coffee- Caffeine (not decaf) RF A

100% Natural Wheat Berry Bread RF A

Forever Bagels*

General Mills Cereals

Rice Milk

Soy Milk

Buttery Spread (in the fridge)

Plain Low Fat Yogurt

Simply Van yogurt nonfat

Strawberries

**Lunch**

Lettuce Spring Mix

Squash Zucchini

Squash Yellow

Red Pepper

Cabbage

Yellow Onions

Pepper Jack Cheese RF A
Muenster Cheese

**Dinner**

Tofu Extra Firm Organic

Cooked and Peeled Shrimp

Steak used for Stir-fry

**Dessert**

Soy whip-cream (used on vegan deserts)

Frozen Yogurt

*These were sold last Feb, but are no longer provided in commons

RF A: Real Food A
Appendix C: Email Correspondence with key actors and the Real Food Challenge

On Sun, Sep 4, 2011 at 8:48 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hey ya'll!

So Keston and I decided to join a class which has an element of it of doing a semester long sustainability project. There are 3+ people interested in joining us for the project. My question is in your experience and what you've heard talking with other people, what is a good amount of people to do the RFCalc?

At what point is there too many people so the left hand doesn't know what the right hand is doing? Do you think 5-7 is a good number of people?

A thought was taking some of the people and having them start researching possible 'real' vendors which would be good to work with after the RFCalc is completed.

Thanks!

Matt

On Mon, Sep 5, 2011 at 9:11 AM, Katie Blanchard <katie.blanchard@gmail.com> wrote:

Hey Matt,

This sounds awesome!!

Personally, I don't think 5-7 people sounds like too many. I know that Carleton had 2-3 main people working on the calc, and then they would have work days where lots of people would come in to help call vendors about their humane practices or something. I think your idea of using some of the group to research alternative/real options is a great idea as well.

I have cc'd Nina Mukherji, who is our calculator guru. I think she might have some examples of research projects students have done with the calculator, and most of all I just want to introduce you to her because she will be an additional great resource as you work with the tool.

Also, I would suggest that at least 1 (but more is fine!) of your group join the Calculator Working Group -- even if those students aren't "official" Grassroots Leaders, I think it would be great to have some of you in that group since you're going to be using the calc in such a dynamic way --- and I think it will add to your research project as well. (Send them to the RFC website to get the application: http://realfoodchallenge.org/national_team)

Finally, I want to plant the seed of you thinking about a campus visit for this fall! Like I said at the training, I think I'd like to do a Wisconsin Road Trip, but I'd definitely want it to be when works best for you guys! There's all sorts of stuff we could do..... let's keep in touch about it and get something on the calendar!
Beloit is the best! Keep on rockin,

Katie

On Mon, Sep 5, 2011 at 10:24 AM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Thanks Katie,

Yea, I don't think that 7 people would be too much either, especially since we'll all be in the same class working on this together, bound to our work. I'm going to try to step into a leadership position on this to make sure things keep rolling, but I don't want to step on any toes.

I might do some outreach at some other club meetings to have work days like you mentioned. That sounds really interesting and helpful.

A campus visit or a conference call in the near future would be helpful I think to orient this whole group on the calculator. I think if a campus visit was possible in the next 3 weeks that was especially about the RFCalc, the real nitty gritty and how to, it would benefit the group as a whole who have limited knowledge thus far.

I'm not sure the exact schedule of the class yet, or when the class tells us to start work on our projects. But maybe two weeks after we start the calc, that way people have played with concept of researching the companies a little bit and will have questions.

Keep in touch!

Get ready for the test,

hope you're at your best

'cause its been professed;

we are a pest.

we are the best.

stick out your chest

Go get dressed

forget your life vest

no time for rest

i do confess,

WE ARE THE MIDWEST!

Matt

On Tue, Sep 6, 2011 at 8:39 AM, Katie Blanchard <katie.blanchard@gmail.com> wrote:
Hey Matt,

Exciting plans! I'm going to pencil in the last week of September/first week of October as a time to visit. As I do outreach to other WI schools, we can hone in on the exact date that will work best for you guys. I think this sounds perfect!

In the meantime, I think it would be worthwhile to check-in on the phone, to get in a good rhythm of communication/support. I know you're still sorting out the beginning of classes and such, so how about next week sometime? Maybe you can check in w/ Keston (and anyone else who might be especially interested) and we can all get on the conference call line. I'm flexible; just give me a few times that are good for you and we'll find one that works.

wahoooo real food,

katie

On Tue, Sep 6, 2011 at 5:28 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hey Katie,

Sounds great. Tuesday between 4-6pm,

wednesday between 4-6 or 7pm-

How do those sound?

And I'll write that into my calendar and try to figure out a time for everyone that'd be good for a visit!

Thanks!

Matt

From: Katie Blanchard <katie.blanchard@gmail.com>
Date: Wed, Sep 7, 2011 at 7:26 AM
Subject: Re: RFCalc
To: Matthew Walthius <walthiusm@beloit.edu>
Matt,

Let's do Tuesday at 4!

If more than you are going to get on the call, we can use RFC's conference call line --- Dial 218-844-3380 and then 8236638#

Look forward to checking in!

-Katie

On Thu, Sep 29, 2011 at 3:21 PM, Clara Baker <bakerc@beloit.edu> wrote:

Hey Katie,

So I just wanted to check in and touch bases about your upcoming visit. Have you and Matt decided on dates yet? Will someone else be joining you?

Matt- we need to get the co-sponsorship forms in tomorrow, and need to schedule a meeting with jenny hartzem. Can you e-mail her today telling her when RFC will be coming and ask her about making a contract? Remember the 10 day rule, so if Katie will be presenting the 10th, tomorrow is our deadline. Let's talk at dinner :) 

Katie, as I'm sure you've been hearing, we're looking at the way our food service provides us food and thinking about changing anything we do. I think I told you I am on the Food Service Task Force with another student, coach, professor, and a few Admins including the Dean of Students. I told them about your upcoming visit and they'd love to hear from you if we could schedule a meeting during your visit. We have the amazing opportunity to ask, in an ideal world, what would our food service looks like? I think it'd be great to have you in the conversation...what Real Food is and why it's important, what are other schools doing that we could do, pros and cons of companies and self op... etc. This is such a prime time... we will be bringing companies to campus and letting them propose to us what they could do for us. I think we're thinking some of the big ones, as well as maybe a smaller one (do you know of any exceptional ones?) and then, of course, letting our own Dining Services director Peter propose as well.

It'd be great to hear more from you, and of course, I am looking forward to having you here!

Please let me know if/how I can be of help to you and Matt surrounding the upcoming visit!!
On Thu, Sep 29, 2011 at 3:27 PM, Katie Blanchard <katie.blanchard@gmail.com> wrote:

Hi Clara and Matt,

Thanks for being so on-top of things! We had not yet scheduled a time, but it seems like the 10th would be great. Perhaps I could come over the weekend and we could have some sort of calculator work session on Sunday afternoon, and then we could meet with the Task Force and do any other sort of presentation on the 10th?

It seems like it could be amazing to do some Real Food Wheel action in the Task Force meeting, and then I can definitely share case studies & information from other campuses.

Let's count on the 10th unless I hear otherwise? Please just let me know whatever paperwork we need to do, and I can get it to you ASAP!

-Katie

On Thu, Sep 29, 2011 at 8:58 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hey Katie,

Yea, the 10th would be great. We are putting funding together right now. Would $300 be ok? Funding has been difficult and we're scrambling a little bit at the moment.

For the visit we were hoping you could:

- open workshop on 'the problem' (the shifting $5 billion dollars talk)
- open workshop on campaign strategy
- small talk about the RFCalc (maybe just the core group working on it?)
- small talk with the task force

Sound good?

And coming over the weekend would be great. We could probably feed and house you at Slow Food House.

We can hammer out more details this weekend. But funding I need to figure out by tomorrow.

Thanks!

Matt

Matt,
solid. $300 is great! As I said, we can discount for GLPs.

want to plan a time to check-in next week so we can clarify some details? I'm also available this weekend if that's easier. I'm flexible. Let me know some times that will work for you.

soon!

-Katie

-----------

Emails with Food Task Force regarding RFC:

On Wed, Oct 5, 2011 at 9:49 AM, Clara Baker <bakerc@beloit.edu> wrote:

Hi Everyone,

Katie Blanchard from the Real Food Challenge will be here next Monday and Tuesday and would be happy to meet with part or all of the Task Force. Christina will be out of town but suggested that I see if any of you are available to meet.

Katie has a wealth of knowledge about college food services-- she works with students all over the US to help them align their food services with student and RFC expectations, focusing specifically on fair, humane, local/community-based and ecologically-sound food. She has worked with a variety of students in a variety of settings: some who have companies on campus, some who've worked to end contracts, and some schools that are self-op. When she attended Carleton College, she lived in the student farm house and helped revitalize the college organic farm, and started a college community art project called "eat the lawn".

Would any of you be free any time on Monday before 10, during common hour, or after? Or would you be free Tuesday before 10?

Please let me know.

Best,
On Tue, Oct 4, 2011 at 9:19 AM, Clara Baker <bakerc@beloit.edu> wrote:

Hi Christina,

Katie Blanchard from the Real Food Challenge will be here next Monday and Tuesday and would be happy to meet with part or all of the Task Force. Are you still interested, and can you think of a time that might be ideal?

Best,

Clara

On Thu, Oct 6, 2011 at 8:33 AM, Clara Baker <bakerc@beloit.edu> wrote:

Hello,

I have one vote for Monday morning and one vote for Tuesday morning.

Anyone else have a preference?

Best,

Clara

HI Clara,

I didn't realize during our meeting that I'll be out of the office next week at a conference. Could you poll the group and take the lead on setting up a time for Katie to talk to the group? I'm very anxious to hear what she has to say.
Hey Ya'll

So today at 4pm, Katie Blanchard is having open workshops in SC 150.

One workshop will be about the current state of the American College Food system as well as the RFC's Goals and the other will be strategic campaign planning (in general terms, as well as specific, practical for any activism).

Hope to see you all there!

Matt Walthius

Slowfood mailing list

Slowfood@lists.beloit.edu
From: Katie Blanchard katie.blanchard@gmail.com  Oct 14

To: bakerc, geistwalkerk, walthiusm

Hey Beloit pals,

I really just have to email all of you about your collective awesomeness on all this real food stuff. It was so exciting to hear about everything that you're doing -- I really think Beloit is going to surge ahead as a leader of the campus real food movement, and it is because of YOU!

Couple things ---

(1) You all should definitely push for getting the Real Food Campus Commitment signed, even if the Task Force decides on a longer timeline for evaluating contract bids... (1) because it will mean a major success this year for you ( which = celebration!! ), and (2) it means you can get national recognition for all the amazing things you're doing. The commitment just means committing to making a plan for getting 20% by 2020...which you're already doing anyway (and you can create a plan for MORE!). Basically, I just think it couldn't be more perfect for you all to be one of the FIRST to sign-on.

(2) I was telling one of the national RFC staff people (David) about the great research you're doing (Keston + the policy group), and he wanted me to share the attached document with you --- it's a Best Practices document, basically about fleshing out the best suggestions for a school food policy. I think you should look through it for inspiration, but ALSO David said it would be awesome if you all helped shape it, since you're doing other research that might have good suggestions for the various sections. Let me know what you think!

(3) Keston --- I've attached RFC's Student Garden guide, if you haven't found it already!

Keep on rockin it.

-Katie
Hi Peter,

Thanks again for helping me this morning!

So for some food ideas, let me know if there are any that you like particularly and I have recipes for all of them. These are just ideas, clearly i'm not sure about time constraints and other things, but let me know if you want any recipes, or just more/different ideas.

Roasted Beets w/ onion and garlic
Beet and Brown Rice Salad w/ toasted sesame seeds + sesame dressing
Homemade pizza with creamy squash sauce
Potato Leek Soup
Crisp broccoli w/ garlic, dried tomato & lemon
Sesame walnut ginger broccoli
Broccoli & tofu w/peanut sauce
Roasted brussel sprouts w/olive oil and salt
Roasted root vegetables (rutabaga, sweet potatoes, carrots)
Skillet potato+cabbage pancakes
Squash and kale with white bean stew
Baked squash w/kale and pear (can be easily substituted with apples- i love this recipe!)
Local apples.

Farms:
(I'd be happy to talk to farmers at the farmers market this weekend. Let me know if that would help and I will do it! Cause I don't know their contact info yet.)

-Wright Way Farm
-Hazzard Free Farms
-Grass is greener gardens- bushel and pecks people
- Amazing Grace Family Farm Janesville
- Scotch Hill Farm

-Some of these I'm not sure about because they are CSA farms so they already have subscriptions and allotted food for customers.
-I have other places for apples besides apple hut if you want that info...

Another thing to keep in mind- if you guys decide on what items you want sourced locally, I would be happy to sit down with other students and call these farms to ask for prices. Just let me know.

best,
Clara

----------
Hello – Clara, please see attached.
Thank You
Bonnie Devitt
Product Services
Rich Products

From: ProductProblems@Richs.com [mailto:ProductProblems@Richs.com]
Sent: Friday, November 11, 2011 1:10 PM

<table>
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<tr>
<th>Rich's Helpline Web Submission</th>
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<tbody>
<tr>
<td>Name: Clara Baker</td>
</tr>
<tr>
<td>Title: Student</td>
</tr>
<tr>
<td>Company: Beloit College</td>
</tr>
<tr>
<td>Address: Box 385 700 College Street</td>
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<tbody>
<tr>
<td><strong>Phone:</strong> 503-347-5375</td>
</tr>
<tr>
<td><strong>Email:</strong> <a href="mailto:bakerc@beloit.edu">bakerc@beloit.edu</a></td>
</tr>
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<td><strong>Product Information:</strong> Sweet Goods</td>
</tr>
<tr>
<td><strong>Type of Product Inquiry:</strong> Ingredient</td>
</tr>
</tbody>
</table>

**Comments:** 04810; 13717; 39677; 29120; 11834; 03853. Please send me a list of the ingredients for the above products. I would like to know so I can decide whether or not I want to eat them in the Dining Hall. Thank you!

Please do not reply to this message.

This e-mail is an automated web notification which is unable to receive replies.

---

**6 attachments — Download all attachments**

- **pc11834.1600.pdf**
  - 20K
  - View
  - Download

- **pc13717.1600.pdf**
  - 20K
  - View
  - Download

- **pc29120.1600.pdf**
  - 20K
  - View
  - Download
On Tue, Nov 1, 2011 at 11:58 AM, Katie Blanchard <katie.blanchard@gmail.com> wrote:

Hey Beloit pals,

Just checking in on all your amazing action! How did Food Day go? Hope it was great! You should reply to the GLP listserv to let them all know what you did, and be sure to upload your photos to the photo petition if you took some! It's on the RFC website: www.realfoodchallenge.org/foodday

Beyond Food Day, just wanted to check-in about the calculator and policy/commitment groups. I have no doubt you're chugging away beautifully but also just wanted to make sure you know I'm available, as always, if you have any questions or want a pep talk or a brainstorm session or anything!

I look forward to hearing what comes of the calculator and commitment/policy stuff for your class!

Best,

Katie

On Thu, Nov 3, 2011 at 8:50 AM, Clara Baker <bakerc@beloit.edu> wrote:

Heyyy,
Food day went pretty well. We had a baller menu of local foods at dinner and the one meat option was chicken from a small farm in WI.

Chef Peter complained that there was "so much chopping" all day-- looks like someone has gotten used to just throwing frozen vegetables in metal dish with HFCS/MSG sauce and some soy -product and calling it the vegan choice. Anyway!

SOME people complained heavily about the "almost-meatless monday". Having 1 meat option (plus meat in sandwich bar and salad bar) apparently wasn't enough for them. I realized at Beloit there are always 2 meat options, 1 veg and one vegan. veggies and vegans and omnivores alike were actually in Heaven on food day.

We had a food day panel of Chef Peter (who also said at the end "I'd rather be at taco bell" !!!!), an organic farmer from the area (who fell asleep or looked like it while the others were talking) and a lady from WIC...

All in all! It was a successful first-Beloit-Food Day!

As always, thanks for your support. Things are going fine with RFC and policy stuff as far as I know. Just keeping on trucking.....

Hows everything on your end?

Best,

Clara

Also:

The Friday after food day was a time-held tradition at Beloit Commons Lunch: Kindergarten day. Hotdog weenies, chicken nuggets, french fries, Kraft mac and cheese, and SO MUCH CANDY. I think anything we did good for the world on food day was canceled out on K-day. Many people declared k-day as "OMG the best day ever!" or "commons' best food". Uh, yikes.

Haha good lord, we'll keep trying.

clar

---------

Thanks for the update, Clara!!

egads the juxtaposition of those two meals/days is unbelievably hilarious. kindergarten day sounds like the best-ever april fools trick of real food... HA!

keep on keepin on! as always, you are a real food rock star.
I'm in the airport, en route to the community food security coalition conference in oakland! exciting times!

any interesting findings with the calculator thus far? I'm anxious to know what you all uncover!

ALL THE BEST,
katie

------------
On Mon, Nov 28, 2011 at 4:00 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hi Christina,

We are just finishing up the Real Food Calculator and we are hoping that we can now give our presentation to you. Would you be available this upcoming Monday?

Thanks,
Matt Walthius

------------- Forwarded message -------------
From: Christina Klawitter <klawitterc@beloit.edu>
Date: Tue, Nov 29, 2011 at 8:03 PM
Subject: Re: Real Food Calculator
To: Matthew Walthius <walthiusm@beloit.edu>

Our task force meets until 1:30 on Monday. I can reserve 45 mins after that, 1:30-2:15, and can invite the rest to join in too.

Sound ok?
Christina
On Nov 28, 2011, at 4:27 PM, Matthew Walthius <walthiasm@beloit.edu> wrote:

We would like to present to as many of the members of the food service task force as we can.

On Mon, Nov 28, 2011 at 4:25 PM, Christina Klawitter <klawitterc@beloit.edu> wrote:

Matt,

Are you thinking of giving this presentation to me or to the whole food service task force?

Christina

Christina P. Klawitter, Ph.D.
Dean of Students
Beloit College
700 College Street
Beloit, WI 53511
608-363-2660

http://www.beloit.edu/studentlife

Appendix D: Email Correspondence within group. Newest to oldest.

yea def a political obstacle

matt

On Tue, Dec 6, 2011 at 6:54 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

sounds good

On Tue, Dec 6, 2011 at 5:32 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

I agree. I think that considering how successful our meeting with the task force was, it is fine that the meeting with Peter didn't happen. We can talk about the politics of that as well in our final reflection.

On Tue, Dec 6, 2011 at 4:56 PM, Clara Baker <bakerc@beloit.edu> wrote:

yep, we should say it was an obstacle.
i bet peter doesn't even want to hear our info..

On Tue, Dec 6, 2011 at 4:26 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

well, peter said he's pretty much busy till friday. so darn, do we just put that in our presentation?

grrr, anger.

m

On Tue, Dec 6, 2011 at 3:35 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Just sent this:

Understood Peter,

We are presenting our final conclusions of the project on Thursday during class 12pm-2pm. We hope that we can present for you before then. We should not be more than 30 min. Is there anytime between now and Thursday at 12pm that you could set aside some time?

If not, I would rather take our time and present Friday than rush a presentation and conversation before.

Thanks for your flexibility,

Matt

On Tue, Dec 6, 2011 at 3:31 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hey ya'll,

Peter can't meet tomorrow during common hour b/c the food meeting about companies. and he said he's busy thursday morning. I think i'm going to just ask him for anytime he's free between now and 12pm thursday.
any other ideas?

Matt

On Mon, Dec 5, 2011 at 11:06 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

This looks great, but you may want to mention that the decafe coffee is not real (unless I am mistaken)

On Mon, Dec 5, 2011 at 10:42 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hey Everyone,

Looks Great Sophie! Thanks!

Only thing is I messed up, the strawberries area actually Real Food B. I messed up, But just changed it on the spread sheet. Otherwise looks great!

I'm going to set up a meeting with peter (again) cause he never emailed me back.

matt

On Mon, Dec 5, 2011 at 8:59 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

Okay so this is the article that I wrote for the Round table. Please take a min. to read it over, give me feedback, change anything you want. I have never written a round table article, so this is my best (quickly written) try. If anyone has a title in mind let me know that as well.

Thanks,

Sophie

Real Food Calculator
As I grab a bagel, pop it in the toaster, sleepily pour a cup of coffee, and find some ruby red strawberries to put on my plate, I often find myself wondering where all the food in commons comes from. Clara Baker, Matt Walthius, Michelle Koenig, Kyle Schwab and I decided to find out.

With all the talk in commons about food (co-ops, quality, potential change in companies) we decided to partner with a national organization called the Real Food Challenge to find out. We used the Real Food Calculator to research and evaluate companies to determine if they were providing us with “Real Food”. Real food is food that falls under one of the following categories Fair (good wages, worker benefits, employee rights to organize), local (grown within 250 miles of Beloit, through community based companies), Ecologically sound (organic, biodynamic, good environmental growing practices), or Humane (free-range, grass-fed, happy animals).

After many hours of sifting through invoices, entering data, calling companies, and occasionally banging our heads in frustration at the lack of transparency in the U.S. food system, we finished auditing one month of the food we buy at commons. We found that 16.63% of the food in commons is Real. 14.14% is Real Food B, meaning that it only met one of the criteria for Real Food (this was most often the “fair” category). 2.5 % of the food at commons met two or more categories and was considered Real food A. The Real Food A products are as follows:

Earthgrain’s Wheat Berry Bread

Coffee (all fair trade in commons)

Cage-free Eggs (ask for them at the grill!)

Strawberries

So it turns out that my usual breakfast was pretty “Real”, although I would benefit from getting toast on Wheat Berry Bread, instead of going for a high fructose corn syrup filled bagel.

If you have any questions regarding our findings email me at maloneys@beloi.edu or check out the real food website [http://realfoodchallenge.org/](http://realfoodchallenge.org/)

On Mon, Dec 5, 2011 at 8:32 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

Hey Guys,

We should meet to finish up a few things on the RFC, I don't know if we have time to add a few tasks to our list, but the people that we met with today had some interesting ideas. If anyone is willing to do either 1 or 2 let the group know.

1. Come up with a list of the products that we spend the most money on, and that would be easy to switch to real food.
2. Give them a list of suggested student positions (job descriptions, type of training, hours ect.) that we could have on campus next year. (This would be great for helping prove the sustainability of our project)

3. I am writing a roundtable article, but I am having a hard time determining what I should include in it. These are the things I have right now:

- What Real Food is
- Results- how much real food we get
- Specific foods that we think are good (aka strawberries, coffee, eggs (cage free))
- How you can get more involved.

If there is anything else that you think it is important or not important (aka specifics? how we calculated it?) let me know

Thanks,

Sophie

On Sun, Dec 4, 2011 at 3:12 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

On Sun, Dec 4, 2011 at 3:05 PM, Clara Baker <bakerc@beloit.edu> wrote:

interesante....

http://www.takepart.com/article/2011/12/02/wanna-free-your-slaves-theres-2%20or-99s-app

On Sun, Dec 4, 2011 at 2:32 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

On Sun, Dec 4, 2011 at 1:13 PM, Clara Baker <bakerc@beloit.edu> wrote:

can we do 2??

On Sun, Dec 4, 2011 at 1:00 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

I can do 7:45 to 9. I am a tutor from 1-2.
ALSO

Can whoever has the February invoices look for any COLOMBO brand items? As far as I know it is no longer being produced, but I just want to check. If it is no longer being produced then I'm not going to include them in the calculator.

On Sun, Dec 4, 2011 at 12:04 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

just text me when we decide a time

On Sun, Dec 4, 2011 at 11:58 AM, Clara Baker <bakerc@beloit.edu> wrote:

Works for me. Where?

On Sun, Dec 4, 2011 at 11:22 AM, Sophia Maloney <maloneys@beloit.edu> wrote:

Oh yeah, I forgot about yoga, should we do 1:00?

the evening is busy for me, but I would have time bt 7:45 and 9:00.

On Sun, Dec 4, 2011 at 11:17 AM, Clara Baker <bakerc@beloit.edu> wrote:

sorry, haha, I cant meet between 4 and 5:15 (must.exercise)

any other time should be fine...

On Sun, Dec 4, 2011 at 11:16 AM, Clara Baker <bakerc@beloit.edu> wrote:

I

On Sun, Dec 4, 2011 at 10:46 AM, Sophia Maloney <maloneys@beloit.edu> wrote:

Thanks Matt!

Could all of you meet at around 4 today to get ready our presentation for christina, oh and did wew ever confirm that meeting?

On Sat, Dec 3, 2011 at 4:53 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

84
Yes, I agree with all of this. I'll Do one or both of the coffee/eggs. PS i have the september invoices, which probably has the coffee and eggs.

On Sat, Dec 3, 2011 at 3:15 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

Hey guys,

So to follow up the phone conversation with Nina, I had a few thoughts.

1. It would be really nice to put out a round table article on the RFC, I will see if I have time in the next few days, if it doesn't happen that's okay.

2. Should we get together tom. to create the presentation for Christina

3. Should we include fair trade coffee, and cage free eggs? It may not be that hard, and we could explain how much those simple things help us get more real food. If I am going to write the round table, would someone else want to take this on? (or we could just not do either, in the interest of time.

Thoughts?

-Sophie

--------

Hey all,

I don't think we need a planning meeting tonight.

Plan: RFCalc results, baking for Help Yourself for this saturday(?) [healthy/protein snacks or baked goods?], volunteering (chili? next semester?), self evaluations this week or next?, goals for next semester this week or next?
This is pretty much what we've been discussing lately.

Thoughts? Comments? Answers? Questions?

Matt

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No, Nina, the RFC contact about the calculator hasn't emailed me back yet, but I'll ask her on my conference call with her tonight. I'll request that we get anything else we need by tomorrow.

I say that everything sysco classic, imperial, or natural is not real food; We've tried contacting them several times in several ways. It's not local, it's not fair, humane, it's not ecologically sound (unless 1 specific item like the spring mix says otherwise).

everyone ok with this?

On Wed, Nov 30, 2011 at 4:37 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

oh okay, sorry for the confusion, that would have been good to know.

On Wed, Nov 30, 2011 at 4:36 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

Yeah thanks. I still can't commit to being done before Friday.

I had already done that research about the cereal a long time ago when I didn't have access to diary invoices, sorry if that wasn't clear.

On Wed, Nov 30, 2011 at 4:24 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

Michelle, I didn't include you when I split up the work of finding info about the staples, I hope that helps a little with the workload.
On Wed, Nov 30, 2011 at 4:21 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

Yeah I just looked at cereals as well, and not many have it which means more work for us. Next time lets just have one person do research on something, I realize we are all trying to help out, but we did just have like 3 people look into the same thing, which is not a good use of time.

I will split up the staples so this will not be as much of a problem going forward, also michelle, I understand that you have a test, but we had all semester to do this project, so I think we all just need to do what we got to do to finish.

On Wed, Nov 30, 2011 at 3:54 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

and I looked at the ingredients for most of the cereals and I only found of with HFCS, lots of them have corn syrup, but that doesn't count.

On Wed, Nov 30, 2011 at 3:51 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

is there something special that the Real Food people are doing to make graphs, because as far as I understand we can do it on excel. I am making decent progress, but I can't commit to being able to finish by Friday. I have a really big test Friday.

On Wed, Nov 30, 2011 at 3:20 PM, Clara Baker <bakerc@beloit.edu> wrote:

Sophie, they almost all have HFCS. If you go in, there is a drawer by the cereal station and the dried fruit that has a list of most of the cereals and their ingredients. Although most of the cereals ingredients can be found online.

thanks,

clara

On Wed, Nov 30, 2011 at 3:14 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

Matt, have you figured out how we transfer our data into graphs. If so, could you let us know. We need to know that now because if we need it in graph form, we should submit it to the RFC people by friday morning, which gives us only 1 full business day to complete this.

Meat is almost done, I made the staples sheet, I will go in today, or tom. morning and look at ingredients of cereals that should eliminate a lot of them from qualifying as real food.

We need to make a final decision about sysco owned companies.
Thanks guys,

Sophie

On Wed, Nov 30, 2011 at 1:23 PM, Michelle Koenig <koenigm@beloit.edu> wrote:
I have class all day Monday, so I would not be able to make it, but my schedule is rather hard to work with. If most of us can meet with them, that would be fine with me.

On Wed, Nov 30, 2011 at 1:16 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

On Wed, Nov 30, 2011 at 11:06 AM, Sophia Maloney <maloneys@beloit.edu> wrote:

That works for me! You could ask her to change the time, but I am not sure that it would work, it is not super critical for us all to be there, just that it happens.

Thanks for organizing this matt!

-Soph

On Wed, Nov 30, 2011 at 10:50 AM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hey, does this work for everyone?

I have class 1:30-2:30, so I couldn’t do it, but if all else fails, this could work. My other thought is to ask her for the spot when the task force would otherwise meet, then they could have their meeting time during our presentation time

i.e. we present like 1-1:30, then they can meet 1:30-2:15

-------------

Dear Google Docs,

You are breaking my heart, please do not toy with my emotions.

88
So I tinkered around with it for about a half hour and this is what I figured out. We can save matt's last update (from 1:36) into an Excel spreadsheet, however when I tried to copy that back to google docs it wouldn't let me.

Okay so literally as I was typing that I check one more time, and it is magically back up! I don't know how I don't know why, but I think it recovered the latest version!

Sups great, lets all save it to our own Excel spreadsheets each time we work on it. Kay great!

-Sophie

On Fri, Dec 2, 2011 at 11:19 AM, Clara Baker <bakerc@beloit.edu> wrote:

Oh good god. I have something from 4 days ago saved.....

On Fri, Dec 2, 2011 at 10:54 AM, Matthew Walthius <walthiusm@beloit.edu> wrote:

So there seems to be an issue with the calc spread sheet.

Can everyone follow the link that the page gives you to try and recover it, and see when the last time you have saved it? I last saved it at 1:26pm. If anyone has saved it after that, we should recover your version so we lose less or none of our recent changes.
On Thu, Dec 1, 2011 at 1:34 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Conference Call

Call 1 218 844 3380

then type in 823 6634#

--------

Hey guys,

I am just sending out a reminder that we should all have collected our data into one main spreadsheet (that was supposed to be done last tues.). I was looking at our timeline, and I believe that our goal was to be done by this saturday. Let's plan on completing the RFC by the end of thanksgiving break. I know that this is kinda bummer, but it is due very soon after we get back, so let's get it done!

Thanks,

Sophie

--------

I can only do sunday,

sorrrry but im at the farm all day tommorow. that also sucks for sophie, since she'll be there all day sunday...
On Fri, Nov 18, 2011 at 2:14 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

I can meet after 3 on Saturday, although Saturday kinda sucks for because I have a take home exam due Sunday morning.

On Thu, Nov 17, 2011 at 9:01 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

Hey guys,

I could meet tom 2-4, or sat. anytime. Sunday is not looking as good for me (maybe the later evening?)

-Sophie

On Thu, Nov 17, 2011 at 8:54 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:
yea we probably should.

I'm free tonight till 11, tomorrow between 2:30 and 5, then after 8

Saturday i'm free untill 6
sunday i'm free all day, besides 4-5pm

On Thu, Nov 17, 2011 at 11:21 AM, Clara Baker <bakerc@beloit.edu> wrote:

to work on RFC stuff. Whens a good time? I guess I could just ask you in class..... btu still

-------

Hey guys,
I think that I am doing Poultry as well as meat. I didn't really realize I had that category as well, I am fine doing it. But I need people's invoices again (I am sorry this is obnoxious) but can you all bring them to class.

Thanks,

Sophie

P.S. Kyle I especially need yours because I haven't seen them at all yet. Thanks!

On Wed, Nov 9, 2011 at 8:50 AM, Sophia Maloney <maloneys@beloit.edu> wrote:

Oh and you may have come across this in your research, but some of the SYSCO products have more details here:


On Wed, Nov 9, 2011 at 8:22 AM, Sophia Maloney <maloneys@beloit.edu> wrote:

Is anyone doing the categories of fish/seafood or poultry? Just double checking. Also I am meeting with Peter at 3 today if anyone wants to come in and look at ingredients etc.

On Mon, Nov 7, 2011 at 7:45 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

I'll do my best to be there!

On Mon, Nov 7, 2011 at 4:41 PM, Clara Baker <bakerc@beloit.edu> wrote:

yes
On Mon, Nov 7, 2011 at 3:19 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

I could do 9:30. everyone else?

On Mon, Nov 7, 2011 at 3:17 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

How about 9:30?

matt do you have the old pp? I can just take that one and tweak some changes after our meeting tonight.
-Soph

On Mon, Nov 7, 2011 at 3:13 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hey Ya'll,

We have another update tomorrow (surprise!).

Do we want to meet today for that?

I'd prefer to not make the PP (assuming that we do make one) for this update.

And general note, we should probably meet atleast once this week. I'll be out of town this weekend.

Matt
On Tue, Oct 25, 2011 at 9:10 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

That sounds good to me. We should keep in mind people (including myself) will be attending some of the advising stuffs though.

On Tue, Oct 25, 2011 at 9:05 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

So next wednesday is advising day, and I was thinking that that could be the perfect opportunity to gather people to do some phone banking. It works well because people will have the whole day off, and we could have it in the middle of the day so office hours would work. This would also give us a timeline for having a list of "difficult" companies to find out about.

On Tue, Oct 25, 2011 at 2:46 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

tips for next update:

1. Title, name, stay, intros slow beginning.
   a. Remind basic goals of the proj,
   b. Timeline
   c. Methodology
   d. Where we’re at
   e. Provide evidence
   f. Show pics of proj and progress

On Tue, Oct 25, 2011 at 10:41 AM, Matthew Walthius <walthiusm@beloit.edu> wrote:

On Tue, Oct 25, 2011 at 10:30 AM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Sophie,

Ingriedients, in terms of completing our project, has been atleast minorly helpful. We have been able to cross off some foods and not do further research thanks to it having a health concern ingridient. But if you want, we can mention it if you feel that ingredients have also been a barrier
On Tue, Oct 25, 2011 at 8:16 AM, Clara Baker <bakerc@beloit.edu> wrote:

Matt,

under problem, can you simply write "no food sustainability measurement"

he got mad when we had typed on the screen what we will say in full sentences.

otherwise looks great

thanks!!

On Tue, Oct 25, 2011 at 12:20 AM, Sophia Maloney <maloneys@beloit.edu> wrote:

I would put "Ingredients" under "Barriers" maybe? But other than that it looks good, I can talk about the problem and solution slide, as well as update them about what I have found in my research so far.

On Mon, Oct 24, 2011 at 11:14 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

PHone call:

'hi, i'm a college student doing a research project about our food system. We buy thru sysco who buys thru you. I just had a few questions about the company; relating to labor and your ecological practices.

-Is there a union at this company? Is there a living wage policy, right to organize? health care?
-Do you have any ecological policies? any certifications on you food (usda, protected harvest certified, food alliance)?

On Mon, Oct 24, 2011 at 11:08 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

check it

On Mon, Oct 24, 2011 at 6:55 PM, Clara Baker <bakerc@beloit.edu> wrote:

me too
On Mon, Oct 24, 2011 at 6:55 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

9:30 is good for me

On Mon, Oct 24, 2011 at 4:52 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

9:30 work for me, I think.

On Mon, Oct 24, 2011 at 10:55 AM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Just Kidding, i have a meeting at 10, what about 9:30?

On Sun, Oct 23, 2011 at 10:02 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hey Everyone,

We have another update on Tuesday, so does everyone wanna get together tomorrow around 10pm to just figure out what to present?

It should be relatively quick.

Matt

On Sun, Oct 9, 2011 at 5:50 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

6:30 works for me, I still have yet to dance so I probs can't make it till then anyways.

On Sun, Oct 9, 2011 at 5:13 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

can we make it 6:30? my dinners running late
On Sun, Oct 9, 2011 at 3:53 PM, Michelle Koenig <koenigm@beloit.edu> wrote:
Are we still meeting at 6 today in Slow food house?

On Fri, Oct 7, 2011 at 1:22 PM, Michelle Koenig <koenigm@beloit.edu> wrote:
sounds good

Also, there was talk of creating a shared google doc that we can use to enter in information about companies we have research so we can share information and make sure we keep track of it. I would just go ahead an do this, but I have no idea how.

On Fri, Oct 7, 2011 at 11:09 AM, Sophia Maloney <maloneys@beloit.edu> wrote:
I have a dance showing at 5:45, so I may be a tad late, but 6 should work fine

On Fri, Oct 7, 2011 at 10:57 AM, Clara Baker <bakerc@beloit.edu> wrote:
sunday, 6, sfhouse, i’m there

On Fri, Oct 7, 2011 at 10:47 AM, Matthew Walthius <walthiusm@beloit.edu> wrote:
Hey everyone.

so sophie suggested that we try to research atleast 5 companies and meet sunday evening to discuss.

I like the idea,

A) sound good to everyone?

B) what time is everyone free? would 6pm work?
c) no lunch meeting today.

On Wed, Oct 5, 2011 at 9:10 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:
10:30 it is. It'll be very quick. We just need to hand out invoices really quick.

And clara, since you already have yours, don't worry about it

On Wed, Oct 5, 2011 at 3:51 PM, Clara Baker <bakerc@beloit.edu> wrote:
actually i could prolly do 10 30 maybe depending on a bio lab report

On Wed, Oct 5, 2011 at 3:50 PM, Clara Baker <bakerc@beloit.edu> wrote:
can't meet today.

already have my invoices.

thanks

clara

On Wed, Oct 5, 2011 at 3:26 PM, Matthew Walthius <walthiusm@beloit.edu>wrote:
after 10:30 works for me too
On Wed, Oct 5, 2011 at 2:35 PM, Michelle Koenig <koenigm@beloit.edu> wrote:

I can meet today if we keep the meeting really short. Sophie’s time at 10:30 works well. I can meet anytime Sunday, just let me know ahead of time.

On Wed, Oct 5, 2011 at 1:48 PM, Sophia Maloney <maloneys@beloit.edu> wrote:

I can meet after 10:30 tonight, or before 4 today.

As far as meeting on sun. I am busy from 9am-5:30pm but evening I could probably do. OEC has our planning meeting sun at 9pm, but I could probably skip it if need be.

On Wed, Oct 5, 2011 at 1:17 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Hey,

So obviously we didn't quite split up the invoices yet. Would we be able to meet briefly today to discuss/do that?

Also, Katie Blanchard (of the RFC) is coming early Sunday afternoon thru Tuesday morning to do some workshops and stuffs. I also asked her to meet with us (as well as the food policy group) to help a little bit with the calculator. So can we find a time late Sunday afternoon or early evening where we are all free and can meet with her?

:D
M

On Mon, Oct 3, 2011 at 9:42 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Yea, we can split them up during/around class time tomorrow, whenever we got time. We can split it up by product, then everyone gets a stack. Record what page numbers you get! that way you know which you’ve done and which you haven’t.

we can talk (agreeing with sophie) about meeting with peter, getting the invoices, dividing them up into categories (how we defined the categories), our time line,
dividing the work by category, then our next step of researching each company by stach/food category?

Yes?

On Mon, Oct 3, 2011 at 3:01 PM, Sophia Maloney<maloney@beloit.edu> wrote:

I will bring the invoices to class on tues. As far as our activism project update goes I think we should just show them the invoices and the tables and graphs that Matt nicely got as resources for us. I feel like we have been consistently doing work, we can talk about what we have done, and what the next step is.

Also I could meet on tuesday any time after 7 to discuss how to best research companies.

-Sophie

On Mon, Oct 3, 2011 at 1:52 PM, Clara Baker<bakerc@beloit.edu> wrote:

Well, now we have everything color-coded, yay. Where do we go from here? Sophie numbered off some pages and I have some to start researching, so if Sophie could bring the rest to class and dole them out, then each person needs to grab a stack and start researching.

Should we meet again to talk about best methods to do this?

clara

From: Katie Blanchard katie.blanchard@gmail.com Oct 14

To: bakerc, geistwalkerk, walthiusm
On Wed, Sep 28, 2011 at 10:29 AM, Matthew Walthius <walthiusm@beloit.edu> wrote:

it is, sounds good

On Wed, Sep 28, 2011 at 9:59 AM, Michelle Koenig <koenigm@beloit.edu> wrote:

works for me

meet in slow food house?
On Wed, Sep 28, 2011 at 8:33 AM, Clara Baker <bakerc@beloit.edu> wrote:

how bout 10 pm?

On Wed, Sep 28, 2011 at 12:11 AM, Michelle Koenig <koenigm@beloit.edu> wrote:

Hey

I am doing dishes for coop, and I am busy from 8-9.

On Tue, Sep 27, 2011 at 11:19 PM, Clara Baker <bakerc@beloit.edu> wrote:

Hey guys,

So matt and I got all the info from Nina to start the RFC. (I think Matt forwarded it to yallz) We should meet and talk about this!

I am free tomorrow at 6:30 or 7 PM. Is anyone else? Otherwise I'm not free til 10 PM.

Also, WTF are we doing deciding who is coming into our group or whatever?

Best,

Clara
On Mon, Sep 12, 2011 at 3:44 PM, Matthew Walthius <walthiusm@beloit.edu> wrote:

We might be able to use lounge phones? there shouldn't be a charge to use the 'service' of the conference call, only the normal minutes from your cellphone company ( i assume). I believe RFC pays for the service. also, groups of two can do speaker phone if they want. anything more might be too much

On Mon, Sep 12, 2011 at 2:23 PM, Brian Shobe <shobeb@beloit.edu> wrote:

And if there isn't, then if anyone wants, I'd be happy to share my phone on loudspeaker, or, as Clara just enlightened me to, call from gmail on my computer.

Let me know if you want to do that.

Brian

On Mon, Sep 12, 2011 at 2:07 PM, Brian Shobe <shobeb@beloit.edu> wrote:

Sure. No reunion then. Just all call separately at 4. Is there any place on campus where we can use a phone for this kind of purpose? It'd certainly save someone money.

Brian

On Mon, Sep 12, 2011 at 1:54 PM, Clara Baker <bakerc@beloit.edu> wrote:

I would recommend against being together at once. In my opinion the closer you are together, it's not good because you're hearing feedback of people in real time and people in the phone.

Also, being outside makes it a littler hard to hear sometimes.

Not trying to be negative, it can just get difficult to hear if other people are even outside and have external noises, voices, wind\etc in the background. THis is just my experience from previous conf calls.

I think it will charge people the normal amount of minutes no extra fee. THat right, Matt?
On Mon, Sep 12, 2011 at 1:15 PM, Brian Shobe <shobeb@beloit.edu> wrote:

cool. sounds good. should we all meet up somewhere in case there's technical issues? not slow french house cuz I don't get reception there. how about the gazebo-like thing in the chapin quad? supposed to be a nice day out. that way, we could also all see each other and work off visual cues.

also, just realized, is this going to be charged to people's cell bills?

Brian

On Mon, Sep 12, 2011 at 10:52 AM, Matthew Walthius <walthiusm@beloit.edu> wrote:

Conference call tues (tomorrow) at four for anyone free. We can discuss the RFCalc, the general movement, and a second proj.
Global Political Ecology Activism Project: Java Joint Reusables

Amani Edwards, Taryn Orona, Rachel Skoza, and Helena Tiedmann

12/8/11

Goals

- Collect data on paper and plastic used in Java Joint
  In order to measure the effectiveness of reusable dishware (plates and mugs) and silverware, we sat in Java Joint during all business hours, and tallied how many of each type of paper or plastic was used. Members in our group took turns tallying during breakfast (7:45-10:45) and lunch (11:00-2:45) times on the Monday, Wednesday, and Friday class schedule, and the Tuesday, Thursday class schedule. We wanted estimated figures on how much is used per week, and per semester, in Java Joint. Our goal was to repeat this experiment after the reusable items were introduced, and compare results before and after in hopes of finding that students were using less.

- Create awareness about paper and plastic waste in Java Joint
  One of our goals was to use the observational data as figures in an awareness campaign with posters placed strategically in Java Joint. Our awareness campaign was threefold as we looked to educate students. First, we advertised how many paper and plastic items were being used in one semester. Which led to our second goal to raise awareness in hopes that students would bring their own reusable items and use the ones in place instead of creating more waste. Third, we wanted to make students aware that permanent reusable options were coming to Java Joint soon and were available for use.

- Obtain funding
  Another one of our goals was to have reusable mugs, utensils, and possibly plates fully funded by Buncha-K, campus clubs, and academic departments. Our original goal was to raise at least $300.

- Place reusable options in Java Joint permanently
  Our ultimate goal was to place reusable mugs and utensils in Java Joint, establish a “for here or to go?” option for customers, and continue to advertise the permanence of reusable items, and students’ responsibility to return them after use. We wanted to have a reusable option for the most frequently used and wasteful items (utensils, cups, and plates).
Strategy

- Science
  To meet the above goals, we attempted to address the Holy Trinity in implementing our strategy. To establish a sound scientific argument we completed several rounds of data collection in Java Joint (the tallying method described above). We chose days with different schedules for each group, but made sure one group member was gathering data during all business hours of Java Joint.

- Economics
  Originally, our tactic was to find information that showed the economic advantages of switching to reusables. Finding specifics regarding economic costs proved difficult—information regarding the amount of money spent on disposables as well as the amount of energy used to create them was extremely hard to find. For this reason, we focused our case on the negative aspects of waste generation and on the quantities of waste produced. While more solid data would have been ideal, this approach was relatively successful in convincing potential donors.

- Politics
  The political aspect of our project was by far the most extensive. We knew that we would first have to talk to Tina Rementer (manager of Java Joint) and Chef Peter Kraemer (Head of Food Service), for getting their approval was essential, particularly when implementing change in the operations of food service. Next we focused on where to get funds to purchase new items. Our original plan was to apply to BelFast for funding and personally appeal to clubs and departments for additional donations. After we discovered that we were not eligible for BelFast funding we had to adjust our strategy and enhanced our fundraising campaign and applied to Buncha-K to get extra funds for the beginning of next semester. Our motive in fundraising by personally emailing and speaking to groups on campus was to involve as many people as possible to increase involvement and campus awareness about our project.

- Group Work
  In terms of logistically implementing our project, we accomplished this by meeting weekly and emailing regularly. We had a schedule for data collection and divided labor into tasks such as: fundraising, researching energy use, researching places to purchase reusable items, contacting Peter Kraemer, going to BelFast/Beloit Student Congress (BSC), communicating with BSC executive members, working with Jennie Hartzheim, and making signs.

- Quantifying Results
  To ultimately quantify success, we did a second round of data collection. It was during this process that we found some of the flaws in our system. During the first round, we did not keep track of the number of reusable mugs people used, and in the second round we were inconsistent in keeping track of the reusable silverware and mugs. This meant that while our results showed a significant decline in the number of disposables, we could not provide exact numbers for the amount of reusable items. This is something we would have done differently in order to have a
stronger scientific basis of success.

Achievements

- Politics
  Despite the fact that our group faced challenges economically and politically, our achievements have helped implement an effective awareness campaign in Java Joint. Our first major success in the political side was the cooperation of Tina and Chef Peter with our project. They gave us approval for our campaign and helpful advice in regards to Java Joint theft. Chef Peter was generous enough to donate spoons and knives for our cause; we were aided economically because we did not need to raise money for silverware and we were able to quickly implement its use. As soon as the silverware was available, people began to use it responsibly. This cooperation on the students’ part gave us hope for the future of other reusable items that could be implemented in Java Joint.

- Science
  We successfully observed and recorded data based on the number of non-reusable items taken during breakfast and lunch in Java Joint during the last week of September. Our average count per day was used to calculate a semester of Java Joint consumption: each semester 15,750 Cups, 15,820 Paper Plates, 3,150 Bowls, and 10,640 Plastic Utensils are used and discarded. The second time we observed and recorded data was on December 5 & 6, 2011 in order to see how many utensils and cups students used after the awareness campaign and the implementation of the silverware. There was a reduction in cup use and a striking reduction in utensil use: students used 15,120 Cups and 3,290 Plastic Utensils which means a 4% and 69% reduction respectively (Table 2).

- Politics
  With this information, we were then able to create posters to start our awareness campaign. We made four posters that served different functions: three were informative and asked students to consider reusable items (Figures 1-3), and the fourth served as a reminder to the students to return dishes (Figure 4). These posters are effective because they enlightened students who did not know how much the school consumes, but the posters maintain a non-threatening message while encouraging the student body to decrease waste. The message being, if they would like to help our cause, all they have to do is order with a mug and use silverware. It is well known that people are willing to do the right thing as long as it does not affect their daily lives. The posters and the implementation of silverware created a simplification and convenience in activism that allowed the students to participate without having to change their habits.

- Economics
  Amani was able to find an economical website on which to purchase the mugs and plates. The website, discountmugs.com, even offered screen-printing so we could label the dishware with a sustainable message in order to continue the awareness campaign. We were able to reduce the cost of purchasing the dishware while purchasing items of good quality; labeling them with a message of our choosing (Figures 5 and 6).
• Economics & Politics
   Although BSC has proven to be a bureaucratic obstacle, our group has been able to gain funding from multiple organizations, clubs, departments, and individuals. Those that donated include the Outdoor Environmental Club, Music Club, Art Club, Spiritual Life Program, Phi Kappa Psi, the English Department, the Sociology Department, and Sue Swanson, head of the Environmental Studies Program (Table 1). In addition, we were approved by Buncha-K for $700 to fund the purchase of 100 mugs and 85 plates, which will bear the message “This reusable mug/plate supports sustainability in Java Joint” (Figure 5).

Challenges

• Failure of similar projects before us
   In the beginning of our project, we were aware of some of the challenges, such as making sure that the mugs we would bring into Java Joint were not taken and that our project is sustained longer than the fall semester. This affected our ability to convince key decision-makers and donors that our project was worthwhile. This was seen in the skepticism shown by both Peter and Tina in response to our proposal.

• Lack of information
   Our original strategy had been to compare the energy consumption involved in the creation of disposable items verses the energy needed to maintain reusable items (repeated washing and drying of mugs, plates, silverware). This proved extremely difficult because there was little to no information about the initial energy costs and product consumption involved in the creation of disposables on the Ingeo-Natureworks LLC website. Furthermore, we were not able to get sufficient information regarding the dishwasher’s efficiency and water consumption. Therefore, this aspect of our scientific and economic argument was lacking. Despite this we were still able to find evidence that waste can be reduced through sustainable reusables.

• Delays in the BSC funding process
   Our biggest challenge was funding. There are many avenues for receiving funding: departments, personal donations, BSC and BelFast, etc; but the most time efficient method was applying for funding through BelFast, a process which could take as little as a day to as long as two weeks. Our first step was to make a BelFast proposal, which was later denied because BelFast (we learned) only funds events, not projects. Our next step was to contact departments, clubs and organizations. We sent e-mails to almost every academic department, club, and organization with which we had connections. By the end, we generated $185 through personal donations as well as club and departmental sponsorship, but this was not enough for our project. One suggestion that Xenofon Kontouris (head of Funding Oversight Committee and BelFast) gave us was to apply for Buncha-K, a yearly BSC process in which the Budget Committee sets up a fund that is accessible to all enrolled, full-time students of college. This process was supposed to take place in November, and upon receiving funding, we have then been able to order mugs and plates by end of November or early December. Due to communication errors and delays within the Budget Committee, our funding was delayed for three weeks. Instead of
receiving the funding before the end of November, we had to wait until December 5th for a final decision. This set us back by several weeks and did not allow us to access the funds that we received from clubs and organizations. Despite the funding delay, we remained in contact with Jennie Hartzheim, Director of Student Activities, and were able to order 85 plates and 100 mugs on December 7th; therefore, we did not have to wait until next semester for the delivery of our items.

Future Project Implementation

Over the course of this project we have learned the complexities of the funding process as well as the difficulties that exist when attempting to change people’s habits. The value of relevant knowledge can not be underestimated. While our project was successful overall, we need help to maintain permanent implementation. To ensure that our project would continue after this semester was over, we sought out potential individuals and groups that might be interested in monitoring the project in the future. Jeremy Cornelius and Santiago Quintana Garcia, members of the OEC, are both willing and excited to see the project through in coming semesters. Part of this task includes maintaining the supply of reusables and posters and helping to fully implement the “for here or to go?” option. As Jeremy and Santiago work in Java Joint and DK’s, respectively, it will be convenient for them to monitor and make changes if necessary. Our group will of course continue to be invested in the success of the project, but as most of us will be abroad next semester, it is very helpful to have the support and willingness of these individuals and the OEC as a whole.
Appendix A: Figures and Tables

Figure 1
Figures 1-3: Informational Posters for Java Joint
Figure 4: Java Joint Poster Encouraging the Return of Dishware

This reusable plate supports sustainability in Java Joint

This reusable mug supports sustainability in Java Joint

Figure 5: Design for Plates and Mugs
Table 1: Budget Sheet

<table>
<thead>
<tr>
<th>Donor</th>
<th>Amount</th>
<th>Form</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buncha-K</td>
<td>700</td>
<td>Blink</td>
</tr>
<tr>
<td>OEC</td>
<td>50</td>
<td>Blink</td>
</tr>
<tr>
<td>Art Club</td>
<td>20</td>
<td>Blink</td>
</tr>
<tr>
<td>Music Club</td>
<td>20</td>
<td>Blink</td>
</tr>
<tr>
<td>Spiritual Life</td>
<td>25</td>
<td>Blink</td>
</tr>
<tr>
<td>Sociology Department</td>
<td>50</td>
<td>Blink</td>
</tr>
<tr>
<td>English Department</td>
<td>15</td>
<td>Blink</td>
</tr>
<tr>
<td>Phi Psi</td>
<td>120</td>
<td>Check</td>
</tr>
<tr>
<td>Sue Swanson</td>
<td>50</td>
<td>Check</td>
</tr>
</tbody>
</table>

Total 1050
### Appendix B: Emails with faculty regarding project implementation

On Wed, Sep 21, 2011 at 3:15 PM, Helena Tiedmann <tiedmannh@beloit.edu> wrote:

Hi Peter,

A couple of other students and I are hoping to do a project in Java Joint for Pablo Toral's Global Political Ecology class and were wondering if you would be willing to meet with us about some of our ideas. A couple of us are free tomorrow after 2 pm and Friday after 3:30 pm. We also have some availability early next week later in the afternoon or before 10 am. Please let me know if any of these times would work for you, we would love the chance to meet with you and hear your ideas and input.

Thanks and have a great evening,

Helena Tiedmann

Friday after 3:30 could work...
On Wed, Sep 21, 2011 at 4:04 PM, Helena Tiedmann <tiedmannh@beloit.edu> wrote:

Thanks, Peter, see you then.

Helena

Helena,

Check that, I will need to be gone by 3:30 this Friday...Next week some time

Peter

On Fri, Sep 23, 2011 at 9:37 AM, Helena Tiedmann <tiedmannh@beloit.edu> wrote:

Hi Peter,

No problem, Amani and I are free Tuesday before 10 and between 2-3 as well as Wednesday after 4:00.

Helena

Tuesday between 2 and 3 then

Peter

Amani
On Friday, Dec, 3 2011, Amani Edwards <edwardam@beloit.edu> wrote:
To Jennie Hartzheim
Hey Jennie,
I hope you are having a great weekend. I am wondering if my class group can come in on tuesday morning before 10 and meet with you about our project.

Jennie Hartzheim hartzhei@beloit.edu
to me
Amani
I am free at 9am until 9:30am

Jennie

Amani
On Wednesday, Dec 7, 2011, Amani Edwards <edwardam@beloit.edu> wrote:
To Jennie Hartzheim, Taryn Orona, Rachel Skoza, Helena Tiedmann
Hello Jennie,

Here is the ordering information. The budget sheet (who gave and how much) is attached along with the design for the plates and mugs. The website is discountmugs.com, but we have put the links to the specific mugs and plates that we want. We would like 85 plates and 100 mugs both with logos. The logo will say "This Mug Supports Sustainability in Java Joint" and for the the plates "This Plate Supports Sustainability in Java Joint".

1. link for the mugs (http://www.discountmugs.com/nc/ceramic-mugs/29/16oz-bistro-coffee-mugs.htm)

Jennie Hartzheim hartzhei@beloit.edu

to Kim Larsen, me

Hi Amani,

I still need co-sponsorship forms from the following groups/departments:

Art Club
Music Club
Sociology Department

These need to be filled out on BeloitLink.
I still need a check/cash from Phi Psi. They should bring this to Kim and she will deposit it into the Emergency Fund.

**Appendix C: Emails regarding fundraising**

**From:** Helena Tiedmann [mailto:tiedmannh@beloit.edu]  
**Sent:** Monday, October 31, 2011 5:42 PM  
**To:** Sue Swanson  
**Subject:** Sustainability Project on Campus

Hi Sue,
As part of Pablo Toral's Global Political Ecology class, three other students and I are completing an environmental activism project on campus. Our project involves determining how much plastic and paper waste our school generates in Java Joint and supplying Java Joint with reusable dish-ware that everyone can use and enjoy in the future. Through our own data collection, we calculated that in Java Joint each semester our school uses about 15,700 cups, 15,800 plates, 3,100 bowls, and 10,600 plastic utensils, all of which are thrown out. We have already been able to supply Java Joint with reusable silverware and are now trying to purchase new mugs! Due to the high demand on campus for student government funding, we have decided to approach various clubs and departments whom we thought might be interested in our project. We are trying to raise $300 to purchase mugs before the end of the semester and wanted to ask the Environmental Studies Department if you would be interested in making a donation? Please let me know if you have any questions or would be interested in donating, every little bit helps!

Thank you,
Helena

Hi Helena–
The ENVS program has a really small budget, so even though this is a great cause, I don’t think we can help. We really do need to use the funds to support the envs courses, capstone projects, and other events.

HOWEVER, I am serious that I think this is a great cause. I am happy to personally contribute $50. Let me know how to get the $ to you.
Sue
Nov. 15:
Hi Helena-
What’s the status on your fund-raising efforts? Are we close to the $300 yet? I’d love to hear more about the effort and plan (and then I can write my check, too).
Sue

Hi Sue,
Thanks for checking in! We are almost ready to place our order, and we now have advertisements around Java Joint to encourage the use of reusables! Our plans have changed a little bit, we are going to be ordering $200 worth of mugs (about 70 mugs) now using funds raised this semester, and are applying for Buncha-K funds (to be used at the beginning of next semester) for plates. We originally did not think we would be able to get plates because they are more expensive, but were recently told that the purchase could qualify for Buncha-K so we decided to go for it. We will be presenting to BSC next Monday. We still want to start with mugs from our funds, and then if the plates are approved it will help bring the project to the next level next semester. Right now we are in the process of having representatives from OEC, Art Club, Music Club, and Spiritual Life go to Student Activities to sign over donations to our group (it has been a little tricky figuring out how to get access to funds donated by clubs, but Jenny Hartzeim is helping us out). Once this is done we will be all set to place the mug order. We are hoping to get this done this week so that we can place the order before Thanksgiving, so we can take your donation whenever. Thanks again for supporting our project, let me know if you have any other questions!

Helena
Nov. 30:
Hi Sue,
We talked to Jenny and she said you can just write the check to Beloit College, and she will transfer the funds to us.
Thanks again!
Helena
OK! I will bring my checkbook tomorrow. You can stop by to pick up the check then.
Cheers-
Sue

From: Taryn Orona tarynorona@gmail.com
To: bibles@beloit.edu,
    Megan Lucca <luccam@beloit.edu>
Date: Sat, Dec 3, 2011 at 1:15 PM
Subject: Money from clubs for Java Joint

Hey you guys,

Both art club and music club gave me some sort of confirmation about donations towards my Java Joint activism project. Could you go to blink.beloit.edu and fill out a form to just donate a little money. It will look really good for the club!!!!!

1. Go to blink.beloit.edu
2. Log in with username and password
3. Search for "student activities office" page
4. Click on page link and click on forms
5. Find club sponsorship form

Please help my project. It would be much appreciated (FYI this should be done before Tuesday). Thanks...I hope I'm not being too pushy.
-Taryn

Appendix D: Emails regarding future maintenance of the project

From: Taryn Orona tarynorona@gmail.com
To: Clara Baker <bakerc@beloit.edu>
Date: Sat, Dec 3, 2011 at 1:43 PM
Subject: Java Joint Activism Project
Hey Clara,

Part of our goal for java joint is to extend the project past this semester. I'd like to talk to you about this, but for now I'll just suggest a proposal. Would it be possible for the OEC to adopt this project for the future and help maintain it. This maintenance would involve replacing silverware and mugs as needed, and making informative posters (sustainability, return dishes etc.). Think it over and forward this email to other club members if you wish. Talk to you later,

Taryn

From: Clara Baker bakerc@beloit.edu
To: Taryn Orona <tarynorona@gmail.com>
Date: Sat, Dec 3, 2011 at 1:45 PM
Subject: Re: Java Joint Activism Project

Hey girl
I think that’s a great idea
to be realistic, since I won't be here next semester, I don't know how much I can help. Also, though I'm friends with OECers I really haven't been active in the club... at all... this semester. I can recommend names of people to contact, though

clara

From: Taryn Orona tarynorona@gmail.com
To: Clara Baker <bakerc@beloit.edu>
Date: Sat, Dec 3, 2011 at 1:52 PM
Subject: Java Joint Activism Project

Oh that's fine, and I would appreciate some contacts. Not only do I want to see this project through, I want to prove to Pablo that it can last.
-Taryn

From: Clara Baker bakerc@beloit.edu
To: Taryn Orona <tarynorona@gmail.com>
Date: Sat, Dec 3, 2011 at 2:22 PM
Subject: Re: Java Joint Activism Project

For sure. Santiago Quintana is in OEC and wants to do a similar proj with DKs,
Sophie Maloney...
Mackenzie Weekes
You could try Steven Jackson.

I'd say contact one of them or Brian and go to one of their meetings and find freshman to pick it
up. hope this helps

From: Taryn Orona tarynorona@gmail.com
To: shobeb@beloit.edu,
Date: Sun, Dec 4, 2011 at 10:49 AM
Subject: Java Joint Sustainable Project

Hi,

I am sending this email to those I believe are interested in helping Java Joint become a
sustainable dining option on campus. For those of you that don't know, I am currently trying
to implement "reusable" dishware in JJ as a part of an activism project for my Global Political
Ecology class with Pablo Toral. For me, it is not just a project, but a necessary step in
decreasing the waste Beloit creates. Part of our goal for JJ is to extend the project past this
semester to ensure that reusable dishware is a permanent alternative, and maybe even the only
option. This ideal situation will be difficult to oversee because 3 out of the 4 members of my
group, myself included, will be abroad next semester.

I'd like to talk to OEC, but for now I'll just suggest a proposal. Would it be possible for the
OEC to adopt this project for the future and help maintain it? This maintenance would involve
replacing silverware and mugs as needed, and making informative posters (sustainability,
return dishes etc.). Think it over and forward this email to other club members if you wish.
Talk to you later,

Taryn

From: Santiago Quintana san3091@gmail.co
I am down to be a part of this, I was beginning a similar thing with DK’s but I think it is a much harder situation to approach and the JJ has been set in motion already so that should be carried out to completion. Thanks! I'll forward this to my DK’s team and we can meet soon!

--

Santiago Quintana Garcia

^_^
Subject: Re: Java Joint Sustainability Project

I'm not sure I'll be able to get there. I have a rehearsal at that time. How about Tuesday at 4?

From: Taryn Orona tarynorona@gmail.com
To: Santiago Quintana <san3091@gmail.com>
Date: Sun, Dec 4, 2011 at 3:20 PM
Subject: Re: Java Joint Sustainability Project

Sounds good to me. I'm going to invite my project members, but I'm not sure if all of them will be able to meet. Let's meet in the library at 4:00pm then? See you then!

-Taryn

Amani Edwards
to Charles Westerberg
Dear Professor Westerberg,

My name is Amani Edwards and I am a student in Pablo Toral's "Global Political Ecology" course. As part of the class, I with three other students are generating a campus sustainability project, where we are looking to implement more sustainable silverware and mugs in Java Joint. Thus far, with the help and cooperation from Tina (Java Joint manager) and Peter Kraemer, my group has placed sustainable silverware in Java Joint, which, for two-three weeks, has been in use. But for the final stage of the project, we are looking to purchase mugs. We have found mugs at a discounted price, 0.70 cents each for 100 mugs, which would total around $300 (plus shipping and handling) and are asking if the Sociology department would be willing to sponsor our project. Please contact me if you have any more questions concerning our project.

Kathryn Linnenberg linnenbe@beloit.edu
to me

Dear Amani,

Charles forwarded me your request below. As I mentioned to you on the stairs of the Science
Center, Sociology is in for $50. Please let me know how you would like to proceed.

Best,

Kate

-------- Forwarded message --------
From: Charles Westerberg <westerbc@beloit.edu>
Date: Mon, Oct 31, 2011 at 8:26 AM
Subject: Fwd: Global Political Ecology Sustainability Project
To: Kate Linnenberg <linnenbe@beloit.edu>

Dear Kate,

I believe this was intended for your inbox.

/s/Charles

Amani Edwards
to Kathryn
Hello,
Thank you for sponsoring our project. The faculty/department financial sponsorship form is on
http://blink.beloit.edu on the student activities page

Amani Edwards
to Tamara Ketabgian

Hello,

I am just e-mailing you a reminder about the sponsorship for the Java Joint Reusables project. The Financial Co-Sponsorship form is on http://blink.beloit.edu/
http://blink.beloit.edu/
1. go to blink.beloit.edu
2. log in with the same username and password used for your email account
3. go to the "students activities office" page
4. go down to forms and click
5. go to the link that says "financial co-sponsorship form" for faculty/staff
6. fill out the form and submit
We want to thank you for your sponsorship, and if you have any questions, feel free to e-mail me.

Amani Edwards
to Bill Conover

My name is Amani Edwards and I am a student in Pablo Toral's "Global Political Ecology" course. As part of the class, I with three other students are generating a campus sustainability project, where we are looking to implement more sustainable silverware and mugs in Java Joint. Thus far, with the help and cooperation from Tina (Java Joint manager) and Peter Kraemer, my group has placed sustainable silverware in Java Joint, which, for two-three weeks, has been in use. But for the final stage of the project, we are looking to purchase mugs. We have found mugs at a discounted price, 0.70 cents each for 100 mugs, which would total around $300 (plus shipping and handling) and are asking if the Spiritual Life Program would be willing to sponsor our project. Please contact me if you have any more questions concerning our project.
Greener Chemicals on Campus

Brought to You By: Lethicia Figueiredo, Alex Gorsky, Eric Morud, Aidan Perrizo and Geneva Schulz-Welo

12/8/11

Goals:

- Research the materials used in the fertilizers, herbicides, and deicer used by Physical Plant for maintaining the college grounds. Specific attention was paid to the environmental effects of these materials.
- Research alternatives for the environmentally damaging materials used by Physical Plant. Realistic replacements need to be effective while also being economically viable.
- Present a list of recommended alternatives to Michael Brady.
- Test the alternatives to make sure that they will be effective and economically viable. Deicer will be tested throughout the winter, while the fertilizers and herbicides will be tested in the spring.

Strategy:

The strategy went from being very basic and non-specific to more detailed with specific goals and timelines. The more information we attained along the way, the more detailed our strategy became. We determined our goals and means of achieving them, and from there we divided the work amongst ourselves.

Contact with Michael Brady

We planned to research some alternatives and background information, and then meet with Michael Brady to share with him our plan, goals, and findings so far. If he gave us approval to continue with this project and assist us in making it happen, we would continue researching and provide him with information on the products that we recommended would be most economically and environmentally sustainable. Lastly, we hoped to work with Michael on testing and implementing the alternative products.

Research

Our goal was to research the chemicals currently used on campus and then assess their environmental and health impacts. After this determination, we then would research
alternative products which were more environmentally/human friendly and sustainable. We also planned to find ways that we could finance the new chemicals and do a price comparison between the currently used products, to try to account for the costs of inaction or status quo, and the costs and amounts of the proposed alternative products. If Michael agreed to try any of the products, we then planned to write a methodology of our means for testing the products and work with him on finding plots on campus where they could be tested.

**Testing and Implementation**

After research and planning, the final phase of the project involved establishing the best methods of testing to ensure that the alternative products could be implemented on campus. Using our research and methodology, we intended to work with Michael Brady on determining what would be both an effective and feasible plan to test the products in areas of the campus. The goal was to find a solution that presented Physical Plant with the least possible burden on their resources. At the same time, the final plan needed to be capable of determining the effectiveness of the alternative products and their impacts on the local environment in comparison to the products in current use.

**Accomplishments**

**Contact with Michael Brady**

Our communication and interaction with Michael Brady was an overall success. We met with him several times over the semester at various stages of the project. There was also a steady stream of e-mail exchange between Michael and the group. (See Appendix A) Relations were always pleasant and constructive. Through our meetings we accomplished 5 key achievements:

- Securing Michael Brady’s support and enthusiasm for the project
- Determining what products are currently being used on campus, and their chemical make-up (See Appendix B)
- Presenting and selecting proposed alternative products for future use (See Appendices C, D and E)
- Receiving funding directly from Physical Plant to purchase alternative products for testing
- Presenting a testing methodology and deciding upon where and when it would be best to conduct the tests.(See Appendices F and G)

**Research**
We were able to determine that the chemical components of currently used products were both harmful to human and animal life and had an overall negative impact on the environment. Following these revelations, we successfully researched a variety of alternative options and products which were safer and more environmentally friendly. After collecting this information, we proceeded to construct a price guideline for the alternatives. In cooperation with Michael Brady, we used the guideline to determine which alternative options were viable and moved on the next phase of research: methodology. Our group then devised a simple and scientifically sound methodology for testing the proposed alternatives.

Testing and Implementation

Due to the time constraints of the project as well as the amount of time for us to get our feet on the ground as far as research and recommendations went, the testing of the fertilizers and herbicides will have to go beyond the time of the class, during the following springtime. The de-icing solution, however, will begin testing toward the end of the semester by Aidan. Before leaving for winter break, specific instructions will be given to Michael Brady and the grounds crew for application of the de-icing solution to ensure consistent results. The de-icing testing will continue after winter break, by Geneva, Lethicia, Eric and Alex, and results will be recorded to determine if the alternative was, in fact, as or more effective. After the snow and ice melts, we will also be able to examine what effect the new de-icer might have on the surrounding area. During our final meeting, Michael Brady and the group agreed to use the sidewalk in front of Russian house as a suitable plot for testing the de-icer. Similar plot selection processes and methods of evaluation will be used for the herbicides and fertilizers during testing in the spring.

Challenges:

We faced a variety of challenges when working on this project. Our first, and biggest, challenge was time. We all had obligations and schoolwork outside of this project and it was not easy to coordinate to meet all together. Time was also a factor in the testing and implementation of our project. Because the project started and was planned from August to November, we missed on this year’s planting and growing season. For this reason we were unable to begin fertilizer and herbicide testing until the spring semester. Similarly, we must wait until it is cold enough for there to be ice and snow before we can test the deicers. To overcome this problem,
we will be expanding our timeline beyond the class. Geneva works at Physical Plant and sees Michael Brady often. She will ensure that the testing of the fertilizers and herbicides occurs. Aidan has agreed to carry out the deicing testing for the remainder of the fall semester. The group will be dividing the responsibility of deicing testing for the spring semester.

Another challenge we had is that the chemicals that are currently used are many years old and the sources and costs of these products were unknown. Fortunately, we were able to find most of the missing information online, and from the ingredients on the labels of the chemicals. The next challenge we had was finding cost-effective green chemicals. Many of the alternatives that we found were either too time intensive or too expensive. Our solution was to research many different products in order to find the best option that would be environmentally sustainable and also economically viable. The next challenge we faced was that there are limited spaces for testing. According to presidential policy, the appearance of the college is extremely important. Because we have not yet tested the chemicals, we do not know the effects they will have. Therefore, when testing we had to find a place that is representative of the college but also not in sight of visitors. To solve this problem we met with Michael Brady and he suggested areas that we could use for testing. As mentioned, the college is very concerned about the appearance of campus grounds. For this reason we had to research to find products that would be least damaging to the environment.

Advice for future students:

- One of the most crucial things for any project, especially one that involves a highly bureaucratic process, is to plan ahead. Having a realistic and functional timeline of group meetings, research, presentations and anything else your project may entail will make the whole process easier. More important than actually having a timeline is to follow it. At least once a week the group should meet and each group member shares his or her accomplishments and the group as a whole evaluates the goals and reestablishes a timeline.

- Unlike our group did, starting the project as soon as possible is highly advised. You may think that you will not need the whole semester to complete your project, but more often than not you will come across challenges that take time to resolve.

- Make sure to think of all possible variables that may affect your project. For example in our project we failed to take into account seasonal changes, which affected our final result. Since we worked to change the fertilizers as well as herbicides that Physical Plant uses, we should have planned to complete testing before the first half of the semester. Since we failed to do this, we could not test the alternative chemicals at all during the fall semester and had to wait for the following semester.

- Work should be divided evenly amongst all the group members from the beginning of the semester to ensure fairness. Again, weekly meetings should serve as an incentive for all the group members to do their work. If all members are fully committed to making the
project work, then no excessive stress will be placed on one or only a few of the group members, and the project is bound to be successful.
Good afternoon Michael,

Once again, thank you for meeting with our group this morning. We are very excited to be working to find an ecologically and economically sustainable fertilizer alternative for Physical Plant, and think this project has the potential to do a lot of good for the school.

We will begin researching the chemical components of the fertilizers, weed killers, and de-icing salts that are used on campus and at the Sports Center once we know what they are, and will begin searching for alternatives as soon as possible.

We look forward to meeting with you again in the near future, and will keep you updated as our project progresses throughout the semester.

Thanks and have a great day.

Geneva Schulz-Welo
Leticia Figueiredo
Aidan Parrizo
Alexander Gonsky
Geneva Schulz-Welo schleuz@beloit.edu

to Eric, Michael, Aidan, me, Lethicia

Oct 4

Hello Michael,

We hope you had a nice weekend and enjoyed the beautiful fall weather. We’re writing again to ask if you can, at your convenience, send us the chemical ingredients of the fertilizers and weed control used on campus grounds and de-icing salts used on the sidewalks in the winter, so that we can research them as well as alternative fertilizers, weed control, and de-icers for Physical Plant.

We’re hoping that as soon as we have this information, we can begin researching alternatives, creating a cost-benefit analysis, and testing these alternatives on approved plots on campus.

Many thanks, and we look forward to hearing from you!

Best,

Geneva, Eric, Aidan, Alex, and Lethicia

Michael Brady bradm@beloit.edu

to Geneva, Eric, Aidan, me, Lethicia

Oct 5

Morning Geneva,

I have to apologize — I had forgotten to get the information. I will try and retrieve the information you folks wanted today.

Michael

Geneva Schulz-Welo schleuz@beloit.edu

to Michael, Aidan, me, Lethicia, Eric

Oct 5

Hello Michael,

That’s alright. Thank you for your time!

Michael Brady bradm@beloit.edu

to Geneva, Lethicia, Aidan, me

Oct 6

Good Morning Geneva,

Sorry it’s taken so long to get these to you — If you are having trouble reading these I have hard copies in my office.

Michael

------------- Forwarded message -------------
From: <physicalplant@beloit.edu>
Date: Thu, Oct 6, 2011 at 4:35 AM
Subject: This E-mail was sent from "RNP05AC4C" (Alcio MP 2000).

20111006053540017.pdf

184K  View  Download
Hi Michael,

Thanks so much! The first one is kind of dark, so would it be alright if I stopped by tomorrow morning after my shift ends at 11, and copied the ingredients list down?

Thanks again,

Geneva, Aidan, Lethicia, Alex, and Eric

---

Michael Brady  
Michael Brady braem@beloit.edu  
Oct 6  

See you at 11:00am, if I'm not in LeeAnn can get you the the copies (they are on my bench).

---

Meeting for Global Political Ecology  
Meeting for Global Political Ecology  
Oct 11  

Hello Michael,

Thank you for sending us the list of chemicals used on campus. We have begun researching the ingredients, and are also in the process of searching for alternatives. We were wondering if you could additionally give us information on:

- The quantity of each of the products that you sent us (20-12-6 All Mineral, Triplet Selective Herbicide, and Oly Star Plus) that is used on campus
- The suppliers of these products
- The cost of each of the products
- The amount of each of the products is used at one time, and
- Which chemicals are used where on campus

We are hoping that this information will give us a means of comparison for our proposed alternatives.

We would also like to meet with you again, after Fall Break, to discuss our findings and proposed alternatives and get your input, as well as find plots on campus where we could test these alternatives. Monday morning seems to work well for everyone in our group. After this upcoming meeting, we then propose a second meeting soon after, to begin testing the alternatives.

We look forward to hearing from you soon. Thank you for your time.
Meeting with Michael Brady

Geneva Schulz-Welo schulze@beloit.edu
Oct 23

Hello,

This is just a quick reminder of the meeting that our group, working to bring more eco-friendly fertilizers on campus, informally scheduled with Michael Brady for tomorrow (Monday) at 7 am.

He told me to email Physical Plant so that it could be officially scheduled.

Many thanks,

Geneva Schulz-Welo, Lethicia Figueiredo, Eric Morud, Alexander Gorsky, and Aidan Perrizo

Monday morning's meeting

Geneva Schulz-Welo schulze@beloit.edu
Oct 24

Hello Michael,

Thanks once again for meeting with us, as well as for your openness to test some of our recommendations in the upcoming spring.

We are working on writing up a proposal for testing these products, and will send it to you once completed, and hopefully schedule a meeting to discuss it soon after.

Attached are the electronic copies of the recommended products and their prices.

Thanks again, and we'll be sure to keep in touch with you.

Best,

Lethicia Figueiredo, Aidan Perrizo, Geneva Schulz-Welo, Eric Morud, and Alex Gorsky

2 attachments — Download all attachments

homemade weed killers.docx
18K  View  Download

Prices and Recommendations.docx
23K  View  Download
Meeting on Monday at 12:30!

Geneva Schulz-Welo schulzg@beloit.edu
to physicalplant, Michael, Lethicia, me, Aidan, Eric

Good morning Michael,

We’re writing to remind you of the meeting we set up for Monday, November 7 at 12:30pm to talk about our methodology for testing the alternative fertilizers next spring.

Have a great weekend and we’ll see you Monday!

Thanks,

Geneva, Lethicia, Alex, Aidan, and Eric

Geneva Schulz-Welo schulzg@beloit.edu
to physicalplant, Michael, Aidan, Eric, Lethicia, me

Hi Michael,

We hope you had a good weekend. Attached are our methods for testing, as well as an updated document of alternatives to chemicals (including fertilizers and de-icers).

See you tomorrow at 12:30!

Geneva, Aidan, Eric, Lethicia, and Alex

2 attachments — Download all attachments

Spring 2013 Herbicide Testing.docx
161K  View  Download

Prices and Recommendations.docx
27K  View  Download

(December 7, 2011)

Ice melt

Michael Brady bradym@beloit.edu
to me

Geneva,

I think I found the contact for the ice melt, was the name Green Earth Ice Melt from Fond Du Lac WI? If this is the product let me know and I will go ahead and order it.

Geneva Schulz-Welo
to Aidan, Lethicia, Alexander, Eric, Michael

Hi Michael,

That was it!! I’m attaching all the documents as promised in today’s meeting as well, including the ice-melting and herbicide testing protocols, and the list of the different products that we researched.

Thanks again for meeting with us, and we’ll get those signs to you soon.

Best,

Geneva
TRIPLLET
SELECTIVE HERBICIDE

SELECTIVE BROADLEAF WEED CONTROL FOR TURFGRASSES INCLUDING USE ON SOD FARMS, TO CONTROL CLOVER, DANDELION, HENBIT, PLANTAINS, WILD ONION, AND MANY OTHER BROADLEAF WEEDS. ALSO FOR HIGHWAYS, RIGHTS-OF-WAY AND OTHER SIMILAR NON-CROP AREAS.

CONTAINS 2,4-D METOPROPRIL AND DICAMBA

GET THE OPTICAL ADVANTAGES

ACTIVE INGREDIENTS

<table>
<thead>
<tr>
<th>Active Ingredient</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,4-D Metobromprop-P</td>
<td>0.9%</td>
</tr>
<tr>
<td>Dicamba</td>
<td>0.1%</td>
</tr>
</tbody>
</table>

TOTAL 1.00%

OTHER INGREDIENTS

<table>
<thead>
<tr>
<th>Other Ingredient</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Surfactant</td>
<td>7.77%</td>
</tr>
<tr>
<td>WATER</td>
<td>92.23%</td>
</tr>
</tbody>
</table>

TOTAL 100.00%

FOR USE BY TURF MAINTENANCE PERSONNEL, LANDSCAPING OR COMMERCIAL APPLICATORS ONLY

KEEP OUT OF REACH OF CHILDREN
DANGER - PELIGRO

IF CHEMICAL SPLATTERS IN THE EYES, WASH WITH LARGE AMOUNTS OF WARM WATER. IF CHEMICAL IN THE EYES OR ON YOUR SKIN, SEEK MEDICAL ATTENTION IMMEDIATELY.

SEE INSIDE BOOKLET FOR FIRST AID AND ADDITIONAL PRECAUTIONARY STATEMENTS

EPA REG. NO. 228-312
EPA EST. NO. 820-16-1

MANUFACTURED BY NUFAVAM AMERICAS INC.
120 HARVESTER DRIVE
BUHR RIDGE, IL 60527

Nufarm

[Image]
THE DELONG CO.

GUARANTEED ANALYSIS
20-12-8

TOTAL NITROGEN (N) ............................................. 20.0%
4.8% Ammoniacal Nitrogen
15.2% Urea Nitrogen
AVAILABLE PHOSPHATE (P₂O₅) .................................. 12.0%
SOLUBLE POTASH (K₂O) ........................................ 8.0%

Primary Plant foods derived from: Urea, Diammonium Phosphate and Muriate of Potter.

DIRECTIONS
Apply to dry surfacess. Watering following application will enhance performance. Keep this product off sidewalks, patios, driveways, etc. If fertilizer comes in contact with these areas sweep off immediately after application to prevent any staining.

<table>
<thead>
<tr>
<th>Nitrogen Desired:</th>
<th>Apply Product at:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 lb. N/1000 Sq. Ft</td>
<td>218 lbs./acre</td>
</tr>
<tr>
<td>0.5 lb. N/1000 Sq. Ft</td>
<td>109 lbs./acre</td>
</tr>
</tbody>
</table>

NET WT. 50 LBS.

MANUFACTURED FOR THE DELONG CO.
CLINTON, WI 53525
Appendix C

Prices and Recommendations for Weed Killers

Homemade options:

{Vinegar choices: Burns-Philip Food Inc., Heinz USA (concentrations ranging from 5-30%), as well as from Knouse Foods (14% concentration)}

- 1 cup of vinegar, ½ cup of soap, and 2/3 quarts of water.
- 1 gallon of vinegar, and 1 oz. of soap.
- 120 mls (4 ounces) Lemon juice concentrate, and 1 liter (1 quart) white or cider vinegar.
- 1 gallon of vinegar, 1 tsp of soap, and 2 oz. of orange oil.
- Bleach, not deluded.

Kills-

- Most broadleaf
- Testing required to know exactly

Environmental Hazards-

- Vinegar- (all natural and organic) non-toxic and does not do long term damage to the soil.
- Soap/ Liquid dish detergent- usually an oil derivative. Does not kill plants but aids other ingredients to do so.
- Lemon Juice Concentrate (all natural and organic) - works like vinegar because it is acidic.
- Orange oil- all natural oil derived from oranges.
- Bleach- kills weeds and glass but leaves glass safe to be planted again in a few days. Bleach works the same way salt does, therefore, it leaves salt residue.

Price- Taxes and shipping not included

- Vinegar-

- Soap-


- Lemon Juice-
ReaLemon 100% Lemon Juice from Concentrate, 15-Ounce Squeeze Bottles (Pack of 6)-
$13.32

- Orange oil-

- Bleach-

Other options:

BurnOut II concentrate (all organic):

http://www.dirtworks.net/BurnOut-Orga
- Two 2.5 gal- 189$

**Weed-Aside Herbicidal Soap** (all natural):


- Kills-
  - Moss, Redroot pigweed, Chickweed, Mouseear chickweed, Corn spurry, Lambsquarters, Stinkweed, Groundsel, Mustard, Shepherds purse, Colonial bentgrass, Large crabgrass, Perennial ryegrass, Annual bluegrass, Roundleaf mallow, Plantain, Sheep sorrel, Algae
- Environmental Hazards- This product may be hazardous to aquatic invertebrates. Do not apply directly to water. Acute Hazard warning label 2 warning (Moderately Toxic).
  - Ingredients-
    - Ammoniated soap of fatty acids 22%
    - Others 78% (no information)
- Price- (32 oz makes about 1.2 gal) tax and shipping not included in price
  - 32 oz- $24.95
  - 4 bottles of 32 oz- $68.85

**Weed Pharm** (all natural and all organic):


- Kills-
  - Annual Broadleaf weeds
    - Black Medic, chickweed, black nightshade, cinquefoil (rough), common groundsel, hairy nightshade, lambsquarters, mustard spp., oxalis spp., pigweed spp., ragweed spp., shepards purse, smartweed (lady’s thumb), velvet leaf.
    - Perennial Broadleaf weeds
      - Amaranth, spp., Canada thistle, cinquefoil (silvery), dandelion, ground ivy, milkweed, plantain spp., toadflax, tufted vetch, wild carrot, moss.
- Environmental Hazards- This pesticide is toxic to birds exposed to spray drift, direct treatment or residues on crops or weeds. Do not apply this product or allow to drift to crops or weeds if birds are actively visiting the treatment area. This pesticide is toxic to fish and aquatic invertebrates. For terrestrial use only. Do not apply directly to water.
  - Ingredients-
    - Acetic Acid 20%- all organic compound
    - Others 80%
- Price- tax and shipping not included in price
  - 1 gal ready-to-use- $24.95
- Four 1 gal- $100 (free shipping)
- 55 gal- $550 (free shipping)
- 275 gal- $2100 (free shipping)

Other Sources:

http://sites.lafayette.edu/organicgardening/resources/organic-gardening-methods/

http://www.novativemedia.com/green-articles/organic_weed_killers.php#
Appendix D

Prices and Recommendations for De-icer

**Green Earth Ice Melt**er - Icex Products - V&Associates Fond Du Lac WI

- Effective down to 25 degrees F
- Less damaging to plants and concrete


- Price - $15.95 for a 50lb bag from greenicemelt. Prices and amounts direct from Icex variable.

- Ingredients - Corrosion inhibited Complex Chloride (Sodium Chloride, Potassium Chloride, Magnesium Chloride) and Magnesium Chloride Hexahydrate

Instructions - Apply 5 - 7 lbs per 1,000 square feet
Appendix E

Prices and Recommendations for Fertilizers

Nature’s Intent Organic Lawn Fertilizer (100% Natural Ingredients)

http://www.planetnatural.com/site/natures-intent.html

- Price- $47.95 for a 50lb bag of pellets + $27 shipping
- Ingredients- Feather meal, steamed bone meal, potassium sulfate, gypsum
  N-P-K: 9-3-4
- Instructions- 10lbs per 1000 feet

Organica Technologies Fertilizer (100% Natural Ingredients)

http://www.amazon.com/Organica-Biotech-8-2-4-Plus-50lb/dp/B002ZATSMY

$42.10 +14.09

N-P-K: 8-
Appendix F

Spring 2013 Herbicide Testing
Lethicia Figueiredo, Eric Morud, Aidan Perrizzo, Geneva Schulz-Welo, Alex Gorsky
11/3/11

Introduction:

The aim of this experiment is to determine the effectiveness of alternative weed killing chemicals. The chemicals that will be tested include an all-natural, all-organic herbicide, WeedPharm, and an all-organic concentrate, Burnout II. WeedPharm is advertised to be effective in killing annual and perennial broadleaf plants, and BurnOut II kills broadleaf plants, and annual and perennial grasses. These alternatives will hopefully be as effective as the currently used herbicides, Gly Star Plus, and Triplet selective herbicide.

Active ingredients in weed killers:

- Triplet: 2,4 D
- Gly Star: Glyphosate
- Weed Pharm: Acetic Acid
- Burn Out II: Clove oil, Citrus oil

Protocol:

Select a total of 10 plots used in testing products.

- 2 control plots (no products used)
- 2 plots - Triplet
- 2 plots – Gly Star
- 2 plots – Weed Pharm
- 2 plots – Burn Out II

Each plot will be photographed and labeled before introducing products. The type and amount of weeds will also be noted. After the product is introduced to the plot, take pictures and note the effects of the products on the soil. (Record, weather, wind speed, health of grass, amount of weeds, and other important variables)

Take pictures and note the effects after 5 hours, 12 hours, 24 hours and 48 hours have passed.

Compare the plots at each stage of testing.

<table>
<thead>
<tr>
<th>Time</th>
<th>Control 1</th>
<th>Control 2</th>
<th>Triplet 1</th>
<th>Triplet 2</th>
<th>Gly Star 1</th>
<th>Gly Star 2</th>
<th>Weed Pharm 1</th>
<th>Weed Pharm 2</th>
<th>Burn Out II 1</th>
<th>Burn Out II 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>0 hrs</td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>
Results:
In order to measure success we will be observing and comparing the visible changes to the grass across all plots, the amount of seepage of the pesticide, the success of the pesticide of killing the weeds, the attractiveness of the plot and the overall health of the plot.
Appendix G

Winter 2011-2012 De-Icing Testing
Lethicia Figueiredo, Geneva Schuiz-Welo, Eric Morud, Aidan Perrizo, and Alex Gorsky
12/5/11

Introduction:

The goal of this experiment is to test and examine the effectiveness of an alternative de-icing solution. The product that will be tested is called Green Earth Ice Melter, which is a corrosion inhibited complex chloride and magnesium chloride hexahydrate, advertised to be safer for the environment and humans. This product will hopefully be more economically and sustainably effective than the currently used methods for de-icing.

Protocol:

Select 2 plots.
- 1 control plot
- 1 test plot: Green Earth Ice Melter - located on the sidewalk between the LAP-C and Russian House

Each plot will be labeled with stakes and two 4 x 5.5 in. laminated signs. De-icing solution will be applied daily at sunrise. The solution will be applied as recommended on the label and necessary for conditions. Weather conditions and results will be recorded.

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Control</th>
<th>Test</th>
</tr>
</thead>
<tbody>
<tr>
<td>34°F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24°F</td>
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<td>14°F</td>
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<tr>
<td>-24°F</td>
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</tr>
</tbody>
</table>

Results:

Test plots will be compared at the end of the experiment to determine effectiveness of the proposed alternative.
Team Simplified Recycling

Brought to you by: Kersten Godfrey, Toby Gurl, Alex McDonald, Brianna Walsh
Goals

- We hoped to bring recycling to places where it was not practiced
  - We specifically targeted Sigma Chi
  - Other fraternities and sororities were also invited to participate
- We worked to increase the amount that Sigma Chi recycles by introducing and simplifying their recycling containers
  - We hoped to institutionalize recycling so it would continue there into the future
- We also hoped to educate the student body about which materials can and cannot be recycled through informational posters

Strategy

- Met with group members once a week to determine our next steps and to check in with each other
- Researched recycling bins for maximum cost efficiency and likelihood of increasing recycling output
  - Concluded that bins with a hole in the top would discourage anything but cans and bottles
  - Decided on that
- Alex introduced the idea to Sigma Chi and leaders of other Greek housing
  - Had to sell the concept of recycling to a house that has not had a successful recycling program for at least four years
- We purchased recycling containers at a reduced price and modified the lids by cutting a hole in the middle
- Distributed first round of surveys to Sigma Chi and analyzed the results
- Installed four bins in Sigma Chi
- Posters were written up and reviewed by classmates on several occasions
  - If there was any confusion about what could and could not be recycled, we communicated with Rock Recycling directly to clear it up
- Met with John Winkelmann about posters
- Met with Michael Brady about posters
  - Confirmed that contaminated recycling bins are thrown away
- Distributed second round of surveys to Sigma Chi and analyzed the results

Accomplishments

- Bins have been successful and frequently used in Sigma Chi
- Sigma Chi has created a job title to ensure that in-house recycling will endure for years to come
• One bin has been purchased for Theta Pi Gamma

Challenges

• Breaking bad habits in Sigma Chi
  o When full recycling was instituted in Sigma Chi one year ago, it was unsuccessful. No recycling program has remained in place for at least three years.
  o It became apparent that change must progress slowly in order for institutionalized changes to take place.
  o At first garbage was also placed in recycling containers, but with education, time, and careful consideration of bin placement this has decreased
• Financial restrictions
  o In the Sigma Chi Fraternity, anything that deals with money must be voted on by the active members
• Difficulties maintaining communication with Theta
  o Theta showed interest in our idea but we could have done a better job communicating with them
• Surveys were not as successful as we had hoped they would be
  o There were some difficulties in distributing and participation among house members
• Ran out of time to address certain issues with posters
  o Michael Brady was reluctant to allow us to keep posters up long-term and asked us to collect data to show that they would be helpful. However, we ran out of time to conduct the study he asked

Conclusion

• We succeeded in our primary goal of bringing recycling to Sigma Chi
  o Recycling was institutionalized in Sigma Chi
  o We started with a small goal for Sigma Chi and accomplished it. Sigma Chi is slowly beginning the process of broadening their recycling program
• We have built a basis for a potentially helpful survey system which can be built upon by future groups
• We started examining the problem of recycling bin contamination on campus
  o There is a definite need for improvement in this area and it is our hope that recycling can continue to be improved on campus
• We created a helpful poster that could be helpful for future recycling groups and campus-wide education
  o Future groups would need to work more closely with Physical Plant if they hoped to see posters up campus wide for the long term
• Could have allotted more time to allow us to reach out to the rest of campus, specifically to groups that showed interest in our project
Appendixes

Poster

What Can I Recycle?

Recycle

Glass Bottles
Cans
Plastic Containers
Cardboard
Magazines
Newspaper
Office Paper
Plastics (through)
Check the recycling symbol for the plastics number

Don't Recycle

Wax Coated Paper/Cardboard
Paper Cups and Paper Plates
Plastic Utensils
Broken Glass
Bag it and leave it separate for the housekeepers
Food Contaminated Paper or Plastic
i.e. Pizza Boxes, Food Wrappers
Aluminum Foil
Plastic Bags
Styrofoam

Contaminated recycling bins often end up in the trash, so when in doubt, throw it out!

Survey

A Three-Question Recycling Habit Survey!

I notice non-recyclable trash in recycling bins on campus...
Never  Rarely  Sometimes  Often  Always

I put non-recyclable trash in the recycling bins on campus...
Never  Rarely  Sometimes  Often  Always

I feel unsure of what I can/cannot recycle at Beloit College...
Never  Rarely  Sometimes  Often  Always

Thank You Very Much!
Results from first round of surveys

I feel unsure of what I can/cannot recycle at Beloit College...

- Never
- Rarely
- Sometimes
- Often
- Always

N = 16, \bar{x} = 1.3, s = 1.08

I notice non-recyclable trash in recycling bins on campus...

- Never = 0
- Rarely = 1
- Sometimes = 10
- Often = 5
- Always = 0

N = 16, \bar{x} = 2.5, s = .632
Results from second round of surveys

I notice non-recyclable trash in recycling bins in house...

- Never: 0%
- Rarely: 17%
- Sometimes: 28%
- Often: 55%
- Always: 0%

$n=18, \bar{x}=1.61, s=.78$

I put non-recyclable trash in the recycling bins in house...

- Never: 0%
- Rarely: 5%
- Sometimes: 39%
- Often: 56%
- Always: 0%

$n=18, \bar{x}=1.5, s=0.62$

I feel unsure of what I can/cannot recycle at Beloit College

- Never: 0%
- Rarely: 11%
- Sometimes: 39%
- Often: 33%
- Always: 17%

$n=18, \bar{x}=1.4, s=0.91$
Communication with Theta Pi Gamma

Recycling

• Alexander McDonald to Emeline
  Hey Emeline,
  I was just wondering if you had an update on whether or not your chapter decided to go with the recycling bins. Do you need help with funding? Let me know. Thanks!
  Alex

Emeline is not available to chat

• Emeline Beck becka@beloit.edu to me
  Hey Alex!
  Yes, we decided that we would like to have one! You said it would be $15? We can definitely swing that.
  Thanks,
  Emeline
  -show quoted text-

meeting

• Alexander McDonald to Emeline
  Dear Emeline,
  I was wondering if you would be free to meet just for five minutes tonight so I could hand you a quick survey and fill you in on the recycling project.
  Thanks,
  Alex

Emeline is not available to chat

• Emeline Beck becka@beloit.edu to me
  Sure! I'm pretty free, so just let me know when is convenient for you
  -show quoted text-

Emeline is not available to chat

• Alexander McDonald to Emeline
  Okay can I swing by your house at 6:45pm? and just drop some stuff off and fill you in on some details?
  -show quoted text-

Emeline is not available to chat

• Emeline Beck becka@beloit.edu to me
  Hey! Sorry about that, I was away from my computer, but if you got this tonight, feel free to stop by, or tomorrow would work as well. Sorry again!
  -show quoted text-
Data from recycling bin surveys

Number of Contaminate Trash Items in Campus Recycling Bins (Before Posters)

<table>
<thead>
<tr>
<th>Bin</th>
<th>609 Emerson</th>
<th>Haven</th>
<th>BSFFA</th>
<th>Alliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bin 1</td>
<td>1</td>
<td>1</td>
<td>10</td>
<td>3</td>
</tr>
<tr>
<td>Bin 2</td>
<td>2</td>
<td>0</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 3</td>
<td>0</td>
<td>1/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 4</td>
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<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 5</td>
<td>0</td>
<td>1/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 6</td>
<td>n/a</td>
<td>0/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 7</td>
<td>n/a</td>
<td>0/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 8</td>
<td>n/a</td>
<td>0/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 9</td>
<td>n/a</td>
<td>0/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 10</td>
<td>n/a</td>
<td>1/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
</tbody>
</table>

Number of Contaminate Trash Items in Campus Recycling Bins (After Posters)

<table>
<thead>
<tr>
<th>Bin</th>
<th>609 Emerson</th>
<th>Haven</th>
<th>Haven (trail 2)</th>
<th>BSFFA</th>
<th>Alliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bin 1</td>
<td>3</td>
<td>1</td>
<td>0</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Bin 2</td>
<td>1</td>
<td>0</td>
<td>0</td>
<td>1/n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 3</td>
<td>2</td>
<td>3</td>
<td>1/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 4</td>
<td>2</td>
<td>4</td>
<td>2/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 5</td>
<td>2</td>
<td>3</td>
<td>2/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 6</td>
<td>n/a</td>
<td>10</td>
<td>2/n/a</td>
<td>n/a</td>
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</tr>
<tr>
<td>Bin 7</td>
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<td>5</td>
<td>1/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
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<td>n/a</td>
<td>0</td>
<td>0/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 9</td>
<td>n/a</td>
<td>2</td>
<td>0/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td>Bin 10</td>
<td>n/a</td>
<td>3</td>
<td>0/n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
</tbody>
</table>

Our recycling containers