

# UR GREEN NEWS

UNIVERSITY OF ROCHESTER  
November 20, 2011  
Volume 1, Issue 6



## UPCOMING EVENTS:

### Winter Bike Storage

November 21  
1:30–3:30 p.m.  
Spurrier Gymnasium

### Flexitarian Dinner

November 21  
5–8 p.m.  
Douglass

### Grassroots Weekly General Interest Meeting

November 21  
8:30–9:30 p.m.  
Ruth Merrill Center, Wilson Commons

### Register for C2C Fellow's "Northeast Launch Workshop"

December 2-4  
Bard College, Hudson Valley, NY

C2C Fellows is a national network for undergraduates and recent graduates aspiring to sustainability leadership in politics and business. For more information, visit <http://www.bard.edu/cep/c2c/events.php>

### Register for the "National Conference on Science, Policy and the Environment: Environment and Security"

January 18-20  
Washington, D.C.  
Learn more at <http://www.environmentandsecurity.org/>

## SUSTAINABILITY SPOTLIGHT

### Shining a Light on U of R's MicroFarm



A non-profit, student-run organization, the University's micro-farm is a hidden gem. Nestled in Whipple Park, approximately ten minutes from River Campus, the farm cultivates fruits, vegetables and herbs – from garlic and beets to tomatoes and lettuce – to be sold to Dining Services.

The goals of the farm are tri-fold: to promote sustainability, to be an academic resource, and to promote positive community interactions. Founded by KEY scholars and graduates Caitlin Smigelski and Annalise Kjolhede as part of their Kauffman Entrepreneurial Year Project, the farm is currently run by managers sophomores Eric Semmel and Caitlyn Childress.

The farm strives to raise awareness of the importance of local food. On average, food purchased in the grocery store has travelled 1,500 miles. Over time, the nutrients in fruits and vegetables break down, so by the time they are on the dinner plate, a large amount of their nutrients are depleted. Furthermore, according to Semmel, eating locally reduces carbon footprint, gives money to local businesses instead of corporations and usually backs environmentally safe agricultural practices.

Semmel and Childress decide what to grow depending on the season, the level of maintenance and the seeds that are donated to the farm. While they have no official affiliation with anyone – they work with groups and individuals who choose to volunteer – Semmel says that he and Childress are "looking into making a club to get students more involved on a permanent basis," such as an E-Board.

A bright future is in store for the micro-farm. In the spring, the farm will start a semester-long program with a local middle school in which students can come to the farm weekly and learn about sustainable farming. This, in turn, will enable them to start their own garden at their school.

In the meantime, Semmel and Childress will continue to cultivate and expand the farm.

They plan to have a flower garden and a bigger composting area, among other additions. Semmel encourages students to volunteer, as involvement will not only result in a better appreciation of local food, but will also create a ferocious hunger for real knowledge of food consumption and production. Come discover this treasure – a treasure that provides students with the food they cherish and love the most.



Photo courtesy of [www.urmicrofarm.blogspot.com](http://www.urmicrofarm.blogspot.com)

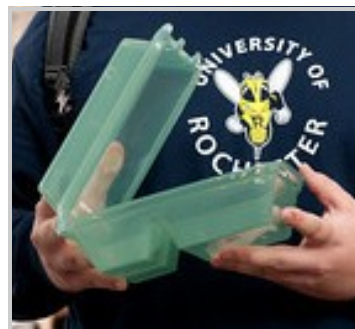


## HIGHLIGHTS

### Take an Eco Clam Shell On-the-Go

Need a to-go option for that dinner? Look no further. Eco clamshells are reusable containers that serve as a carry-out option, effectively reducing the amount of disposable plates and containers used. Clamshells can be purchased at Douglass, Danforth, Eastman Dining Center, the Orchestra Pit or The Commons for \$5 using declining, flex or cash. This one-time fee lasts for the rest

of one's years at the University. Clamshells are washed by Dining Services, so anyone can pick a clamshell up and drop it off at one of the locations by exchanging a keychain through the keychain



system. These microwaveable containers cut down on waste by eliminating the need for plates, and are an efficient way to reduce and reuse. If half the undergraduate population purchased and used a clamshell for two meals 5 days a week, 2,772,000 plates would be saved over four years! Moreover, this early fall, Dining Services purchased over 2,000 clamshells. For more information about the program, visit [The Campus Dish](#).

### GreenSpace Hosts Fashion Runway Show

On November 14, GreenSpace, a special interest housing opportunity for students, sponsored "Recycle the Runway: A Sustainable Fashion Show" as a way to raise awareness about America Recycles Day (November 15).

were made out of plastic bags – which one can recycle at Wegmans and CVS – while some costumes were fashioned completely from CDs and CD cases. Among other outfits was one constructed of plastic cutlery, a few from newspaper and one from aluminum cans.

would then designate the recyclable materials that the group could work with.

The show consisted of approximately ten outfits made from completely recyclable materials, and included raffles, prizes and music. Some outfits

Representatives from different organizations on campus, such as EcoReps, GreenSpace, Toop and Engineers for a Sustainable World, each signed up for the event and chose a model that would represent them. GreenSpace

Audience members voted for best female outfit, best male outfit, best runway walk and best overall performance. Prizes ranged from a collection of items from "The Body Shop" to a set of reusable mugs and coffee from Starbucks. Freshman Clint Cantwell, who won best overall performance for EcoReps, was awarded 35 assorted Chipotle burritos – meant for eating, not wearing.

### Fourth Annual E-Cycle Day a Success

The fourth annual E-Cycle Day, held on October 28, collected over 31,482 pounds, all ranging from TVs, computers, printers,

microwaves and other electronic devices. This beats 2009's total haul by over 5,000 pounds and nearly matched 2010's total. During the event, which was held in conjunction with the University's Facilities and Services department, the

equipment was loaded onto pallets and sent off to be recycled by Brockport based e-recycling company, Sunnking – a company which diverted 7 million pounds of e-waste from a landfill in 2010. To read more, visit [The Green Dandelion](#).

## CONTACTS & RESOURCES:

### Sustainability @ the University of Rochester

Facilities  
[The Green Dandelion](#)

Dining Services  
[Team Green](#)

SA Student Sustainability Coordinator  
[Will Finnie](#)

The Environmental Sustainability UCIS  
[Karen Berger](#)

Council on Sustainability  
[Karen Berger](#)  
[Cam Schauf](#)

Sustainability within the community:  
[Center for Environmental Information](#)  
[EnvironmentRochester.com](#)

**E&E Publishing, LLC**  
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## SUSTAINABILITY:

Meeting the needs of the present without compromising the ability of future generations to meet their own needs.

[United Nations](#)



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