

UR GREEN NEWS

THE UNIVERSITY OF ROCHESTER'S BIWEEKLY SUSTAINABILITY NEWSLETTER



UPCOMING EVENTS

DECEMBER 9

FOOD RECOVERY NETWORK MEETING

6:30 P.M. - 8:15 P.M.
ROOM 121, WILSON COMMONS
FREE

DECEMBER 19

SUSTAINABLE SYSTEMS MASTERS DEGREE INFORMATION SESSION FOR PROSPECTIVE STUDENTS

1:00 P.M.
RIT
ROOM 3140, BUILDING 081
FREE

DECEMBER 15

GREENSPACE STUDY BREAK: COME MAKE FESTIVE HOLIDAY DECORATIONS, USING MATERIALS THAT WOULD HAVE OTHERWISE BEEN THROWN OUT OR RECYCLED

5:00 P.M.
FREE

DECEMBER 19

ROCHESTER ENVIRONMENTAL COMMISSION MEETING

5:30 P.M. - 8:00 P.M.
CITY HALL
30 CHURCH STREET
ROOM 124B
FREE

JULIA SKLAR '14 • EDITOR

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CAMPUS HIGHLIGHTS

Triple win for UR's recycling program

As ideas turn into realities, planned additions to UR's recycling program have begun to crop up across the campus. Last month, Starbucks began implementing signage to instruct patrons of the proper disposal methods for cold cups and hot cups. In a similarly tailored effort, other dining halls on campus are now also sporting recycling methods that are matched to their specific waste needs.

Wilson Commons has recently become home to two state of the art recycling receptacles — one outside The Commons, the other outside Starbucks — made by CleanRiver, an Ontario, Canada-based recycling solutions company.

These new bins have a slot for inserting signage in the front that can direct people toward making fast, informed decisions on what to recycle and how. The signs, much like those found inside Starbucks, can be custom-designed with site-specific instructions, bringing relevancy to recycling.

The bins are also somewhat malleable, as they have removable dividers within them. This will allow them to maintain their function, even in the face of changes that might be made to the recycling program's goals and needs down the line. Senior Melissa Kullman

played a large role in implementing this new recycling feature on campus.

"I have been working on getting signage and bins up in dining areas for two years," she says. "In the summer of 2012, as a Team Green member, I wrote a proposal for [Director of Campus Dining] Cam Schauf for improving

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campus recycling in dining areas. The first draft of the sign was conceived here, and in the summer of 2013, I worked as [Recycling Coordinator] Amy Kadrie's intern to get the signs made and the bins ordered."

Although this is a monumental step forward in improving our campus' recycling, it's not the end of the line. "We got feedback from a lot

of people to make sure the signs would be well-liked by many," says Kullman. "[But] it was difficult to decide which materials to include, because in some locations, like The Commons, there isn't enough room for them all."

Another new form of recycling receptacle that can now be found across campus are 15 bins that look like giant plastic bottles. The containers have a small opening, roughly the size of a real plastic bottle, to ensure that only the correct products are disposed of in them.

These new receptacles are placed conveniently near vending machines, as well as in each of the houses on the Fraternity Quad, and were acquired as part of The Coca-Cola Foundation and Keep America Beautiful Bin Grant Program.

Outside of the world of food containers, there are other major recycling opportunities on campus now. The post office in Todd Union is now home to a station for collecting packaging supplies from incoming mail for reuse in outgoing mail.

The station includes materials such as packing peanuts, rubber bands, and paperclips, and is conveniently located just behind the package pickup counter. ♦



CONTACTS & RESOURCES

FACILITIES:

The Green Dandelion

DINING SERVICES:

Team Green

SA STUDENT SUSTAINABILITY COORDINATOR:

Michael Silverstein

THE ENVIRONMENTAL SUSTAINABILITY UCIS:

Leila Nadir & Daniel Reichman

COUNCIL ON SUSTAINABILITY:

Karen Berger & Cam Schauf

SUSTAINABILITY WITHIN THE COMMUNITY:

Center for Environmental Information & EnvironmentRochester.com

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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

SUSTAINABILITY SPOTLIGHT

Eighth annual Local Foods Week dinner takes on an international twist



COURTESY OF UR DINING

These pulled pork tostads, one of many international dishes offered during UR's eighth annual Local Foods Week, featured locally-sourced dairy tomatoes and herbs. Other dishes included Belgian Waffles and Aloo Dum.

Last month, Dining Services hosted its eighth annual Local Foods Week with the most popular event, the dinner at Danforth Dining Center, taking an international twist.

Local Foods Week is meant to highlight the University's sustainable dining actions over the last decade. This year's event happened to coincide with International Education Week, so the natural solution was to combine the two.

UR regularly utilizes locally-sourced, manufactured, and packaged goods in 40 percent of the food served on campus. This can range from produce to ready-made food, which comes from over 40 vendors all over New York State, such as Upstate Farms Cooperative.

Some vendors even come from Rochester itself, such as the Baker Street Bread Company on Park Avenue and Cheesy Eddie's in the Southwedge.

While the dinner normally highlights classic fall dishes, this year focused on international delights to represent many of the countries from which students on campus come.

Dishes included Sambusak pita, Aloo Dum, pulled pork toastadas, Chinese chicken lettuce wraps, French cauliflower au gratin, and Belgian pumpkin waffles.

Dining Services also brought in some local chefs who create international dishes on the regular, from places such as the Pierogie Guy — who specialize in the iconic Polish dump-

lings — and Le Petit Poutine, food truck-driving purveyors of fries, cheese curds, and gravy, a Canadian classic.

To emphasize the dinner's dual purpose this year of showcasing both local goods and our campus' international flare, the event was called the Global Local Dinner.

In addition to the vast culinary offerings, the dinner featured international entertainment by the Filipino American Students' Association's tinikling dancers and the Korean Percussion Group, among others.

Although Local Foods Week and the much-anticipated dinner only occur once a year, the campus maintains these locally-centered food practices year-round. ♦