

Southeast Region Celebrates Earth Week

Earth Day became Earth Week and was the occasion for week-long events. Lowering the carbon 'foodprint', raising awareness about food waste, recycling, local and organic food, donating to local food banks and more were featured on campuses across the region. Thanks to our teams for your creative efforts!

Many campuses offered low-carbon vegetarian menu options throughout the week, including **Georgia Tech, Savannah College of Art and Design, Methodist College, Presbyterian College, Spartanburg Methodist College, USC Upstate, Converse College, Daytona State, Tusculum and Centre College**, where a Chef's Table offered custom salads hand made to order.

NC Central University Dining had a Piedmont Biofuels Clean Tech truck on campus demonstrating how they recycle cooking oil into fuel.

Belmont University Dining participated in a campus wide 'no power for an hour' event, serving a cold meal on a building rooftop, on biodegradable dishware, to gauge energy savings.



Barry University featured refillable stainless mugs and Sodexo reusable bags on Earth Day 2009. They also went trayless and ran the low-carbon menu options.

We want to feature YOUR stories! Send an email to Christy.Cook@sodexo.com to be featured in our next newsletter.



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More Earth Week Teams in Action ...

Jacksonville University set up a battery-recycle drop box, and a Clothing Exchange swap area.

Many schools ran Weigh the Waste awareness campaigns during Earth Week including

Lipscomb University, where the waste and dollar amounts were prominently displayed for students. **Savannah College of Art and Design** ran a campaign for two weeks, culminating on Earth Day.

Berea College held a Food Summit in April entitled *Taste, Health, and Place: the Future of Food at Berea College*, sponsored by the college Agriculture Department. In addition to participating in panel discussions, the Berea Dining team created an all local food dinner in honor of featured presenters Odessa Piper, Madison, Wisconsin chef and restaurateur, and Virginia farmer Joel Salatin.

Earth Day Celebration 2009
April 20th—24th



Responsible dining. Lower carbon footprint choices.

GET LOCAL seasonal vegetable: ASPARAGUS

Fresh asparagus can be cut into pieces and added to a fettuccine alfredo or other dishes. Try it on a pizza!

- **Spring Charred Chicken Salad**
Recipe #000044678
Seared Grilled Chicken, Roasted Red Bliss Potatoes, Roasted Asparagus, Cucumbers, Carrots, on a Bed of Spring Mix. Served with Garlic Crostini and Balsamic Spa Vinaigrette.



- **Insalata Caprese Platter with Asparagus**
Recipe # 000044005
Grilled Asparagus Paired with Pesto Rubbed Plum Tomatoes and Fresh Mozzarella With a Drizzle of Balsamic Gastrique
- **Grilled Asparagus Spears**
Recipe #000040491

