

Food Day 2011: Stories from Coast to Coast! ***(Part 1)***

Over 225 campuses put on events for Food Day 2011 and we've compiled stories to showcase how our nation's campuses celebrated!

Events included cooking competitions, food documentary screenings, apple tastings, farmers' markets, guest chefs, panel discussions, photo petitions, real food potlucks and meals, vegetable costumes, special guest speakers, rooftop parties, campaign launches and more!



Food Day also resulted in incredible press, photos and student energy-- check it all out below.

Highlighted Schools Part 1:

[Arizona State University](#) | [Baker University](#) | [California State Polytechnic University, Pomona](#) | [Carleton College](#) | [Central Oregon Community College](#) | [Chaffrey College](#) | [College of Charleston](#) | [Drew University](#) | [Hamilton](#) | [Harvard University](#) | [Haverford College](#) | [Hotchkiss School](#) | [James Madison University](#) | [Johns Hopkins](#) | [Keiser University](#) | [Lehman College](#) | [Lewis and Clark](#) | [Pomona College](#) | [Providence College](#) | [Rhodes College](#) | [Smith College](#) | [Southeastern Louisiana University](#) | [St. Michael's College](#) | [SUNY Delhi](#) | [University of Alabama](#) | [University of Alaska, Fairbanks](#) |

Highlighted Schools Part 2:

[University of Arizona, Tuscon](#) | [University of Arkansas, Little Rock](#) | [University of California, Davis](#) | [University of Georgia, Athens](#) | [University of Maryland, College Park](#) | [University of Miami](#) | [University of North Carolina, Chapel Hill](#) | [University of North Carolina, Pembroke](#) | [University of Rhode Island](#) | [University of Scranton](#) | [University of South Florida](#) | [University of Wisconsin, Green Bay](#) | [Washington State University](#) | [Wesleyan](#) | [Western Washington University](#) | [Whitman College](#) | [Williams College](#) |

****Email your campus Food Day story to fooday@realfoodchallenge.org****



Arizona State University, Tempe AZ

Food Day at ASU was received with passion, interest, questions and comments. The students were able to host two successful events on Monday October 24th. During the day they set up a table outside the Memorial Union and asked students to pose for photo petitions with free organic apples from Whole Foods. Later that evening they held a free showing of the movie FRESH with guacamole and salsa supplied from Chipotle. On Tuesday October 25th, the newly formed Real Food Challenge group at ASU joined up with the campus Farmers' Market on campus and set up an information table with photo petitions, sandwiched between Harvest for Humanity and Duncan Farms. Harvest for Humanity is

a non-profit organization that spreads awareness about food insecurity and hands out seeded paper for anyone to plant and grow vegetables and herbs themselves. Duncan Farms is a local, mid-sized farm that provides CSA drop off across the Valley. At the Memorial Union stage another Food Day event took place and they showcased a huge plate made out of all ASU recycled materials that read "Step Up to the Plate." Students were asked to write their opinions about on-campus dining experiences and post them on the plate. The comments will be used to quantify the common thread that runs through all ASU students—what do students like and what would they like to see change in the on-campus dining and University food service?

News: <http://www.statepress.com/2011/10/25/students-petition-aramark-for-healthier-campus-food/> 10.24.11, statepress.com

Baker University, Baldwin City, KS



Baker University is celebrating Food Day with a full week of events under the name "Food in the Nude." They kicked off the week on Sunday, October 23rd with Cornelia Flora, distinguished professor of agriculture and sociology at Iowa State University, speaking climate change, food security and food sovereignty. They celebrated on Monday

with a Real Food Information Fair featuring local organic farmers, diet and disease specialists, food activists, Baker Farm Hands, a Baldwin Food Pantry representative, and the dining services purchaser as well as a screening of the documentary, "Dirt." The rest of the week included a workshop on sustainable growing practices, a virtual farm tour featuring local growers and producers, a special performance on real food topics by a speech choir group and a volunteer day at farms in the area. "Food in the Nude" was part of a general goal of building awareness and interest in the local farm industry and building lasting and valuable relationships between Baker University and the local farming community.

News: <http://www.bakeru.edu/news/4979-baker-university-to-feature-distinguished-professor-as-part-of-real-food-week-10.11.11>, bakeru.edu

California State Polytechnic University, Pomona

On Monday, October 24, Cal Poly Pomona hosted a mini-fair. At the fair they sold a "25-mile salad," consisting of sustainably-grown ingredients with an average distance to campus of 25 miles. Various groups and organizations had tables that informed the campus community of their sustainable food-related efforts. On Wednesday evening, they hosted Jeffrey Smith to speak on the topic of GMOs in the food supply. On Monday evening, October 31, they hosted Vandana Shiva to speak on the topic of food sovereignty.



Carleton College, Northfield, MN

Food activists at Carleton College tabled for the entire week preceding Food Day to raise awareness of each of the tenants of Food Day. They used these tabling events to attract the attention of single issue students, so they could draw them in from their area of interest and expose them to the interconnectedness that is the food system. On Food Day they arranged a

meeting between their local food activist club and their food provider. They established a monthly check in to coordinate food decisions to include the student body. They also used Food Day to get signatures for a petition to get 40% Real Food on campus by 2020 as part of their campus food commitment. The petition was a success and their next steps are to secure endorsements from departments and student clubs.

Central Oregon Community College, Bend, OR

COCC's Food Day event featured products from local farmers, locavore businesses, and other specialty food products from the area. They gave these away as free samples and asked everyone to explain what REAL FOOD meant to them. The entire community was involved and people even brought their kids to the event.



They invited a balloon clown to make real food out of balloons and there were other family oriented, fun activities. They wanted to send the message that eating real food is about everyone in the house and not simply adults. One of the more popular and impacting activities for the kids was a demonstration of how chicken nuggets are actually made. This gave them an opportunity to discuss "real" food and show how important it is to everyone.

Chaffrey College, Rancho Cucamonga, CA

The Chaffrey College Food Day events consisted of several parts. First, the LA-based artist Lauren Kasmer spent the day at the on campus Wingall Museum collecting recipes and stories from the campus community. This led to many conversations ranging from the personal to the political. They also showed the film *King Corn* and held a discussion afterwards. Food Day, hosted by the One Book/One College program fit in perfectly with their 2011-2012 book that is assigned throughout the college, "Botany of Desire" by Michael Pollan. It also served as a great lead in to the Museum's upcoming exhibition "Food for Thought: A Question of Consumption," an exhibition of contemporary artists who explore food politics through their work.

College of Charleston, SC

The College of Charleston held a Food Festival hosted by student organizations and the nonprofit Lowcountry Local First to celebrate our local foodshed. The Food Festival was hosted the night of Food Day and included music, information tables, and activities. The Urban Agriculture club had a table where people could plant their own seeds and take them home. Alliance for Planet Earth used home-made Food Day stencils to spraypaint t-shirts. Slow Food, the Charleston Dietetic Association, Grow Food Carolina, the International Center for Sustainability, and the Lowcountry Food Bank also had tables with great information to hand out. At dark they showed the documentary "Ingredients" which discussed different aspects about the local food movement. Local food trucks were also at the event all day selling delicious food to Food Festival guests.

News: <http://downtown.live5news.com/news/community-spirit/63553-local-food-festival-cistern-yard-monday> 10.20.11, Downtown.live5news.com

Drew University, Madison, New Jersey

On Food Day, students at Drew University painted the campus with flyers, food facts, pictures and other posters to raise awareness among students, faculty and staff. They continued the Food Day celebration the rest of the week with various events each day. On Tuesday night they hosted a panel featuring students, faculty and members of the community speaking about food sustainability. On Wednesday evening they screened the documentary *GROW!*, which tells the stories of a young generation of farmers who are changing the face of agriculture in America. On Thursday the Students for Sustainable Food held a meeting open to the public and they closed the week on Friday with a cooking competition in the dining hall.

Hamilton College, Clinton, NY

The Hamilton College Slow Food Chapter brought Real Food Challenge to campus on Saturday 10/22 to celebrate National Food Day, where two representatives Stefy Navaez and Zac brought the Real Food Wheel to campus. Students were able to see how everyone has come into the food movement from different angles and how perspectives and interests are



constantly evolving and expanding. Stefy and Zac led workshops about the corporate food system, explaining how Hamilton's dining services fit into the larger equation and how to begin strategic campaign planning. Over 20 students came out for the RFC event and everyone cooked and shared a delicious potluck meal. On the 24th, Food Day, students went to downtown Utica for Occupy Utica where they heard three speakers discuss the problems with the industrial food system, conscious eating as a form of civil disobedience, and how small farming fits into the emerging food movements.

News: <http://www.hamilton.edu/news/story/slow-and-steady-wins-the-race> 10.3.11, hamilton.edu

<http://students.hamilton.edu/spectator/news/p/real-food-challenge-allies-with-slow-food-hamilton/view> 10.27.11, The Spectator

Harvard, Cambridge, MA

To celebrate Food Day, the Sustainable Food Project, a student group at Harvard that plans to launch the RFC Get Real campaign, hosted a panel and discussion on food production, quality, and how Harvard can become a leader in the real food movement. The panel consisted of dining hall workers, students, and Jesse Yurow, one of the Northeast RFOs. Fresh, delicious, and 100% real breads baked together by dining hall workers and SFP members were also served. The goal of the event was to formally "come out" to other students, discuss some of the realities and challenges of modern food production, and amass as much student support and energy as possible before jumping into the real food campaign. The event

also celebrated the recent success of the student campaign asking the dining hall to serve cage free eggs.

News: <http://www.thecrimson.com/article/2011/10/19/eggs-cage-free-huds/> 10.3.11, thecrimson.com

Haverford College, Haverford, PA

Haverford College hosted a progressive meal in students' on-campus apartments. Between 7 and 12 groups cooked for the meal using mostly with vegetables from CSA shares or the farmers' market. Many students came out to support the event and all of the was devoured within 15 minutes of it starting. It helped spread awareness of food issues and build student excitement with a fun, delicious, and interactive event. Students stuck around in the apartments to hang out, discuss food issues and plan for more campus food events.

The Hotchkiss School, Lakeville, CT

The Hotchkiss School celebrated Food Day with special real food menus for lunch and dinner in their on campus dining hall. The Hotchkiss on-campus farm provided a large portion of the vegetables and herbs used in the dishes, and they also were able to serve beef from animals raised and slaughtered on site. They also worked with local farms and businesses to source apples, chicken, cheese and bread. The lunch menu included grilled chicken, baked ziti, roasted root vegetables and parsleyed potatoes and for dinner they served Hotchkiss Farm beef, wild rice and cranberry stuffed acorn squash, roasted potatoes, sautéed green beans with tomatoes, collards, kale and pak choi, and assorted breads.

James Madison University, Harrisonburg, VA

JMU kicked-off their week-long series of events with a Commons day, where local food-related organizations like Friendly City Food Co-op, Virginia Cooperative Extension and some of its organizational partners Master Gardeners, Master Food Volunteers, and the Family Nutrition Program, set up informational tables to show students what food initiatives are already in the area. They also kicked off their week-long Activism Table that features petitions asking congressmen to reform the Farm Bill and to support GMO labeling. They held a Photo Campaign and accepted applications for a school-wide cookbook that will be published and handed out for free after the week is over. Later this week they will screen a student-produced documentary on undergrads interning at alternative

farms as well as "American Meet" followed by a panel discussion. Food activist and author of "Comfortable Unaware," Dr. Richard Oppelander, will lecture on the environmental impact of food choices in our agricultural system.

News: http://www.whsv.com/local/headlines/National_Food_Day_Aims_To_Fight_Hunger_132502748.html 10.24.11 Local News-WHSV 3

Johns Hopkins, Baltimore, MD

Johns Hopkins kicked off their Food Day celebrations with photo petitions in one of their dining halls to engage students in the sustainability movement. On Saturday, the Real Food Hopkins group hosted their second



100 Mile Meal for over 80 guests. It took 18 students and over 160 hours of sourcing, preparing, cooking, and serving, but the meal was almost entirely comprised of local food from within 100 miles of Baltimore. The seasonally-inspired meal was comprised of warm apple cider, whole grain walnut bread,

sweet potato spread, marinated maple kale salad, wheat berry and black bean salad (w/goat cheese on side), roasted veggies (butternut squash, beets, purple cauliflower, onions, brussels sprouts), chicken stew, and apple-pear crumble. Their primary goal for the event was to bridge connections among faculty, staff, students, and community members advocating for changes in the food system. The theme of their event was "Real Food": From Cafeterias to Communities and was reflected in their guest panel that included Brent Kim, MHS, Farming for the Future Program Officer at the Johns Hopkins Center for a Livable Future; Gladys Burrell, JHU food service worker and member of UNITE HERE; and Cheryl Carmona and Aliza Sollins, urban gardeners and community organizers at Boone Street Urban Farm.

Keiser University, Orlando, FL

The Keiser Food Day celebration on 10/24 entailed a tasting of the following: spinach (local organic) salad with dried cranberries and walnuts and a southwest black bean quinoa salad made with organic red and green peppers. The event also included a poster contest. Eight posters were hung in the Foods laboratory and students, staff and faculty were asked to

vote for their favorite poster. Along with their vote the participants were also entered to win a gift card to Whole Foods. Handouts were also given to students and staff to educate them on GMOs and organic foods along with complementary recipes. Participants signed the petition to urge members of congress to support the eat real agenda.

Lehman College, Bronx, NY

Lehman's Food Day was celebrated by more than 200 people on our campus. The theme was 'Healthy snacking for students on the run' and the goal was to educate students to make healthier choices. The main host, the Institute for Healthy Equity, has been trying to minimize the health disparities on campus and in the Bronx and eventually they desire to replace the current vending machine snacks with



healthy options. The Institute and the Lehman Dietetic Club gave out free healthy food samples to help inform students about smart snack choices. The Cornell co-op demonstrated the sugar consumption in unhealthy foods and showed students that we can definitely cut the amount of sugar intake by selecting something else rather than snacks in the vending machines. Food Day helped us to encourage students to realize that real food is needed on the campus and the work students are doing with RFC and the Real Food Calculator are vital projects.

News: <http://www1.cuny.edu/mu/forum/2011/10/26/lehman-celebrates-national-food-day/> 10.26.11, www1.cuny.edu

Lewis and Clark, Portland, OR

L&C Law School hosted a lunchtime speaker in honor of Food Day. Cathy McQueeney, from Friends of Family Farmers, spoke about the challenges and opportunities that independent farmers face in practicing sustainable and responsible small-scale agriculture - and how they get the delicious food they produce TO YOUR PLATE. We served a vegan-friendly potluck but also invited students and staff to bring their favorite real food dish to share. This Food Day event fit into Lewis & Clark Law School's push into the world of food and food policy - our Environmental Law Caucus has begun a school garden, and they have student groups working on sustainable agriculture and pesticide issues through the Northwest

Environmental Defense Center. As a preeminent environmental law school, they're focused on ALL aspects of the environment - and they're excited to keep exploring food policy issues through events and initiatives like Food Day.

News: <http://law.lclark.edu/live/events/7793-food-day-celebration> 10.24.11, law.lclark.edu

Pomona, Claremont, CA

Pomona College Dining Services celebrated Food Day by welcoming farmers from Weiser Family Farms to campus. The dinner event featured locally and sustainably produced vegetables (purple potatoes, golden beets, orange Kabocha squash, watermelon radishes, baby DeCicco broccoli) from Weiser Family Farms and a presentation from the farmers. Prior to the talk, students had the opportunity to meet with the farmers while enjoying the menu. They also held a photo petition asking students, faculty and staff to express why they are passionate about real food. Pomona College Dining Services is proud to facilitate relationships between the farmers and students.



Providence College, Providence, RI

Providence College used Food Day to gain student momentum and energy about "real" food on campus. They set up two tables at two different locations on campus and had volunteers at them in the late afternoon into the evening. The tables were filled with information and posters about sustainable, local, and organic food and volunteers were able to engage students in conversations on these topics. They also collected written and photo petitions from students who want to see their campus source more real food. They were able to collect 337 signatures over the course of three and a half hours and students have set up a meeting with their dining services branch manager to share the display of student support for real food.



Rhodes College, Memphis, TN

Rhodes College celebrated Food Day with an on campus event called Chefs Take Over the Cafeteria. They invited local chefs Jason Severs from Bari Ristorante e Enoteca, Chris Hawkins from Three Angels Diner and Joe Combs from Cheffie's Café to cook vegetarian and vegan meals for students. They also sourced organic sweet potatoes and organic winter

squash from Ken Lansing at Windermere Farms in Memphis. The BBQ Tofu Nachos from the meal were such a hit that the cafeteria has decided to add them to the regular menu. They also screened food documentaries, such as Food Inc and Forks Over Knives, and hosted Dr. Caldwell B. Esselstyn (whose story is featured in Forks Over Knives) and Mrs. Ann Esselstyn who spoke on the benefits of a plant-based whole foods diet.

News: <http://midtown.wmctv.com/news/environment/62533-food-day-promote-healthier-eating-rhodes> 10.21.11 midtown.wmctv.com

<http://www.commercialappeal.com/news/2011/oct/20/my-green-job-green-fellowship-focuses-on-food/> 10.20.11, The Commercial Appeal

<http://green.tmcnet.com/news/2011/10/20/5873573.htm> 10.20.11, Green Technology World

Smith College, Northampton, MA

Smith College Student Government Association planned a series of Food Day events throughout the week. On Monday, they hosted a Farmers Market and a Local Food Festival to showcase local farmers and food producers with ready-to-eat items available for purchase, bringing Smith students, staff and faculty closer to the food produced in the area. They also



hosted Dr. Tom Wessels of Antioch New England who spoke on sustainability in the food system. On Tuesday they hosted a panel of women who have been instrumental in re-shaping food in New England. Food Day also gave them an opportunity to meet with representatives from Dining Services as well as a local distributor to open the line of

communication and work towards getting more real food in dining halls. To close out the week they welcomed Tasha Phillips, a founding member of Concerned Citizens of Mason Square Farmers Market and employee of the Food Bank of Western Mass to discuss urban food policy.

News: <http://www.smith.edu/news/2011-12/foodday.php> 10.17.11, smith.edu



Southeastern Louisiana University

SLU hosted their university's first farmers' market with local farmers from around southern Louisiana and Mississippi. There were also three local chefs who cooked food that the farmers sold such as mini burgers with organic, locally raised bison. There was also a booth with information and

educational materials, and an area set up for the photo petition. The SLU students also conducted a fun and interactive survey where students, faculty/staff, farmers, and community members answered questions by dropping a bean into a cup representing their answer. There were different beans to represent the different categories of people and it allowed them to poll the level of interest on campus for a farmers' market.

St. Michael's College, Burlington, VT

St. Michael's College planned and executed a 100-Mile Meal for Food Day. The Food Justice club prepared a meal for 50 students who RSVPed prior to the event. All the ingredients in the meal came from within 100 miles of their campus from sustainable farms and businesses. The event also featured local musicians, as well as lots of information about food justice issues. They also included a photo petition where people made signs for photos stating their opinions and beliefs about real food.

SUNY Delhi, Delhi, NY



The State University of New York at Delhi focused on food for consecutive two days to celebrate Food Day. On October 19th free screenings of the documentary King Corn and it's companion Big River, were shown. They also hosted the Village of Delhi's Farmers' Market and 10 vendors sold fresh, locally produced fruits, vegetables, cheese, butter, yogurt,

jellies and jams, maple products, cheeses, baked goods and beautiful candles, soaps, wooden toys and wool products to students, faculty and staff. That evening College Association at Delhi's food services presented an all-local feast featuring products from the farmers market held that afternoon for over 900 students. On October 20th, the college was pleased to present Curt Ellis, co-creator of King Corn and Big River, who is active in the new AmeriCorps division, FoodCorps. His inspirational presentations are relevant to the SUNY Delhi theme of the year, "Go Green."

University of Alabama, Gadsden, AL

In celebration of Food Day, University of Alabama students spread the message of real food to students. They are hoping to see their administration sign the Real Food Commitment, pledging to have 20% real food available in dining halls by 2020. The University of Alabama Environmental Council's goal was to both build awareness and support within the student body for this commitment. They conducted a photo petition and passed out info about the six Food Day Principles. They also screened Fresh on campus and facilitated a discussion afterwards. The students were also able to get the University Dining, BamaDining, involved. They served



"real" food (local, organic, vegetarian, healthy) at three different dining halls and provided info on their real practices to students. After building support through the Food Day celebration, University of Alabama students hope that the administration will see the need to sign the Real Food Commitment.

News: <http://video.alabamas13.com/v/47561100/real-food-challenge.htm?q=real+food> 10.24.11, local TV - NBC 13
<http://www.thedome.ua.edu/all-posts/2011/10/21/food-day-pushes-for-local-food-at-ua.html> 10.31.11, the Dome



University of Alaska, Fairbanks

In Fairbanks, Alaska, Food Day was recognized with an official proclamation signed by Mayor Luke Hopkins that recognizes the major principles of Food Day, such as access to real food and farm worker rights. The UAF School of Natural Resources and Agricultural Sciences,

Cooperative Extension Service and the UAF Anthropology Society hosted events throughout the day for students, staff and faculty members. They hosted an "Iron Chef" cook-off dubbed "Surf and Turf" between the dean of the agriculture school and the dean of the fisheries school. The dean of the fisheries school was victorious with his spotted shrimp dish, however it was a close competition with a reindeer steak cooked by the dean of the ag school. They also hosted a Food Jeopardy game and set up a Taste of Alaska booth as part of a series of food demonstrations and exhibits. The Alaskan cuisine featured grass fed beef, cold smoked salmon, lettuce, tomatoes, rutabagas, onions, carrots, potatoes, cabbage. The Dining Services prepared the food beautifully in kabobs, soups, stews, roasted vegetables. The students in the Anthropology Society showed the films, "Seeds of Deception" and "Fresh," and hosted lectures on sustainability, fermenting food and ethnobotany. It was a great beginning and they hope to continue their efforts on campus to ensure real food for students and staff.

News: <http://www.uafnews.com/headlines/uaf-hosts-food-day-celebration-oct-24> 10.17.11, uafnews.com
<http://snras.blogspot.com/2011/10/food-day-at-uaf-proves-tasty->

[event.html](#) 10.24.11, SNRAS Science and News (snras.blogspot.com)
<http://collegelife.about.com/b/2011/10/24/campus-highlight-university-of-alaska-fairbanks.htm> 10.24.11, About.com
<http://www.uafornerstone.com/2011/food-day-observed-on-campus-oct-24/> Oct. 24 10.17.11, uafcornerstone.com
<http://www.webcenter11.com/mediacenter/local.aspx?videoid=2962768>
10.24.11, Web Center 11
<http://www.uafsunstar.com/?p=8703> 11.1.11, UAF Sun Star