

Food Day 2011: Stories from Coast to Coast! ***(Part 2)***

The University of Arizona, Tucson

The University of Arizona celebrated Food Day with a Food Fest as part of a larger goal to improve the environmental quality of the food served on campus. Not only are they working to increase the amount of local and organic food served but they are also producing local native food. The first annual harvest of pods from campus mesquite trees took place in July 2011. As part of Food Fest, they screened the proactive film *Forks Over Knives* to a full house. Following the film we hosted a panel discussion with local food experts that weighed in on the documentary and other food-related issues. In addition, a locally grown, three-course meal was provided for the Tucson community during the Santa Cruz Harvest Dinner.



A huge perk for students: "Eat Real" Cooking on Campus. Our celebrity UA chef, Tim Stevens, presented students with a food demo on how to prepare locally grown foods. Wrapping up Food Fest, a tour of the University of Arizona's Community Garden was available along with food and music during our Perk up at the Park event. Food Fest worked to initial "eating real" amongst students and the community.

News: http://azstarnet.com/entertainment/dining/article_4ec3a5d8-7937-5a99-8d12-b3115bb79e75.html 10.20.11, Arizona Daily Star

University of Arkansas, Little Rock

UALR joined forces with the Non Profit Leadership Alliance's Annual Chili Cook Off, and organized 11



information booths with representatives from different organizations in the community. Argenta Market, which emphasizes buying local produce and hosts a weekly farmers' market, provided delicious free vegan and vegetarian samples. Pulaski Heights Elementary Garden and Dunbar Community Garden brought produce and herbs, maps, and information about Farm2School initiatives which strive to integrate gardening and education. They also hosted Root Cafe, a new restaurant in Little Rock that buys strictly from local farmers and provides workshops on jarring, preserving, and cooking. The Arkansas Sustainability Network provided information on their local food club and volunteer sign-up sheets, and Heifer International and Arkansas Hunger Relief Alliance also were there to provide literature about their volunteer programs. Whole Foods provided a table with healthy snack options, and the Green Corner Store showed that local producers are willing to build their supplies if there is a demand in our community. 50% of the proceeds from the chili cook off benefited the Arkansas Foodbank, and there were 12 competitors in the event. Leading up to Food Day, they set up two promotional tables over the course of October, and students were encouraged to participate in the Real Food Photo Petition. They were able to collect 89 photo petitions from students, staff and faculty!

University of California, Davis

UC Davis' Food Day was kicked off at the Coffee House, or CoHo, as its known on campus. Students collected donations of chard, kale, pears, tomatoes, and squash from local farms including UC Davis's Student Farm, Good Humus, Capay Organic, Coco Ranch and the Cloverleaf at Bridgeway farms.



Students, faculty and staff were able to mingle and sample food from the diverse menu of kale salad, vegan ratatouille, apple muffins, pear crisp, and fruit smoothies blended by the Flatland Food Collective's pedal-powered blender. (They were able to get 11 pounds of peaches donated for the smoothies). Ryan Galt, a food systems professor, spoke that evening followed by discussion and a screening of "The Greenhorns", a documentary about young farmers. UC Davis's Food Day

celebration is sponsored by ASI (the Agricultural Sustainability Institute) and EPPC (Environmental Policy and Planning Commission)



University of Georgia, Athens

Real Food UGA collaborated with UGarden to present a joint fundraiser dinner, "A Night at the Garden" for 90 guests. The dinner, whose proceeds will go to support real food initiatives, featured food donations from numerous local restaurants that source responsibly produced food. The event also showcased local musical guests Rebecca Jones and Grinnin Bear. Later

in the week they screened the Greenhorns documentary that explores the lives of America's young farming community. One of the farm-to-table bakeries featured in the film, and located in Athens, donated baked goods (such as pig shaped shortbread cookies!) for the event. They also hosted panel discussion with UGA professors from the College of Public Health and the College of Agriculture and Environmental Sciences.

University of Maryland, College Park

Real Food activists at the University of Maryland kicked off Food Day with a display of giant paper-mache vegetables on McKeldin Mall, as well as a photo petition asking administrators for more real food options in the dining halls. Later that night, students and community members gathered on the South Campus



Rooftop Garden to share in a meal, teach-in, and a concert. The Real Food UMD group had a lot of success starting campus gardens last year, and they're gearing up to start asking the administration to sign onto the Commitment, as well as starting an internship program for people who want to work on the Real Food Calculator.



University of Miami, Coral Gables, FL

The University of Miami's Office of Civic and Community Engagement presented a series of programs to promote healthy, affordable, sustainable and just food systems, including a farmers' market, community organization fair, discussion panel, and film screenings. They collaborated with local

community partners, including organic farms, nonprofit food justice organizations, faculty members, student groups, sustainable restaurants, and food worker organizations throughout South Florida to mobilize the University and Greater Miami community to become involved in food and agriculture. The events were a huge success with students, faculty and staff, and community members all participating and contributing to the conversation.



University of North Carolina, Chapel Hill

Along with a Food Day film festival, UNC hosted a farmer's market on campus, and a documentary screening that was co-hosted by Animal Welfare Approved and the producers of the documentary "Food Forward." Local restaurants provided free hors d'oeuvres made with sustainable, local

meat products. A panel followed the documentary that featured the director of AWA, the producer of Food Forward, a local hog farmer, a professor in the Nutrition department who researches sustainable food production, and Laura Schoenfeld, a student representative. FLO (Fair, Local, Organic), an on campus group that seeks to educate the student community about sustainable food, is currently working with the UNC administration to shift at least 20% of the university's budget towards real food with the RFC Get Real Campaign.

News: http://www.dailytarheel.com/index.php/article/2011/10/flo_seeks_to_shift_20_percent_of_universitys_food_budget_by_2020 10.24.11, Daily Tar Heel

<http://reesenews.org/2011/10/23/unc-explores-food-and-health-issues-with-national-food-day/24541/> 10.23.11, reesenews.org
http://www.dailytarheel.com/index.php/article/2011/10/farmers_market_promotes_fair_local_food_on_the_quad 10.27.11, Daily Tar Heel

University of North Carolina, Pembroke

UNCP celebrated Food Day hosted a Food Day Festival on the outdoor lawn on campus. They invited community partners, local farmers, advocates of sustainable agriculture and nutritionists to speak with students about sustainable food practices. They also held a raffle to win a special dinner cooked by the campus executive chef for students and their friends. The dining hall cooked a special lunch meal that highlighted local foods. During the day, students in Health Promotion put on presentations about incorporating food into a healthy and enjoyable lifestyle and that evening they screened the documentary Fresh that celebrates the people reinventing our current food system.

University of Rhode Island

Slow Food URI celebrated Food Day with farmers' market featuring vendors from throughout Rhode Island. It was the first market to be brought to the campus quad and it was hugely successful. After attending the Food Day market, students and staff have started asking for regular markets, and all of the vendors have said they would love to come back for weekly markets in the spring. During the farmers'



market the Slow Food group held a local vs. conventional apple taste test. (The local apples won, obviously.) The group also screened the documentary, "Ingredients" on campus.



News: <http://slowfooduri.wordpress.com/2011/10/26/food-day-celebration/>
 10.26.11, Slow Food URI

University of Scranton, PA

At the University of Scranton, student groups arranged a diverse schedule of events starting on October 24. The Excess Food for Others Recovery Team kicked off Food Day with a plate scrape in our cafeteria. Throughout breakfast and lunch, volunteers put the leftover food waste into garbage cans which they displayed to the student body during dinner. They collected about eight trashcans full of waste! The Community Health Education Club arranged for the cafeteria to serve local produce. Buy Fresh Buy Local Northeast PA and the Environmentally Concerned Organization (ECO) hosted showings of Fresh and Food, Inc. ECO also hosted a lunchtime Farmer's Forum where local young farmers conversed with students about farming as a career. They hosted discussions of plant-based diets, Fair Trade, and the Philosophy of Food, hosted by ECO, United Students for Fair Trade, and Phi Sigma Tau (Philosophy Honor Society). JUSTICE Club petitioned for farmworkers' rights, Photography Club took pictures, and Marketing Society provided the advertising. The week gave students a comprehensive view of food issues. Their goal for the week was to raise awareness of food issues and of the need for food advocacy on campus.

News: <http://matrix.scranton.edu/news/articles/2011/10/National-Food-Day.shtml> 10.24.11, scranton.edu

University of South Florida, Tampa, FL

The University of South Florida celebrated with a Food Day Soiree that brought momentum and energy to their food campaigns. Students at USF are working on obtaining 20% real food by 2020 and making that a focus point for the discussion surrounding a new food service vendor at the school. They hope to make that goal a mandatory component of the next contract that the school signs. The Soiree gave them an opportunity to create a specific action plan and move forward in their campaign. The energy that resulted from the Soiree has also carried over to the Occupy USF that started on November 9th. There will be a presence of the food movement to educate the community on the importance of food justice in our current economic state.



University of Wisconsin, Green Bay



On Food Day students at UWGB provided a free luncheon for the students, staff, and faculty with food provided by local sources. The menu included apple cider and pulled pork sandwiches as well as several sides. They also hosted local businesses and food groups who sold and gave away free samples off their menus. They

were especially excited to partner with a new local food co-op called New Leaf Market that will be opening in downtown Green Bay. Food Day also provided them with a great opportunity to work more closely with the director of food purchases on their campus. He was able to connect them with local farmers and vendors as well as speak about the ease and availability of local foods in the area. Food Day was an extremely successful day for UWGB. They were able to educate students about the value of having real food in our dining halls and they hope this momentum will carry over to even more food justice work on their campus.

Washington State University

WSU hosted an assortment of events and activities for students and the WSU community. An estimated 83 students, 7 community leaders, 6 faculty, and several departments on campus were all a part of raising food consciousness at WSU. The first event lined up for the day was an Under the Big Tent debate that explored the question of "How do we feed over 6,965,236,343" people on the planet. The student group GIVE joined several other students and got their hands dirty at the WSU Organic Farm and Pullman Community Garden. Other volunteers cooked a "real" food dinner for residents of Sojourner's Alliance, a transition home. The WSU International Center also hosted a Food Day film series - The Future of Food, Food Inc, and The Garden were all shown. These films introduced students to the complexity surrounding food (in)security in a global, national, and community context.

Wesleyan, Middletown, CT

The Wesleyan Food Day was titled 'Real Food, Real Jobs,' and it focused on bridging the gap between food activists on campus and the food service workers of Wesleyan. It was kicked off with a series of four speakers - Manon Lefevre, a student leader engaged in the campus food

community, the Productions Manager of Bon Appetit, a food worker that also works as a coordinator for Unite Here, and a farmer from CT who provides a lot of our dining hall's produce, spends a lot of time working with students, and serves as the point person for our local co-op. Each speaker discussed why and how they became involved in food issues, and what drew them to Food Day. They broke up into small groups and used 'Real Food Wheels to facilitate discussions about the food system and the connections within it, as well as ways to move forward with the new student-worker alliance. The event ended with a collective brainstorm about how they can move in a new direction, enact real change, and take advantage of the talent each student brings to campus. The event also featured vegan apple crisp baked by a collaboration between students and workers in an on campus kitchen. Hearing the stories of the workers was truly powerful for everyone present and students are excited to find a new way to work together and move forward.

Western Washington University, Bellingham, WA

The discussion about food at Western is really taking off this year thanks to efforts from a number of students. With the excitement around a CSA box available to students, a bulk buying club starting up, and dining services working to promote local products, numerous students turned out for Food Day on our campus. We started off with a potluck and cookbook reading fest and there were a diverse array of dishes and great energy from people getting excited about food! After the potluck they watched a great documentary, *In Search of Good Food* directed by Antonio Roman-Alcalá, San Francisco native. It details the sustainable food system one can find in California, and it gave rise to a reflective discussion after the film. Food Day continued the food movement flow on campus and drew in many new people who are excited to work for more "real" food at Western.

Whitman College, Walla Walla, WA

On Wednesday October 26th, Whitman held a Food Day Festival in their Campus Center's basement. They transformed the space and filled it with 10 different booths that showcased all of



the different food related groups on campus and from the community. There were representatives from the Organic Garden, students involved in agriculture at Whitman, the Composting Initiative, the Real Food Challenge Audit team, a REAL food information table, the beekeeping club, as well as a local organic farmer from the community and the head chef from Bon Appetit (who also has his own organic farm). They also served REAL food snacks and invited face painters to the event. Over a hundred people showed up and engaged in different educational activities and learned about REAL food. Many people signed a Food Day petition to send to our senators and representatives in Congress. They now have over 90 names on our REAL food listerv and in the next few weeks will get together all interested students to start a food activism club and begin our next campaign to bring real food on campus.

News: <http://whitmanpioneer.com/news/2011/10/27/the-real-food-challenge-movement/> 10.27.11, The Pioneer



**Williams College,
Williamstown, MA**

William's College celebrated Food Day with a full week of events. The "Real Food in the Community" brunch brought 4 speakers--a community food pantry volunteer, the director of William's Dining, a professor and editor of the food and culture journal *Gastronomica*, and a food supplier--to speak with students about the food system.

The student food journalism group put on a screening of "The Dark Side of Chocolate" and a film about honeybees, and did a fair trade chocolate and local honey tasting. On Food Day itself they held a Food Day Festival in the student center at lunch time, with local farmers and suppliers giving out samples and meeting students, student groups tabling about their food-related work, and petitions and photo petitions for the Food Day priorities. They hosted the Real Food Challenge for a dinner with students and a workshop, incorporated local and organic food into the weekly Stressbusters event, and highlighted the importance of food for mental health with an event called Sit and Savor that encouraged students to use eating with friends as an opportunity to unwind. They finished the week with the "Community Food Game" (a role-play activity highlighting food security issues) and a screening of *Ratatouille*.

News: <http://thewilliamsrecord.com/2011/10/26/college%E2%80%99s-first-food-week-foregrounds-ethical-concerns/> 10.26.11, The Williams Record
<http://celeste-berg.blogspot.com/2011/10/food-day-festival-10242011.html> 10.27.11, Piggy Heaven
<http://purpleats.tumblr.com/post/11640496088/get-excited> 10.18.11, Williams College Dining Services Blog