

The Dinette

The Green Issue '09

Pine Manor College
400 Heath Street
Chestnut Hill, MA
www.pmc.campusdish.com

Sustain and Recycle

Cans for Charity

Pine Manor College and the Residential Restaurant collaborate with companies and organizations whose mission is to support sustainable living in order to help our environment. Dining Services has recently partnered with Cans for Charity, a non-profit organization, to recycle redeemable cans and bottles in an effort to better the community.

The idea of Cans for Charity evolved out of a desire to help the world community through small, project-by-project fundraisers based on the redemption of refundable containers, and mitigating the effects non-recycled products may have on the environment. By collecting recyclable cans and bottles and properly disposing of them, the organization hopes to raise enough funds to make a difference in other charities.

Cans For Charity's aim is also to bring more attention to these charities, and heighten awareness to the connections that exist in our world community. A nickel, the value of a recyclable can, does not hold much value in the United States, particularly where the price of gasoline has been over 3.50 U.S. dollars. However, its cumulative value can and will have an impact on those in need.

Cans for Charity bins are located in the Residential Restaurant and at

Look what's happened!

By Krista Connors, NEAI student

Did you know?

Here at Dining Services we use as much sustainable produce brought in by Sid Wainer & Sons as we can! Sid Wainer & Sons is the leader of the produce and specialty foods industry; they are also the only HACCP certified produce company in the United States. (See pg. 2 for more information)

Fund Raising

On February 9th-14th the PMC Athletic Department raised awareness for Breast Cancer by holding a Pink Zone game on Saturday April 14th. They manned a table all week and gave sugar cookies with the Breast Cancer Society pink ribbon on it, donated by Dining Services, to anyone who donated money to the Society. PMC Athletic department raise \$218 to donate towards breast cancer research! Congrats!

Café 400. Recycle redeemable cans and plastic bottles in the Cans for Charity bins and deposit all non-redeemable plastic bottles like water bottles in the recycling bins. Help support the community by recycling today!



For more information about Cans For Charity check out their website at www.cansforcharity.org (Some paragraphs cited from the organization's website)

Around the World." With the help from Steven Donovan, Director of International Student Services, students were able to sample foods from the South, Africa, Cape Verde and the Caribbean. Donovan also created recipe books for each featured meal for students to take the experience home to enjoy!

"Cuisine Around The World"'s first stop was the United States. Students could enjoy featured foods from the South including Southern fried chicken with gravy, hush puppies, collard greens, Southern Slaw and much more! The next week, Dining Services featured foods from a PMC international student, Juliana Muthee. Juliana is attending PMC on exchange from Kenya, Africa and she gave us recipes that she uses at home. The authentic African dishes included Kuku Na Nazi, Samosas, Chapati and Irio. Our next trip took us to Cape Verde where Euclides Cardoso, Dining Services' own cook, created a meal from his home country. He featured foods including Cachupa, Pastel, Risois, Bacalhau and Chicharoni.

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Think before you throw away that can or plastic bottle!

Bring it to your Residential Restaurant and feel better that you are helping the environment by creating less waste.

There are recycling bins in Dining Room for you to bring your redeemable AND non-redeemable bottles and cans to be recycled.

Celebration of Black History Month

Dining Services and PMC celebrated Black History Month in style! Every Thursday, throughout the month of February, Dining Services featured "Cuisine



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Dining Services hosted a Sustainability Fair at the Residential Restaurant on March 12th. Sustainable companies that Dining Services are affiliated with participated in the fair including Bake n'Joy, who served gluten free baked goods and Huhtimuki, with their variety of compostable (green) paper products. AJ Lezities showed students the Cedar's line of hummus and pita chips, J&G gave away beef sliders, and a company named Otis Spunkmeyer served up cookies while showing off the Simplot line of food.

A gift basket was donated by Dining Services that included organic and green products like hot cocoa, snack goods and organic soaps and lotions. Congratulations to Pine Manor student Nadlyne Octavien! She received this green gift! Thank you to all who participated!



Check Me Out! Alvin Levarity

My culinary career began in the Bahamas. I joined Pine Manor College in January 2009 as Chef Manager. For the past 7 years I have worked in restaurants with Asian, Thai, Italian, West Indian, and French influences. A quote I have learned to describe my passion for cooking is "Although difficult to describe, great services is similar to true love; people know when they find it."



Thank You Alvin for your big smile & hard work at Pine Manor!



April Recycling Fact

The single-serving aluminum can is the most energy-intensive and environmentally destructive beverage container on the market. If the recycling rate were to reach 80% for aluminum cans, at the current level of beverage container sales, nearly 3 million tons of Greenhouse gas emissions would be avoided. This is equivalent to taking nearly 2.4 million cars off the road for a full year.

In 1996, aluminum companies saved the equivalent of over 18.4 million barrels of oil or 10.8 billion kilowatt hours. This represents enough money to supply the electrical needs of a city the size of Pittsburgh for about 6 years.

Did you know?

Café 400's to-go containers and paper plates are biodegradable because of Dining Services efforts of becoming a sustainable business!

The containers from Café 400 are made from a bagasse. What is bagasse? Bagasse is a biodegradable and compostable disposable tableware that is made from sugarcane fiber leftover after juice extraction.

Normally, this residue is burned after pulping, thus creating air pollution. But this sugarcane fiber can be re-used - by being made into disposable products!

<http://worldcentric.org/biocompostables>

Sid Wainer and Sons

Here are a few of Sid Wainer's accomplishments towards "going green" and sustainability:

- Sid Wainer bought hundreds of trailers of produce from local farms instead of trucking it in from California. This equals saving approximately 1,100 gallons of fuel per trip per truck!
- Agriculture: Over the last 12 months the company saved a thousand acres of farmland which otherwise would have gone to development.
- Their statistics show a 47% decrease in annual electricity usage through energy saving lamps. That's equal to 50 night games at Fenway or 120,000 homes per year electric.
- Sid Wainer successfully converted a historic blanket factory built in 1896 to a state of the art import/export produce distribution company leading the way in food safety and sustainable agriculture.
- Produce that Dining Services uses comes from towns like Rehoboth, Westport, Ayer, Rochester, and South Deerfield Massachusetts. Items include Macintosh apples, cabbage and bean sprouts. They are all brought to your Residential Restaurant for you to enjoy!



Black History Month continued...

The last stop on the "Cuisine Around the World" journey was the Caribbean Islands. Dining Services featured food inspired by new Chef Manager, Alvin Levarity. Alvin used fried plantains, hot slaw, fish cakes with pink-sand sauce, jerk chicken and BBQ ribs with apple glaze to best represent his home country, the Bahamas.

Students, faculty and staff loved the meals featured during Black History Month and a friendly rivalry was created between Cardoso and Alvin due to the closeness of their respective countries. No victor was announced but if you talked to either competitor I think you might have an idea of whose menu was the best!



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