

Sustain ME

Winter 2011/2012 Sustainability Update for Dining Services in the state of Maine

NMCC

Electrical interns will be monitoring kitchen equipment and comparing current costs against the costs for new, efficient equipment. A cost benefit analysis will determine which appliances should be replaced.

UMPI

Dining Service's is continuing to collect organic waste for a local pig farmer. Bottles, cans, glass, and cardboard are also being collected for proper recycling.

UMFK

This month marks the fourth semester of local, organic, grass fed beef from Mountain Ash Farm. All burgers are hand-pressed and served in the residential restaurant. Dining Services will also be participating in RecycleMania's Competition Division, a friendly competition among college campuses dedicated to reducing waste, increasing recycling, and raising awareness.

UMM

Posters indicating fuel savings from window replacements in the dining hall are being implemented. Dining Services is continuing to purchase from Native Maine and has signed up for RecycleMania.

UMF

In response to the Fall Dining Survey, UMF introduced the Localvore Station in December! Students responded that "Locally Grown" and "Vegetarian Options" are the most important options when considering environmental responsibility for dining. This vegetarian station uses only local produce, dairy, and bread to create the delicious meals served. Local farms include: Marble Family Farms, Green Thumb Farms, W.A. Beans & Sons, Backyard Farms, Pineland Farms, & Oakhurst Dairy. The station is run by Dining's passionate cook, Crystal, who chats up what she's serving. The offerings have ranged from Butternut Squash Parfaits to Spinach Potato Paneer to Tuscan-Style Beans in a Homemade Bread Bowl. This station provides feel-good food that pleases the taste-buds!

UMA

Dining Services has committed to using Backyard Farm's tomatoes from Madison, Maine for catering, the salad bar, and the deli.

USM

Dining Services purchased McIntosh apples throughout the growing season from Apple Acres Farm of South Hiram, Maine. Owners Bill and Marilyn attended a lunch in December showcasing their fresh apples, baking products, and business. They donated apple pancake mix, apple crisp mix, an apple cracker snack, and a dried apple topping. These items were placed in a free raffle, which students could enter by "liking" the picture on Facebook. Dining Services has partnered with the University for RecycleMania's Competition Division. Limited retail locations have new and improved ChicoBags, a reusable, compact shopping bag; these have proved to be more popular than previous reusable bags.

