

What is Local Routes News?

Local Routes News is a monthly on-line newsletter highlighting UConn's Department of Dining Services' commitment to supporting local and organic foods. Written in a quick, easy-to-read format, *Local Routes News* will be sent monthly during the academic year (September through May).



Did You Know?

UConn's Department of Dining Services purchased food directly from the following Connecticut Farms & Food Producers for the sustainable food program at Whitney Dining Hall in 2006:

Beaverbrook Farm
Lyme, CT
(Lamb & Jersey Milk Feta Cheese)

For Mile River Farm
Old Lyme, CT
(Beef)

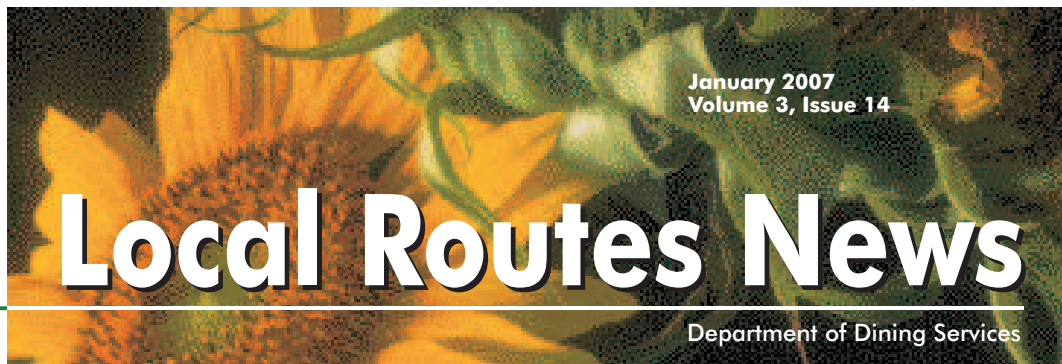
Mountain Dairy
Storrs, CT
(Dairy Products)

River's Edge Sugar House
Ashford, CT
(Maple Syrup & Honey)

UConn Poultry Farm
Storrs, CT
(Cage-Free Eggs)

UConn EcoGarden Club
Storrs, CT
(Fresh Produce)

UConn Dairy Bar
Storrs, CT
(Ice Cream)



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Local Routes News

Department of Dining Services

A Special Edition:

Where We've Been and Where We're Headed

A Glance Back at 2006 and a Crystal Ball Glimpse of what 2007 Has in Store for the Local Routes Program at UCONN

2006 Highlights

Whitney Dining Hall went through a transformation in the fall of 2006. New recipes were developed, menus were rewritten, chefs were hired and trained and UCONN's first sustainable, local food dining hall was born. Menus were built around the seasons, vegetables were fresh and locally grown, natural meats were sourced from the New England region (including Connecticut), and processed foods were all but eliminated from the daily offerings at Whitney. Positive comments from our student diners and staff, as well as increased customer counts have shown that there is a definite interest in local and sustainable food on campus.

The UCONN EcoGarden Club was one of the most important organizations to partner with the Local Routes Program in 2006. This impressive group of University students started a garden on a patch of land not far from campus, with the hope of selling their produce to Dining Services. When harvest ended, Whitney Dining Hall had spent over \$900 on produce raised by UCONN students, on UCONN land, in a sustainable garden, using organic growing practices. It doesn't get closer to home than that!

UConn cage-free eggs are now served at Whitney Dining Hall. This allows us to incorporate good animal care practices into the Local Routes Program, as well as support the College of Agriculture and Natural Resources.

UConn eggs from caged chickens are available to all dining halls on campus and are currently purchased by McMahan, Buckley, Putnam and Northwest.

The second annual Local Routes Spring Fling took place in April. We welcomed spring in 2006 with this outdoor festival where over 500 people were fed. Connecticut-raised beef burgers and hot dogs from Four Mile River Farm in Old Lyme anchored a menu of local foods. We opened farmer's market season with a market and craft fair featuring local vendors. Local entertainment, including the Stiltaristas, a Willimantic based stilt walking group, along with music from the Can Kickers, a New London based band, added to a festive atmosphere.

Celebrate Connecticut Week took place in October 2006. Special local food dinners were held in all eight dining halls on campus throughout the week. Members of UCONN's own culinary staff competed for honors in our first ever Local Routes Chili Cook Off on a blustery, rainy fall day. Over 200 people sampled and voted for their favorite chili made from locally grown ingredients.

A New England Winter's Feast was held at Whitney Dining Hall in December 2006. Tiny Whitney Hall, that feeds 300 people on a normally busy night, fed 500 diners a meal featuring foods from Connecticut's fields, pastures and seas. The atmosphere was festive, the food was delicious and we all felt especially satisfied to have supported local farmers, fishermen and food producers.

2007 Hopes

Spring Fling 2007 has moved from the back of the stove to the front burner as planning begins for the annual festival to take place at the end of April. Our hope is to improve over last year's event with even more fun and merriment, and a renewed focus on supporting Connecticut farmers.

Celebrate Connecticut Week & Chili Cook-off 2007 will take place in the fall. We will again showcase the talents of UCONN's culinary professionals while featuring Connecticut ingredients in delicious chili recipes. Local foods will also be featured on rotating dinner menus in all dining halls on campus during Celebrate Connecticut Week.

Outreach will play an increasingly important role in the Local Routes Program. Sharing what we have learned over the past year, contributing to local food projects in the State of Connecticut and helping other institutions develop their own local food programs will benefit Connecticut farmers, and the economy.

Sourcing Connecticut Grown products through purchasing for Whitney Dining Hall will be made a priority in 2007. While using and promoting regional New England agriculture is important, it is vital that we do our part at UCONN to support the development of a successful Connecticut food system. In doing so, we will help sustain Connecticut's family farmers, preserve Connecticut's dwindling farmland, reduce greenhouse gases produced in transit by foods transported to UCONN, and become a force for positive change in the State of Connecticut.

Thank you to everyone who supported *Local Routes* and the sustainable food project at UCONN in 2006. We look forward to a rewarding 2007. Remember to "Put Your Money Where Your Mouth Is! Eat Local Food!"

On 2006:

“This is the year everyone discovered that food is politics and people can do something about it. In a world in which people feel more distant from global forces that control their lives, they can do something by, as the Brits put it, ‘voting with your trolley,’ their word for shopping cart.”

Marion Nestle

Professor in the Department of Nutrition, Food Studies and Public Health at New York University, and author of *What To Eat*.

Local Motion

Directory of Upcoming Local Events

January 11, 2007

The Annual Culinary Competition

UConn Department of Dining Services, 9am - 4:30pm, Putnam Dining Facility, UCONN Storrs Campus.

Join UCONN chefs as they vie for the honors in the Recipe Contest, cake decorating contest and Boiling Point competition (think Iron Chef). Chef demos by Kara Brooks of Still River Cafe in Eastford (www.stillrivercafe.com) and Chris Prosperi of Metro Bis in Simsbury (www.metrobis.com). Call Robert Landolphi at 486-2603 for more information.

January 13, 2007

Getting Started in Organic Farming Conference

8:30am - 4pm, Connecticut Agricultural Experiment Station, New Haven

Are you interested in local food production? In helping meet the growing demand for organic and local, sustainable food? Would you like to learn from some of the best organic farmers in the region? If so, this conference is for you! More information: www.ctnofa.org

March 10, 2007

Cultivating an Organic Connecticut Conference

8:30am - 4:45pm, Windsor High School, Windsor, CT
Featuring 30 workshops, a potluck lunch and an organic marketplace. More information: www.ctnofa.org

April 27, 2007

Local Routes Spring Fling

Save the Date for this outdoor local food festival on UCONN's Storrs campus. More information will be available as the date approaches.

University of Connecticut Department of Dining Services



Local Routes

Mission Statement

The goal of the Local Routes program is to develop interest in locally produced foods among the university community.

By holding Local Routes Fairs and encouraging the use of local foods in on-campus food service operations, the Department of Dining Services will highlight its focus on supporting and promoting the use of local and organic foods.

Through education and interaction, the Local Routes Program will encourage the support of local food producers and the businesses that sell Locally grown foods.

Contact Us:

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