

## 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).

March 2007  
Volume 3, Issue 16

# Local Routes News

The University of Connecticut Department of Dining Services



## Did You Know?

- The University of Connecticut Department of Dining Services serves over 120,000 meals each week.

### Contact Us:

Local Routes information:  
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## LOCAL FLAVOR

*Local, sustainable, and organic foods*

### The Marine Stewardship Council (MSC)

The Marine Stewardship Council (MSC) is an independent, global, non-profit organization with offices in London, UK, Seattle, USA and Sydney, Australia. In a bid to reverse the continued decline in the world's fisheries, the MSC is seeking to harness consumer purchasing power to generate change and promote environmentally responsible stewardship of the world's most important renewable food source.

The MSC has developed an environmental standard for sustainable and well-managed fisheries. It uses a product label to reward environmentally responsible fishery management and practices. Consumers, concerned about over fishing and its environmental and social consequences will increasingly be able to choose seafood products which have been independently assessed against the MSC Standard and labeled to prove it. This will assure them that the product has not contributed to the environmental problem of over fishing.

Whitney Dining Hall at UCONN currently uses two MSC certified seafood items in our recipes:  
North Atlantic Cold Water Salad Shrimp  
and Alaskan Wild Salmon.

## LOCAL HEROES *People or organizations making a difference*

### Participants and Attendees of the Pre-Conference on Sustainability, Northeast Regional Conference of NACUFS (National Association of College & University Food Service)

*Thank you to all the folks who helped put on a thought provoking program at the Mohegan Sun on March 5th. Our panel:*

**Jonathan Copeland**, Director of Seafood Sales & Sustainable Programs, Dole & Bailey, Inc.

**John Stowell**, Corporate Director of Center of the Plate Programs, Dole & Bailey Inc.

**Shawn Dean**, Foodservice Sales Manager, United Natural Foods, Inc.

**Richard Adams**, Fowler & Huntting Produce Co.

**Robin Chesmer**, Managing Member of the Farmer's Cow  
**Rebecca Gorin**, University of Connecticut Dining Services  
Local Routes Program

**Thomas Peterlik**, Director of the Culinary Resource Center, Yale University

**Patricia Bigelow**, Founder and Past President, UCONN EcoGarden Club

**Mark Dickey**, Unit Manager, Bowdoin College

**Noah Fulmer**, Executive Director and Co-Founder of Farm Fresh Rhode Island

**Linda Piotrowicz**, Marketing Representative, Connecticut Department of Agriculture

The panel discussion was moderated by John Turenne of Sustainable Food Systems, LLC, who started off the afternoon with a wonderful presentation entitled: Sustainable Food – Niche or Necessity?

The pre-conference was attended by over 75 representatives from colleges and universities throughout the Northeast region. It was a testament to the fact that sustainable and local foods are a hot topic in college food service. Interest sessions during the multi-day conference included two on sustainable, local and organic foods. College and university feeders certainly have the ability to make a positive difference in their local food systems with the thousands of meals they prepare and serve each day.

## Wisdom

“Our personal consumer choices have ecological, social, and spiritual consequences. It is time to re-examine some of our deeply held notions that underlie our lifestyles.”

– David Suzuki



## 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.

# LOCAL MOTION

## Directory of upcoming local events

**March 16-18, 2007**

### Maple Sugar Days

Maple Sugar Days will celebrate the annual maple harvest with special maple related activities throughout the towns of the Last Green Valley in northeast Connecticut. Pancake breakfast with lots of maple syrup, maple flavored menu items, sugarhouse tours and other unique offerings will celebrate the region's "liquid gold."

*More Information: e-mail Janice Putnam at [jputnam@thelastgreenvalley.org](mailto:jputnam@thelastgreenvalley.org)*

**March 21, 2007**

### Ag-Day at the Capitol

*10am-1pm, North Lobby of the Connecticut State Capitol Building, Hartford, CT*

Over 30 agricultural associations and their representatives will be on hand to showcase themselves and to distribute information. Legislative leaders visit these booths and it is our opportunity to inform these policy makers of the importance of agriculture, to voice our concerns, and discuss legislation important to agriculture. At noon, the official presentations begin with the official proclamation of "Connecticut Agriculture Day."

*More Information: Ron Olsen (860)713-2550*

**April 21, 2007**

### Earth Day at New Morning Natural & Organic

*11am-4pm, 738 Main Street South, Woodbury, CT*

Join in a free celebration with outdoor activities and live music for the whole family. Sample the best in natural and organic foods and meet hundreds of exhibitors, including natural health practitioners, non-profit and environmental organizations. Rain or Shine.

*More information: [www.newmorn.com](http://www.newmorn.com)*

**April 27, 2007**

### Local Routes Spring Fling

*11am-2pm, Fairfield Way on the Storrs UCONN Campus*

Enjoy great Connecticut foods, entertainment, and shop a variety of local vendors at our kick off to the farmers market season!

*More information: [rebecca.gorin@uconn.edu](mailto:rebecca.gorin@uconn.edu)*

**April 28, 2007**

### 98<sup>th</sup> Annual Connecticut Sheep, Wool and Fiber Festival

*9am-4pm, Tolland Agricultural Center, Vernon, CT, Route 30 near the intersection of Route 31, Exit 67 off of I-84*

The festival includes sheep exhibits, a fleece sale, spinning, weaving, dyeing demonstrations, sheep dog trial, food, and lots of vendors.

*More Information: [www.ctsheep.org](http://www.ctsheep.org)*

**Contact Us: Local Routes information: [rebecca.gorin@uconn.edu](mailto:rebecca.gorin@uconn.edu)**