

BSFP

Ice Breaker: Thanksgiving Updates

Updates:

Aramark--Conversations about gluten free logistics. We are done getting things running. Talking about posting in coffee hour minutes, making it more public, raising awareness. Will be continuing meetings next term.

Matt Scott (Student Life): Two performers coming to Bennington.

Friday we are baking having food for sale (Time: 10pm) in downcaf if people are interested. Mary volunteered, left-over baking stuff, farm has kale and squash.

Katy has flour and sugar at Noyes, .

Contact Rivi?

Hot beverages?

Carl is selling. If bakers can bring carl snacks before. Email Carl Katy, MARY, Rivi.

On Saturday Moonhooch is coming, and they are interested in talking about sustainability with students. Time and Place TBD.

Scotts senior work is on the food project, what people get out of it, looking at it through John Dewey and experiential education. Scott would love to talk with us over FWT for his work. Email list passed out.

Alison had meeting with Mariko, David, and Ben: It was concise and reinforced some of the key places where strategic food aramark dialogue we've been making key progress

2 Key Pieces for food becoming more successful:

1. Idea that if Bennington wants to invest in farm, it will be very important for college at highest levels to consider returns on investments as far as students attracted and contributions from those who appreciate.
2. There is a priority that things grown on farm are first choice use in Dining Hall. Farm does not need to be self-sustaining unto itself.

---Mariko used opportunity to talk about food as overarching part of our food sustainability strategy

From full vision:

What is practical, pragmatic, where do we go?

BSFP Meeting with Mariko:

Mission Statement

Goals=education, define discuss and address the major sustainability issues of our community, to remain an incubator for student projects in sustainable food.

We're very excited you're here, and excited to make this into a continual discussion.

--If we invest in these specific ways, how will we move forward:

-We could be more ambitious in our cooperation with Aramark. Look at potential rather than limiting what we can do.

-Involve greater community of Bennington, creating more opportunities

-Continue the conversation with Mariko and remain a resource for Bennington college as it defines, discusses, and addresses issues of sustainable food.

Sustainabilibuddies

--Talk with Laurel from CoFED: Big Brother Little Sister as far as maintaining relationships.

What do we do with them? Teach them the ways, invite them to stuff, answer questions.

Alison Open House:
Sunday at 8pm