



sustainable BOWDOIN

Spring 2009 Update
Sustainable Bowdoin
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Being mindful of our use of the Earth's natural resources, we are committed to leading by example to integrate environmental awareness and responsibility throughout the college community. The College shall seek to encourage conservation, recycling, and other sustainable practices in its daily decision making processes, and shall take into account, in the operations of the College, all appropriate economic, environmental, and social concerns.

Bowdoin College Environmental Mission Statement ~ Adopted April 2002

Environmental Justice Leader Majora Carter Wraps Up Climate Days

To close out the Climate Days events of April 9th and 10th, the President's Climate Commitment Advisory Committee brought environmental justice advocate Majora Carter to campus to deliver a Common Hour lecture entitled "Green Jobs and the Green Economy". Carter is the president of the Majora Carter Group, LLC, a green-collar consulting firm based in the South Bronx, and a recipient of the MacArthur "Genius" Grant. Her talk focused on the opportunities for job creation that the climate crisis presents and the importance of incorporating environmental issues with social justice issues. She discussed the benefits of combining sustainability and social responsibility, highlighting her "Green Jobs Not Jails" campaign that aims to train low-income and minority groups to work on green building and renewable energy projects.

After the talk, members of the Bowdoin community got a chance to speak with Carter during an informal reception. Students and faculty alike lined up to ask questions about her work and to thank her for coming to share her insights. She talked at length with several students, including **Jeff Bush '10**. "(Carter) opened my eyes to the possibilities of combining social justice with environmental work," Bush said. "I loved how she was working to keep people in the Bronx off the street and out of prison, while at the same time working to make greenways, parks, and cleaner air to breathe. For her, environmentalism is a powerful tool for enacting social justice."



**Jackie Li '09,
Brooks
Winner '10,
Majora
Carter and
Jeff Bush '10.**

Are Bowdoin Students On Board with Climate Neutrality?

Dewitt John's Energy, Climate and Air Quality class created and distributed a survey to poll student's feelings on the College's goal of becoming a carbon neutral campus and found some interesting data. The students collected a total of 301 responses from a variety of social and political groups to cover the broad spectrum that is the Bowdoin Student Body. The survey results reflected an overall lack of knowledge about Bowdoin's efforts to reduce emissions, both in understanding emission mitigating strategies, and why Bowdoin would pursue certain emission reduction techniques, such as lowering the temperature in buildings. While 58% of students polled said they would be willing to sacrifice in order to help Bowdoin reduce carbon emissions, and over half said they were trying to reduce their personal carbon footprint, some solutions the class proposed for reducing campus greenhouse gas emissions were clearly disliked, such as reducing travel for extracurricular activities and limiting student car use on campus. In conclusion, the students in Professor John's class felt that the student body should become better educated about global warming and the strategies Bowdoin is pursuing to reduce emissions.

Bowdoin Eco-Fact: On a recent evening at Moulton Union, dining staff did an informal survey of the number of people in the dining hall that had chosen to go "trayless" – meaning they gathered their food and drink from the serving lines without the use of a tray. They found that nearly 45% were not using trays. At the beginning of the semester it was about 10%. Why do people choose to go trayless?

Environmental Reasons

- Saves 1/3 to 1/2 gallon of water per tray
- Conserves energy by decreasing hot water use
- Reduces detergent and drying agents used to wash trays
- Decreases gray water discharged into storm sewers

- Encourages "mindful" eating (less food waste)

Economic Reasons

- Saves on the cost of water and energy
- Saves on the cost of sanitation chemicals
- Eliminates the cost of trays
- Reduces food waste and, therefore, food costs

Bowdoin washes ~650,000 trays each academic year.

CLIMATE MATTERS CONTEST WINNERS

The votes are in and the campus has spoken. As part of April's Climate Days, students, faculty and staff were asked to submit ideas to reduce the carbon footprint of the College. From the 46 diverse and thoughtful submissions, the Climate Commitment Advisory Committee (CACC) selected five proposals as finalists. Those finalists were then displayed at the Locavore Dinner and the Common Hour reception. Two awards were presented at Common Hour as a result of the contest. The People's Choice award, voted on by those attending the Locavore Dinner was given to **Brett Gorman '11** for his Up On the Roof proposal. A separate award, chosen by members of the CACC, was presented to Director of the Bowdoin Outing Club, **Michael Woodruff**, for his Bowdoin Organic Farming Initiative.

- **"Up On The Roof"** — Bowdoin's 118 buildings are systematically examined by a qualified team to determine suitability for solar energy systems (PV and solar hot water) and/or a green roof systems, which consists of placing soil, vapor protection/insulation, and drainage on the roof, then planting vegetation, which insulates the building, improves surrounding air quality, lowers temperatures surrounding the building during summer months, reduces storm-runoff and provides sound insulation.
- **"Bowdoin Organic Farming Initiative"** — Develop an organic farm incorporating the current Bowdoin Organic Garden. The goal of the program is to teach a multi-disciplinary curriculum focused on small scale farming while supplying considerably more food to the Bowdoin campus throughout the year. The project would be a laboratory for cutting edge development of small scale farming practices, reducing our reliance on fossil fuels.

Give & Go Move-Out Collection!

On Saturday June 6th, Give and Go will be holding its 7th annual Give and Go Yard Sale, formerly known as Dump and Run. This event is a massive sale for the Bowdoin and Brunswick communities to enjoy and this year will be held at Fort Andross on Maine Street in Brunswick - rather than Dayton Arena, which is being torn down this spring. Boxes have been put out in all of the residence halls for collection of the odds and ends that students don't want or don't have enough room to bring home for the summer. The items collected range from futons to bikes to T-shirts to posters. All of the money raised from the sale of these items goes to local non-profit organizations who volunteer their time to work at the event. Last year's event raised over \$40,000 dollars for groups like the Tedford Shelter, A Paw in the Door, and the American Red Cross. Keep your eyes open for donation boxes!

Take the Commuter Challenge!

May 11-15 is Maine's Commute Another Way Week!

Try "Commuting Another Way"

just one day or all five. The more days you try the more chances you have to win big prizes... **genuine United States Savings Bonds in amounts ranging from \$50 to \$1,000!**

Don't miss out...Register Today! Even if you are a veteran biker, walker or carpooler, we encourage you to register!

<http://www.gomaine.org/cawday/>



Let Bowdoin's Commute Another Way Committee know you've registered this spring – pledge to participate at https://www.surveymonkey.com/s.aspx?sm=S1KGegNjL8r0rAgX075tZQ_3d_3d

ECO-SERVICE DAY @ BOWDOIN

Sustainable Bowdoin's 8th annual Eco-Service Day took place on April 18, 2009. Eco-Service Day is an event where Bowdoin students volunteer for a number of local non-profit organizations that protect



Maine's natural resources and educate visitors about the flora and fauna in these special places. This year, over thirty students volunteered for projects that ranged from clearing wood at campsites at Bradbury Mountain State Park to helping chip wood and maintain trails at the Brunswick Topsham Land Trust' Crystal Spring Farm property in Brunswick.

Students who volunteered for the event this year showed that maintaining our local resources is more than just about getting outside and having a good time, but about giving back to our land and to our community. On his experience at the Coastal Studies Center, **Andrew Cushing '12** stated, "It was a great experience, enabling me to get outdoors and do something that others can now enjoy. It's nice to know that people will appreciate the apple orchard's pruned trees or the trimmed roadsides because of only one day of helping out". **Jonathan Viera '11** also discussed his project at the Cathance River Education Alliance (CREA) as an educational, eye-opening experience that helped him to practically apply what he has learned in the classroom, "For me, it was a great opportunity to volunteer at a place that works in the environmental education field. I'm taking an environmental education class right now, so helping to maintain the facilities and resources of a local environmental education facility was very rewarding." (CREA Education Center below)



Eco-Service Day provided students with a way to directly make a difference in the preservation of our local environment and the enthusiastic help given by student volunteers was greatly appreciated by the project organizers. **Mark Murray**, the Caretaker of the Coastal Studies Center expressed gratitude for the work of the students who volunteered at the Center and expressed hope that next year even more students come out to help sustain the beautiful property only minutes from campus.

Going on a Low Carbon Diet? Here is a Delicious Way to Start!



If you're searching for the freshest

fruits and vegetables check out one of the local Farmer's Markets or Community Supported Agriculture farms (CSA) in our area, which guarantee fresh products and reduces your carbon footprint—a win-win option. A CSA is a mutual commitment between a farm *and* a community of supporters-individuals who buy a "share" of the farm up front. In return they receive a portion of the crops produced over the course of the harvesting season. "This mutually supportive relationship between local farmers, growers and community members helps create an economically stable farm operation in which members are assured the highest quality produce, often at below retail prices. In return, farmers and growers are guaranteed a reliable market for a diverse selection of crops" (localharvest.com). There are dozens of CSAs in Maine, check out <http://www.mofga.org/Default.aspx?tabid=653> for a convenient location near you! And of course browsing at a farmer's market is always a fun activity on a nice summer day. Support your local economy – buy local!

Phil Camill's Environmental Studies course "**Feeding the World: The Nature and Challenges of our Food and Agricultural Systems**" worked with **Bowdoin Dining** to do an analysis of the carbon footprint of two meals served at Thorne Dining Hall: one comprised of local foods that they served as part of Bowdoin's Climate Days in April; the other a more traditional, non-local foods meal. The research looked exclusively at transportation emissions and did not account for embedded greenhouse gasses emitted during the food production process, which includes emissions from fertilizer production, farm machinery, hybrid seed production, farm infrastructure, livestock enteric fermentation, and livestock waste. Interesting results from their research...

- *Feta cheese comes from Athens to Illinois by plane, and to Boston and then to Bowdoin by truck, emitting 9,798 grams of CO₂ per meal (the most of any ingredient in this Bowdoin meal).*
- *Tomato paste from Beijing: Surprisingly, only 33 grams of CO₂ are released because it is sent by ship. California might seem more local than Beijing, but when Spinach is sent from California by rail, 2,677 grams of CO₂ are emitted.*

Overall their research found that, for the two particular meals selected, eating locally reduces per-capita CO₂ footprints by 33%, from 75 to 50 g-CO₂/person.