Sustainability Committee Report

Date: March 12, 2014

Members Present: Linda Kogan, Kevin Gilford (Office of Sustainability), Cynthia Norton (Environmental Health and Safety), Nanna Meyer (Beth El), Carole Huber (Georgraphy) and Janel Owens (Committee Chair, Chemistry and Biochemistry)

Meeting topics:

I. Welcome

II. Green Action Fund
   A. Two projects recently approved for the UCCS Greenhouse: high tunnels with raised beds and a vegetable/produce washing station
   B. More reviews are pending for projects that requested funds in excess of $5,000

III. Office of Sustainability news
   A. Working on the STARS report (Sustainability Tracking, Assessment, and Rating System) – lots of effort but important to recognize what has been accomplished since the previous submission and areas that need work!
   B. Sustainnovation news…

IV. Sustainnovation
   A. Slated for April 9th (see poster on next page)
   B. Evening before on April 8th, Doug Fine (previous campus speaker and author, “Farewell My Subaru”) will be visiting UCCS again to discuss new book, “Hemp Bound.” This is a SEAS/OSA sponsored event: 5 – 8 pm, Tuesday April 8th, UC 302

V. Need more Sustainability Committee members! We’ll be hosting an open-house / meet & greet. Would love to get more faculty and staff members on the committee.
WEDNESDAY, APRIL 9, 2014
Activities Throughout the Day from
9:30 AM to 8:30 PM
University Center - Berger Hall

FREE Event Open to Everyone!
- Information Booths with Delicious Food
- Recycled Art Show & Competition
- Hear from Local Farmers & Student Leaders
  - Poster Presentations
  - Greenhouse Tours & Group Hike
  - Blender Bike Smoothie Samples

Lunch Provided to Registered Participants
(Registration is not required for other events)
Register at: http://sustainnovation.eventbrite.com

Evening Speaker Event:
Michael Brownlee, CoFounder of Transition Colorado,
“Sustainable Food: Why it Matters to Building Community”

Evening Events Begin at 5:00 PM
with a Complimentary Local Beer Happy Hour

www.uccs.edu/sustain

Food funded by Green Action Fund and provided by the Good Food Initiative, nutrition students and faculty educating about farm to table.