

# GC GREEN NEWSLETTER

*September 2018*

After a summer hiatus, the GC Green Newsletter is back up and running!

This is a monthly newsletter that features recycling information, going green events, how to get involved on campus, and all things green. This edition covers what we did in September and what to look forward to next month. Stay tuned for October's edition!

## In this edition:

- Campus Kitchens Ribbon Cutting
- Brodzik Sustainability Scholarship
- Gardening Club Workdays

## Click the links below to find us on social media!



[@GCGoGreen](https://www.facebook.com/GCGoGreen)



[@GC Go Green](https://www.instagram.com/GC_Go_Green)



[@GC Go Green](https://twitter.com/GC_Go_Green)



[GCGreen](https://www.gcgreen.org)

**Find the answers to Recycling FAQs:** [gcsu.edu/green](https://gcsu.edu/green)

**Get involved on campus:** [GC Environmental Science Club](#), [GC Gardening Club](#), [Campus Kitchen at GC](#)

**Newsletter Questions/Comments:** [elizabeth.carroll@bobcats.gcsu.edu](mailto:elizabeth.carroll@bobcats.gcsu.edu)

# Campus Kitchens Ribbon Cutting



Cameron Skinner and Julia Steele have pioneered the establishment of the Campus Kitchens Project at Georgia College since 2015 . On September 12th, the Campus Kitchen at Georgia College (CKGCSU) became the 64th Campus Kitchen location and celebrated its grand opening with a ribbon cutting ceremony. GC Campus Kitchen is a Recognized Student Organization (RSO) and can be found on OrgSync. If you are interested in getting involved with Campus Kitchens, read more, [here](#).

## **GC Living - Food Waste Recovery**

This past month saw the grand opening of Georgia College's Campus Kitchen. The Campus Kitchens project is a not-for-profit organization that establishes kitchens on university and high school campuses across the country. Students transform unused food from dining halls, grocery stores, restaurants, and farmers' markets into meals for their community. Last semester, university students in multiple states voted on which school should receive the next Campus Kitchen. Georgia College received that opportunity, and on Wednesday September 12, the ribbon was cut to the new kitchen located in Sanford Hall across from the reflection pool.

## **Why is food waste recovery important?**

At the national level, Americans waste 40% of the food we produce. This food waste costs the US \$218 billion a year. Not only is there an economic loss, there are also harmful environmental effects. Rotting food creates methane, a greenhouse gas 25 times more potent than the greenhouse gas we hear about most often - carbon dioxide.

At the local level, the median household income (in 2016 dollars) in the city of Milledgeville is \$21,158, meaning 43.3% of people live in poverty. Many of those who live in poverty also face food insecurity, which is defined as not knowing where one's next meal will come from. Food insecurity affects 23% of Milledgeville's population, or about 10,000 people. GC's Campus Kitchen strives to alleviate that burden by recovering the food waste from the Maxwell Student Union Dining Hall (the MAX), gathering and preparing the food in the Campus Kitchen, and transporting it to the Life

Enrichment Center (LEC) where it is served to adults with intellectual disabilities living in the Baldwin County area.

### What can you do to help reduce food waste?

- ♻️ If you eat at the MAX, don't take more food than you can eat. Start with one plate and finish it before going to get a second one.
- ♻️ If you don't eat at the MAX, don't over-buy groceries you won't finish. Cooking for one person creates a lot of food waste, so try and get your roommates or friends together at least once a week to make a group meal so less food goes to waste.
- ♻️ Volunteer with GC's Campus Kitchen. Contact [ckgcsu@campuskitchens.org](mailto:ckgcsu@campuskitchens.org) to get involved. Help us feed people, not landfills.

### Links for more information

<https://www.epa.gov/sustainable-management-food>

<https://campuskitchens.org/what-we-do/>

<https://www.census.gov/quickfacts/fact/table/milledgevillecitygeorgia/PST045217>

[http://www.unionrecorder.com/news/gc-students-launch-campus-kitchen-to-bridge-hunger-gap/article\\_c06d6c34-bde8-11e8-9445-cfe0f7f4a54d.html](http://www.unionrecorder.com/news/gc-students-launch-campus-kitchen-to-bridge-hunger-gap/article_c06d6c34-bde8-11e8-9445-cfe0f7f4a54d.html)

# The Brodzik Sustainability Scholarship

Emma Brodzik is a Georgia College alumni from the Class of 2017. She majored in Environmental Science and interned with the Office of Sustainability. After graduation, she decided to create the Brodzik Sustainability Scholarship to assist and encourage sustainably minded students.

The Brodzik Sustainability Scholarship is available to students who meet the following criteria:

Must ...

- 1) be a Georgia College & State University undergraduate, AND
- 2) be a first semester Senior or rising Senior (last semester of Junior year), AND
- 3) have a university GPA of 3.25 or greater, AND
- 4) be in the process of earning or have earned the GC Sustainability Certificate, OR an Environmental Science major, OR a member in good standing with the Environmental Science Club, OR on the GC Sustainability Council, OR on the GC Sustainability Fee Program.

Find out more about the requirements and deadlines of this scholarship, [here](#).





# Garden Workdays

The Gardening Club is hosting work-days throughout the semester. Come out to any of the workdays to do some planting, pick some vegetables and herbs, and enjoy the last few days of summer. In addition to workdays, the Gardening Club hosts potlucks throughout the semester. Follow them on [Facebook](#) and [Instagram](#) to stay updated on their events!



## Events in October

**October 16th** - World Food Day

**October 22nd** - World Planting Day

**October 24th** - Campus Sustainability & Food Day

11- 2 on Front Campus

Celebrate Campus Sustainability & Food Day AND International Day with free food, ways to reduce food waste, and much more! Stay tuned to Frontpage for more details, closer to the event date!