



FEATURED STORIES

Bike BC Expands Bike Share Program to Newton Campus

BC Dining Receives \$400K Grant to Promote New 'FRESH' Initiative

Spotlight: 'Green Cleaning' with Gerry Boyle of Custodial Services

OUR TEAM

This newsletter is a monthly publication by EcoPledge of Boston College.

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Eagle graphic courtesy of Zoe Fanning, MCAS '20

CONNECT

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Succulent Sale

EcoPledge, in partnership with UGBC, gave away free succulents to students with reusable water bottles on Sept. 19.

Bike BC Expands Fleet to Newton Campus, Adding 10 New Bikes

This semester, Bike BC is multiplying the success of its bike rental program by adding 10 new bikes on campus. The new bikes are kept on Newton Campus and can be checked out from the Newton Law Library.

Registered students only need to present their BC ID at the circulation desk and they will be provided a key for a bike. Bikes are stored near Duchesne Hall on Newton Campus and in the Comm. Ave Garage on main campus. Once a student has unlocked the bike, he or she is allowed to keep and ride it for up to three days.

At present, there are roughly 200 students registered to rent from Bike BC, according to Ben Li, Bike BC's president and CSOM '19. The popularity of the program is no surprise, considering that the rentals are free. The only require-

ment is that students attend one of Bike BC's training sessions prior to checking out a bike. After that, Bike BC provides the helmets, locks, and maintenance required on all of the cycles.

Bike BC started in 2013 as a social club for organizing group biking trips around Boston. At times, turnout for biking events wasn't what they expected, and that's how they discovered that students had inadequate access to bikes on campus. Last year, Li launched the Bike BC program to provide students with easier access to bikes. Last summer, the club received \$5,000 in Legacy Grant Funding, allowing Bike BC to keep and maintain 20 bikes on campus.

When asked about the bike rental project's mission, Li underlined the concept of personal environmental consciousness.

"We want to promote this culture," he said. "This idea that you can bike around, that you can have a sustainable life."

Bike BC wants to make bikes available to any student who would rather bike than take public transportation, such as the T, or call an Uber, because sustainable practices are critical down to the level of the individual. In Li's words, "If you don't care, no one cares."

With this mission in mind, Bike BC is looking eagerly to the future. The club hopes to partner with an established bike sharing firm, such as Ofo or Mobike, to get more bikes on campus.

"We're already showing that there is a demand for this," he said. "How do we meet that demand? If we're not the best way, let's bring in the best way."

EVENTS THIS MONTH

Oct. 3 Dr. David Hodell from Cambridge University will give a talk titled "Persistent Instability of Glacial Climate and Overturning Circulation in the North Atlantic for the Past 1.5 Million Years" at 12 p.m. in Devlin 201.

Oct. 18 Harvest Fest on the Stokes Quad from 10 a.m. - 2 p.m. Free pumpkins will be given out, as well as local, sustainable food and drink choices.

Oct. 23 EcoPledge general members meeting 7-8 p.m. in Fulton 423. All students interested are welcome to attend.

BC Dining Receives \$400K Grant for 'FRESH' Initiative, Promoting Sustainability

Boston College Dining Services has been awarded a \$399,705 grant from the Henry P. Kendall Foundation to support a new three-year initiative called "FRESH to Table." The initiative seeks to promote healthy, regional, sustainable food with a focus on community awareness and education. FRESH is taking place exclusively at Corcoran Commons.

FRESH is an acronym, which stands for fairly traded, regional, equitable, sustainable, and healthy. BC Dining is pledging that each new menu item it introduces will meet at least two of the five components of FRESH.

Fairly traded food supports farmers having a voice in how their workplaces run. Regionally sourced and sustainable food is better tasting while reducing waste, water consumption, and energy consumption. Equitable practices take into consideration social justice issues.

The grant supports programming and education to get the word out about the importance of regional, sustainable, healthy food.

Every Thursday, a demonstration kitchen will be set up in front of the fireplace at Corcoran Commons. This exhibition kitchen will feature a different type of FRESH food each week. Chefs from BC Dining, cooks from outside vendors, and even-

<p>FAIRLY TRADED</p>  <p>We choose fair trade certified products because they empower workers and their communities</p> <p>Farmers have a voice in how their workplaces run</p> <p>Fair trade supports sustainable practices that minimize our carbon footprint</p> <p>ON CAMPUS: EQUAL EXCHANGE COFFEE</p> <p>All products are economically just, environmentally sound, and 100% fairly traded</p> <p>FRESH TO TABLE</p>	<p>REGIONAL</p>  <p>We regionally source most of our ingredients</p> <p>A shorter time from harvest to plate means better tasting and fresher food</p> <p>Food travels fewer miles to get to BC which reduces GHG emissions</p> <p>ON CAMPUS: APPLES, CARROTS & SWEET POTATOES</p> <p>Local farms provide Corcoran's apples, carrots, and sweet potatoes</p> <p>FRESH TO TABLE</p>	<p>EQUITABLE</p>  <p>We believe in taking care of our employees, students, and community members</p> <p>All of our employees are given competitive, fair wages and benefits</p> <p>Equitable practices lead to a happy and healthy work environment</p> <p>ON CAMPUS: EVERY BITE COUNTS</p> <p>Student volunteers prepare leftovers every night for donation in the Greater Boston area</p> <p>FRESH TO TABLE</p>	<p>SUSTAINABLE</p>  <p>We track our leftover food each night in order to reduce waste</p> <p>We buy food that is regional, seasonal, & environmentally friendly</p> <p>We partner with environmentally and socially responsible companies</p> <p>ON CAMPUS: THE LOFT @ ADDIE'S</p> <p>Providing students with food from local and sustainable sources since 2008</p> <p>FRESH TO TABLE</p>	<p>HEALTHY</p>  <p>We encourage healthy and balanced eating habits</p> <p>We provide allergen and gluten free options at all of our dining halls</p> <p>Staff nutritionists are available to help students make informed choices about their diets</p> <p>ON CAMPUS: MENUS OF CHANGE</p> <p>BC is part of a university research collaborative encouraging healthy, sustainable & delicious food choices</p> <p>FRESH TO TABLE</p>
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Featured Graphic Courtesy of BC Dining

tually even members of student groups will be able to prepare free samples for students. Students are provided with a recipe card to learn how to make the meal in their dorms. Bags with the ingredients are also for sale, with enough product to make a 4-person dinner.

Featured items have included a tomato medley salad and regional peach ice cream. Each of the ingredients have been regionally sourced from either Massachusetts, Vermont, or Connecticut.

In addition to the weekly exhibition kitchen, BC Dining has taken strides to include more re-

gional options in Corcoran Commons. All apples at Corcoran are local apples. Equal Exchange, the brand of coffee served at Corcoran, is fairly-traded, equitable, and sustainable. BC Dining is also locally sourcing sweet potatoes and carrots all year long and will feature these vegetables in dishes more often.

The grant also allows a new hire for BC Dining, who will work to help find more regional sources to purchase food and increase collaboration with student groups. BC Dining hopes to have the position filled by the end of the semester.

The FRESH initiative is in

addition to BC Dining's Menus of Change project, which aims to create more plant-based dishes and rely less on meat protein. BC Dining also held focus groups for vegetarians and vegans last month to hear feedback about what students with dietary restrictions need from BC Dining.

BC Dining hopes that students will learn more about the importance of regional, sustainable, healthy food through its FRESH to Table initiative and maybe even try new foods in the process.

"It's really exciting," said Elizabeth Emery, director of BC Dining. "We are thrilled."

EcoPledge's Theme This Year: 'Environmental Health is Human Health'



Food



Environmental Justice



Getting Outdoors



EcoPledge's theme this year is "Environmental Health is Human Health" and will be broken into three categories.

In the fall, we will be educating the student body on how eating local, sustainable food is good for both you and the environment. In the winter, we will be discussing some of the world's environmental justice issues and how the health of the environment plays a part in human health. During the spring, we will be promoting different ways students can get outdoors to exercise and be healthy. It is easy to get caught in the library all week, but there is so much to enjoy outside, just steps away from campus.

Throughout the year, we will be partnering with different student groups across campus to spread the environmental health message.

Look out for us at Harvestfest on Wednesday, Oct. 18 from 10 a.m. to 2 p.m. on Stokes Lawn to receive more information and free samples of local, sustainable food and beverages!

SPOTLIGHT

Gerry Boyle Runs a Mean, Green, Cleaning Machine as Director of Custodial Services

The Facilities Services custodial team is responsible for cleaning residence halls, academic buildings, and athletic facilities on Boston College's campus. This is no small task, especially when there are game-day crowds and new residence halls opening. However, Gerry Boyle, director of custodial services, now in his 33rd year at BC, is vigilant to pursue sustainable practices even while tackling these challenges.

Recently, Boyle and his Facilities coworkers have partnered with the Office of Sustainability to focus on establishing green cleaning standards at 2000 Comm. Ave. Their new approach to sustainable practices addresses energy conservation and recycling, as well as the use of eco-friendly disposables, like paper towels and trash bags made from post-consumer material. These standards could possibly spread to the rest of campus, Boyle said.

Another of Custodial Ser-

vices' sustainability projects is game-day recycling. Game-day staff members hand out tailgate kits to guests when they arrive on campus. These kits contain two clear bags for trash and two blue bags for recyclables. When fans are inside the stadium for the game, custodial workers move throughout the tailgating areas to collect the bags.

The game-day recycling program has been in effect for six years now, and data from a recent game day shows an impressive recycling rate of about 56 percent.

BC's sustainability measures might look good now, but it wasn't always that way. In fact, it wasn't until the mid 1990s that BC started recycling. Boyle recounted the story of the early efforts led by a professor and his group of student volunteers. They only collected pure white paper—anything else would contaminate the collection.

Boyle said that Custodial

Services was reluctant at first to get involved in recycling efforts because of the amount of additional work involved in emptying and maintaining the recycling receptacles around campus. Trash companies were reluctant too. They were eager to reject recyclables if they were contaminated.

"If we had a container where we were putting mixed paper in, and someone threw a bag of trash in, we'd get a call from the trash hauler saying, 'Sorry, the load is contaminated, we can't accept anything.' And it was their way of saying, 'We're not crazy about this idea,'" Boyle said.

Eventually, Custodial Services took over the recycling program and expanded from white paper recycling to mixed paper, and eventually to single stream, which is now the standard "blue bin" across campus.

When asked about future sustainability measures on campus, Boyle noted two challenges to

overcome. First is cost.

"Cost is a factor because you just can't do everything at once," he said. "You start to look at things and what you want to do, but even if it's a great idea, it's going to cost money to do it."

The second challenge, he said, is community participation. Boyle acknowledged the support from sustainability groups on campus, but admitted that the general student body seems less enthusiastic about taking action.

He cited the difficult situation in Mac, in which students are reluctant to sort their waste into the trash, recyclables, and compost bins. The main issue with composting and recycling in Mac is a lack of student awareness and education.

BC Dining and Facilities Services are constantly working to improve the signage above the trash receptacles to make sorting of disposables as easy for students as possible.



EcoPledge Gives Back

On Saturday, Sept. 23, six members of EcoPledge volunteered with the Charles River Conservancy, picking up trash along the Charles River.

While collecting the trash, data was collected on the type of trash and micro-trash that was found along the river. This "coast sweep" was part of a larger effort to keep track of the types of waste along the river so the data could be used in city policy planning.

If you're interested in volunteering with EcoPledge, email Skye: fournies@bc.edu.

*Do you want to be involved in promoting sustainable practices on campus?
Do you want to join a group of students passionate about the environment?*

Join EcoPledge!

To join our listserv and get updates from us, email ecopledge@gmail.com.

