



THE ENVIRONMENTAL EAGLE

The Sustainability Newsletter of Boston College

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FEATURED STORIES

BC Dining Unveils New Reusables Program

Bike BC Now Has More Than 30 Bikes for Students

EcoPledge's Theme Is "Think Globally, Act Locally"

OUR TEAM

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

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BC Dining Will Launch Reusables Pilot Program at Stuart

By Alex Capozziello

BC Dining will allow students to utilize reusable to-go containers and cutlery this fall as a part of two new sustainability initiatives. The Reusable To-Go Ware Pilot Program will be introduced in Stuart Dining Hall in an effort to reduce the amount of disposable products discarded in the University's dining facilities.

"Last school year, a total of 10.24 million pieces of paper and plastic disposables were used in student dining halls," said Anne Marie Green, a BC Dining sustainability intern and MCAS '20. "That includes 3.51 million plastic forks, knives, and spoons which are not recyclable through our waste management partner, Save That Stuff."

At Stuart, students will be encouraged to use reusable to-go containers rather than the traditional disposable ones. BC Dining has ordered 350 reusable "BC Green to Go" containers, or G2G containers for short, from Preserve, a local company in Waltham that manufactures the containers from 50 percent recycled plastics.

These reusable containers are more durable than their disposable counterparts and would eliminate the need to use plastic wrap to cover food when leaving the dining hall, making it more convenient for students on the go.

Students will be able to choose one of these reusable containers when taking their food to-go from Stuart using a new token system. For \$8 from their meal plan, students can buy into the program and will receive two carabiner clips, each serving as a token that can be exchanged for a G2G container. When a student orders their food at Stuart, they can request that their meal be placed in a G2G container rather than a disposable option. At



Photos Courtesy of BC Dining

(Left) the reusable containers from Preserve; (Right) the carabiner BC Dining will provide.

the register, students will hand the cashier one of their carabiners in exchange for using the G2G container with their meal. When the student returns to Stuart for their next meal, they can return the container to Stuart's coffee counter and will receive back one of their carabiners.

Rather than use actual tokens, BC Dining chose to incorporate green carabiners with the BC logo as a more fashionable and useful option. These carabiners can be easily worn on a backpack or on pants, and serve as a convenient and simple reminder that students on campus care about sustainability, according to Juli Stelmaszyk, BC Dining's manager of regional and sustainable food systems.

If students forget their carabiners, have not returned a previous container, or have not yet bought into the program, they can still receive their food in a BC G2G container and purchase that container at the register. When they return the container, they will receive a carabiner. This allows students to be able to buy into the program at any time during the fall semester.

Similar token exchange systems have been adopted successfully at other universities. Southern New Hampshire University's (SNHU) trade exchange system provided customers with tokens when they returned their containers, which

could be later exchanged for a clean container. The University of Vermont (UVM) tested a similar program in 2011 without the token system. In UVM's fall pilot, only 35 percent of the reusable containers were returned at the end of the semester. In the spring, the university adopted SNHU's token system and saw a much greater return rate.

BC Dining is also launching the Choose Reusable campaign, which urges students to choose reusable china and flatware when eating on campus. To encourage this, BC Dining will sell custom reusable bamboo cutlery sets, containing a fork, knife, spoon, and set of chopsticks. Each set comes in special case with the BC logo, and 250 sets will be available in the Lower and Mac dining halls this fall.

While the Reusable To-Go pilot program will be limited to Stuart, the success of the fall pilot program will determine future expansion. If the initial 350 containers circulate with a quick turnaround from students back to Stuart and carabiner tokens are not frequently misplaced, then a program expansion will be likely in the near future, Stelmaszyk said.

These programs will encourage students to think more carefully about their environmental impact on campus, and in the coming years, push BC toward a more sustainable future.

New Wheels On Campus: Bike BC Expands Fleet, Plans for More Bikes in 2019



Photos Courtesy of Bike BC

By Chris Russo

Bike BC has expanded its collection of bicycles for student use yet again. This year, Bike BC has added ten more bikes, bringing the total number of bikes available for students to 31. Two more bike racks have been added to the first floor of the Comm. Ave Garage to

accommodate the new additions.

Bike BC is also working out a plan to have five new bikes added to its collection each semester beginning in 2019, according to Alessandro Zenati, president of Bike BC and MCAS '21.

The group launched its bike-share program in September 2016 and has since tripled

the number of bikes available to students. Students can borrow the bikes through O'Neill Library free of charge after completing a certification class with Bike BC. These programs are held twice a month by a biking professional. To date, more than 300 students have attended these sessions, Zenati said.

"This has driven our push

to add more bikes to the fleet," Zenati said. "We see a great deal of potential in this program and want to ensure that anyone who wants to try it out has access to a bike on demand."

Students interested in learning more or utilizing the bike share program should contact Bike BC at bikebcinfo@bc.edu.

EcoPledge Co-Presidents Announce New Theme, 'Think Globally, Act Locally'

By Maria Meyer and Chris Russo

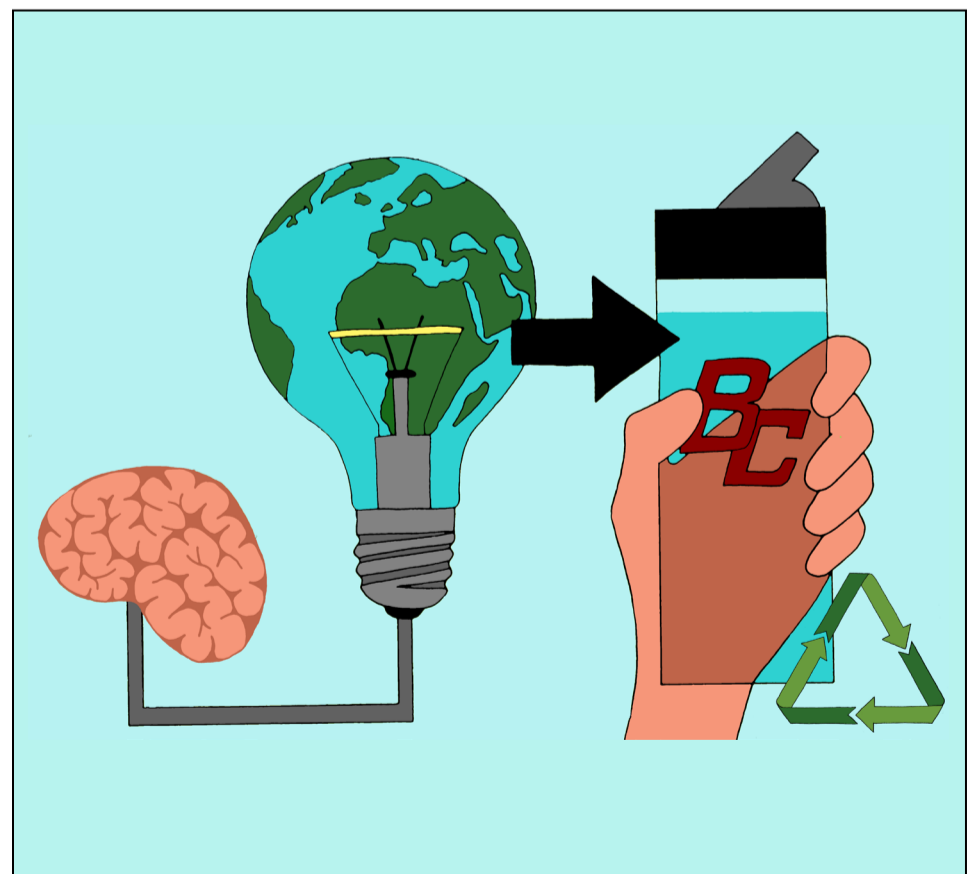
Sustainability and environmental conscientiousness are hot topics on the global stage. Countries, companies, and individuals are working diligently to be creative and innovative in their approaches to lessen their harmful impacts on the earth.

EcoPledge is excited to announce this year's theme: "Think Globally, Act Locally." This year, we will focus on what kinds of actions we can make that will have a worldly impact and how these actions can be best executed at a local level. We will be researching, discussing, and sharing information at EcoPledge-sponsored events during the year.

For example, at Harvest Fest, EcoPledge will highlight the

importance of eating locally-sourced foods. This year, we will collaborate with several culture groups across campus, encouraging them to share recipes that meet at least two of BC Dining's "FRESH to Table" criteria: fairly-traded, regional, equitable, sustainable, and healthy. These recipes may be showcased at a future BC Dining event in the fall for all students to taste. While enjoying the tasty food from all around the world, we will also discuss the beneficial global impact of choosing locally-sourced food.

At other events this year, we will encourage students to make their own personal eco-pledges and think about how making small changes in their everyday lives can have a greater impact. These events will bridge culture, community, and sustainability.



Alinda Dersjant