



College Connections



Earth Day at a Selection of Independent Colleges and Universities in New York

April 22, 2010, will mark the 40th anniversary of Earth Day, first celebrated on April 22, 1970. To learn more about Earth Day's history and upcoming events, visit <http://www.earthday.net/>.

Many of New York State's private, independent colleges and universities are planning events in conjunction with Earth Day 2010.

Bard College is offering a series of sessions, available to educators, students, and the public by telephone, as part of a National Climate Seminar. On April 14, 2010, Denis Hayes, recognized for organizing the first Earth Day in 1970 and for expanding the Earth Day Network to more than 180 nations, will speak on "Earth Day, 2050." For more information, go to: <http://www.bard.edu/cep/ncsl>.

At **Barnard College**, student researchers in environmental science, policy, and biology will present their findings at a seminar session on April 22, 2010. Barnard's McAC Action Committee, which plans large and small community service events for students, is planning a "Get Seen Going Green" activity for the day.



(Photo Credit: Greg Francis)

At **Clarkson University**, the Sustainable Synergy Club, an alternative and energy conservation group that encourages environmental projects on campus, holds its weekly meeting on April 19, 2010.

Every year, a student group at **The College of New Rochelle**, Women in Lasting Defense of the Environment (WILDE), conducts an Earth Day game show on campus; the club also holds fundraisers for various environmental causes and helps clean up local marshlands.

At **Columbia University**, "Frontiers of Science: Climate Change" will be one of the evening core curriculum mini-courses offered to alumni in the New York City area. Peter deMenocal, Professor and Vice Chair in the Department of Earth and Environmental Sciences at Columbia University, will offer the course from April 14 - May 5, 2010. For more information, go to: http://calendar.columbia.edu/sundial/webapi/get.php?vt=detail&id=36679&con=embedded&br=cc_small. Columbia University's Earth Institute (<http://www.earthinstitute.columbia.edu/>) promotes sustainable development through educational and research initiatives.



James E. Hansen, head of NASA's Goddard Institute for Space Studies, Adjunct Professor at Columbia University's Earth Institute, and author of *Storms of My Grandchildren*, will be the Jill and Ken Iscol Distinguished Environmental Lecturer at **Cornell University** on April 19, 2010.

At **Daemen College**, activist Erin Brockovich will speak on "Moral Choices and Environmental Justice" on April 22, 2010; this event is free and open to the public.

From April 18 through May 11, 2010, **Dominican College** will present "Altered Landscapes," a fine arts exhibition featuring "green-themed" works in a variety of media. More information can be found at: <http://www.dc.edu/domnews.aspx?id=4500&terms=earth+day+2010&searchtype=1&fragment=False>.

Hobart and William Smith Colleges will begin Earth Week on April 19, 2010, with a speech by alumnus Mark Manis, senior trade policy advisor and negotiator for the U.S. Department of Agriculture at the recent U.N. Framework Convention on Climate Change.

The **Ithaca College** Residence Hall Association sponsors an Earth Day celebration featuring activities, games, food, and awareness about "going green in Ithaca" on April 22, 2010.

A presentation by Habitat Gardening in Central New York (<http://www.hgcny.org/>), the central New York chapter of Wild Ones, a group promoting environmentally sound landscaping practices, will be offered at **Le Moyne College** on April 25, 2010.

At **New York University** on April 5, 2010, Professor David Holland, Director of the Center for Atmospheric Science at NYU, will speak on "A Tale of Two Cities, and of Climate Change: Future Sea Level Projections in New York and Abu Dhabi."

At **Pace University**, the Pace Institute for Environmental and Regional Studies Visiting Scholar for the spring 2010 semester was journalist Andrew Revkin, who delivered four lectures, the last on April 6, 2010.

Russell Sage College celebrates Earth Day 2010, on April 22 with music, food, games, and other outdoor activities.



Grassroots, a student environmental group at the **University of Rochester**, will hold an Earth Day celebration open to the public with music, information tables, and a ceremonial tree planting, on April 25, 2010, from 11 am to 5 pm. Speakers will talk about environmental work in Northwest forests and the clean-up of industrial pollution in Mexico.

Vassar College will celebrate Earth Day with an evening of activities from 8 pm to midnight, following that celebration with a Farm Day of outdoor food, music, and games on the afternoon of April 23, 2010.

A Selection of Independent Colleges and Universities Programs Related to Food

Colleges and Universities offering a Bachelor's degree program, minor, or major area of concentration in:

Agricultural Economics/Business/ Agricultural Resource Economics

- Cazenovia College
- Cornell University

Dietetics/Nutrition

- Cornell University
- D'Youville College
- Long Island University/C.W. Post Campus

- New York University
- Rochester Institute of Technology
- Russell Sage College
- Syracuse University

General Agriculture/Food Sciences

- Cornell University
- Environmental Sciences and Technologies
- Cornell University
- Ithaca College

- Keuka College
- New York Institute of Technology/Old Westbury Campus
- Pace University/New York City and Pleasantville-Briarcliff Campuses
- Rochester Institute of Technology
- Vassar College
- International Agriculture
- Cornell University

Natural Resources/ Environmental Management/ Conservation

- Cornell University
- Hofstra University
- Paul Smith's College
- Rochester Institute of Technology
- Union College
- Nutritional Sciences
- Cornell University
- Ithaca College

- New York Institute of Technology/Old Westbury Campus
- Sarah Lawrence College
- Plant Sciences/Soil, Crop and Atmospheric Sciences
- Cornell University

Source: <http://www.nycolleges.org>, April 2010

Campus Dining Services Going Green

According to a 2008 news story in *USA Today* ("More college cafeterias dump food trays," http://www.usatoday.com/money/industries/food/2008-07-22-trays-college-cafeterias_N.htm), many colleges in the U.S., among them most of the independent colleges and universities in New York, are eliminating trays from their student dining halls. Many college food services are also making efforts to reduce their impact on the environment by ordering locally, purchasing humanely raised and organic foods, promoting the use of reusable mugs, reducing food waste, and encouraging recycling. Here is a selection of other green dining initiatives taking place on various campuses.

Adelphi University has introduced a local produce program that buys New York State produce whenever possible, uses biodegradable paper products, and has reduced the amount of carbon dioxide in the atmosphere with a strict vendor delivery schedule.

Colgate University serves fair trade and organic coffees, works with a local supplier of meat and fish to offer more local products, and has a campuswide ban on Styrofoam products.

At **Columbia University**, the Columbia Food Sustainability Project (CFSP) provides locally produced milk, apples, strawberries, and tomatoes in its John Jay Dining Hall. Other green initiatives include humanely produced eggs, locally baked goods, sustainable seafood, and fair trade coffee.

Concordia College's food service, Chartwells, has programs that encourage recycling (Project Greenthumb) and reducing food waste (Project Clean Plate).

Cornell University has two part-time Student Sustainability Coordinators at Cornell Dining who oversee composting efforts, energy conservation, green purchasing, and other initiatives. Cornell Dining

also buys seasonal greens and herbs from Dilman Hill, a student-run organic farm.

At **Hamilton College**, its food service company, Bon Appétit, uses local produce, contributes to local food banks, and buys from regional food producers and artisans.

Ithaca College students recently teamed up with food service provider Sodexo to assess energy usage in kitchens and to create a plan to cut their energy bill by 30 percent.

The **Le Moyne College** dining hall uses locally grown produce from local farms.

Long Island University's Brooklyn and C.W. Post campuses use local foods in season and green cleaning products in all dining locations; both campuses also have a "Green Board" to inform the college communities about new green initiatives from their dining services.

To reduce plastic bottle waste, a filtered water program was introduced in 2009 in all of **New York University's** retail food courts. NYU's dining services have also partnered with the Monterey Bay Aquarium's Seafood Watch Program to offer fish from the Seafood Watch safe list.

At **Paul Smith's College**, lights in dining areas are dimmed for breakfast, dinner, and between meals – and turned off on sunny days. An area farmer uses the campus's old fryer oil for biodiesel; almost all vending machines on campus are gone, saving electricity; and local foods are purchased as often as possible.

There are plans, sponsored by the Student Sustainability Task Force and the Rensselaer Union, to host a farmers' market on the campus of **Rensselaer Polytechnic Institute** beginning in July 2010. A student-run eatery, the Terra Café, serves weekly meals that feature locally produced foods.

At **Rochester Institute of Technology**, all dining units use chlorine-free EcoLogo napkins made from recycled white office copy paper. Other initiatives include contributing vegetable scraps to a local farming vendor for composting and hosting the Better Me Farmers Market in the fall.

The renovation of **Skidmore College's** Murray-Aikins Dining Hall in 2006 added geothermal wells for heating and cooling the building. The design also allows for natural lighting during the day.

Syracuse University Food Services (SUSF) has begun a composting program with Onondaga County Resource Recovery Agency (OCRRA), in which all food waste at dining halls is collected in barrels, driven to OCRRA, and made available for public use after composting.

In 2007, the **University of Rochester** was the first institution of higher education to join the Pride of New York Program, which promotes the sale of foods grown and processed in New York State; the University's dining services now devote 20 percent of their purchases to local foods. The University has also earned an A in Food and Recycling on the Sustainability Institute's College Sustainability Report Card for 2009 and 2010 (see <http://www.greenreportcard.org/> for more information on sustainability efforts at U.S. campuses).

Vassar College, which also received an A in Food and Recycling on the College Sustainability Report Card, has a Farm-to-Vassar program that buys food from 20 local suppliers and supports 3 local dairies. Hormone-free milk, cage-free eggs, and fair trade coffee are served.

Sources: <http://www.nycolleges.org/>; individual college and university Web sites

Work-Study: A Worthwhile Experience

Work-Study programs, in addition to providing some work experience, offer college students an opportunity to earn needed money while in college. Federal Work-Study (FWS) is a form of financial aid for students who meet certain requirements; to get it, students must submit a FAFSA along with any other documents required by their college or university. Eligible students usually work on-campus in clerical positions, as campus tour guides, at the campus bookstore, in a college library, or in a cafeteria; they may also work off-campus, usually for public or nonprofit agencies. The Federal Work-Study program encourages community service and work in fields related to the student's major; an average work schedule runs from 10-15 hours a week. Be sure to apply early as such jobs fill up fast.

Work-study hours are usually flexible, as employers will consider the student's class schedule and course requirements while acknowledging that academic work is the student's top priority. Freshmen with such jobs get to know other people on campus more quickly, and all students gain valuable work experience, an employment history, and practice in time management. Some colleges include work-study jobs on transcripts, and supervisors on the job can function as mentors, career advisors, and job references. Any college-bound student, regardless of financial need, should seriously consider making work a part of the college experience.

Of course, there are also jobs on campus and in the college community that are not related to FWS application and thus not based on a student's financial need. However, unlike money earned through FWS, non-FWS earnings will be used to determine financial need when filing the FAFSA. All income earned in either FWS or non-FWS programs is considered taxable income.

Sources: "What is Work-Study?," <http://www.ecampustours.com/payingforcollege/financialaidandfafsa/whatisworkstudy.htm>; "Work-Study: Is It Worth It?," <http://www.careersandcolleges.com/tp2/cnc/articles/view.do?cat=cnc.si.student-life&article=work-study-101>; "College Planning: Important Facts About Work Study," <http://mdegrees.net/articles/important-facts-about-work-study.html>.

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