

# The Campus Green



## *PC Looks Forward to Earth Day Celebrations*

This April, the Student Environmental Action Coalition (SEAC) will once again hold its annual Earth Day event. This year SEAC has collaborated with a Global Studies Capstone group to bring you the event “Celebrate Earth Day with a Local Food Fest.”

The event is scheduled for Sunday April 27 from 1-5 pm and will be held on Slavin Lawn.

The focus of the event will be a celebration of local food and its benefit to the environment. In that spirit there will be local restaurants with prepared

recipe’s featuring locally grown food, and there will also be local farmers selling fruits and vegetables.

Other clubs have also shown interest in co-sponsoring the event. BMSA’s Outreach Committee is going to provide event T-shirts that attendees will be able to tie dye.

The Biology Society will have a table discussing climate change and how levels of carbon dioxide in the atmosphere have increased over the last 50 years. And SEAC will have a table promoting recycling on campus as well as off.

There will also be a booth where students can take a picture saying what they are doing to celebrate Earth Day. Those photos will then be uploaded to “The Project Green PC” Facebook page. Then students can change their profile pictures to show their friends what they’re doing and encourage them to do the same.

More co-sponsors may end up being involved and other aspects of the event may change since the event is still a couple of weeks away, but so far this looks like it will be a very exciting event. We hope to see you there!

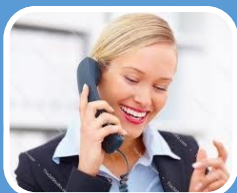


## Campus Connections

### Recycling Statistics

	2012 (tons)	2013 (tons)
Mixed Recycla- bles	110	87
Card- board	54	80
E-Waste	5.4	5.4
Fluores- cent Bulbs	1.3	1.7
Ballasts	0.5	0.9
Batteries	0.4	0.6

### Contact Us



**Call:**

(401) 865-1881

**Email:**

recycle@  
providence.edu

**Website :**

www.providence.edu  
/recycling

## Hydration Stations to Expand

Due to the positive response from students, and the great results with more than one million plastic water bottles eliminated from landfills, "Hydration Stations" will continue to be installed across campus.

The Office of Environmental Health and Safety plans on increasing the number of Hydration Stations on campus by installing them in all of the traditional dorms over the summer of 2014. Other strategically located areas are also being considered.

McVinney Hall already has them on every floor, and the freshman have noted that it is much easier to use a reusable water bottle with the new fill-up stations. Prior to installing the Hydration Stations, students would have to try to hold their water bottles under faucets and were unable to fully fill them, making bottled water an easier option. Now it is easier and more economical, as well as environ-

mentally friendly, to use a reusable bottle.

This all comes at a time when the Think Outside the Bottle Organization is working with the administration to stop the sale of bottled water on campus.

This all points to good things to come as the PC administration and student activity clubs are working towards a more environmentally sustainable campus.



## Student Move-out 2014

From Tuesday, May 6th through Tuesday, May 20th,



The PC Recycling Program will be collecting donations of non-perishable food items and clothing for The RI Food Bank and St. Vincent



DePaul Society. Please drop off donations in the labeled boxes located in the lobby of your residence hall.



## Recipe of the Month

### Zucchini Fritters

With Local Food coming to campus on April 27th here is a recipe for Zucchini Fritters from Farm Fresh RI!



#### Ingredients:

1 pound zucchini (about 2 medium)  
1 tablespoon fresh lemon zest  
10 sprigs fresh parsley, finely chopped  
1 clove garlic, peeled and minced  
1 teaspoon salt  
¼ teaspoon black pepper  
2 large eggs, lightly beaten  
½ cup all-purpose flour  
2 tablespoons olive oil  
Fresh lemon wedges (optional)

#### Directions:

1. Grate zucchini in a medium bowl. Add lemon zest, parsley, garlic, salt, pepper, and eggs. Mix well to combine. Slowly add flour, stirring until smooth.
2. Heat 2 tablespoons oil in a non-stick skillet over medium heat. Carefully drop 2 tablespoons zucchini mixture in the pan. Repeat, spacing fritters a few inches apart.
3. Cook fritters until golden brown on both sides, about 2-3 minutes each side. Continue until mixture is gone.
4. Serve with fresh lemon wedges if desired.

Makes 4 servings. Serving size: 5 fritters



## Farmer's Markets

Rhode Island offers a number of Farmer's Markets all year round.

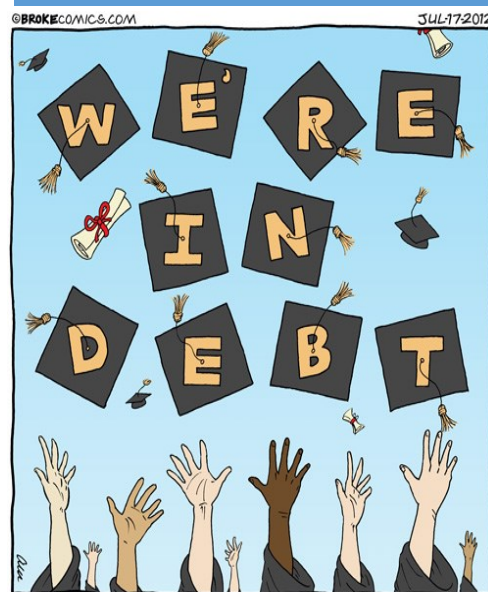
Buying fresh and local food is a great way to reduce your carbon footprint, and even start a healthier lifestyle.

The Pawtucket Wintertime Farmer's Market is open until May 20th on Saturdays from 9am – 1pm.



It is located at Hope Artiste Village, 1005 Main St., Pawtucket

They offer lettuces, arugula, bok choy, kale, collards, cabbage, chard, apples, cider, potatoes and much more. Stop in and try some!



Congratulations Class of 2014!  
from the  
Office of Environmental Health and Safety!