**Campus Sustainability Fund**

**Committee Meeting Agenda**

**May 4, 2016 – 5:00 - 6:00PM, Gerberding 142**

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| **Agenda** |  |  |
| **Time** | **Item** | **Presenter** |
| 5 min | Approve 4/20/16 Minutes and 4/27/16 Agenda | Carolyn |
| 15 min | UW Tower Edible Garden | Danika Moore |
| 15 min | ASUW Food coop | Julia Partlow |
| 15 min | IYLA Event Small project | Committee |
| 5 min | Green Wall update | Molly |
| 5 min | Outreach Updates, Reminders, Wrap up, and Adjourn | Carolyn |

**UW Tower Edible Garden** (11 stop, 12 END, Q&A until 22)

* Inspired by parklet, would be engaging and educating
* UW tower does not currently reflect sustainability values
* Would have only edible and native plants, with placards
* Would incorporate green screens to mitigate strong winds
* Green Team has a small edible garden project, want to expand and involve more of the community
* Impacts:
  + Food system education
  + Environmental- increase biodiversity and pollinators
  + Stormwater capture system, reduce water usage
* Social
  + Sense of community
  + Place to relax and enjoy fresh air during breaks
* Questions:
  + “Demonstration” - is it temporary?
    - It’s a 3-5 year project, if successful UW Tower would pay to maintain
    - Show how to grow food in an urban environment
  + Is there a plan for continued maintenance?
    - UW Tower facilities has agreed to take on, sign off.
    - One gardener is in charge of maintaining. Would initially hire two students from first year to maintain on high level, then rely on student volunteers and service learners, and Green Team.
  + Stormwater- happening a couple years out or now?
    - It’s a part of the design challenge, working with students would want to incorporate it in the plan, need to get approval
  + Measuring impacts?
    - UW tower receives service learners on a quarterly basis
  + What size?
    - 1.5-2 parklets, thinking of 3 separate shapes to create spatious area. Not a single structure, but becomes part of the plaza
  + Lyndsey Cameron- Structurally
    - Tom Fitzford- Lyndsey suggests contacting him to ensure
    - Might be able to sell produce to people in the building

Review process:

* + - Bring by design to office for approval
    - Also, ask for UW alumni approval
  + Selling produce-
    - Health and Safety requirements, reach out to UW farm to check for certifications
    - EH&S Approval
* **ASUW Food Coop** (24 stop, 25 END, Q&A until 35)
  + Awaiting Risk Management approval
  + Student Involvement- cooperative, so democratic open membership
    - Leadership roles
      * Financial officer, membership coordinator,
      * Staff and volunteers
  + Educational Information available- rotating fliers, book lending on food systems, etc.
  + Environmental Impact
    - Alternative solution to mass food system
    - Locally sourced and located (reduced transportation emissions)
    - Organic
    - Less packaging
  + Measuring impacts
    - Demand, surveys, “Mental shift” on campus re: food sovereignty via food surveys and continued conversation
  + Questions:
    - Leaderships- Financial officer, etc. will allow for more student engagement (volunteer based, but get discount)
    - Is the money for food?
      * Yes, ASUW paying for other start-up costs
      * Waiting on risk management to approve, which might include insurance, which might need to be covered. So might need to compensate with some of CSF funds to pay for equipment
    - UW Farm partnership?
      * EH&S support dry goods currently, but due to the health risks with fresh food, need to establish proof that can successfully run the dry goods coop, but would eventually want to move into fresh foods
    - Could students use Husky Cards ?
      * People have to show Husky Cards in first place, HFS might be willing to work with them
    - Method of measuring environmental impact?
      * Would be open to measuring
    - Way to incentivize people using reusable packaging?
      * Yes, discounts for using reusable containers
    - Loan repayment or grant funding?
      * THe first few years of the pantry would take a while to generate enough revenue to pay back loan. Need to make profit to put back into the store front.
    - Food purchasing
      * Could switch ask to cover capital costs, no problem

**IYLA Event Small project**

* Doesn’t feel like it’s adding to sustainability, and it’s mostly for travel
* Would be willing to fund the event portion
* It’s funding her conference attendance
* Why would you need funding to create an event?
* Not useful to use $900 to send one student somewhere
* **MOTION** to deny funding- APPROVED ( 4 out of 7 APPROVE, 3 ABSTAIN)

**Green Wall**:

* Have a clear, concrete plan on maintenance,
* What has been done to obtain outside funding?
* Does GFLab have money?
* Is there something inherently unsustainable about what they were trying to do? Is there some tweaking that needs to happen?
  + Outcome research?
* Center Creative Conservation- partners

**SAF Update:**

* Molly met with Mac Zellem, Chair to discuss issue of funding maintenance
* SAF would not be in support of funding long-term project maintenance
* Advised against endowment, as there are lots of strings attached
* Recommended bringing back contingency fund, could funnel a small amount into budget each year (approx. $20-30K)

**Motion: Adjourn-- Approved**