



Linfield College  
Our Local  
Sustainability Journey

Making every day a better day



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## Our Local Sustainability Journey at Linfield College.

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Located in the rich and fertile Pacific Northwest, Linfield College Dining Services is proud to feature a wide array of locally grown and sustainable ingredients in our program. Our management team, led by District Manager Lew del Fierro and General Manager Jason Briles, has made providing sustainable and local products a significant priority. They have worked closely with the Food Alliance, SYSCO and Duck Produce (the first distributor to be certified by Food Alliance) to find ingredients that qualify for our sustainable dining services program at Linfield College.



Here are some highlights of our other local sustainability efforts:



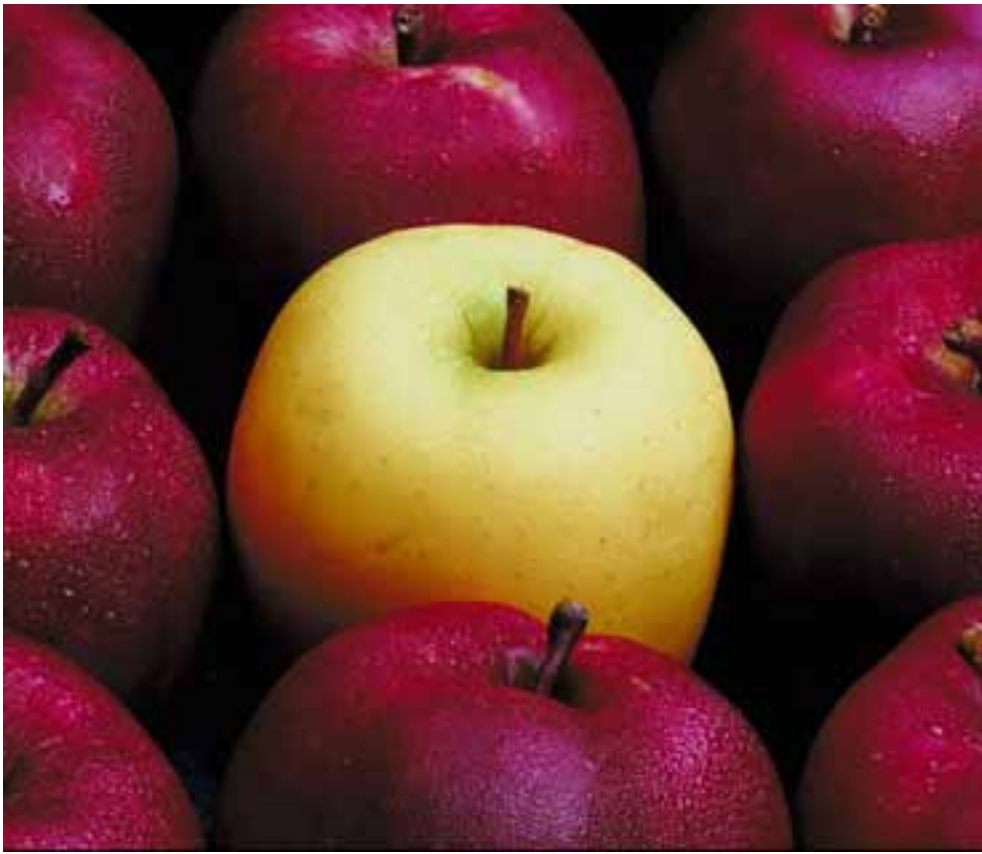
**Fruits and Vegetables** — Linfield utilizes Food Alliance-certified foods whenever possible and when in season. In addition, we strive to source our produce locally when available.

The following is a list of suppliers we regularly receive products from:

Yamhill County Mushrooms*	<i>Yamhill, Oregon</i>
Calfarms*	<i>Oregon City, Oregon</i>
Inaba Farms*	<i>Wapato, Oregon</i>
Dickey Farms*	<i>Bingen, Oregon</i>
Trapold Farms	<i>Troutdale, Oregon</i>
Siri Produce*	<i>Oregon City, Oregon</i>
Hurst Farms	<i>Portland, Oregon</i>
Truitt Brothers*	<i>Salem, OR</i>

\* Indicates Food Alliance-certified





**Milk and Dairy products** — Hormone and anti-biotic free milk from Wilcox Dairy, a well-known, local farm in the NW



**Beef** — We proudly feature Country Natural Beef, a local beef growers co-op providing hormone-free beef grown with sustainable practices and certified by Food Alliance.



**Portland Roasting Coffee** — is locally owned and operated. This roaster negotiates purchasing directly with the farmers' co-op through Fair Trade Certified practices.



In addition, there is always a Fair Trade, Organic offering from Seattle's Best at O'Riley's Coffee Shop.

**Paper Products** — All napkins are made of 100% recycled material.

**Disposables** — In the Fall of 07, biodegradable Bagasseware utensils were introduced on campus. These utensils are made from renewable resources such as corn, soybeans and potatoes.


## Education.

We believe strongly that it is our responsibility to educate the community and our people about sustainability and what it means in food services. In April 2007, a rancher from the Country Natural Beef Co Op spoke with students about what it means to run a sustainable ranch and why it is important during LinPERG's sustainable week. In addition, during lunch on opening weekend, a rancher was on hand to mix and mingle with parents and students.




Sodexo has created an interactive, web-based learning module called "Sustainability 101: An Introduction to Environmental Sustainability." This development and training program is targeted to educate our managers on Sustainability practices and definitions within the industry so that we are all "on the same page" related to these complex issues. We gathered pertinent information from many of our current vendor partners, as well as the nation's leading Sustainability experts (including General Mills, Washington State University, Michigan State University and the World Business Council for Sustainable Development.) The program is tracked by our internal Sodexo University and benchmarks the best Sustainability practices within the United States, Canada and more than 70 other countries where Sodexo Alliance has partnerships. The program has been reviewed and critiqued by nationally recognized Sustainability experts including Business for Social Responsibility (BSR).

We are proud to host **Farmer's Markets** in Dillin Hall where we bring some of the local bounty to the Linfield Community. We feature only local farms and provide information about the farmers and their history. We also include a few recipes as well.



# FARM PROFILE



## Dickey Farms Bingen, WA

(on the Columbia River Gorge)


The farm was originally homesteaded in 1867 as the Dickey-Warner Farm. In 1921, the name was changed to Dickey Farms. The farm has 72 acres of crops in rotation as well as approximately 10 acres of orchards including peach, cherry and apricot trees. In addition, the family operates a store in Bingen featuring their fresh produce as well as other products from local farms. Today, the 5th generation of the Dickey family is running the farm and the 6th generation is learning the ropes. It is the hope of Stanley Dickey that the farm will continue for many generations to come.

Sustainable farming practices are used to ensure the farm's future. The farm was Food Alliance certified in 2003, and re-certified in 2007. Food Alliance is a third party certifier that ensures that farms:

- provide safe and fair working conditions
- provide healthy, humane treatment of animals
- practice soil and water conservation
- raise crops without genetically modified organisms and reduce usage of pesticides
- preserve and protect wildlife
- commit to continuous improvement in these areas

### Produce Grown:


Spinach, Green Onions, Green Cabbage, Zucchini, Yellow Squash, Cherries, Cucumbers, Green Beans, Eggplant, Green & Yellow Peppers, Sweet Corn, Tomatoes, Pumpkins, Peaches, Winter Squash, Apricots





## Catering.

Each season Wes Boese, our district chef, and Ron Barrett, Linfield's Executive Chef, work together to create a seasonal menu highlighting local, seasonal favorites from the NW. This menu features a broad range of options for everything from a morning buffet to a casual luncheon or a VIP dinner. Here is a sample of the menu for Fall '07.



### SEASONAL FAVORITES

With Autumn here, we have created menu options that feature the flavors of the season. Many of the ingredients are coming from regional/local sources and are of the best quality this time of year. We hope you enjoy tasting these dishes as much as we do. As always, if there is something else you would like to see, please ask us.

The prediction for a mild and wet fall should produce excellent growing conditions for Coast Range Mushrooms such as lobster and chanterelles. These mushrooms make fantastically unique ragus and stuffings with their hearty flavor and texture.

The Salmon runs are predicted to be weak again this year so we are featuring sustainably farmed NW Steelhead .

Specialty holiday desserts such as eggnog and cranberry cheesecake will be available from mid-November through the first of the year.

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SELECT > BREAKFAST | LUNCH | DINNER

#### BREAKFAST

**YAMHILL COUNTY BREAKFAST BUFFET - \$12.95 Per Person**

- Pumpkin Scones and Hazelnut Cranberry Scones with Honey Butter
- Sliced Crenshaw and Cantaloupe Melons with Marionberry Yogurt Dip
- Apple Sage House Made Sausage Patties
- Spinach and Wild Mushroom Frittata with Rogue Creamery Smokey Blue Cheese
- Straben Farms Sweet Potato and Onion Hash
- Coffee, Tea, Assorted Juices and Water

#### A LA CARTE

- Pumpkin Scones- \$15.00 dz
- Hazelnut Cranberry Scones - \$15.00 dz
- Hot Spiced Cider- \$13.00 gal
- Peppermint Hot Chocolate - \$16.00 gal

### SEASONAL FAVORITES



## PLATED DINNER IDEAS



### FOR STARTERS

- Bruschetta with Smoked Pacific NW Steelhead - \$4.25
- Belgian Endive with Herbed Chevre, Candied Walnuts and Arugula - \$3.75
- Mini Brie en Croute with Caramel Pecan Sauce - \$4.00

### SALADS

- Watercress and Dandelion Greens with Heirloom Tomatoes, Beet Chips, English Cucumbers, and Tarragon Vinaigrette - \$5.25
- Local Mesclun Greens and Spinach with Gorgonzola Cheese, Shaved Fennel, Scarlet Pears, Wheat Berries and Balsamic Dressing - \$5.50

### MAIN PLATES

- Chicken Breast with Blueberry Sage Reduction, Whipped Sweet Potatoes and Pan Seared Spinach with Caramelized Garlic - \$20.95
- Apple Ginger Carlton Pork Loin with Braised Kale and Mustard Greens, Melted Leeks and Puree of Butternut Squash - \$22.95
- Natural Country Beef Tenderloin with Oregon White Truffle Potatoes, Roasted Root Vegetables and Chanterelle Mushroom Ragu - \$39.95
- Grilled Vegetable Napoleon with Tomato Concassé, Butternut Squash Ravioli with Caramelized Hazelnuts and Browned Sage Butter - \$16.95
- Herb Marinated and Pan Seared Arctic Char, Creamy Risotto, Blanched Monacoco Farms Beets and Micro Greens - \$23.95

### DESSERTS

- Apple Cranberry Phyllo Pillars with Crème Fraîche - \$3.75
- German Stout Cake with Almond Custard - \$3.95
- Chocolate Crème Brûlée \$4.95
- Mini Pumpkin Hazelnut Tart with Nutmeg Whipped Cream - \$3.75

### APPETIZERS

- Crostini Bar, Fresh Crostini with Hummus, Olive Tapenade, Sun-dried Tomato Pesto and Feta Cheese - \$3.95 per person
- Warm Spinach and Artichoke Dip, Served in a Sourdough Bread Bowl - \$2.95 per person
- Housemade Candied Nuts, Curried Hazelnuts, Maple-Glazed Walnuts, Sweet and Spicy Peanuts and Candied Cashews - \$3.75 per person
- Stuffed Portobello, Chevre, Basil, Sausage, Apple, Tomato and Shrimp Stuffed Portobello Mushrooms (Served at Room Temperature) - \$4.25 per person
- Smoked Steelhead, House Smoked Pacific Northwest Steelhead with Red Onions, Capers, Hard Boiled Eggs and Lemon - \$75 per side - 15-20 people

## SEASONAL FAVORITES



### **Recycling.**

Sodexo staff recycles all glass, cardboard, plastic and cans used during the kitchen production process at Linfield College.



We have partnered with Linfield's Campus Facilities Services in pursuing more aggressive recycling efforts. This includes the placement of recycle bins at our large campus events that help to reduce the amount of waste and increase the volume of recyclable products redirected from the waste stream. We will also continue to partner with campus groups on educational and training programs.



## **The Future.**

We view sustainability as a journey. One in which we are always seeking ways to make everyday a better day — for those we serve today and those we will serve in the future. This will be an ever-evolving process because there is always room for improvement. We will continue to work with the Linfield community to achieve a better tomorrow for everyone. Linfield's President recently convened the Action Committee for Environmental Sustainability to address the wide variety of issues and actions that can be undertaken in this area. Sodexo is on the Food as well as the Recycling and Composting committee.

### **Future Goals:**

- Continually seek to source our products from local suppliers when possible
- Work closely with the college to educate the community about sustainability issues
- Continue to host additional farmer's markets on campus in the spring
- Continually seek means of reduce our impact to the environment: biodiesel, composting, energy and water reduction, recycling



