

Green Guide for on-campus event planners

Of course, there are many places to buy environmentally-friendly goods—most mainstream supermarkets have at least a small organic section. However, some local businesses stand out as environmental leaders, and we encourage you to patronize them when buying food and other supplies for campus events.

SERVINGWARE

Try to purchase **compostable/biodegradable servingware**. Until Monterey builds an industrial composting facility, these items should go in the garbage. However, they eventually decompose and are not toxic to wildlife.

If this isn't possible, aim to buy servingware made with **recycled content**. This encourages recycling on an economic level. Note that plates and cutlery with food or food residue on them cannot be recycled.

Please try to **avoid plastic and Styrofoam**, as these materials cannot be recycled, do not break down over time and can hurt wildlife if ingested.

Passion Purveyors in P.G. sells affordable dishware and cutlery made from compostable, plant-based materials and has worked with MIIS for several years. They will deliver orders to campus upon request.

1120 Forest Avenue #130, Pacific Grove
<http://www.passionpurveyors.com>
passionpurveyors@gmail.com
831.383.9215

Whole Foods also offers a small selection of biodegradable servingware.

800 Del Monte Center, Monterey
<http://www.wholefoodsmarket.com/stores/monterey>
831.333.1600

In some cases, **asking students to bring their own cup** may be appropriate. Now that MIIS students are used to bringing their own cup for happy hour, they can easily bring a cup to your event as well. Your event will produce less waste, and your club/group save the money you would have spent on cups.

Making sure that clearly-labeled garbage and recycling bins are accessible is key. To obtain additional recycling bins for your event, send an email to "Maintenance" via First Class.

FOOD SELECTION

One of the best ways to shop green is to buy food that is low on the food chain. Plant-based food items require fewer resources than animal-based foods. We also encourage you to make sure that at least 50% of the food served at your event is plant-based and to offer locally grown, organic, and whole foods, as this promotes more sustainable resource use.

Farmers' markets provide a great way for you to use your club funds to support local farmers and access fresh and often organic produce. Vendors are not generally accustomed to giving out receipts, but they will generally be happy to write one up if you ask them to. Make sure to get the name of the business, the date, an itemized list of goods bought and their prices and the vendor's signature.

Old Monterey Market Place
Alvarado St., Monterey
Tuesdays 4-8 pm, year round

Monterey Peninsula College Farmers' Market
930 Fremont St., Monterey
Thursdays 2:30-6 pm, year-round

Pacific Grove Farmers' Market
Lighthouse Ave. between Forest Ave. and 17th St.
Mondays 4-8 pm summer, 3-7 pm winter

The Agriculture and Land-Based Training Association (ALBA) is a non-profit organization that supports aspiring, limited-resource farmers and generally hosts several interns from MIIS each semester. It markets some of the produce that its farmers grow under the label **ALBA Organics**. Although they're based in Salinas, a MIIS intern will probably be willing to deliver your produce order to campus, if you ask nicely! Call at least a week in advance for availability and to place your order.

ALBA Organics
http://www.albafarmers.org/alba_organics.html
(831) 758-5958

Some of the retail stores with the best local and organic selections include **Whole Foods** and **Trader Joe's**:

Whole Foods
800 Del Monte Center, Monterey
<http://www.wholefoodsmarket.com/stores/monterey>
831.333.1600

Trader Joe's
570 Munras Ave., Ste. 20, Monterey
831.372.2010
<http://www.traderjoes.com>

