

# NEWS RELEASE

Media Contacts: Steve Edwards, University Dining, 919/513-7614 or  
steve\_edwards@ncsu.edu  
Meghan Williams, 919/345-1460 or mnwilli2@unity.ncsu.edu  
Melissa Bell, 919/515-5821 or melissa\_bell@ncsu.edu  
Tim Lucas, News Services, 919/515-3470  
or tim\_lucas@ncsu.edu

Nov. 12, 2003

## NC State Students Show Support for Local Farmers, Want Local Food

### FOR IMMEDIATE RELEASE

Some North Carolina State University students want to put more North Carolina food on their plates.

It's a sentiment that would not only provide students fresher food to eat, but also would help put more money in the pockets of North Carolina farmers.

The students have formed a group – Local FOODS, or Fresh Organic Options for Dining Services – that wants to put some of its money where its mouth is. The students are working with NC State dining hall administrators and NC State's Office of Waste Reduction and Recycling to work out the details of purchasing North Carolina-raised food from Carolina Organic Growers, a co-op based in Asheville that includes 22 N.C. farms, and serving it in Fountain Dining Hall.

The students have put together an online survey to gauge campus interest in purchasing local food. The survey can be found on the Web at [www2.cropsci.ncsu.edu/campusfoodsurvey](http://www2.cropsci.ncsu.edu/campusfoodsurvey).

The plan would start small, with one meal per week being supplemented by local, seasonal produce, says Meghan Williams, one of the group's leaders. NC State dining halls currently serve a special themed lunch on Fridays; leaders of the student group believe the local food could be incorporated into this meal. Williams says she's hoping local food will start appearing in Fountain Dining Hall next spring. Apples, sweet potatoes, corn and strawberries are just a few of the foods that are grown locally, but that are currently being shipped in from other states.

"We want to educate students about how easy and important it is to support local farmers and local economies," says Melissa Bell, another of the group's leaders.

-more-

## Food 2

Steve Edwards, director of board operations for University Dining notes that the department is already making locally produced food available to students. “University Dining supports the idea of using locally grown food and of supporting North Carolina farmers, when practical in an institutional setting like ours,” Edwards says. “We continually look for ways to incorporate North Carolina food products through our distribution channels. During the recent North Carolina apple season, University Dining purchased more than 50 crates of North Carolina-grown apples. In-state products used throughout our facilities include pork barbeque, bone-in chicken and fresh produce, in season.”

The students are planning to disseminate information about the plan on the Brickyard and in dining halls across campus the week of Nov. 10. The online survey results will be gathered at the end of the fall semester.

- kulikowski -