



Fall 2006 Goal Report
For
Sustainable Food System Practices

Service Locations:

Smith Memorial Student Union Food Court
Victor's at Ondine
LV's at University Place
Meetro

Recycling and Sustainability

PSU Dining is actively recycling glass, paper, cardboard, plastics, aluminum, tin cans and cooking oils at all service locations. The composting program started last year has been integrated into a part of our day to day practices. Taking the guess work out of what material can be composted - which can be confusing- has heightened awareness among the staff. Training and educational materials are provided to each employee upon hire to insure that we maximize our recycling and composting efforts. This allows us to not only educate and develop recycling and sustainable practices for our staff at PSU but it translates to their residences as well. We are now creating habits that are not only effective here but at home. In addition to recycling and composting, reusable food items are picked up by St. Vincent de Paul for use in their programs weekly.

As part of our Freshman Year Experience (FYE) rewards program, each FYE participant received a PSU recycle mug to make new students aware of recycling efforts at PSU. The mug was previously sold through PSU Recycles and the Office of Sustainability. In order to help educate the new Freshman, PSU Dining obtained permission to use the same design to familiarize new students with the school's commitment to sustainability. The mug contains the PSU Recycles logo as well as the websites for both the Recycling office and the Office of Sustainability. The mug was a popular gift and we are seeing it frequently utilized.

Fall quarter Midnight Breakfast was a totally compostable event. This function allows us to introduce a large population to alternative disposable products. It is well received by those students that participate in the function. In addition, we are now offering clients the option of having completely compostable catering events. Ariel Varney, our Catering Director, has developed unique signage available at each event to educate our clients on campus about the green products we are utilizing- paper, flatware,

Shepherds Grain bakery items, dairy, and coffee. Our coffee partner, Portland Roasting has also developed a table card promoting sustainability and canopy restoration efforts in Central America.

Portland Fresh, in SMSU, features coffee from Portland Roasting's Farm Friendly Direct program which initiates various community outreach projects in coffee-growing regions around the world. This program allows students as well as faculty and staff to make responsible decisions about their coffee choice. See attachment.

PSU Dining has actively explored the methods and requirements necessary in order to switch to Green Power since last March. As soon as we get kilowatt usage for our operations at the Smith Memorial Student Union from the appropriate PSU personnel, we will move forward in purchasing green power credits. Our goal is to purchase 100% sustainable energy prior to the end of Spring term keeping us actively in line with the University's mission of sustainability.

Utilize green cleaning products

Utilize 2 of Ecolab's Green Seal certified products – General Purpose Cleaner and Glass Cleaner.

Education efforts to promote awareness and understanding of sustainable food systems and nutrition

Jenice Powell is our resident dining director and Registered Dietitian for Victor's at Ondine. In addition to providing one on one nutrition consultations for students, she has created a lifestyles area in Victor's to promote wellness. Sodexo also has a company program called Balance, Mind, Body and Soul. It is a holistic and integrated approach to wellness and fitness that considers the whole person. Fitness and wellness are a balance of lifestyle choices and events- physical, mental and emotional. It is not about fads or fad diets. It is about maintaining balance in one's life. Balance, Mind, Body and Soul educates, energizes and inspires. Its message and offerings were developed with college students in mind.

- Fresh foods that are well balanced with vegetarian, vegan and carb-friendly options
- Educational materials such as table tents, flyers and posters are regularly distributed with fresh ideas.
- Nutritional information is provided with all food served.



Well balanced foods and recipes fit criteria based on recommendations by major health organizations for reduced calories, fat, cholesterol and sodium. An entrée may not contain more than 15 grams of fat, for example. Many vegetarian and vegan recipes also fit within the well balanced criteria.



The vegetarian label means lacto-ovo vegetarian. Vegetarian dishes may contain milk and/or eggs. Meats, meat products, seafood, fish and poultry are excluded.



Vegan contains only plant-based ingredients. Excludes all meats and meat byproducts, excludes all poultry, all fish, all seafood, all dairy, all eggs and egg products, all honey.



Carb friendly recipes and foods contain 20 grams of carbohydrates or less. This criteria does not abandon the healthy good carbs - fruits, vegetables and whole grains

For more information on Balance, Mind, Body and Soul; nutrition; recipes and balanced links for the a list of organizations, go to www.balancemindbodysoul.com
You can also "Ask the Dietician" for additional questions.

Food procurement, labeling and marketing

Compliance goals

(Local Procurement)

32% Total cost of sales

32% Fruits & Vegetables

This fall we began purchasing produce from our new vendor, Duck Delivery. When possible they provide us with fruit and vegetables that are Food Alliance certified, sustainable and local. We continue to incorporate local, seasonally available produce in our menus at all locations.

100% Milk & Dairy products

Curly's (Wilcox Family Farms) and Sunshine Dairy are our vendors for milk and dairy products. This fall, Curly's through an agreement with Spring Valley Dairy now provides us with rBST (recombinant Bovine Somatotropin) free milk. Milk at all locations, Smith, Ondine, Meetro and University Place is now rBST free. Cheese products for Noah's and Pizza & Pasta come from brand distributor and cannot be considered local. We have incorporated Tillamook cheeses at Portland Fresh, PSU Grill, Ondine and University Place.

100% Eggs

Fresh egg purchases from Sysco, by local Oregon Washington growers. Scrambled egg mix purchased is pasteurized to insure product safety from Salmonella. We now have an agreement with Spring Valley Dairy (Local dairy vendor) to purchase pasteurized scrambled egg mix. This pasteurized egg mix is available at all locations.

50% Flour, increasing when economically viable

Flour purchased through Sysco is Shepherd's Grain – Food Alliance certified.

50% Beef, increasing when economically viable

Beef purchases are through Sysco distribution of St. Helens Beef. This fall we introduced the Country Natural Beef hamburger at the Grill in SMSU and other CNB products for University Place. *↓ metro*

15% Poultry, increasing when economically viable

Local poultry is currently being purchased through our agreement with Sysco in Wilsonville. - *whole fryers*

100% Salmon & Tuna

Pacific Seafood group and Sysco are our approved vendors for seafood products for all campus locations. We purchase only products from the Best Choice or Good Alternatives list from the Monterrey Bay Aquarium Seafood Watch list. These products include: Fresh salmon (wild caught from Alaska, Oregon, Washington or California), smoked scallops, shrimp (US farmed), and sturgeon (wild caught from Oregon, Washington). University Place utilizes Dungeness crab, fresh mussels, scallops and cod from Northwest producers.

30% Pork, increasing when economically viable

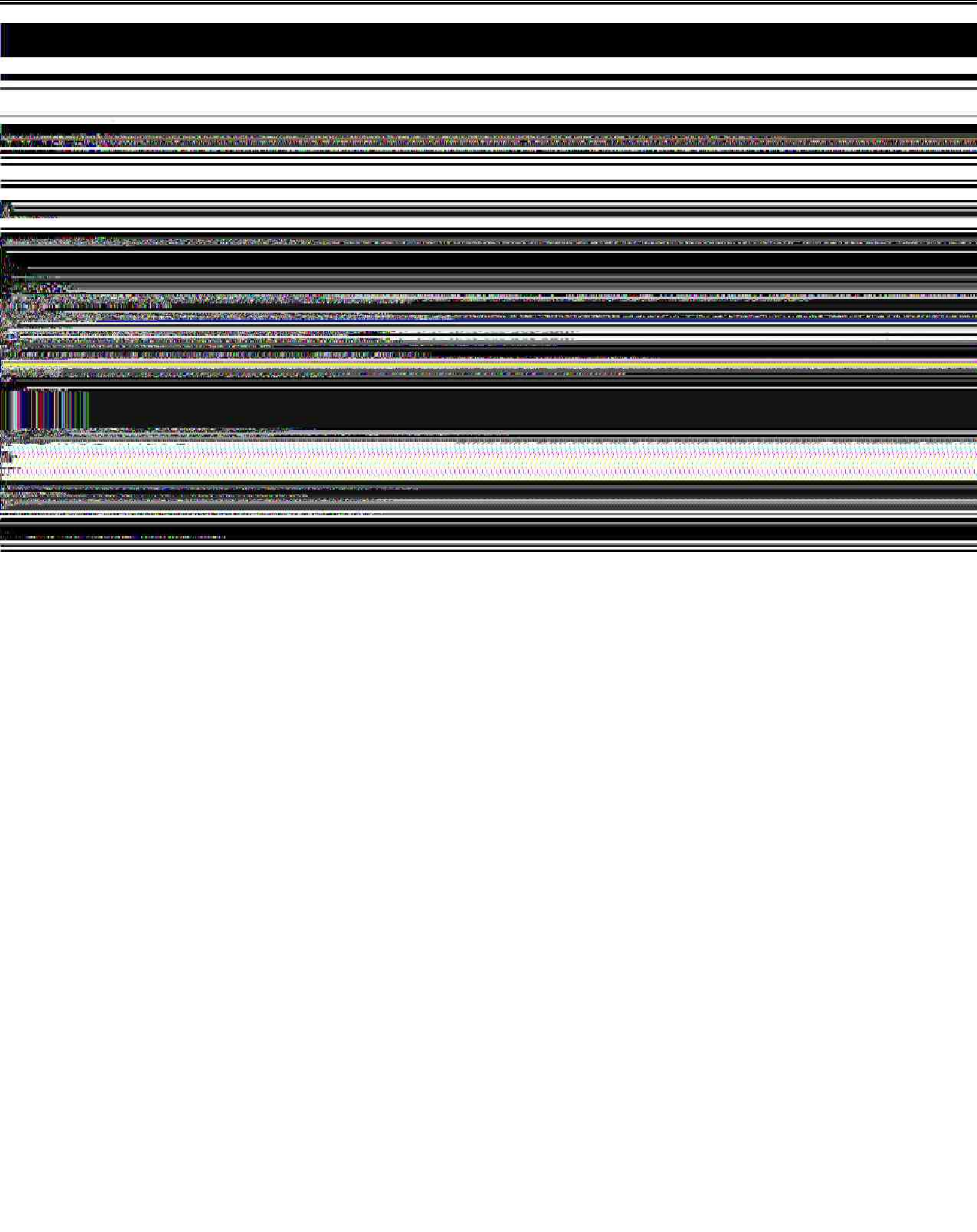
Pork supplier - Carlton Farms for use at University Place. Sysco at all other locations. *↓ negotiating w/Carlton*

Organic Sales

Our Portland Fresh location in SMSU has substantially increased the offerings of local and organic products. Our new contract with United Foods International (Kent, WA) gives us a source for a variety of new products that we will be testing throughout the year. In addition to organic fruit, we now offer: Silk soy milk, Nancy's yogurt and puddings, Amy's organic pocket sandwiches, Garden of Eatin Organic Chips, and Boulder Canyon Natural chips. We continue to offer Kettle Chips (Salem, OR) as our primary chip supplier for the food court and Ondine.

Paper products

Sysco provides Chinnet post consumer pressed paper pulp products for take out and catering use. Catering has eliminated all petroleum based plastic products, except for take out catering trays. Cereplast cutlery products that are heat tolerant and compostable are available for catering events. Fall term we introduced Cereplast clear cups for water to replace the clear plastic cups we used previously. PSU's contract with Pepsi requires use of Pepsi cups for soda. These cups are also compostable. We now offer compostable packaging for some products in Smith Food Court, but our goal is to transition all packaging to be compostable.



Bakery

Franz Bakery and Champion Distributing (100% Food Alliance Certified Flour-Shepherd's Grain) are our 2 bakery vendors. Bakery products for locations come from Franz, Sysco and Champion. We are now offering products in Portland Fresh, Meetro and Starbucks utilizing Shepherd's Grain flour. These products are baked daily by our bakers at LV's at University Place and at Smith Memorial Student Union.

Coffee

Portland Roasting, locally owned and operated, provide high quality sustainable coffee products for all our locations on campus. We have also introduced their line of tea, Mighty Leaf at our locations. Starbucks is offered in the SMSU Food Court that features a Fair Trade blend.

Other Beverages

We also provide alcoholic beverages at University Place and in Catering. Beer and wine selections represent local brewers and vintners from the Pacific Northwest. Each month LV's in University Place features a different Northwest winery.

These include:

Girardet (Roseburg, OR)	Witness Tree (Eola Hills, OR)*
Maysara (McMinnville, OR)	Sokol Blosser (Dundee, OR)*
Argyle (Dundee, OR)*	Erath (Dundee, OR)
Columbia Crest (Columbia, WA)	King Estate (Eugene, OR)*
Willamette Valley (Salem, OR)*	Benton Lane (Carlton, OR)*
Rex Hill (Dundee, OR)*	Chateau Ste. Michelle (Woodinville, WA)

* Salmon Safe certified winery



Rex Hill, a salmon safe certified winery, is our House Wine. These wines are offered at both LV's and in Catering. (Pinot Noir, Chardonnay).

Purchases for Period
 Fall Term
 August 31 – December 31

*does not include
 Subway or AFC Sushi Bory*

Category	Total Purchases	Compliant Purchases	%
Fruits/Vegetables	\$59725	\$24986	41.8
Milk & Dairy	\$30454	\$26251	86.2
Eggs	\$3123	\$3123	100.0
Flour	\$ 397	\$397	100.0
Beef	\$54216	\$15493	28.5
Poultry	\$32212	\$9505	29.5
Pork	\$9586	\$2739	28.6
Salmon/Tuna	\$12691	\$12691	100.0
Bakery	\$70172*	\$11843	16.9
*Noah's Bagel purchases from Noah's Brand Distributor of \$19102 included in total bakery purchases			
Beverages	\$88514	\$34382	38.8*
*Non-alcoholic beverages only			
Organics	\$10673	\$10673*	
*purchases include organic fruit and organic products from United Foods International.			
Total Food Purchases	\$459276	\$141410	30.7
Paper	\$40777	\$32351*	79.3
*percentage includes post consumer products only. Paper products are then either recycled or composted. Percentage also includes introduction of Cereplast compostable silverware. Paper use at Ondine and LV's at University Place is minimized through the use of china and flatware.			
Total Purchases	\$500053	\$173761	34.7



FAMILY FARM NEWS

WILCOX FAMILY FARMS

Located in the foothills of Mt. Rainier in Roy, Washington, Wilcox Family Farm is a pristine, 1,700 acre, fourth generation family farm, founded in 1909.

Jim and Barrie Wilcox, along with their sons, oversee the farm operations today. LOCAL Wilcox Family Farm is committed to providing you the healthiest milk and eggs, by delivering fresh products direct to you.

Wilcox milk is made with just the good stuff, which include love for the environment and the utmost care for the animals.

All our milk is free of antibiotics, synthetic hormones and pesticides.



FEBRUARY PRICING STABLE

The Pacific Northwest Class I Skim price increased from although the advanced butterfat price for Class I products went down a little. This will cause fluid items with higher butterfat to decrease in price, while those with little butterfat will increase slightly. Class II went up and the butterfat is forecasted to decrease, so Class II products will drop. The USDA Federal Order Announcement can be seen online at www.fmmaseattle.com.

FRESH & LOCAL ORGANIC COMING SOON....

Wilcox Farms is going ORGANIC. Since 1909 Wilcox Farms has been a local family farm committed to quality products. Now Wilcox Farms is delivering that same great commitment with a NEW organic milk line.



This FRESH - LOCAL organic milk is perfect for any organic consumer concerned about what he or she is giving their kids or themselves.

For more details make sure and contact Wilcox directly at (800) 568-6456 or call your local sales representative.

Northwest Fresh From Your Local Family Farm!



Point of Sale

How you communicate to your customer!



Point of sale is the key element in communicating the benefits of your products to your customer. Your customers know that when you carry Wilcox you are carrying the best, but it is important to remind them.

Wilcox Farms has a variety of point of sale material from cling ons that go on the cooler door to large banners to help you accomplish this. All of our material educates the customer that Wilcox Farms is free of added hormones and what makes the products unique.

To get samples of the point of sale we have available for you please contact your sales representative or call (800) 568-6455.



WILCOX FARMS SUPPORTS SUSTAINABLE FARMING

Wilcox Farms supports sustainable farming and deeply cares for the environment and the treatment of animals.

In 2005, the farm was awarded the salmon safe certification. This shows that many things are done at the farm to protect the environment and we are continually looking for better ways.

For example at our farm, we pump water out of our own ground to operate our plants. What comes back to us is wastewater to irrigate the crops we grow, most of which certified organic. These crops naturally treat the water which then perks through the soil to become our groundwater again. What could be more sustainable than that?

Since 1909 when the farm was established the importance of the environment has been a key part in the business philosophy.

**Thank you for supporting you
Local Family Farm!**



Since 1909
Wilcox
Family Farms

FREE of Antibiotics and Artificial Hormone rBST

WE APPRECIATE YOUR INPUT

Your comments and questions are always welcome.

Visit Wilcox Farms on the web at www.wilcoxfarms.com

or call

1-800-568-6456.

Wilcox Farms
40400 Harts Lake Valley Rd
Roy, WA 98580



Cereplast



BIO-RESIN SPECIFICATIONS

- **CERP resin exhibit superior properties than other bio-based resins**
 - Easy to process – drop in substitute to petroleum based resins
 - Higher thermo-resistance
 - Greater strength and rigidity
 - Not brittle
- **100% Biodegradable - Compostable**
 - ASTM 6400- BPI compliant
- **Bio-based content**
 - ASTM 6866-04a
- **GMO Free**
 - GENESCAN -PCRQ: NEGATIVE
- **FDA compliant**



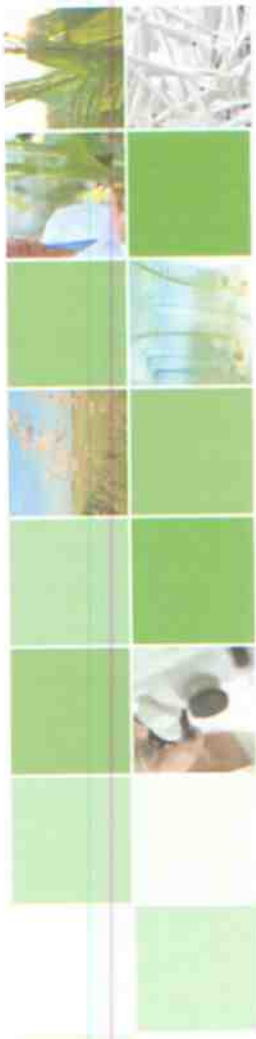
DIN CERTCO



www.Cereplast.com

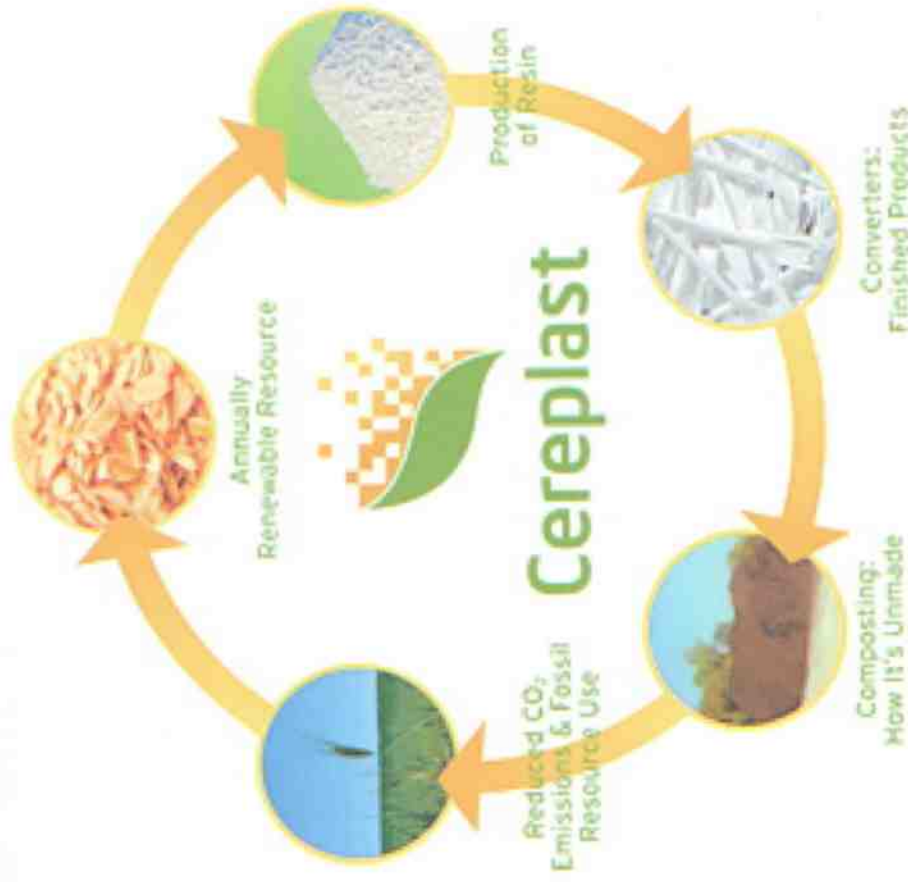


Cereplast



BIO-RESINS

- CERP bio-resins are used as a substitute for traditional petroleum-based plastic resins
- Finished products made from CERP resins are 100% environmental friendly
- CERP bio-resins can be commercially produced on conventional manufacturing equipment and sold at prices that are competitive with petroleum-based plastics



www.Cereplast.com



There's a world of opportunity to make life better for the

farmers who grow coffee. Yet in most cases, only a tiny fraction of the money spent on coffee actually makes it back to the farmers who grew it.



We decided to do something about that.

We envisioned seeking out farmers who are willing to beat the odds to grow the finest coffee possible. It seemed only right to reward their courage with long-term relationships and immediate benefits—bringing them a measure of economic security while ensuring a steady supply of top-quality coffee for you.

So we set about bringing that vision to life. It's called "Farm Friendly Direct".

How Farm Friendly Direct works

After personally visiting selected farms that grow first-rate coffee, we negotiate an above-market price for their harvest. Then we consult with the farmers and community leaders to determine what their local needs are, allocating the extra money from the harvest to go toward local improvement projects. Further, we oversee these projects ourselves, cutting out the overhead that often occurs when third party organizations try to do the same thing.

Already, we've got several projects under way in Guatemala, Costa Rica, Papua New Guinea, El Salvador, Peru and elsewhere.

Farm Friendly Direct is a concept that goes beyond mere profit-and-loss. It's a way of doing business that's built on loyalty, trust, and the belief that everyone will win if they give—and receive—their fair share.



Current Projects

- Guatemala
- Costa Rica
- Papua New Guinea
- El Salvador
- Peru
- Ethiopia

Coming Soon

- Tanzania

Benefits of Farm Friendly Direct.

- Quality coffee is grown to our specifications.
- All funds go directly to farm and community improvement projects, and are overseen by Portland Roasting.
- Long-term relationships are built with farmers, making for a steady supply of their harvest for years to come.

What you can do

By serving Farm Friendly Direct coffees in your home or place of business, you'll be helping coffee farmers build a better life. Click here to [purchase](#) these coffees and get started right away.

We will continue to add more farms to our list of Farm Friendly Direct coffees. To keep up on the latest news, [drop us a line](#). We'd like to bring you into the story.



Portland Roasting Company

340 SE 7th Ave. Portland, OR 97214-1201
Toll Free: 800.949.3898 FAX: 503.231.2901
sales@portlandroasting.com

[about us](#) . [farm friendly direct](#) . [order online](#) . [wholesale](#) . [news/relations](#) . [contact us](#) . [home](#)
© 2005 Portland Roasting Company

100% Pure Microroasted Arabica Coffee



search here

go

Shade Coffee Where to Buy For Businesses News Room Get Involved



Why Shade Coffee?

In the mid-elevations of Mexico, Central America, the Caribbean, and Colombia the forests still standing are in traditional coffee plantations. These provide the for birds that have lost their habitat to the vast destruction of tropical forests. [E purchase of shade coffee makes a difference.](#)

Seattle Audubon Society's Northwest Shade Coffee Campaign recognizes the i role of coffee in preserving healthy habitat for migratory birds in Latin America Caribbean. [Learn more about the Campaign.](#)

Fresh News



The Campaign celebrates 10 years of activism.

Join us for a Member and Community Forum
Feb. 17, 2006.

[Read More](#)

Two NWSCC member companies recognized as "companies with a cause". [Read more](#)

Read the [Winter 2006-07 Campaign newsletter](#)

Campaign is a [featured volunteer opportunity](#) on Charity Guide's list

Find Shade Grown Coffee Near You



Searchable map tool coming soon.

Visit our Campaign member companies online and [buy direct.](#)

Shade Coffee Where to Buy For Businesses News Room Get Involved
About NWSCC Contact Newsletter Signup Search Home



Web Site by [Pos](#)



MICROROASTED **100%** of the **PORTLAND**
roasted here for

Your search is over.

[About Us](#)
[Farm Friendly Direct](#)
[Buy Coffee Online](#)
[Wholesale](#)
[What's New](#)
[Coffee Tips](#)
[Contact Us](#)
[Home](#)

[back to newsletters](#)

Our Facility is now Certified Organic

March 28, 2003

Portland, Ore. — Portland Roasting, the Northwest's most progressive specialty coffee micro-roaster, is now recognized by the National Organic Program (NOP) as a "Certified Organic" coffee roasting facility. The NOP is a program developed by the US Department of Agriculture to monitor compliance with the Organic Foods Production Act of 1990.



The recognition allows Portland Roasting to market its organic products as "Certified Organic," a mark of assurance sought by consumers who wish to support organic products. Portland Roasting sought the certification as part of a growing effort to offer more sustainable and socially-responsible products. Because of the growing interest in organic products, the USDA recently passed rules that require certification when packaging or marketing materials promote products as "organic".

"Because of its dependence on third world countries for its raw resource, the coffee industry has a responsibility to uphold certain standards to ensure the ecological sustainability of our products," said Mark Stell, Portland Roasting's President. "At the same time we have a social responsibility to live up to."

"As part of that, we at Portland Roasting intend to increase the variety of products we carry that meet organic and sustainable standards and we want our customers to be comfortable knowing that these products do, in fact, live up to the standards that words like 'organic' have come to mean."

In order to maintain its certified organic status, Portland Roasting is required to keep separate inventories and take measures, such as "purge roasting", to ensure absolutely no mixing of organic product with non-organic products can occur. "There is not currently enough organically-grown coffee on the market to meet all the demand for coffee, so for the time being, at least, we will be forced to carry non-certified product to meet customer needs," Stell said.

When dealing in non-organic product, the company takes additional steps, such as negotiating with individual growers to purchase an entire crop and working with those growers to ensure their practices meet the expectations of an increasingly socially-conscious coffee consumer. "Because we are willing to commit in some cases to buying a grower's entire production, we are able to demand practices such as water recycling, multi-cropping and fair treatment of labor," Stell said.

Besides carrying a number of organically grown coffees, Portland Roasting recently announced the addition of Dagoba organic chocolate to its product mix. Stell indicated there will be more announcements of sustainable practices and products in the future. "We're making a sincere commitment to this movement," he said.

[about us](#) . [products](#) . [order online](#) . [wholesale](#) . [news/relations](#) . [contact us](#) . [home](#)

Portland Roasting Company 800.949.3898 sales@portlandroasting.com

© 2001 Portland Roasting Company

100% Pure Microroasted Arabica Coffee

How to use this guide

The seafood in this guide may occur in more than one column based on how it is caught, where it is from, etc. Please read all columns and be sure to check labels or ask questions when shopping or eating out.

- Where is the seafood from?
- Is it farmed or wild-caught?
- How was it caught?

If you're not sure, choose something else from the green or yellow columns.

This Seafood Guide was last updated in

October 2006.

Make Choices for Healthy Oceans

You Have the Power

Your consumer choices make a difference. Buy seafood from the green or yellow columns to support those fisheries and fish farms that are healthier for ocean wildlife and the environment.

Learn more

Visit www.seafoodwatch.org for:

- More detailed information about these recommendations for seafood
- Recommendations for seafood not on this list
- The latest version of this and other regional guides
- Information on seafood and your health and much more...



MONTEREY BAY AQUARIUM

Seafood WATCH



CHERRIEK HARRISON

West Coast Seafood Guide 2007



MONTEREY BAY
AQUARIUM

The seafood recommendations in this guide are credited to the Monterey Bay Aquarium Foundation ©2007. Printed on recycled paper.

Contaminant information provided by
GREENFIELD VETERINARIANS

Seafood may appear in more than one column

Key:
BC = British Columbia CA = California
OR = Oregon WA = Washington
Mid-Atlantic = North Carolina to New York
Northeast = Connecticut to Maine

* Limit consumption due to concerns about mercury or other contaminants.
Visit www.oceanstewardship.org/seafood.htm
Certified as sustainable by the Marine Stewardship Council standard.
Visit www.msc.org

AVOID

Chilean Sea Bass/Toothfish*
Cod: Atlantic
Crab: King (imported)
Dogfish (US)*
Grenadier/Pacific Roughy
Lobster: Spiny (Caribbean imported)
Mahi mahi/Dolphinfish (imported)
Monkfish
Orange Roughy*
Rockfish (trawled)*
Salmon (farmed, including Atlantic)*
Scallops: Sea (Mid-Atlantic)
Sharks*
Sturgeon (imported farmed or wild)
Sturgeon*, Caviar (imported wild)
Swordfish (imported)*
Tuna: Albacore, Bigeye, Yellowfin (longline)*
Tuna: Bluefin*

GOOD ALTERNATIVES

Basa/Tra (farmed)
Clams, Oysters* (wild)
Cod: Pacific (trawled)
Crab: King (Alaska), Snow (US),
Imitation
Dogfish (BC)*
Flounders, Sole (Pacific)
Lingcod
Lobster: American/Maine
Mahi mahi/Dolphinfish (US)
Rockfish (Alaska, BC hook & line)*
Sablefish/Black Cod (CA, OR, WA)
Salmon (CA, OR, WA wild)
Sanddabs: Pacific
Scallops: Sea (Canada and Northeast)
Sturgeon (US farmed or wild)
Striping (US farmed)
Spot/Prawn (US)
Squid
Sturgeon (OR, WA wild)
Swordfish (US longline)*
Tuna: Bigeye, Yellowfin (troll/pole)
Tuna: canned light, canned white/albacore*

BEST CHOICES

Abalone (farmed)
Barramundi (US farmed)
Catfish (US farmed)
Clams, Mussels, Oysters (farmed)
Cod: Pacific (Alaska longline)*
Crab: Dungeness, Snow (Canada)
Halibut: Pacific
Lobster: Spiny (US)
Pollock (Alaska wild)*
Rockfish: Black (CA, OR)
Sablefish/Black Cod (Alaska, BC)
Salmon (Alaska wild)*
Sandries
Scallops: Bay (farmed)
Striping: Pink (OR)
Spot Prawn (BC)
Striped Bass (farmed)
Sturgeon, Caviar (farmed)
Tilapia (US farmed)
Trout: Rainbow (farmed)
Tuna: Albacore (BC, US troll/pole)
Tuna: Skipjack (troll/pole)
White Sea Bass

Support Ocean-Friendly Seafood

Best Choices are abundant, well managed and caught or farmed in environmentally friendly ways.

Good Alternatives are an option, but there are concerns with how they're caught or farmed—or with the health of their habitat due to other human impacts.

Avoid for now as these items are caught or farmed in ways that harm other marine life or the environment.



CERTIFIED

Salmon-Safe wineries are committed to protecting water quality and wild salmon in their local watersheds. Their management practices have been certified by Salmon-Safe or one of our partnering vineyard certification organizations.



LIVE
liveinc.org



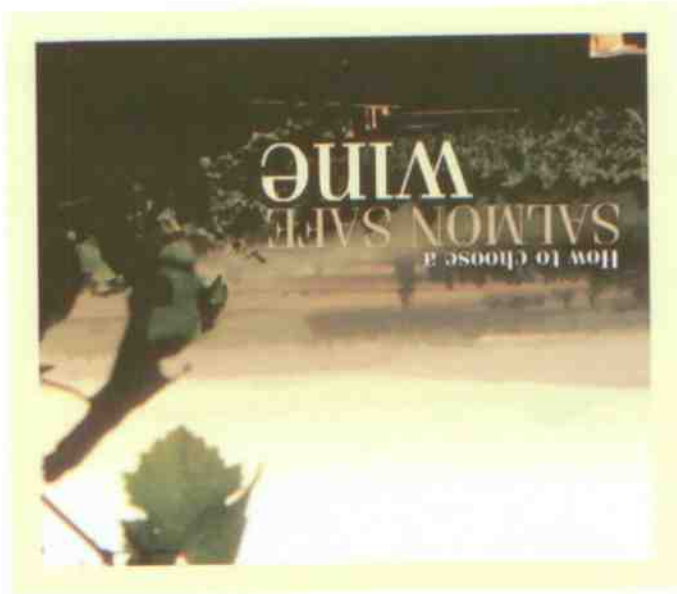
ITH
ilh.org

Salmon-Safe certified wine is available in specialty wine retailers and supermarkets nationwide.



www.salmonsafe.org

*Bridges by Jarragood/Unwind
Photos by Dorian Rypa*



Salmon-Safe Certified Wines

Erosion and runoff from hillside vineyards can bring silt into streams, reducing the ability of native salmon to survive. That's why Salmon-Safe, in partnership with LIVE and Oregon Tilth, works with pioneering wine grape growers to protect important salmon watersheds and produce world class wine.

Salmon-Safe helps vineyards protect and restore salmon habitat by planting trees on streams, growing cover crops to reduce run-off, and applying natural methods to control weeds and pests. Vineyards that meet our rigorous standards earn certification, giving them the honor of using the Salmon-Safe label.

So look for the Salmon-Safe label when you shop for wine. Your purchase helps keep rivers clean so that salmon can spawn and thrive.

Visit us at www.salmonsafe.org

Look for these leading Salmon-Safe wineries:

AMITY VINEYARD
ARGYLE WINERY
BAINBRIDGE ISLAND
VINEYARDS & WINERY
BENTON-LANE VINEYARD
BETHEL HEIGHTS VINEYARD
BISHOP CREEK CELLARS
BRICK HOUSE VINEYARD
CAMERON WINERY
COOPER MOUNTAIN VINEYARDS
DOMAINE DROUJIN
DOMAINE SERENE
ELK COVE VINEYARDS
EOLA HILLS WINE CELLAR
EYESHAM WOOD VINEYARD & WINERY
GRIFFIN CREEK

HELVETIA VINEYARDS
HENRY ESTATE WINERY
KING ESTATE WINERY (ESTATE WINES)
KRAMER VINEYARDS
PONZI VINEYARDS
REX HILL VINEYARDS
SOKOL BLOSSER WINERY
STOLLER VINEYARDS
TRIUM WINERY
TROON VINEYARD
TUALATIN ESTATE
TYEE WINE CELLARS
VAN DUZER VINEYARDS
WILLAKENZIE ESTATE
WILLAMETTE VALLEY VINEYARDS
WINTER'S HILL VINEYARD
WITNESS TREE VINEYARDS

Since 1996, Salmon-Safe has been partnering with Northwest vineyards and wineries to reduce water quality impacts from vineyards.



CAM, Portland State Univ DIN OR

From: Jones, Betty **Sent:** Thu 2/22/2007 6:56 PM
To: Johnson, Kathryn; CAM, Concordia Univ DIN OR; CAM, Warner Pacific College DIN OR; CAM, Linfield College Culinary DIN OR; CAM, Linfield College DIN OR; CAM, Portland State Univ Culinary DIN OR; CAM, Portland State Univ DIN OR; CAM, Portland State Univ Retail DIN OR; CAM, Portland State Univ-Univ Place Admin DIN OR
Cc: DelFierro, Lew; Goding, Lisa; Seng, Lara
Subject: FW: Truitt Brothers Sustainable Green Beans and Pears
Attachments:

FYI...These are currently available via "special order" at Sysco Portland.

If anyone is interested in stocking them, all we need is a commitment for 20 cases monthly. Let me know if your interested.

Thanks
Betty

Betty Jones
Sodexho USA
Phone: 503-722-7564
Fax: 503-722-7568

Visit Sodexho @ www.SodexhoUSA.com

This electronic message transmission contains information from Sodexho USA®, which may be confidential. If you are not the intended recipient, be aware that any disclosure, copying, distribution or use of the contents of this information is prohibited. If you have received this electronic transmission in error, please let us know by reply email and delete it from your system.

-----Original Message-----

From: Plant, Roger [mailto:RogerP@truittbros.com]
Sent: Thursday, February 22, 2007 10:22 AM
To: Jones, Betty
Subject: FW: Truitt Brothers Sustainable Green Beans and Pears



February 22, 2007

By now we hope that you've received samples of Truitt Brothers FOOD ALLIANCE CERTIFIED pears and green beans.

This is a wonderful new product that fits today's consumer and, with enough interest, Sysco will begin stocking the products for us.

Respecting the environment,
helping family farms thrive.

If interested, please let me know by return e-mail, and be sure to check

out

<http://www.truittbros.com/familyfarms>

- Truitt Brothers Sustainable Sliced Pears in Juice 6/#10 - 008222524050
- Truitt Brothers Sustainable Pear Halves in Juice 6/#10 - 008222524045
- Truitt Brothers Sustainable Cut Willamette Valley Green Beans 6/#10 - 008222524025
- Truitt Brothers Sustainable Whole Willamette Valley Green Beans 6/#10 - 008222524075

By the way, did you know these products require **75% less fossil fuels** to process, package and store than their frozen counterparts? (Please call us for a copy of this carbon footprint study.)

Wall sized merchandising posters are also available.

