UPCOMING EVENTS:

**Engineers for a Sustainable World Meeting**  
*February 29, March 5*  
*8:00—9:00 p.m.*  
*Conference Room 507, Wilson Commons*

**Ecology and Evolutionary Biology Seminar**  
*March 2*  
*3:00—4:00 p.m.*  
*Hutchinson Hall 316*

**Bi-Weekly Earth Fest Meeting (Grassroots)**  
*March 2*  
*4:00—5:00 p.m.*  
*Ruth Merrill Center, Wilson Commons*

**Grassroots Weekly General Interest Meeting**  
*March 5, March 12*  
*8:00—9:00 p.m.*  
*Ruth Merrill Center, Wilson Commons*

**Sustainability Seminar: “Greening ‘Fort Apache’ - Appropriate Technology as Environmental Justice in South Bronx”**  
*March 15*  
*12:30—1:30 p.m.*  
*Gowen Room, Wilson Commons*

**Women’s History Month Film Series: “Mother, Caring for 7 Billion”**  
*March 28*  
*6:00 to 8:00 p.m.*  
*Gowen Room, Wilson Commons*

This screening explores the issue of population growth and its surrounding environmental, humanitarian, and social crises.

SUSTAINABILITY SPOTLIGHT

**Summer Sustainability Internship Opportunities Offered to Undergraduate Students**

This summer, the College will sponsor sustainability-related internships for UR undergraduate students — its third successive year doing so. Selected students receive the opportunity to work with a faculty member and are provided with a $1,000 stipend along with free campus housing for the months of June and July.

For those interested, applications must be e-mailed to Professor Randall Curren and must include a resume, letter of interest, and the specific internships sought. Applications close March 7th and assignments will be announced by March 28th. According to Professor Curren, the program has been a “great success for sponsoring faculty and student interns alike.”

The following faculty members are seeking an intern:

**Professor David Wu (Chemical Engineering)** — Professor Wu will sponsor one to two interns to participate in biofuel research. He uses a molecular biology approach to study the microbial enzyme system, which breaks down recalcitrant cellulose materials into fermentable sugars. The molecular biology approach will be used for engineering the microorganism for a more efficient cellulose-ethanol conversion process.

**Professors Leila Nadir (Sustainability) and Cary Peppermint (Art and Art History)** — Professors Nadir and Peppermint seek one intern to assist with a creative research project on animals and the relationship between rural and urban environments. The project involves designing an installation that gathers real-time dynamic data of animals in a wilderness feed plot and projects these images into urban galleries.

**Jackie Levine (Study Abroad Office) and Karen Berger (Earth and Environmental Sciences)** — Levine and Berger will jointly supervise an intern who will work to enhance sustainability study abroad opportunities for UR students. The intern will organize information on overseas sustainability-related courses. The result will be the creation of a resource for students interested both in studying abroad and enhancing their sustainability coursework.

**Professor Karen Berger (College Sustainability Studies)** — Professor Berger will sponsor an intern to work primarily on the collection and evaluation of data pertaining to UR sustainability-related teaching and research. Other tasks may include developing a campus-based database for environmental volunteer opportunities and events.

**Pat Beaumont (Director Support Operations)** — Beaumont seeks one research intern to assist in gathering and organizing data for the Operations and Planning, Administration, and Engagement components of STARS — the Sustainability Tracking, Assessment & Rating System program. STARS is a transparent, self-reporting framework for colleges and universities to measure their sustainability performance.

**Justin and Tara Ramsey (Biology)** — Professor Justin Ramsey and Associate Researcher Tara Ramsey are looking for an intern who will work in the area of forest preservation. With help from past summer interns, the student will work alongside the “Ramsey field crew” to improve access of the South Campus forest through various methods.

Note: The above is a shortened version of summer internship descriptions. Full information, including recommended skills for each position, will be released through the Daily Buzz.
Dining Services Resumes Composting Efforts

With the help of trash and recycling hauler Waste Management, Dining Services has reinstated its composting program. Composting had to be suspended last spring because the previous vendor temporarily discontinued its operations, according to Cam Schauf, Director of Campus Dining Services and Auxiliary Operations. Dining Services worked with Waste Management over the summer to launch a joint composting program to be introduced in phases, beginning with the collection of a limited amount of post-consumer material. According to Schauf, the next phase will introduce more post-consumer collection bins. The timetable for this is not yet set. As for on-campus coffee shops such as Pura Vida and Connections Café, Schauf says that Dining Services collects coffee grounds, but no post-consumer products. Post-consumer material is currently collected at Danforth Dining Hall. Students place their plates on tray belts while scraps and napkins are thrown into a food trough. The waste then goes through a pulper machine that chips and empties it directly to compost.

Food, Farm, and Sustainability Institute Program Due Date Approaches

For students interested in sustainable agriculture and food studies, applications are due March 1 for the inaugural Food, Farm, and Sustainability Institute at Hampshire College, where students can participate in a six-week summer academic program. From June 4 to July 13, students will gain hands-on work experience with the Hampshire College Farm Center staff, as well as learn through inquiry-based projects and “acquire ownership of knowledge” through independent research projects. The program allows students to examine plant cultivation and animal management, address issues in public health and politics, and assess the character of the food one produces and eats. Activities include roundtable dinner discussions with local farmers and food producers, a weekly film series, and field trips to local farms emphasizing environmental and community sustainability. Tuition for the program is $3,400 and Hampshire potentially offers 8 academic credits for completion of the six-week program. For more information, visit the Institute’s site.

Grassroots Hosts Trash to Fash(ion) Event

On February 23rd, Grassroots held its first “Trash to Fash (ion)” event in which students were invited to alter and transform old t-shirts into creative fashion items, such as scarves and bracelets. According to Grassroots Clothing Exchange Coordinator Nobiru Suzuki, the aim was to “increase understanding of how we can reuse resources in a creative way.” The event was co-sponsored by Art and Art History Undergraduate Council, the Creative Arts Club, and Engineers for a Sustainable World.