



(Above) Singer **Nancy Whang** of The Juan Maclean, accompanied by drummer **Jerry Fuchs** (Below), plays for an enthusiastic crowd in Sternberger auditorium on Sept. 27. The WQFS-sponsored concert also featured performances by Acrobatics Macrocosm (Left) and Dr. Wow.

FEED THE DIFFERENCE

Caf event showcases local food

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more environmentally responsible practices, such as reducing the need for disposable coffee cups and eliminating the use of food trays to cut down on food waste and water.

Diners now have something else to rave about: the "Feed the Difference" event, held on Sept. 24, earned resounding praise from students looking for wholesome foods that simultaneously nourish both our stomachs and our green-fiend consciences.

"Everyone we talked to was thrilled with the results," said manager Greg Retz when asked about student response to the event.

Sponsored by several local farmers and artisans, "Feed the Difference" provided an outlet for Meriwether Godsey to inform diners about the local businesses that produce the food and the practices they employ to ensure quality and sustainability.

The company's use of locally produced foods means ingredients spend less time in storage and transit. This guarantees quality in freshness and cuts down on the energy needed to store and transport food.

Of the foods on the menu that evening, no items had to travel farther than 56 miles to reach Guilford and most traveled less than 30 miles.

For Meriwether Godsey, quality and environmental consciousness start at the source. Goat Lady Dairy, one of many food suppliers with whom MG is partnered, keeps its

goat herd small to ensure the healthiness of the animals and the quality of its products.

Terrell Double T Farms, a beef supplier, spurns the use of the growth hormones that permeate the industry. They use only natural fertilizers and rotational grazing to maintain the integrity of the land and the cattle.

These efforts were easily evident in the resulting meal.

"I came in, I saw all these colorful foods, and I knew exactly what I wanted to get," Moultrie said.

After surveying the dishes that were offered, this reporter enjoyed the beef and mushroom ragout and grits, along with a helping of pork and autumn vegetable stew. Other menu items included goat-cheese-topped salads, locally grown apples, and homemade vanilla ice cream.

"While the cafeteria has already shown improvement, today's fare has shown that there's no limit to what (Meriwether Godsey) can offer," said senior Jabari Sellars. "I wonder if this level of quality is sustainable, though."

Retz assures students that this is part of a long-term goal for Guilford's cafeteria. "We use a significant amount of products from local producers anyway," Retz said. "This is all part of Meriwether Godsey's global initiative to improve sustainability. At Guilford, we should be using local products much more frequently."

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