

THE PENDULUM

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"If it matters to you, it matters to The Pendulum."

More local organic food options coming to Elon

Brandon Hughes
Reporter

Elon's support for an eco-friendly campus continues, as SGA voted to promote the use of local organic foods in dining facilities at no additional cost to students.

The SGA meeting took place Feb. 16, with 35 initiative collaborators present. The vote represents the latest step in the LOC-OR Initiative, which stands for local-organic. The initiative is a campus movement pushing for local and organic food on campus.

The resolution states "We, the Student Government Association of Elon University, strongly encourage using organic, locally produced food in our dining halls and campus facilities whenever possible."

The movement began after seeing the success of past Fall Environmental Forum luncheons.

"We knew we were onto something when people requested take-out from Harden Dining Hall," said senior Mike Neely, Students for Peace and Justice (SfPJ) co-organizer.

To meet the growing interest among students, the LOC-OR Initiative formed in February through the Green Elon Committee in SfPJ. "We were amazed with the amount of contact we received from students, faculty, staff and community mem-

bers, asking how they could get involved or support the movement," senior SGA Senator Steve Sypole said. "We haven't spoken to anyone who hasn't supported it."

To help build support, Sypole brought the issue up before SGA. At the meeting, LOC-OR members Neely and Nicole Dvorak, junior, spoke about the resolution they had come up with.

"This resolution will be implemented slowly and carefully to make sure the student's interests are represented," Neely said. "The local and organic movement is rapidly growing on a regional, national and international scale. Elon is in a position to join the leaders on this."

Dvorak talked about the benefits of

organic food, including no growth hormones, synthetic pesticides, herbicides or fertilizers being used and ecosystems and farmland being preserved and nurtured.

"Local food supports local struggling communities, more efficient resource use and shorter transit time from farm to plate," Dvorak said. "Don't you want to know your food is grown properly, on healthy land and comes to the table fresher, tastier and healthier?"

Local organic foods could be introduced in two to three weeks. Aramark is talking with United Natural Foods Inc. to bring local organic food to Daniele Center and is also discussing opening an organic deli on campus.

The Initiative's short-term goal is

to have five days this semester as local organic food days in Harden. The Initiative's long-term task is to have local and organic food thoroughly used across campus, on the standard meal plan, with little increased cost to students.

"The world is changing rapidly in this direction," Neely said. "One of my dreams is for the Elon community to really take on and embody our own transformative eco-cultural vision."

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Brandon Hughes/ Photographer

Seniors Steve Sypole and Mike Neely worked together to pass the initiative.



This flyer was made by Nicole Dvorak and was passed out during the SGA meeting on Thursday.



Anna Tolner/ Assistant Photo Editor

Aramark could have local organic foods within the next two weeks.

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Senior Mary Caruso wins a trip to Turkey.



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