Carleton Dining Board  
Thursday, January 26, 2017  
Sevy Meeting Room

Present:

Abby Hartzell ’20, Andrea Robinson, Anna Thompson ’17, Chris Rohr, Dan Bergeson, Daniel Johnson ’20, Jenny Pope, Jerrilyn Goldberg ’18, Katie McKenna, Perrin Stein ’17, Sam Blackburn ’17, Trish Hare ’17, Tanya Hartwig, Taylor Morgan, Alex Miller, Emma Link ’18

Introductions:  Name, year, where are you from  
What is your favorite Super Bowl food?

Comment Cards/Online:

Online Comments – Tyson Chicken

• I have heard some terrible things about environmental and social actions that the producers of Bon Appétit chicken, Tyson, have committed. This is concerning, as supporting an institution means supporting its actions, and these actions (denying workers bathroom breaks, lying about raising their chickens without antibiotics, abusing animals, etc.) are intolerable.

• Hi there! I just wanted to drop a comment asking if it would be possible to bring more sustainably-made foods into the cafeteria. I know that those types of foods are more expensive and that you all already make a big effort to purchase them as much as possible, but I would love it if an even greater quantity of our foods were sustainably made. This especially goes for things like animal products. Personally, I think it would be awesome to see things like free-range eggs and more chicken from local, ethical farms. I know it’s a complicated issue and that you have a lot on your plates, but it’s true that this extends beyond Carleton students and becomes also about the environment, workers’ rights, and the treatment of animals. If you do buy more of these products, there are many of us who would be more than happy to eat them—myself included. Thank you for all you do in giving us so many wonderful options, and I hope that you’ve had a nice term so far!

• I would like better chicken. Also, could we have a bigger selection of fruit? Every now and then blue berries, straw berries and so on...

• I’m disappointed to hear that the majority of chicken served at Carleton is sourced from Tyson. Tyson has committed violations against its workers, against animals, and against the environment. I would ask that you please consider replacing Tyson chicken with other options that are both more sustainable and more ethical.

• I urge Bon Appétit to stop its implicit support of these practices and replace Tyson chicken in the dining halls with options that are sustainable and ethical.
  ○ Tyson has long established itself as an exploitative corporation with unethical practices.
  ○ Tyson was sued by the Equal Employment Opportunity Commission for race bias, in part due to a “whites-only” bathroom sign.
  ○ Tyson employees report being denied bathroom breaks.
  ○ Undercover investigations document Tyson chickens being punched, kicked, and otherwise abused.
  ○ Tyson is the second-largest polluter of US waterways.
These violations of humans, animals, and the environment should not be supported by purchasing Tyson products.

Bon Appétit’s response to concerns –

Thank you for taking the time to write to us and share your concerns. We are aware that some students would like us to stop using Tyson chicken, and we are actively exploring alternatives that will meet both our sustainable sourcing commitments and our clients’ budgets. Through creative menuing, we have been able to offer chicken from the Main Street Project* weekly in each dining hall. For 10 years, Main Street has created pathways out of poverty for rural Latino immigrants in low-wage jobs. In 2010, the project began developing a new model for the humane production of free-range poultry, designed to be accessible to limited resource farmers and immigrants aspiring to be farmers. The production model integrates perennial crops (hazelnuts and elderberries) into the system to create natural habitats for the birds and maximize system efficiency.

Over the past six years, Main Street has worked with their trainees to develop prototype facilities and a program-specific curriculum that includes hands-on poultry production experience and business planning. The trainees have already raised and sold more than 45,000 birds locally, including thousands to Carleton as a Farm to Fork vendor. After field testing the production model for six years, the project is ready to scale up by developing a 40-acre demonstration farm to support expanded training programs for aspiring immigrant and new farmers. I am proud to report that Bon appétit made Main Street the recipient of the company’s annual gift this December (news that hasn’t yet been made public) – a substantial investment that will go toward building production units (chicken coops) dedicated to helping graduates of the advanced training program.

In addition, in November we also announced an update to our chicken policy. For broiler chickens, in partnership with the animal welfare certification program Global Animal Partnership (GAP) we have committed to transforming the welfare of the broiler chickens within our supply chain. By 2024, all of Bon Appétit’s broiler chickens will be certified under GAP’s 5-step Animal Welfare Rating program, including: the use of approved genetics for slower-growing strains; offering enrichments including hay bales, perches, and natural light; ensuring minimum space requirements (at least a square foot per 6 lbs); and utilizing Controlled Atmosphere Stunning to render them unconscious prior to shackling. (Performance will be benchmarked annually and publicly reported.)

We are also planning on taking chicken breasts off the grill line one day per week in both dining halls and substituting Ferndale Market turkey. This will reduce the amount of Tyson Chicken that we serve, as well as increase the amount of local poultry we are serving, while still supplying the students with a great option for protein.

If you are interested, we will be hosting an upcoming lunch for interested students to share more details about what we have been working on and together forge a plan to move forward. I will be sending out a doodle to you shortly to coordinate the lunch.

NOTE: Katie will be meeting with students next week to address their concerns.

*Main Street Project:

- Can’t supply us with enough chicken as Carleton goes through 1000 lbs. of breast meat/week
• Comes as bone-in chicken so it would require more staff to prepare
• A growing Northfield company but still a small operation and will take time to grow to meet Carleton’s needs
• Cost is $3 more per pound
• Reginaldo Haslett-Marroquin from Main Street will be at Carleton February 7th during common time in the Burton Varsity Room – open to anyone interested in attending
  o Should share some of this information with Carletonian to spread the word

Open Discussion:

• Bon Appétit is trying to find a solution to chicken concerns. They need to find a supplier but most aren’t large enough to supply what we need. Considering taking Tyson chicken off the menu one day a week and replacing with turkey. Students suggested they should advertise what days they are going to swap turkey out for chicken but don’t do this the same day in Burton and East Dining Hall-LDC. Bon Appétit suggests that students contact Tyson with their concerns as well. Farms they get their chicken from are independent contractors but when Tyson has been made aware of concerns, they have addressed them.
• Mug Club
  o App is in App store
  o Buy ten and get one free
  o Will push more with Climate Action Week
  o Valentine’s Day
    ▪ Will be doing Mug Share by having mugs available in Sayles
    ▪ Doing a big drive on donating mugs – any mugs that can be put through the dishwasher
  o Check with ceramics class as they may have some mugs to donate
  o Commitment from Lighten Up to get mugs left by students
• Reusable cups/bowls/plates
  o Started 1st week in November
  o Have lost 183 pieces already (lost, as in not returned yet) and if this continues, will have to discuss future of this program

Comment Cards:

Sayles
• Love the reusable plates! Since this is working, I think it would be awesome if we could take the to-go cups out of the dining hall for a couple days during Climate Action Weeks! Thank you!!
  o I’m so glad you like the reusable plates! I think we could try this for one day during Climate Action Week. We need to insure that we give a lot of advance notice – signs by the cups for a week or two prior, maybe some table tents – talking about the program and why we are doing it for Climate Action Week. Perhaps a sign by the cups the day of the project say “Brought to you by Climate Action Week”.

Burton
• No more peanut butter burgers...please. Juicy Lucies and Bacon Cheeseburgers are preferred.
  o We rotate our burger themes. Thanks
• CHEESY BREAD!!! 😊😊😊
• Thank you
• Brussel sprouts extra good tonight!
  o Thanks
• Peanut butter oreo bar was fantastic
  o Thanks
• Can we have cream cheese frosting on carrot cake/red velvet?
  o Will do. Thanks
• Plain Greek yogurt is the best – can we have that or plain yogurt more often?
  o We rotate our yogurts. Thanks
• The spaghetti squash dish was awesome, I’d love to see it again!
  o Thank you. We will do it again.
• The Italian chorizo sausage in the omelette’s was amazing! Made them so much better! Made them so much better!
  o Thank you! Glad you liked it.
• Banana pancakes w/coconut lemon curd were BOMB!
  o Thanks
• Buffalo chicken flatbread was super yummy
  o Thank you
• I would love garbanzo beans in salad bar line!
  o When we do garbanzo beans they are going to be over on the grain bar. They are on our rotation.
• I really appreciate having the Greek yogurt back. Please keep it around! Thanks!
  o Yes we will! Thank you
• Sch? pork was great
  o Thank you. We will keep it in our rotation.
• Please, Please, Please...keep the waffle batter fresh. It was not changed and came out of dispenser in the form of a solid...
  o Thank you for the feedback. We will keep an eye on it. It is made fresh every day – it might not have been stirred.
• Please bring back the blackberry yogurt! It was delicious and is missed.
  o Yes, you will see it again!

LDC
• Would it be possible to have strawberry milk amongst the selection of regular and chocolate milk bottles? Or even Neapolitan ice cream sandwiches.
• I really love Chef’s Fare especially when it has beets, Brussel sprouts, quinoa, broccoli, any of those super vitamin packed foods.
  o Thank you!
• I love the pastries! Whoever is making all the pastries next to the drinks is doing a Fabulous Job!
  I love the jumbo cream puffs w/all the berries, whip cream and chocolate! Also, the white dipped coconut macaroons, raspberry treat tart, tart w/fresh berries, tiramisu chocolate. Not only do they look gorgeous, but they taste AMAZING! Many compliments to the pastry maker.
  o Thank you. I will let the bakery know that you enjoy them.
• I would prefer more sustainable meat options. I don’t feel great about eating the chicken.
- All of the pork is gestation crate free. Beef is grass fed. We do source cage free local chicken when available. Bon Appétit is working to source cage free chicken for all its uses.
- The chicken breast has been less overcooked this term! Thanks! Can you make veggie sack lunch sandwiches without onions?
  - Glad you like the chicken. If you let us know ahead of time when you want a veggie sandwich, we can make one without onions.
- Could you not run out of mugs 10 mins into breakfast? Could you not then run out of paper cups an hour into breakfast? Could you not then complain about having to buy plates and cups if you’re going to provide subpar service anyway?
  - We have address issue of no cups available and will strive to consistently have cups available.
- Could we have biscotti in the morning? Thank you!
  - We will put it into the rotation.
- The chicken breast is ALWAYS dry.
- It would be really great if the eggs made your way station was at LDC more often! If it was there every day that would be the best but even switching up the schedule from last term (where it was in Burton MWF and LDC Tuesday/Thursday) so it is in LDC MWF would also be great for those of us who live on the east side of campus but like omelets and fried eggs!
  - I appreciate your comments on our made to order egg station. Currently this is a staffing issue—to change the days will take some doing. We can look at this for Spring Term, but I really can’t commit to changing up the days until I know how my staffing is looking in the spring. We will keep this in mind as we move forward. Thanks for taking the time to give us feedback!
- Loved the chicken black bean chili! Could you bring back grilled chicken pieces at the salad bar?
  - Glad you liked the chili. Grilled chicken will be back at the salad bar as part of our rotation.
- This term we have been getting less and less hashbrowns and they are my favorite breakfast potato. Can hashbrowns be an option more frequently?
  - Hashbrowns are being made just as frequently. We will try to mix up the days a little better.
- Could we get bags of chai tea back into circulation with the other teas? I miss chai. Thanks!
  - We will make it so.
- The French Vanilla Cappuccino is a classic, please bring it back. I don’t like going to Burton for my morning coffee every morning. Thank you!!!
  - We will bring it back next week.
- The tomato basil soup with quinoa this past weekend was amazing!
  - Glad you enjoyed. Will make again.
- I love the zucchini bread you had today and banana bread you’ve had in the past and would love to see it more.
  - Glad you liked it. We will make it more often.
- FRUIT FOR DINNER???
  - There is hand fruit available at all meals.

**Upcoming Events/Happenings:**

- Reginaldo from Main Street Chicken coming on February 7th
• Climate Action Week(s):
  o Mug Club – and re-usable cups in Sayles Café
  o Kiss your Mug Goodbye on February 14th
  o Climate-friendly menu choices in Dining areas
  o Re-usable plates in Sayles – already a good start but we have to keep this running!
• January 28th – Milkshakes: Vanilla ice cream with choice of mix ins (choice of fruit, chocolate or caramel syrup)
• Chili Contest – Monday, January 30th at LDC (3 groups signed up) and winner(s) will have their chili featured in the dining halls on Tuesday, February 7th

Next Dining Board Meeting: February 9th, 12:00-1:00 p.m., Sevy Meeting Room