Carleton Dining Board  
Thursday, January 31, 2019  
Sevy Meeting Room  

Present:  
Andrea Robinson, Bryan Schouten, Chris Rohr, Daniel Johnson ’20, Elliott Courchaine, Eric Rasmussen, Grace Liao ’20, James Harren ’19, Jesse Cashman, Katie McKenna, Lewis Ching Zhi Yuan ’21, Tanya Hartwig, Elizabeth Charnell, Steve Schauz, Elijah Genheimer  

Open Discussion:  
- Vegan salads – ask the staff to make up something if there are no vegan salads in Grab & Go  
- Served 95 gallons of hot chocolate and 90 gallons of cider during bad weather in various locations on campus (provided by President’s Office)  
- How often are the utensil containers washed? Should be exchanged every time utensils are brought out. Student concerned that this is not happening and Katie will check this out.  
- Winner of the Chili contest in LDC – “It Contains Squirrel Meat”. (It really doesn’t!)  
- Mid-Winter’s Ball on February 9th – steak night in Burton  
- February 11th – Cooking 101 with Chef Schouten: Pork Carnitas  
- Firebellies – cooking club at Carleton.  
- Real Food Calculator will be presented at our next Dining Board meeting due to AV issues.  

Comment Cards:  
Sayles  
- Add more salads  
  - *We always keep at least 8 varieties of salads in the Grab & Go case as well as the salad bar.*  
- I don’t understand why Chicken Pesto Flatbread was taken away, along with the portion sizes have gone down due to the new rules but the prices didn’t go down. That’s unfair to students taking away food choices and portion size while charging the same amount. Also, peach honest tea has always sold out because when I want some it was sold out. I don’t understand why you have the other options that don’t sell out. Please bring that back.  
  - *The portions of the sides have changed along with a drop in the prices on some items. The peach tea will be back soon! Thank you*  
- Please bring back the old chicken tenders; they were much better (also the chicken strip melt!)  
  - *Our chicken tenders have not changed and the chicken strip melt is always available in the Grab & Go case.*  
- You have recently switched cranberry juice brands away from Ocean Spray to a Cran-Grape blend. I would prefer Ocean Spray, and if that’s not possible, I would really prefer not a blend, but plain cranberry juice in any brand. P.S. Julia and Dorian are always especially nice and attentive to dietary concerns/allergies.  
  - *Thank you for your feedback. I will look into the juice situation!*  
- Can we bring back waffle fries?  
  - *We have them for specials but not on the regular menu. Thank you*  

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Burton

- Chicken tenders?
  - *We will get them on the menu.*
- Is it possible to get more fruit for lunch/dinner? Strawberries, raspberries, blueberries?
  - *We will add the berries when they are in season.*
- I love the roasted red peppers on the salad bar! Can we keep them in the rotation?
  - *We will keep them in the rotation.*
- Please have a consistent option for vegetarians in Burton. Also, curry is delicious and easy to make vegetarian. Thank you
  - *I will talk to the Burton chefs.*
- Jalapeños
  - *Yes we can. Thank you*
- Just found out the peanut butter is from East Wind! They are an amazing community & family friend – So glad we support them!
  - *Yes, it is yummy. Thanks*
- The Pesto and Goat Cheese Flatbread with Tomatoes is the best thing that came out of Burton. Please make more...and more thin crust pizza styled stuff.
  - *Thank you and we will.*
- We want donut holes.
  - *Ok. Thanks. Will do.*

On-Line Comments:

- I previously spoke with Bryan Schouten and other staff about improving the vegan dining options at the dining halls. I eat at LDC every day, and I was wondering if it would be possible for there to be no sauce put on the tofu in the salad bar. I eat a lot of tofu, and it’s hard to stomach if there’s already sauce on it. Also, today I noticed there is no soy milk at the cereal station. I understand this is probably temporary, but I just wanted to bring this up in case no one noticed. Lastly, I want to say thank you for recently cooking more tofu and vegan options lately – I really liked the barbecue seitan, and would love to eat it again! Thank you
  - *We always have tofu and we had plain tofu for you in the back yesterday, please just ask. We get many requests for many items from many different guests and work to satisfy and accommodate all, most of our guest like a variety of flavored/seasoned tofu. The soy milk is a staple and will be back today due to a delivery schedule problem. Thank you for the nice word about the seitan and we will serve it again.*
- Hi again Bryan – Recently, at LDC, there hasn’t been any tofu (but there’s lots of tempeh instead). I know earlier I said that I can get by on either tofu or tempeh, but I’ve found that I can only really do it with tofu. Tempeh just isn’t that filling and my stomach gets upset if I eat a lot of it. I’ve asked people at the counter if there’s tofu I could have, but they’ve said LDC is out of tofu. In the future, could there always be tofu at LDC? This is my fault since I said I can do tofu, or tempeh; I guess I was wrong.
  - *There are times that we have been out of stock from our vendor or run completely out of tofu, my apologies. Usually, there is diced and sliced tofu and one seasoned and one unseasoned daily. We will have a rotation on tempeh as other like this variety, but*
please ask a chef at the salad bar or market salad station for some. Caitlyn knows you are coming to East Dining tonight she will be at the salad bar. I hope this helps.

- Please leave eggs and cheese on the side, preferably outside of the salad, of the vegetarian salads in the fridge so that they can be vegan. Even when the cheese is in separate container inside the salad box, it makes me still purchase it and then therefore waste it. I’m vegan so I don’t eat those things, just so I use less resources when I eat a meal. In the beginning of the term, Sayles had many vegan salads and sandwiches in the fridge, which I appreciated very much as prior had very, very few options at Sayles. If I could consistently rely on Sayles for vegan options, it would be appreciated. I can only eat so many Boca burgers. Thanks for everyone’s hard work.
  - I appreciate your feedback on the vegan salad options in Sayles Café. We do seem to be going through a great deal more of the vegan and vegetarian salads this term vs last term and so we have actually increased production. Some of the salads that we offer would not lend themselves well to simply take the cheese and egg off, but we do have a number of nice vegan salads, and are always looking to change this up – if you have some suggestions we’d love to hear them! Another option during the day is the Salad Bar – you should always be able to make a vegan salad until 4 p.m. Our team in Sayles Café really wants to produce what the students want, so if you are not seeing something please feel free to ask a staff member as we normally have someone working on making grab & go items during the day.

**Upcoming Events/Happenings:**

- **January 31st:** Sayles Evo grill featuring spicy shrimp
- **February 3rd:** Super bowl Sunday – Sayles wing bar and dining halls game food, bakery to make game day desserts
- **February 5th:** Dining halls and Sayles to feature winning chili recipe, Burton will make for all locations, bakery to make corn bread
- **February 6th:** FFYW Burton “Healthy Fats” lunch
- **February 9th:** Mid Winters Ball, Burton steak night dinner
- **February 11th:** Cooking Demo with Chef Bryan LDC
- **February 12th – March 12th:** Highlighting a different region of Route 66 every Tuesday
- **February 14th:** Valentine’s Day – Decorate cookies in the dining halls during lunch, Valentine’s Dinner Buffet in LDC – Live Music!

**Next Dining Board Meeting:** Thursday, February 14th, Sevy Meeting Room, Burton Dining Hall