Carleton Dining Board  
Thursday, October 20, 2016  
LDC/Class of ’51 Meeting Room  

Present:  
Abby Hartzell ’20, Andrea Robinson, Anna Thompson ’17, Chris Rohr, Dan Bergeson, Daniel Johnson ‘20  
Eric Tallman ’17, Jerrilyn Goldberg ’18, Katie McKenna, Perrin Stein ’17, Tanya Hartwig, Sam Blackburn ‘17  

Introductions: Name, year, where are you from and your “Favorite Fall Vegetable”  

Food Day October 25th:  
- Food Day aims to:  
  - Promote safer, Healthier Diets  
  - Support sustainable and organic farms  
  - Reduce hunger and improve food access  
  - Reform factory farms to protect the environment and farm animals  
  - Support fair working conditions for food and farm workers  
  - You can get involved: Green Meal Initiative, Meatless Mondays – see more at Foodday.org  

October is Fair Trade Month:  
- Bon Appétit uses Fair Trade Bananas, coffee, and tea  

SOPE Update – Eric Tallman:  
- Sayles – Received the colored reusable plates and bowls (once washed will be available for use)  
- Carts arrived but need to be assembled  
- Main thing on reusable plates/bowls is to “get the word out there”  
- Signs will be posted in several locations stating the reason this is so important for everyone to participate in  
  - Carleton students use 6,500 compostable plates a week  
  - Once people understand what it is for they are more likely to participate  
  - Bon Appétit will keep working on the marketing materials to keep it fresh  
  - Let Katie know things you hear  

Open Discussion:  
- Sesquicentennial comments:  
  - Food was amazing!  
  - Blue frosting ⇒ blue mouth  
    - Bon Appétit researched to find frosting that wouldn’t do this  
  - Request for gazpacho recipe from parent  
    - Jerrilyn will send name to Katie
• Display clear signs at stations where tasting is taking place so students know which utensils are used/not used
• Shout out to the student workers at dining halls
  o Always friendly/smiling
  o Doing a great job!
• Can tater tots be another option in Sayles since so many students like them?
  o Depends on what else is being served (availability of fryers, etc.)
• Ice cream – in both dining halls on Saturdays now with specialty desserts on Friday night
• Why are some popular items placed in the back which makes it difficult to get to without dripping into containers in front of them
  o Put vegetarian items in back so nothing gets dropped into them
• Jerrilyn mentioned there was something marked gluten-free in Burton that was not
  o Katie will check into this – Please let her or someone else know as soon as possible when these things happen so they can correct it
• More flourless cake!

Comment Cards:

LDC
• I would LOVE to see edamame at the salad bar again!
• Could you bring the hummus back, please? Thanks!
  o Hummus/edamame will rotate in
• Why aren’t the water cups compostable? Surely compostable cups can’t cost much more than the waxed ones we have now.
  o We will look into this – compostable cups do cost more
  o Katie will have Shanna explore other options

Burton
• Brussel sprouts were amazing! Please have them more often! Please, I’m begging you! #BRUSSELSFORCARLETON!
  o Thank you
• The pumpkin streusel pizza was amazing! Please have it again! 😊 Also, salted caramel fro-yo is A+!
  o Thank you – will do
• The fancy honeycomb container is cute, but could there also be a bottle somewhere? That’s easier for toast and dipping sweet potato fries. Thanks!
  o I’m sorry. The container is company policy. You can use one of the tasting cups for dipping. Katie will look into other options.
• French toast was amazing
  o Thank you. I’m glad you liked it.
• Please bring back the vanilla Thai lattes. ALSO: Snap peas!
  o Lattes are always on a rotation
• Please put the pears in a container with a flat bottom so the skin doesn’t get ripped. Thanks!
  o Good idea and Katie will check into this – will find a basket that works better
• PLEASE PLEASE PLEASE bring back the rocky road cake!!!! 😊
  o I will make sure the bakery gets some made soon
Sayles

- My girlfriend and I loved the chicken gyros you had for the late night special. Can you bring them back?
  - They will be back! 😊 Thanks

Other Comments:

- Katie asked if a Harry Potter night might be something students would be interested in. They would try to do this in the Great Hall during Winter Term.
  - Yes – students would be interested.
- Chef’s table – by invite – Chef displayed cook’s table
  - Who and how would they be invited?
- Having trouble with the candy vendor – snack packs – bundling would lower price
- Kindness Campaign – have there been many participating in this at Sayles?
  - A few – might be more at the end of term when students realize they won’t be spending all their dining dollars.

Upcoming Events:

- October Wellness Topic: Reduced Sodium
- October 20-21: Falling for Carleton – Apple Crisp in Dining Halls
- October 27: Grill Out at Sayles Café (weather permitting)
- October 31: Caramel apples at Dining Halls and Sayles Café – show off your Halloween costume

Next Dining Board Meeting:

- November 3, 2016 in LDC/Class of ’51 Room