The fourth annual Francis Feast successfully engaged the Loyola community in an interdisciplinary, hands on and sensory sustainability learning experience. This year’s feast brought together 7 of Loyola’s sustainability champions and over 30 sustainability curious greyhounds for an evening of engaging knowledge exchange and local food. There were more than a few lasting first impressions, unique connections and fast friendships formed, which will expand collaboration, understanding and strength within the sustainability community at Loyola. The local foods dinner also received rave reviews and facilitated interesting conversations about our commitment to supporting local and sustainable farmers and producers on campus.

Father Brown opened the event with an Examen and multimedia presentation about Tree Blindness. The Examen asked guests to reflect on the ways they interact with the campus and encouraged them to recognize and learn from all that surrounds us. As one of the founding members the Arboretum Committee he shared information about the Arboretum walking tour and other opportunities to experience trees of Loyola.

The round table teach in activities were more creative and hands on than ever. We invited three faculty members and two student leaders to share their perspectives and expertise in sustainability. Unfortunately, one of our faculty guests was unable to make it to our event. Nevertheless, the activities included:

Climate Change? And how to talk about it.
Dr. Elizabeth Dahl returned with a new topic this year that will be sure to help everyone get through the upcoming holidays. Dr. Dahl shared her tips and tricks for talking with everyone you know about one of our planet’s most complex and politicized problems, climate change.

Upcycling: Creative Projects to Reduce Waste
Professor Friebele returned with huge bags of single use plastic in tow. He used scissors, tape and paint to showcase the fun ways you can reinvent all the single use plastic in your life. With only one in eight single use water bottles making their way to the recycling bin across the country, there’s plenty to play with!

The Bird and the Bees
Student leader of the BEElieve Club, Nathalie Walker, was a Francis Feast guest in years past, but returned to Francis Feast as a facilitator. She brought with her a pollinator matching game to teach guests about native flowers which attract and support the pollinators that help our food grow. She even ended with a quiz to ensure everyone was up to speed on this buzzy activity.

Sustainable Self Care
Student sustainability leader, Beatrice Mills, brought a curious batch of ingredients to her table. One by one she revealed each ingredient to make your very own sustainable and zero waste face mask. A fresh
aloe leaf as long as your forearm, a silky batch of local organic honey and a dozen reusable mason jars to hold the recipe again and again.

The final activity of the evening was of course, dinner! Parkhurst cooked up a creative and modern sustainable menu with a variety of entrees and sides for our guests to sample. The entire meal was vegetarian, mostly vegan and featured local produce and products from partner vendors. As always, we finished with apple pie. This year the apples were sourced from a new sustainable family farm, Cherry Hill Orchards. The orchard is powered by renewable energy and uses integrative pest management to reduce their use of chemical pesticides.

Data
Guests
31 Student Guests
  15 different majors and departments recognized
  Diverse mix of class levels represented
3 Faculty/Staff guests

Facilitators
3 faculty facilitators
2 student leader facilitators

Proposed and Actual Budget:
To assist with the cost of a local, seasonal, vegan and zero waste dinner prepared by Evergreen Catering for 35 guests.

Local Foods Dinner by Evergreen Catering: $663.25 ($18.95 per person)
Catering Fees: $143.00

Total: $806.25

Requested:
$500 Center for the Humanities
~$300 Remaining Facilities Management / Sustainability

Total Funding Used: $500.00
Francis Feast & Learn
October 10, 2018

6:30
Examen
Fr. Timothy Brown, S.J.
with Thomas O' Brien and Tamar Burnaman
Mission Integration

7:00
Sustainability Teach-In Activities
Climate Change?
Dr. Deid, Chemistry

Upcycling: Creative Projects to Reduce Waste
Professor Fairlady, Fine Arts

The Birds and the Bees
Nathanael Walker, REELove Club

Sustainable Self Care
Reverence Mills

Food Justice 101
Dr. Ryan, Writing

7:30
Dinner Served

8:00
Closing

Featured Farm: Cherry Hill Orchards

Cherry Hill is one of the oldest Pick Your Own sweet cherry orchards in Pennsylvania with over 2,500 trees! The Haas Family has owned Cherry Hill since 1971.

Sustainable Practices

Cherry Hill is powered by 750 American made solar panels. The panels produce over 210,000 Kilowatt hours of power a year.

Integrated Pest Management is implemented to reduce and sometimes eliminate the need to use pesticides. They use pheromones to confuse the bugs that eat their fruit!

Contour rows are planted to reduce erosion and run off of top soil on their fields.
WEDNESDAY OCTOBER 10, 2018

Fresh Crudité with Vegan Mayo Dipping Sauce

Butternut Squash Bisque
Butternut Squash is from Lancaster Farms (Lancaster, PA—65 miles)

Fall Green Salad with Dried Cranberries, Roasted Sweet Potatoes, Candied Walnuts and Goat Cheese
Goat Cheese is from Cherry Glen Farms (Boyd’s, MD—57 miles)

Quinoa & Roasted Vegetable Stuffed Baby Portabella Mushrooms
Portabellas are from Phillips Mushroom Growers (Kennett Square, PA—74 miles)

Dry Rubbed Cauliflower “Steaks”

Acorn Squash, Pepper and Onion Hash
Acorn Squash is from Lancaster Farms (Lancaster, PA—65 miles)

Spaghetti Squash with Cranberry and Sage
Spaghetti Squash is from Lancaster Farms (Lancaster, PA—65 miles)
Sage is from the Loyola Community Garden (Baltimore, MD—0 miles)

Apple Pie
Apples are from Cherry Hill Orchards (Lancaster, PA—58 miles)

Parkhurst Dining sources 20% of their purchases from local vendors within a 250-mile radius for our FarmSource Program. #LUMLovesLocal