

THE GREEN AMBASSADOR



November 2023 | Office of Sustainability | green.nd.edu

Term of the Month

November's term of the month is *regenerative agriculture*. Regenerative agriculture is an outcome-based food production system that nurtures and restores soil health, enhances farms' productivity and profitability, and protects the climate, water resources, and biodiversity.

[Read about the benefits of regenerative agriculture](#)

Spreading Local Roots & Growing Fresh Fruits



Notre Dame's Campus Dining team is committed to sustainable practices and cultivating local farming relationships. Such connections ensure that our campus is eating the freshest and most nutritious foods available

in the region, with less impact on our environment. As of fall 2023, Campus Dining established its new tomato soup vendor, [Tomato Bliss](#).

Nestled in the heart of Michigan's picturesque fruit belt, Tomato Bliss is revolutionizing our perception of tomatoes and regenerative farming practices.

[Learn more about Tomato Bliss](#)

Sustainability Spotlight: Cheryl Bauer & Karim Tinoco



The sustainability impacts of food are incredibly complex. From production to consumption, factors like agricultural practices, water requirements, transportation, preparation, and eating habits all determine the

ecological, climate, and social effects of our food. Fortunately, at Notre Dame, we have dedicated staff who are working to minimize the impact of food on campus.

Read about Cheryl Bauer's & Karim Tinoco's efforts to reduce negative impacts of food

November Sustainability Tip: Prevent Food Waste



Thanksgiving is right around the corner, and this holiday of abundance has the potential to create a ton of food waste. On average, Thanksgiving food waste alone generates greenhouse gases (GHGs) equivalent to 1.1 million metric tons of CO². That's nearly the same emissions output as 170,000 cars driving for a year!

Thankfully, we all have the power to reduce GHGs generated from the big feast. From start to finish, there are ways to plan and store effectively. Consider using food preparation resources like [SaveTheFood.com](https://www.savethefood.com) or look at ideas for [reinventing leftovers](#) once dinner is over. For those of us who aren't inspired by reinvention, freezing your leftovers will provide you with a delicious meal on a later day when you prefer not to cook!

Looking Ahead: External Partnership Sustainability Award

Procurement Services has updated its External Partnership Sustainability Award to take a holistic approach to recognizing business practices based on the three pillars of sustainability: ecological, human and economic health. Be sure to check in on next month's edition of the Ambassador to learn more about the expanded categories for this award.





Do you know about a sustainability event coming up?
Add it our Google calendar

Nominate someone to be recognized in our
next Sustainability Spotlight!

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