

# BOWDOIN COLLEGE

February 7, 2013

To Whom It May Concern,

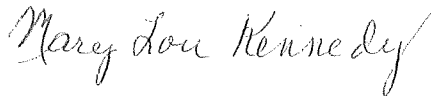
I am writing with regard to Bowdoin College's STARS Innovation Credit #2, participation in the "Out of the Blue" dining program with the Gulf of Maine Research Program (GMRI). GMRI is a forward thinking, non-profit marine science center located in Portland, Maine with a focus on ocean stewardship and economic stability, both of which reflect Bowdoin's commitment to the environment and the local economy.

Bowdoin Dining Service Associate Director and Executive Chef Ken Cardone has been a member of this program for the last three years. The members of the steering committee involved in the program include local Southern Maine fishermen, restaurants and food service providers, all of whom have been working with the GMRI to build markets for underutilized and under-appreciated Gulf of Maine species. The main goal behind the project is to increase the commercial appeal of less familiar edible species, in order to bolster the economic (and ecologic) sustainability of the Gulf of Maine seafood industry. For example, Bowdoin College served silver hake (also known as whiting) in all three of its dining locations to expose all Bowdoin students to the edible species. It was well received. This program is "innovative" in many ways, but one of the most important is the strong connection it provides between Bowdoin and the larger Maine community. Bowdoin College strives be a positive partner for local businesses and small, private organizations (like fishermen). The "Out of the Blue" program allows us to capitalize on that relationship and maintain our commitment to the environment at the same time. Maine has a reputation for excellent resource management, such as the lobster industry, and this program is one more step towards responsible management of our fisheries.

DINING SERVICE

# BOWDOIN COLLEGE

As a member of the Bowdoin and Maine community for over 25 years, I can vouch for the innovative, creative and practical application of this program. It benefits everyone along the line from harvesters, to distributors and high-end users, with a globally commendable focus on sustainability. Bowdoin College Dining Service is making the effort to support local programs like "Out of the Blue" to benefit the entire community in the future. This innovative program is a good model for other institutions with deep economic and ecologic ties to the local community.



Mary Lou Kennedy  
Director of Dining Services

DINING SERVICE

3700 College Station • Brunswick • Maine 04011-8428 • Tel 207-725-3211 • Fax 207-725-3974