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Ms. Wendy Scott  
Executive Director  
Association for the Advancement of Sustainability in Higher Education  
1536 Wynkoop Street  
Denver, CO 80202

Dear Ms. Scott,


According to the criteria for qualification, I believe that the Sustainability Semester program at St. Lawrence University merits an innovation credit for their efforts with the Campus Kitchens Project at St. Lawrence University. Working with the Sustainability Semester has directly influenced and aided my organization's goal of making and serving free, weekly meals made primarily of locally-sourced food to the community.

It is my third year as the Student Coordinator of our chapter of the Campus Kitchens Project here at St. Lawrence University. The Campus Kitchens Project is a national organization that began in Washington, D.C. and now has chapters around the country at 33 different college campuses. The goal of all Campus Kitchens is two-fold: to safely recycle and reuse food that would otherwise be thrown away and to feed those in need in local communities.

Here at St. Lawrence University, we serve a meal every Monday year-round—even over the summer and other small school vacations. A unique aspect of our Campus Kitchens chapter is that in addition to safely recycling food (i.e. making use of unused food from our dining halls), we also made locally sourced food a main goal of our meal building. We are proud to be the only Campus Kitchens chapter that has meals comprised almost entirely of locally sourced food. We use this approach as an effort to make an impact that addresses the relevant—and prevalent— issues of rural poverty, food accessibility, and sustainability in the local community.

All of this is possible because of the support and donations we have received from the Sustainability Semester over the past three years. In addition to donations from another St. Lawrence student-led project, the Seed-to-Table garden, these partnering groups have made it possible for us to continue in our goal to provide a locally sourced, healthy meal that reflects the strong culture of the North Country as a place for sustainable and healthy living.

It is my opinion that the Sustainability Semester deserves an innovation credit through all of its work with Campus Kitchens. We look forward to continuing to work with the Sustainability Semester in the years to come.

Sincerely,  
  
Courtney E. Fogarty