

February 12, 2015

To whom it may concern:

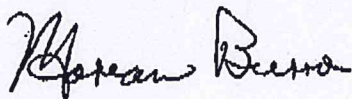
In 2014 76 percent of the ingredients in Sterling student's meals were local, an amazing amount when 20 percent local is set as a goal for 2020 for other colleges to attain..

Like old fashioned farms, where most families grow a significant amount of what they eat for much less money than if they had to purchase it elsewhere, Sterling College - which is a working farm - has been able to provide its students with such a significant amount of locally grown food and they do not have to depend on outside sources.

Working and learning on a farm gives the students the opportunity to study sustainability from seed to compost, at the same time, coming to understand that real food means fresh, and, therefore highly nutritious, not to mention delicious.

It's true: Sterling has a huge advantage over other colleges, no matter their endowments. While growing their own food is a new concept for them Sterling has been building on the idea for 40 years.

As a member of the board of trustees at Sterling and a former reporter for the New York Times, whose beat was food, food safety and nutrition, the college's ability to continue to increase the percent of local ingredients is a source of amazement and pleasure.



Marian Burros