

AGGIE SUSTAINABILITY ALLIANCE MONTHLY NEWSLETTER

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Earth Month Celebration Giveaway Prizes



Tier 1 (One Winner) - Choice between:

2 tickets to a Ronin Full Moon Dinner, Rec Sports Membership Pass for 1 semester*, 1 Year Rec Sports Group Rec*, a Yeti Roadie 24 Hard Cooler, a Yeti Hopper Flip 8 Soft Cooler, a GoPro Hero7 Black, or the choice of wireless headphones (Apple AirPods Pro, Bose Sport Earbuds, Galaxy Buds Pro)

Tier 2 (Two Winners) - Choice between:

One year of bike access from Veo-Ride + \$100 Veo Wallet Credit, an Eno DoubleNest Hammock, an AeroGarden Sprout, a Patagonia Arbor Lid Pack 28L, or a Cocokind sustainable skincare bundle

Tier 3 (Five Winners) - Choice between:

Garden Kit with Texas Pollinator Seeds, a Zero Waste Market Set, a Sustainable Lunch Set, a Rocketbook Core, or a Micro-green Growing Kit *Unavailable to Students



EARTH MONTH CELEBRATION

The Office of Sustainability will be hosting the Earth Month Celebration. There are plenty of in person and virtual opportunities to learn more about sustainability and earn entries into our big giveaway!

HOW YOU CAN ENTER THE GIVEAWAY:

- Watch any of our Sustainability Outreach Specialists Talks and collect codewords (you can watch recorded, but there will be more codewords live!)
 - April 12 Carbon Capturing in Cities @ 11:00 a.m.*
 - April 14 Keeping Climate Change in the Classroom @ 2:00 p.m.*
 - April 18 UFOh No! The Effects of Alien Invasive Species @ 3:30 p.m.*
 - April 20 How to Kill a Zombie: Debunking Climate Change Myths @ 3:30 p.m.*
 - April 21 Reaching for Renewables @ 3:00 p.m. *
- Attend and participate in our Earth Day Celebration in Rudder Plaza on April 19 from 9:00 a.m. 1:00 p.m.
- Watch our Campus Tour and complete the appropriate forms*
- Refer someone to certify through the Aggie Sustainability Alliance*
- Certify your Office or Student Organization through the ASA (10 entries)*
- Certify your dorm through the Green Dorm Certification*
- Donate your compostable items to The Urban Howdy Farm (10 entries)*
- Participate in our Instagram Event from April 4 April 11

Please view the complete prizes rules at: sustainability.tamu.edu/get-involved/earth-month-rules.html

*For the full schedule and to get more information, head to sustainability.tamu.edu/get-involved/earth-day.html

All entries are due on April 27, 2022 at 5 p.m. The winners will be announced on Instagram Live on Friday, April 49, 2022 at 4 p.m.



5 3 4 6 11 12 13 14 15 16 18 19 20 21 22 23 24 25 26 27 28 30 29

- 1 The Coming Out Monologues 6:30 p.m.- Rudder Theatre *
 - Aggie Eco Reps Waste Audit 10:30 -11:30 Simpson Drill Field
- 2 Aggie Eco Reps Campus Clean Up 10 a.m. In front of SSB South Entrance
- 6 The Future and Past of Texas Energy Infrastructure: The CREZ Initiative, Large-. Scale Renewables and Local Gatekeeps - 12:30 p.m. *
 - Start Smart Salary Negotiation Workshop 5:30 p.m. 8 p.m. *
- 8 Aggie Eco Representatives Swap Shop 1 p.m. 4 p.m. Hullabaloo 117
- 9 Lavender Graduation Ceremony 6 p.m.-8 p.m. *
- 12 Green Dot Bystander Intervention Training 12:30 2pm * STAND UP Trauma Informed Care 7 p.m. 8 p.m.*
 - Body Acceptance Workshop 1:30 2:40 *
- 18 F.R.E.E. Environmental Justice Meeting 5:30 p.m. 6:30 p.m. Rudder 302 Draggieland 8 p.m. Rudder Theatre *
- 19 Texas A&M Earth Day 9 a.m 1 p.m. Rudder Plaza *
- 20 Imposter Phenomenon Workshop 2 p.m. 3 p.m. *
- 22 Sustainability Awards
 Earth Day Dinner 5 p.m. Commons and Sbisa
 - Aggie Eco Reps Coffee and Crafts 2 p.m. 7 p.m. Sweet Eugene's
- 23 Conversations About Climate 10 a.m. 12:30 p.m. Rudder 302
 - Aggie Eco Reps Campus Clean Up 10 a.m. In front of SSB South Entrance
- 26 Body Acceptance Workshop 1:30 2:30 p.m. *
- 28 Stop Food Waste Day Lunch starting at 11 a.m. Commons
- *Link for event in email

>>> PROGRAM HIGHLIGHT

GREEN LABS CERTIFICATION



The Green Labs Certification Program (GLCP), has the twin goals of:

- Educating laboratory personnel about actions they can take to reduce the environmental impact of their laboratories.
- Acknowledging and rewarding labs and lab personnel who make conscious efforts to promote sustainable conduct within their laboratories.

The Green Lab Certification process at TAMU is designed to ensure both leaders and members of prospective labs are on the same page of what it means to be a Green Lab. Steps of the certification process include equipment evaluation, a statement of understanding by lab members, recycling, "green" purchasing", and the sharing of equipment and space amongst other labs.

The specific requirements can be found in the TAMU Green Labs Certification Application.

Certify your lab at semc.tamu.edu/green-labs-certification-program/



>>> SUSTAINABLE STUDENT ORGANIZATION





On April 1, 2022 the Underwood/Corps Complex Community Council certified as a Sustainable Student Organization at the Supporter Level.





Ben and Jerry's uses fair trade ingredients in their ice cream, and their mission is to make, distribute and sell the finest quality all-natural ice cream and euphoric concoctions with a continued commitment to incorporating nutritious, natural ingredients and promoting business practices that respect the Earth and the Environment.

YOU CAN FIND THEO PRODUCTS AT YOUR LOCAL GROCERY STORE!

sustainability tip of the month

Reduce Food Waste

Even though 1 in 8 Americans struggle to put food on the table, an estimated 30-40% of all food is wasted in the U.S., and food is the single largest waste stream going into municipal landfills. Food waste can happen between production and distribution, at grocery and food preparation establishments, and by individual consumers.

Worldwide, food waste would be the third largest emitter of total greenhouse gases if it were its own country, behind China and the U.S.

Reducing your food waste by planning your shopping trips, learning how to properly store food, and by using all parts of your food, you can save money, reduce your carbon footprint, and conserve resources.

