



# Green Tip of the Month

## November

### Buy local...

There are many opportunities on campus and in the greater Milwaukee area to take advantage of great local produce and products. Purchasing more things locally helps to reduce the amount of fuels used and CO<sub>2</sub> emitted into our atmosphere created while shipping and moving goods around the world. Our campus restaurant operations currently participate in the Badgerland Produce Auction. During the months of June through November, our campus brings in produce grown from farmers located right here in Southern Wisconsin. By supporting local farmers we are helping out our local economy, creating and keeping jobs in the area, and enjoying delicious Wisconsin-grown goods!

At many stores, there are tags on shelves indicated which products are local. Take a minute and read the product labels. You might be surprised with what you read! They may be produced right in your own backyard!

In addition to offering locally grown produce, UWM Restaurant Operations also sends their organic waste to Growing Power contributing to their composting and also reducing the amount of garbage sent to landfills. For more information about Growing Power or UWM Restaurant Operations sustainability efforts check out <http://www.aux.uwm.edu/dining/>.

**BLACK AND GOLD** *and Green*