

The Recycler

Fall Edition Issue 2: September 2018

EAT GREEN AT BGSU

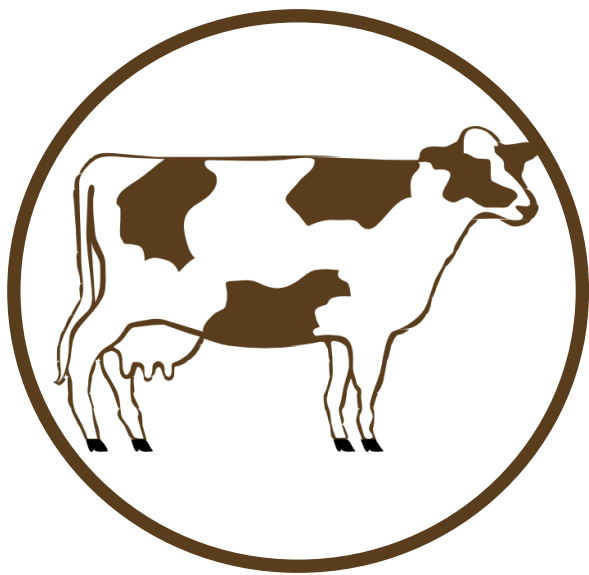
KEEP IT LOCAL

Most produce comes from over 1,500 miles away and can be a week old by the time it reaches you. Visit the BG Farmers Market, every Wednesday from 4-7pm, instead to get fresh seasonal produce and reduce your carbon footprint!



CHOOSE ORGANIC

Certified organic food labels work to protect the ecosystem, worker's rights, and animal welfare through sustainable and socially responsible methods of farming and food production!



MAKE HEALTHY HABITS

At the grocery store, buy less animal products and processed foods. Buy seasonal and Fair Trade products at the store. This not only helps you but also the environment!



DINING SERVICES

BGSU Dining has multiple programs to help students eat green. From the Green Roof to composting food waste, BGSU Dining wants all of us to eat green!



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