

REAL FOOD CHALLENGE

Uniting students for just and sustainable food



October 2009 Idea Generator
Focus = CLEAN

350 feet of drip tape.

Does your campus have a garden? Do you or any other students you work with contribute to a garden off campus or at a local school? This fall, plan a work party to lay 350ft of drip tape in the garden.

350 degrees.

Ever wonder why pies (or really most baked goods) are baked at 350° instead of 450°? Bake a pie at 350° and another at 450° to simulate the damage done to the earth everyday that climate change persists.

350 seeds.

Gather a group together and start planning your new or renewed garden, select seeds, and try planting at least 350 this fall.

350 pounds of compost.

Make some or buy some. Either way, make use of 350 pounds, or more, of compost this fall and begin nursing your garden back to full health after a long fruitful growing season.

350 reasons to demand a good, clean and fair food system.

Set up in a high traffic area on - campus and invite 350 people to stop and declare what their reason is to demand a good, clean and fair food system.

350 miles.

Plan a local potluck and invite 350 people to attend. Work with dining services to plan an entire meal that uses only food from within 350 miles of your campus. Whatever you do, try eating from within a 350 mile foodshed.

Criteria for a successful action: Focus on the target (i.e., politicians who have the power to get carbon down to 350); get new people involved in your work and build capacity for future actions; be creative, original and engaging; and make it fun, positive and memorable, and something that your supporters are excited to do.

350
FOOD
CCC



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350 flavors of the local community.

Everyone has a different way to cook potatoes. Pick a local ingredient of significance in your community and invite 350 people to contribute their favorite dish that highlights that ingredient to a potluck.

350 cans for the local food pantry.

Give your local food pantry a leg up this fall by collecting at least 350 cans of food to help feed members of your community.

350 recipes to exchange.

Collect recipes from your community that make up the local food culture and create a cookbook of ideas to help everyone get through the winter with tasty eats.

350 images of the local food community.

Ask 350 people to contribute a single image of their food culture, compile the pictures and see how broad, or focused that community looks.

350 pumpkins for carving or a 350lb pumpkin to carve.

Whichever way you go, make a huge statement this fall with pumpkin.

350 labels in the dining hall.

Or however many it takes to label everything in the dining hall with the number of food miles it took to get that item to your plate.

Don't forget to take a picture that includes the number 350!

At the event, gather for a big group photo that somehow depicts 350--and upload that photo to the web (www.350.org) and send it Slow Food USA (heather@slowfoodusa.org) and Real Food Challenge (mgrossman@thefoodproject.org).

Say cheese!

