

# GMC JOURNAL

Green Mountain College

Week of April 28, 2008



A contingent of Green Mountain College faculty, staff and students traveled to the State House in Montpelier April 21 to accept the Vermont Governor's Award for Environmental Excellence & Pollution Prevention. The College was recognized for its 2006 block course titled "Food, Agriculture & Community Development in the North East."

GMC attendees included GMC Food Service Director David Ondria, Lyra Leigh-Nedbor '08, Prof. Jacob Park, Prof. Eleanor Tison, Prof. Philip Ackerman-Leist, Corinna Lowe '07, and GMC Assistant Food Service Director Cindy Ondria.

## Wildcrafter to Host Lecture & Nature Walk

Green Mountain College hosts Vermont wildcrafters [Nova Kim](#) and [Les Hook](#) for a Family Farm Forum event April 29.

Their talk, titled "Wildcrafting: Endangered Traditions and Endangered Species," begins at 7 p.m. in the East Room of Withey Hall. It is free and open to the public. From 1 – 4 p.m., Kim and Hook plan to lead a wildcrafting walk at the Deane Nature Preserve. The day, co-sponsored by Chartwells, includes a dinner in Withey Dining Hall featuring wildcrafted items.



Nova Kim, of Osage heritage, and Les Hook, a true Vermont native raised in the vanishing mountain tradition, have more than eighty years of combined experience hunting the woods and fields for wild foods and medicines. They have been presenters and guests at many events, including the Smithsonian Folklife Festival; Terre Madre, the Slow Food World Meeting of Food Communities in Turin, Italy; the Native Food Summit in Sante Fe, New Mexico; the Slow Food RAFT Conference for the Clambake and Maple Nations in Vermont, and others.

Kim and Hook recently joined with Executive Chef Tom Bivins of the New England Culinary Institute (NECI) as founding board members of [The Wild Food Gatherers Guild & Cooperative](#), a non-profit. In addition



STUDENT SNAPSHOT  
Mara Smith '09

## WEEK AT A GLANCE

### MONDAY, APRIL 28

**Spanish Conversation Table**  
12 - 1 p.m., Buttery

**Power Yoga**  
4 - 5 p.m., Bogue Studio

**Neil Kamman**  
4 p.m., Ackley, Room 334

**Acupuncture**  
10 a.m. - 5 p.m., Wellness Center

### TUESDAY, APRIL 29

**Rahob Rinpoche**  
4 p.m., Chapel

**Meditation**  
2:30 - 3 p.m., Ackley Chapel

**Yoga Fundamentals**  
4:30 - 6 p.m., Bogue Studio

**Nova Kim & Les Hook**  
7 p.m., East Room

### WEDNESDAY, APRIL 30

**Massage Therapy & Reflexology**  
12 - 8 p.m., Wellness Center

**Power Yoga**  
4 - 5 p.m., Bogue Studio

### THURSDAY, MAY 1

**Massage Therapy & Reflexology**  
12 - 8 p.m., Wellness Center

### FRIDAY, MAY 2

**Healing Yoga**  
10:30 a.m. - 12 p.m.,  
Bogue Studio

**Meditation**  
2:30 - 3 p.m., Ackley Chapel

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FOR IMMEDIATE RELEASE

### **GMC Block Course Wins Governor's Award**

POULTNEY, VT (April 7, 2008) - Green Mountain College's 2006 block course, titled "Food, Agriculture, and Community Development in the Northeast," has received the Vermont Governor's Award for Environmental Excellence and Pollution Prevention.

The College will be recognized at an awards ceremony in the House Chamber of the State House in Montpelier on Monday, April 21, at 3 p.m. The award will be presented by George Crombie, Secretary of the Vermont Agency of Natural Resources, and Governor Jim Douglas. A reception is to follow the ceremony.

A letter announcing the award, signed by Crombie, praises GMC for its initiative:

"Thank you for your efforts to protect and enhance the quality of Vermont's environment," the letter states. "Your award-winning project stands out as a model that should inspire all Vermonters to find innovative approaches to conserve natural resources, safeguard human and environmental health, and prevent pollution before it is generated."

The nine-credit course, offered by Prof. Philip Ackerman-Leist (environmental studies), Prof. Jacob Park (business & public policy), and Prof. Eleanor Tison (cultural anthropology), explored how food choices affect the community. The class visited roughly one dozen area farms and hosted several national food and agricultural experts as guest speakers. As a final project, the class created sustainable purchasing guidelines for Withey Dining Hall.

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