the Food Issue
UP/COMING
Olympia & The Evergreen State College

THUR 10/10
TCTV - On-Air Punk Show w/ Gag, Tony Molina, Blank Boys, Dirty Joe and the Brickwalls

OLYPHANT - Somos Nosotros

LE VOYEUR - Crooked Bangs

NORTHERN - Show and Prove

Hip Hop Showcase

SEM II D2105 - WASHPIRG

Interest Meeting

SUN 10/13
NO BRA DAY

OLYMPIA CENTER - Free Meditation Workshop

MON 10/14

OLYMPIA CENTER - Free Meditation Workshop

STUDENT ACTIVITIES - Clean Energy Committee 3-5pm

FRI 10/11

LE VOYEUR - Farwell to the Woods, Fellow Traveler, Punch Drunk Heart

CRG - Women’s Volleyball vs. Eastern Oregon

LECTURE HALL 1 - Production of Red 8pm

THUR 10/17

LE VOYEUR - Dionvox

M F R 10/18

CAPITOL THEATER - Kylesa, Pinkish Black, Sierra

LE VOYEUR - Kazumis

SAT 10/19

BIG NAME ANNIVERSARY SHOWCASE - Bird Surgeon, MGKUltra, no body, The Blue, A God or An Other, Thompson Men’s Basketball vs. Evergreen Alumni at the CRC

WED 10/16

INKFEST - tesc library 1-4pm

PRESIDENTS OFFICE - Open Office Hours 3-4 pm

Letter from the Editor:

In the Orientation Week issue, I failed to mention in “CPJ - A Revival” who exactly revived the paper. Melkorka Licea and Kelli Tokos, the previous Editor in Chief and Business Manager, worked tirelessly to put together the snazzy tabloid-style paper you’re looking at right now. If it wasn’t for the both of them, it would be very unlikely that there would be a paper, let alone get an honorable mention from the College Media Association.

So thank you, Kelli and Melkorka, for giving us at the CPJ this year such a tremendous start.

- Ray Still, Editor in Chief

SAT 10/12

33rd ANNUAL HARVEST FESTIVAL @ tesc organic farm

LE VOYEUR - X Suns, Chung Antique, Fall of Electricity, A God or an Other

CRG - Men’s Volleyball vs. The College of Idaho

Men’s Soccer vs. Northwest

LECTURE HALL 1 - Production of Red 8pm

WEST CENTRAL PARK - Fall Gala

INKFEST at the TESC Library 10/10
Composting Solutions with Cedar Creek

By Joe Anderson

For the last ten months, The Evergreen State College has been in a struggle to manage the school’s food waste in a sustainable manner. The school is now investigating other community connections to handle this waste.

Silver Springs, the commercial composting facility that previously received Evergreen’s compost, changed their acceptance policy in November 2012, stating that they no longer take “plastics of any kind”, which included the biodegradable utensils Aramark uses in the Greenery. According to Scott Morgan, chair of Evergreen’s Sustainability Council, “about every year something in their policy changed, and this change had been particularly challenging because Silver Springs didn’t communicate with us directly.”

Joseph Crumbley, a recent Evergreen graduate, spent the summer working as an intern for Aramark. The focus of his internship was to work towards a zero-waste food services department at Evergreen. A major component of this was finding a plan for the school’s food waste that was both affordable and stayed true to the Evergreen vision for a truly sustainable future.

After comparing many different options (including setting up an on-site, student run composting facility), Crumbley began working with the Sustainability in Prisons Project, another venture that started at Evergreen. According to their website, it is “a partnership founded by the Washington State Department of Corrections and The Evergreen State College. Our mission is to bring science and nature into prisons.”

Part of this project was installing an industrial composting system at Cedar Creek Correctional Center. According to Crumbley, “It’s not set up to be a commercial composting facility. It’s more to deal with their waste and do job training for some of the prisoners.” Cedar Creek only has about 400 beds, so even with both food waste and biosolids (collected human waste for composting), “they can’t fill [their composting unit]. So they are looking to build partnerships using the system they have, instead of everyone building their own.”

On September 25 Evergreen performed a trial run with the Cedar Creek, bringing all food waste from the Greenery to the facility. Since Cedar Creek is not currently selling their finished compost, there is no worry about the “compostable” utensils being mixed in. According to Crumbley, “It’s more to see if there are any hiccups in the system, rather than if the utensils break down or not. Morgan estimates that the cost of composting with Cedar Creek will only be slightly more expensive than with Silver Springs, due to the similarities in distance both facilities have to the college.

Because the compostable utensils are at the center of the controversy, Crumbley also sent a batch of alternative utensils to test if they would break down better in Cedar Creek’s facility. According to Crumbley, the industry definition of compostable includes “anything that shows some breakdown in 40-100 days.” The current utensils are made from only 70% renewable resources, and they still contain some petroleum products, and did not begin to break down in the necessary amount of time. The new utensils Crumbley is testing are 100% renewable resources, mostly corn.

“It’s a flaw in the definition, really,” says Crumbley. “With some of these things that are considered compostable, you could throw them on the side of the road and nothing will happen for years… they are testing the chemicals, not the product.” Many of these utensils that do not break down in normal composting situations become a problem for commercial composters like Silver Springs, because they are trying to sell the finished compost as a consumer product, and pieces of plastic in the food waste is not acceptable. At Cedar Creek, most of the compost is used for on-site wildlife restoration or agricultural projects, like their small farms, which grow vegetables for their kitchen.

“Inmate at Washington Correction Center in Shelton inspects a “rotating-drum composter” similar to those in Cedar Creeks. Photo courtesy of Benj Drummond and Sara Joy Steele.
Government Shutdown Affects Financial Aid, Veterans

By Ray Still

On October 1, the nation saw the United States government furlough an estimated 800,000 federal employees and begin closing down the Department of Education, Internal Revenue Services (IRS), the Environmental Protection Agency, national parks and museums, and other federal programs and agencies.

“The impact to the college and higher education will be modest to minimal for the first week,” wrote Director of Governmental Relations Julie Garver in an email to The Evergreen State College staff. “If the shutdown were to extend beyond this…we are concerned that there could be impacts to financial aid, research, and other federally funded programs.”

Financial Aid

Over 80 percent of Evergreen students receive some form of financial aid, and over half of those students receive the federally funded Pell Grant. “Most students, by now, have gotten their financial stuff in order, and would have received their fall funds,” commented Tracey Hall, director of financial aid at Evergreen. Students that have been admitted late in the summer, or have not turned in their documentation yet, may have some issues. “I couldn’t even begin to approximate [the number of students affected],” Hall said, “but I imagine it would be very few. Overall, the impact right now is extremely minimal.”

While the federal Pell Grant and loan programs are funded by the government, Hall stated that any students who rely on these funds should not have to worry, because those programs “are forward funded, which means they’ve already been appropriated for this year.” Other federal programs, like Trio Student Support Services, should not be affected by the shutdown. Evergreen Business Services commented that they see no foreseeable issues with “drawing down”, or pulling funds from the already-appropriated pool, money for these programs in the near future.

Federal work study programs on campus are also not being affected at the moment.

Hall also mentioned that there could be some issues with tax forms and the IRS. “Right now, we are unclear about the services the IRS can really offer. They’re accepting electronic requests, but if it’s anything on paper, they of course can’t do it. Local IRS offices are closed.” While this will not affect electronic Free Application for Federal Student Aid (FAFSA) forms, this will prevent some students from being verified for financial aid. “But in most or all of these cases, if students are experiencing difficulties during the shutdown, the college can offer them emergency loan funds,” Hall concluded.

Veterans on Campus

Many services for veterans have not been shut down, according to the United States Department of Veterans Affairs office, is a current active member of the National Guard. “Drill got canceled this month, because of the government shutdown,” Henderson said. “The National Guard is not going to work this month. It has definitely affected me that way.” Because the drill was canceled, the National Guard will not receive pay this month. “[That money] is a nice cushion for me, because I don’t live on campus, I have my own place. But right now my benefits are still good, as far as I know. So far, it has just started, so nothing is serious yet. Only time will tell if things will get really bad or not.”
Wendy Endress takes over as VP of Student Affairs at Evergreen

Wendy Endress is the new Vice President of Student Affairs at the Evergreen State College. Before coming to Evergreen, she was the Dean of Students at Portland State University for six years. She came to Evergreen as the Executive Associate of Student Affairs for another six years before succeeding Art Costantino, who left his office to retire.

RS: What does the VP of student affairs do?

WE: It means different things at different institutions. At Evergreen, student affairs includes police and parking, recreation and athletics, residential and dining services, student conduct, enrollment services, and student academic support services.

RS: Are there any new committees or initiatives you’re looking to bring to Evergreen?

WE: The way I am approaching it is that I am bringing together a steering committee that will be doing assessment across the college to identify initiatives that would improve the student experience. In doing that work, my hope is that there will be some clarity about something that could happen within the next year, and some that would take a longer time to unpack, and result in future work for the division.

There is always room for improvement, and the work of this assessment group is figuring out which are the improvements and ideas we should put our time and energy into.

Something I am starting, and our first opportunity is the third week in October, I want to invite small groups of students to have a meal with me, periodically, over the course of each quarter, to have a conversation with students who are living the student experience, and get informal feedback on what their experience is like. I think it is important for a person in the senior student affairs position to intentionally seek out opportunities to listen and talk to students, because often the daily work is meeting with colleagues, to advance the work of folks who are meeting with students on a daily basis.

RS: Is there anything you are looking to put forward to these committees personally?

WE: There are a couple things where I think, “Oh, the feedback will send us in this direction,” but I want to wait and see what the data says, to see if it confirms what my instincts are, what I think I have observed in recent years.

RS: What else are you looking to improve at the college?

WE: I think what is number one for the college right now is recruitment and retention. Any initiatives or efforts that are surfacing that are related to enrollment and/or retaining to current students, those are what I want to be highly involved with.

RS: I’ve heard that we are down from enrollment from last year. What will you do to bring in/retain more students?

WE: Some of the work that has been ongoing for the last 12 months has been an effort to look at how we are perceived by prospective students – what we might refine in our messaging or in our web presence. There’s some work to engage with our aid packaging – is there a way in which we can refine how we distribute our aid in a way that might yield students at a greater rate. We’ve worked with a consulting group to do surveys and analysis of a lot of the data we have available, to do an audit of the communications process in admissions. That report will come to fruition at the end of November. And that report there will give us some good information to prioritize where information should be directed.

RS: How are you going to continue or change Art’s legacy here at the college?

WE: One of the reasons I wanted to work at Evergreen was Art. I wanted the privilege of learning a lot from him. He had the opportunity to be here for the second half of the institution, so he was really able to establish and introduce an ethos of student affairs at the college, and I aspire to preserve that.

I also believe that new students, and the student body, is constantly evolving, so I see my job with my colleagues in student affairs and others to be really aware of what new students are bringing to the table, and how we can serve them.

RS: How do you see this college changing on the student level?

WE: I don’t know if I have seen any dramatic changes in the student body in the last six years. There have been some shifts in how students are paying for college, and that is in large part the State’s decision to not subsidize higher education in the same way.

I think the most obvious trend, over time, has been the growth, the number of students at the college. It started out as a much smaller institution.

“**I think what is number one for the college right now is recruitment and retention.**”

Over time, we’ve had a smaller percentage of our students living in the residence halls. And the average age has dropped. There was a time in our history where our average age was much older than it currently is today.

RS: Have you ever thought about going out and getting involved with student groups on campus?

WE: I don’t know about being involved directly with them, but I do have a conversation going with Tom Mercado and Andy Korn about what are some of the best ways I can meet the student coordinators or members of the student organizations. They floated an idea towards me, and it’s my turn to respond. But it is on my radar and I am working with them as a good conduit for how to allow those student organizations to have a face to go with the name and for me to listen to them and get a sense what they are about.

RS: What has been your favorite “Greener” moment?

WE: I was involved with the Flaming Eggplant students during their first year, when they were first putting their trailer on Red Square. That was an interesting chapter because, just the journey they had been on, to get the resources, the struggle and challenges of finding the right trailer and getting it to pass inspections and getting power and support to set up cash transactions. It was a lot of work. Those students worked really hard to make that happen. They were so interested and so ready for this entrepreneurial approach, and whose journey they had done within the confines of a state agency, where we have processes and protocols and boundaries that we were bound to because we are a state agency. That flexibility was not built into how we work. But the opening of the Flaming Eggplant was a formative moment for me, because I was new. It was this wonderful party on Red Square. Several hundred students showed up to taste the first food that was made in the trailer, and one of the student leaders of the group had friends that were fire dancers, so they did that, with luminaries surrounding it. It was a really good emergence to how that group of Evergreen students wanted to celebrate this accomplishment, and how many students were attracted to be involved in that celebration was pretty significant. I brought my son, and he was little, and he still has memories of the music and the fire dancing and everything.
In August, the New Moon Cafe at 113 4th Avenue opened its doors under new ownership. The local Black Moon Collective spent February through April in negotiations with then-owner Dylan Elkhart. The collective officially purchased the restaurant in May.

"Ultimately it’s about creating a job for ourselves," said Kat Darger, one of New Moon’s 14 co-owners. Another collective member, who asked to be called “just Jimmy,” said, "It is really cool that we got the experience we did at the [Flaming] Eggplant. It was invaluable."

Several Black Moon Collective members gained previous experience in collective ownership and food service at Evergreen’s Flaming Eggplant Cafe. S&A funding allows the Eggplant to source all local and organic ingredients. "We’ve been handed a business and we need to shift it into that [direction],” said Jimmy. “Right now the model is really affordable.”

Collective members emphasize that many of the current changes are operational: the cafe runs on consensus and without hierarchy. Each member is equally responsible for decisions affecting the business’ success.

Members form four committees that handle different areas: food, finance, operations, and outreach. They also take on different roles within committees. For example, Darger acts in a marketing role within the outreach committee.

Customer’s choices at the New Moon remain the same. Art on the walls will continue to rotate monthly. And, as a longtime patron, I can attest that the chili on the Arts Walk menu falls in line with the cafe’s history of quality food.

By Cassie Johnson-Villalobos

Crowds gathered in Downtown Olympia for the Fall Arts Walk on October 4 and 5. Photos by Virginia Cortland
on the stereo

MISTER TANG: BABY’S FIRST EP
Released August 31 by Resurrection Records & Citrus Tapes

Maybe it’s the combo of Portland sewage overflow and the nuclear waste facilities upstream, but there’s definitely something in the water in Vancouver, Washington. Case and point: the pure rock n’ roll mindfuck that is Mister Tang. Their live show, as captured on their first proper release Baby’s First EP, is a brawl of overdriven instruments, fist pounding beats, and beer. The most obvious comparison is with fellow Vancouverites The Shivas, who together with Mister Tang, seem to represent the only redeeming value the city has to offer. Released by Resurrection Records and the band’s own label Citrus Tapes, Baby’s First EP presents the group’s raw face-melting energy with minimal intervention. The band is young and full of unbridled energy - like kids beating pots and pans in the kitchen - but with an unmistakable rock n’ roll groove.

THE CELESTIALS: PEACH NOISE
Released October 4 by 2060 Records

Local psych rockers The Celestials show their knack for mellow indie pop on their debut full-length album Peach Noise. The quintet presents accessible, hipster-friendly fare while demonstrating the kind of inventive musicality that should put them on every music-lover’s radar. All lower-case song titles? Check. Far out existential lyrical content? Check. MGMT style pop melodies? Double check. Among the first releases from the new local label 2060 Records, one could easily imagine Peach Noise popping up on the Pandora station for Phantogram, Deerhunter or Animal Collective.

In particular, the first track “ifyouwanna” is a radio-ready single, featuring a subtle pop chord progression, dreamy, seductive vocals, and an on-point song structure.

By Issac Scott

Oly Street Scene

By Sara Fabian

Fashion is about fantasy, but street style is our reality. It’s about taking the unattainable Magazine/Fashion Week circus and turning it into organic imagery; looks that we all can wear and relate too.

Pacific Northwest fashion is most often depicted and celebrated during the era of grunge in the late eighties and early nineties, and today it is a common misconception that its style is seen as “messy”, “sloppy” and having no rhyme or reason. This could not be further from the truth.

Olympia is full of college students and travelers from all over the Pacific Northwest and U.S. giving Olympia a style that is organic, unique and vibrant. Showcasing these street styles and thrift store finds Olympia becomes a part of culture today. Fellow students and citizens are putting their own flair in order to express what they want culture to be today as well as defining themselves as individuals.

In this week’s column, fall fashion comes alive at Olympia's Fall Arts Walk. The normally sparsely populated streets of Olympia were shoulder to shoulder with students, baristas, musicians and families in colorful, comfy sweaters, combat boots, jean jackets and faux fur coats.

By Sara Fabian

Teal, 18 (right):
Jacket: Salvation Army
Socks: American Apparel
Shoes: Doc Martens

Caitlin, 18 (left):
Coat: Goodwill

Travis, 25
Jacket: from a friend
Jeans: Value Village
Dress Shoes: Value Village

Kristi, 30
Scarf: Gift from Thailand
Sweater: Banana Republic
Mittens: Traditions Cafe
Boots: Red Light Vintage & Costume

Paige 20 (right):
Jacket: Macy's
Shirt: Forever 21
Boots: Doc Martens

Kai, 19 (left):
Jacket: Macy's
Shoes: Tacoma Mall

Photos courtesy of Blaine Ewig
Food Bank Satellite Challenges Misconceptions

Every Tuesday, from 4 pm to 6 pm, the Thurston County Food Bank Satellite opens its doors to Greeners and other community members. The satellite was launched on April 9, 2013, and is based in Seminar II, building E2115.

“This project began in Police Services as the ‘Food Pantry,’” said Zachary Fleig, a volunteer of the satellite food bank.

“But their space was too small for the downtown food bank to support,” Fleig estimated that the satellite serves between 40 to 80 customers every Tuesday, most of them students.

“We want to respect the dignity of the customer, because there is a lot of misconceptions about hunger and poverty,” continued Fleig.

“Even though people come here because they can’t purchase food, we want to respect them and give them what they want, instead of giving them what we want.” The satellite embraces this philosophy by encouraging the “shopping model”, where customers can swap out food they don’t want to eat with extra food that the satellite may have in their pantry. This way, the satellite’s customers have more choices on what they have to eat, Fleig explained.

Corey Coomes, an Evergreen student and satellite customer, is familiar with the food bank downtown, but was new to the satellite location at Evergreen. “I get food stamps, but sometimes that isn’t enough,” he said. “As far as expenses go, like bills and food and rent, I need all the help I can get.”

Jason Ewell, another student and satellite customer, said that he comes to the satellite to help support his family of four. “I don’t have work right now, and it seems like a godsend, really. I came last week for the first time. It was a little intimidating, because I had never done this before.”

Founding volunteer James Higgs often explains to students how food is appropriated to them at their location.

“Bags are divided into sections, based on how many people will be eating from them,” Higgs said.

Customers coming in to pick up food for themselves will carry out a paper bag - customers picking up food for two or more people will leave with a cardboard box.

Currently, the satellite serves only non-perishable foods, and tries to include canned vegetables and soups in each bag or box.

“We are here to show people what the industry is and to get people to try new things.”

Corey Coomes exchanges some of his food. Photo courtesy of Ray Still

Oysters, Tides, and Boots (Knee High)

By Ray Still and Jaclyn Hashimoto

The beach was filled with the squish of boots wading through low-tide mud as the Shellfish Club hosted its first work party on the beach. On October 6, at midnight, the club took about twenty-five students to learn about how clams and oysters are farmed at the Evergreen State College, and at the end, to shock and eat their own Pacific oysters.

“This is the first work party where we will eat oysters,” said Nate Bernitz, one of the coordinators of the Shellfish Club. “All summer, we’ve been waiting for this day.” In anticipation of this event, Bernitz brought several bottles of Tabasco to put on the oysters.

During the summer, said Bernitz, there’s too much algae and bacteria in the water to eat oysters raw. Instead, the club comes down and cooks clambakes. “This time of year, we can eat oysters just by opening them up and slurping them. Why would we do anything but eat raw oysters?”

The Shellfish club was founded in January of 2012, and started the clam and oyster farm July of the same year. “We are a non-commercial farm,” said Derek King, the other coordinator of the club. “We are here to show people what the industry is and to get people to try new things.”

While some students stuck to the clam section of the farm, digging up dead clams and using a special clam rake to “sweeten”, or oxygenize, the soil, other students went to shake oyster bags, to prune the oysters.

The bags, made out of an ultraviolet-treated plastic, are durable enough to withstand several seasons of growing oysters without tearing or becoming debris in the water. Even so, the club is looking for ways to discontinue using plastics. Bernitz explained to the group that they couldn’t use metal bags, because the oysters would crack when they shook the bags, which would kill them.

Virginia Green, a freshmen at Evergreen and new to the shellfish club, never had a raw oyster until that night. After struggling with the oyster shell, trying to get the shucking knife under its hinge, Green finally pried it loose, cut away the muscle attaching the oyster meat to the shell, lifted it up, and slurped it down. “It tastes like the ocean,” she laughed, reaching for another. “It could use some crackers.”

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The Department of Social and Health Services in Washington State is responsible for overseeing certain federal assistance programs such as Basic Food. Student status can interfere with student eligibility for food stamps, however, unless the student meets one or more special eligibility requirements, for example:

- a) The student is under 18 or over 49 years of age
- b) the student is employed at least 20 hours a week (can be self-employment, provided that their income from such employment equals or exceeds what they would make at federal minimum wage 20+ hours a week)
- c) is enrolled less than ¹ time (meaning 3 or less credits at Evergreen)
- d) are currently employed under work-study
- e) students who are considered legally unable to work or have dependents may have special eligibility not affected by the above requirements

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Food Not Bombs - the activist group for food justice - has existed since 1980, and has over 1,000 chapters all over the world. I wanted to learn more about their work, so a few days ago, I spoke with Izzi, a third year student at The Evergreen State College. Izzi has been involved with Food Not Bombs (FNB) ever since he first came to Olympia.

FNB embodies an idea we have all heard before: “With over a billion people going hungry each day, how can we spend another billion people going hungry?” Bumper stickers and hippies may have normalized the imbalance between military funding and food programs, but FNB takes injustice very seriously. According to the United States Department of Agriculture, America’s food industry throws away about 27% of its food: that’s about 263,013,699 pounds of food every day. FNB “recovers and shares free vegan or vegetarian food with the public without restriction.”

So, how does Olympia’s FNB recover all of this food? “We get our food from donations. The Farmers Market gives us their leftover produce when they’re in season, and so does the Food Bank. The Co-Op gives us a donation every month too. And sometimes neighbors bring us food from their gardens,” says Izzi. FNB depends on people helping to make food that would normally be thrown away available to the public.

“The practice has a lot to do with it,” says Izzi about FNB’s methods. FNB always shares vegan or vegetarian food that is free to anyone, without any restriction. Serving meat would cause a lot of problems for FNB: spoilage issues, violence towards animals, and the pollution of the meat industry, just to name a few.

The distinguishing elements of FNB are its principles. “It’s not a soup kitchen, it’s not a charity. It’s more of a community,” says Izzi. FNB recognizes the stigma that may be attached to accepting free food, or donations. Other projects provide an important service of feeding people, but unintentional problems can arise from traditional charities. Hungry people may be judged for standing in line to get food. To destroy the unhealthy stigmas involved with more traditional soup kitchens, FNB invites all people to share in their food: “rich or poor, stoned or sober,” as stated in their main principles.

FNB is involved in more than food justice. “FNB is about empowering people, and recognizing people’s autonomy,” says My’kel, another member of the FNB community. “We shouldn’t have to call it FNB; it should just be a way of life. We should take care of each other’s needs every day.” FNB is an example for people, and it shows them a different perspective: that food is a right, not a privilege.

“It’s more of a protest than a charity. It’s building the world that we wish to see…Working with food makes the most sense for us, because food is a basic need.” - My’kel

Food corporations may feel threatened when someone is providing the same service for free. ie: Why would I pay $12 for a meal when I can get healthy, hot, and sustainable food for free? For me, this is what makes FNB a radical project. Just a few weeks ago, The Olympian reported that a local Christian group can no longer give food to hundreds of people every Thursday and Saturday night. The group is banned from using a downtown parking lot, where they used to serve the food, because local businesses complained.

FNB’s history is also riddled with arrests and disputes, for sharing their food for free.

If you’d like to get involved with FNB, go to the Olympia Timberland Library (313 8th Ave Se, Olympia, WA 98501) any Saturday at 4:30 for more info.
Men’s Soccer

By Shamont Andrews

This past Saturday, Oct 5, The Evergreen Geoducks traveled to Simplot Stadium in Caldwell, Idaho to take on the Yotes. After losing to nationally ranked Concordia at South Sound Stadium on October 1 (The game was relocated due to the flooding of the home field at The Evergreen State College), Geoduck Midfielder, Joseph Ademole from Ifon, Nigeria stated, “We have something to prove and that was the game to win against a ranked team and prove to the nation we are a good team.”

The Yotes currently stand with a record of 2(W)-8(L)-0(T) overall and 2(W)-4(L)-0(T) in the Cascade Collegiate Conference play. The Yotes scored their first goal in the 7th minute by Sophomore Defender, Jorge Brambila, and their second goal in the 64th minute as Senior Defender, Yan Gioseffi, took advantage of a free kick scoring the College of Idaho’s last goal of the game.

Junior Midfielder Sebastian Lyons from Port Townsend, Washington scored his first goal of the season, and the only Geoduck goal of the game. The Geoducks committed less goal shot attempts in the second half after leading 14-13 in the first half, as they were kept at a consistent disadvantage the second half being held to 3 attempts to Yotes 9. After the game, Sophomore Willie Spurr, Geoduck Forward, stated, “Both teams played a tough hard game, but we came up short.” The Geoducks are now 4(W)-4(L)-2(T) overall, and 2(W)-3(L)-1(T) in the Cascade Collegiate Conference, sending them off on a 2 game losing streak.

The Geoducks will host Northwest University on Saturday, October 12 as they hope to snap this losing streak. The First kick is set for 1 p.m on the Evergreen upper soccer field.

Women’s Soccer

By Shamont Andrews

The Geoducks opened up the Cascade Conference season this past Saturday when they traveled to Northwest University in Kirkland, WA, eager to snap their two game losing streak as they fell to Trinity Lutheran in their previous game on the September 29. The Eagles, who are now 5(W)-5(L)-0(T) overall; and 1(W)-0(L)-0(T) in the Cascade Collegiate Conference scored their first goal in the 23rd minute as Junior Midfielder, Annie-Bryn Stauffer, goaled a left-footed 20 yard shot past the Geoduck Keeper Kaitlin Mackenzie.

Junior Forward, Acaia Johnson of the Eagles scored Northwest’s second goal in the 74th minute. Despite giving up 2 goals, the Greener Keeper played strong, making seven saves on 17 totals shots by Northwest.

The Geoducks remain on the road this week as they will have to dig deep with a record of 5(W)-5(L)-0(T) overall, and 1(W)-0(L)-0(T) in the Cascade Collegiate Conference play, as they visit Corban on October 10 and Northwest Christian on October 12, hoping to break their losing streak before coming back home to host Eastern Oregon on October 17.

Top Performers:

Junior Middle Blocker, Victoria Love & Junior Opposite Hitter Molly King led Evergreen with 8 kills each. Evergreen’s Junior Defensive Specialist/Libra, Liza Domingo Led with 15 digs. Geoduck Sophmore Setter/Opposite Hitter Kelsey Delagrange had an amazing 20 assists. After the game, Victoria Love said, “In practice we work hard, our record does not show how good we really are, the key to our future success is chemistry.”

Women’s Volleyball

By Shamont Andrews

The Oregon Tech Hustlin Owls hosted the Geoduck Volleyball team on October 6 in Klamath Falls, Oregon. The Hustlin Owls did not allow Evergreen to score over 20 points in the first two sets as the ladies fell behind 25-18 in the first set and 25-15 in the second, but Evergreen fought back into the the third set. Oregon Tech closed the match with three-straight points, winning set 3 -31-29.

The women return back home on a 6 game losing streak and a record of 2(W)-10(L) overall, 1(W)-6(L) in the Cascade Collegiate Conference. This weekend the Geoducks face Eastern Oregon on Friday and College of Idaho on Saturday opening up the second half of conference play. Both matches are at the Evergreen CRC Gymnasium in Olympia,Wa set for 7.pm.

Top Performers:

Junior Middle Blocker, Victoria Love & Junior Opposite Hitter Molly King led Evergreen with 8 kills each. Evergreen’s Junior Defensive Specialist/Libra, Liza Domingo Led with 15 digs. Geoduck Sophmore Setter/Opposite Hitter Kelsey Delagrange had an amazing 20 assists. After the game, Victoria Love said, “In practice we work hard, our record does not show how good we really are, the key to our future success is chemistry.”
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WASTED ADVICE

How? But more importantly, why?
-Who

According to leading experts, the feedback loop occupying 4.2.6. C will not correlate automatically with the inbuilt flowometers. The physical phenomena attributed to the length scale of the formulas recently discovered (due to probability amplitude) on harmonic oscillators are invalid when compared to the Planck constant.

I don’t have time to get into the why here.

Why is the government shut down?
-Tea Partyin’
(202) 456-1111

Why are red flannels so popular in the Pacific Northwest West?
-Hipstest

Have you ever seen a lumberjack in a leather jacket? Or a suit? No, you haven’t, cause they know that shit is just wrong. They have big-ass beards (also big ass-beards) and they cut down trees, skip and jump, like to press wild flowers… What were we talking about?

Can you find love in sex, or is it merely a fabrication of our minds to make sex better?
-Sexless in Seattle

If you need to trick yourself into liking sex, you’re doing it wrong.

How much do I have to pay to get Miley Cyrus to twerk on me? How much to be her wrecking ball?
-Wreck Me

Twerking? I don’t even… You kids move too fast for me. Isn’t that that Hannah Montana girl? I can only assume that must be some new Disney thing then. Hold on, I’ll go look it up.

Okay, What. The actual. Shit. She’s just shaking the place where her ass should be. What happened to her hair? What happened to her clothes? Quick, we need to tell people! Someone call the paper! Everyone needs to be talking about this!

Teach me how to Dougie?
-Teach me teach me

I’m going to answer your question with a question.

What is the secret to sexy heels and no pain?
-Peter

Whiskey:

I have a crush on a cute barista. She is constantly being hit on by every other douche who walks into the the coffee shop. How do I separate myself from all the other douches and make her love me?

I java have her

Start by ordering a triple venti half-caf dry cappuccino at 183 degrees with a twist. Your knowledge of hard-to-make drinks will impress her. Demand she re-make it no less than three times, proving your commitment to quality. If, at this point, she doesn’t ask you out, come hang out with me Friday night instead, I don’t have a date either.

Submit your comics or questions for Wasted Advice to the CPJ online at cooperpointjournal@gmail.com or in person to our office in CAB 332

Sam Bourman-Karns