can enjoy some of that great food and dance of locally grown food. Now, I living in New England is the abun-
dances of fresh organic produce that is grown within 10 miles of our orchards. That’s very low ‘food mileage.’ For people, who are not familiar with local whole grains, after experiencing a tasty dish at GCC, will be inspired to learn how to cook with grains at home.”

GCC’s Dining Commons Chef Manager Rosemary Gardner says, “Many people want to know where their food comes from and to sup-
port local agriculture. Our goal is to have 20% of the food we serve come from local farms and food producers. Along with serving locally grown food, we recycle our fryola-
ter oil and are looking into composting possibilities.”

Ben Clark of Deerfield’s Clarkdale Fruit Farms sees selling fruit to GCC as part of a cycle of support between area farms and area schools. Ben said, “We support local farming and local food issues. GCC supports the regional food system and local economy. Through agricultural focus groups, new aca-
demic classes, and food-and-farm related events, the College plays a role in supporting an educated, aware, informed, and food-secure community.”

Family & Friends Orientation takes place September 13

GCC recently installed new banners to welcome students, employ-
ees and the community as they travel onto the grounds of the main college. The colorful, artistic work attached to each banner along College Drive and into the Visitor’s Parking Area was made possible by a wonderful gift from an anonymous donor designated for this purpose.

Thank You to Our Pacesetter Businesses for Supporting GCC!
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Join us for A Touch of Stillpoint

Join us for the GCC Alumni Association’s Grace Mayers Society Members’ Reception

On the Web at www.greenfieldcc.edu