



# Let's SHELL-ebrate Freshness!

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## There's BEAN some changes on campus:

Since the start of the 2014 Spring Semester, there is no more frozen produce! All of the fruits and vegetables served in the dining halls are FRESH!



## There isn't MUSHROOM with all this fresh produce around:

In February, the university prepared 40,000 pounds of produce! That's the weight of 3 African elephants!



## You can't BEET the variety:

By using fresh, instead of frozen vegetables, the chef can prepare them in a variety of different ways:

- » Can roast them instead of always having to steam them
- » Can marinate them—you can't marinate frozen vegetables
- » More flavor, more options!

## There's no way to TURNIP your nose at this beautiful produce!

Produce sales have increased on campus since this change.

Allows for a fresher product to be served as it is from farm to table (unlike frozen; who knows how long the time is between harvesting to serving).



## I YAM impressed!



## LETTUCE know what you think:

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