

Newsletter February 2017 Issue 67



Business Leaders Collaborate -- Brandy Smith

On February 10th Alta Ski Area, in partnership with their long-time associates at <u>Utah Clean Energy</u>, hosted the Utah Clean Air and Climate Forum Ski Day at Watson Shelter to explore clean air and climate solutions that will spur economic growth in Utah. The region's air quality concerns are ever present, and the overlap between reducing air pollution and mitigating climate change is substantial. This event brought together over 20 prominent Utah business leaders across various sectors to discuss the opportunities businesses have to help address climate and clean air. The event featured a presentation by the State Climatologist and Director of the Utah Climate Center, Dr. Robert Gillies, who discussed the origins,



impacts, and

potential outcomes of climate change on local and global scales. The day concluded with a lively discussion on the challenges Utah faces in improving air quality and reducing climate impacts, with a focus on collaborative solutions and the <u>roles</u> businesses can take in tackling these issues. This was an insightful and timely event that we hope will help normalize and elevate critical climate discussions and bring business leaders together to work collaboratively on solutions.



Green Team Looks Forward - By Nate Bramhall

Let's be honest: sustainability is one of the most complex, multifaceted issues we have to tackle. And as Maura Olivos, our Sustainability Coordinator, will attest, achieving it in a holistic sense is darn near impossible without cooperation and understanding between people from all kinds of fields. Which is why, last week, the Alta Ski Area's <u>Green team</u> held their second meeting of the season to discuss our progress, goals, and strategies for the near future.

As should be expected, proper waste disposal and resource conservation were dominant themes in the meeting. However, the first and seemingly most important point on the agenda was a vote to determine the term limits for members of the Team's recently established executive committee. Sounds exciting, right? The executive committee was created last November

largely to further integrate efforts throughout departments by developing greater responsibility to team members. Though this doesn't sound especially exciting, I think it is because it means that sustainability work at Alta is expanding, deepening, and becoming more complex. To get a better sense of just how wide-ranging the Green Team's <u>efforts</u> are, I took the opportunity to interview a couple Green Team members about their roles in the Team and their thoughts looking forward. Shannon Corey, the team Secretary and representative from the Lifts department, clued me in on some facts: The Lifts Department is steadily making strides in improving the ecological friendliness of not only their lift maintenance practices, but also their waste disposal practices. Jess Oveson, the Treasurer also representing the Ticketing Department, voiced similarly good news: the ticketing department is actively conserving excess printing materials by choosing to only print one pass per pass holder, instead of annually printing them like in the past. Both Green Team members, when asked how they felt about future prospects of sustainability at Alta, didn't shy from the fact that there's a lot of work yet to be done, but we're well on our way. So I think it's safe to say that the Green Team is as busy and optimistic as ever.



-Albert Einstein



The Sustainability of Eating more Veggies

We have all heard how much more sustainable it is to be a vegetarian vs. a meat eater (<u>time.com</u>), but we also feel the innate salivation for meat. For the die-hard meat eaters there is a march to intellectually defend our ancestors as "meat hunters" (you know who you are), but as research becomes more refined we are finding out "our ancestors got most of their nutrition from gathered fruits and nuts; [where] successful kills of big mammals may have been more of a treat than an everyday reality" (<u>Scientific American</u>).

Without debating this issue, let's just settle on the desire to satisfy our taste buds and try to eat more veggies. Most of us can stand to eat a little healthier anyway. To help you on this venture, here is a yummy and irresistible recipe from <u>countryliving.com</u>.

Bucatini with Winter Pesto and Sweet Potatoes

	Ingredients:	2 oz. grated Parmesan cheese (about 1/2
<u>)</u>	1 large sweet potato, peeled and cubed	cup), plus more for serving
5	1 medium red onion, cut into wedges	1 clove garlic
•	1/3 c. plus 2 tablespoons olive oil, divided	2 tsp. lemon zest, plus 1.5 tablespoons
1	Kosher salt and freshly ground black pepper	lemon juice
5	4 c. torn kale, collards, or mustard greens	12 oz. bucatini
j	½ c. fresh flat-leaf parsley	toasted pine nuts, for serving

Pulse until they're chopped, 4 to 5 times. Add Parmesan, garlic, lemon zest, and juice. Pulse, scraping down the sides as needed, until finely chopped, 10 to 12 times. With the machine running, slowly add remaining 1/3 cup oil through the feed tube. Season with salt and pepper. Cook pasta according to package directions, reserving 1/4 cup pasta water before draining. Toss pasta with roasted vegetables, pesto, and pasta water. Finally, serve topped with Parmesan and pine nuts.

February - March Sustainability Events

The skiing is good, and so are the opportunities. If these highlighted sustainability events catch your eye, check out our full sustainability calendar at <u>alta.com/alta-environmental-center/resources#sustainability-events</u>.

- February 18—Snowshoe with a Naturalist: Take a short break from skiing and join Cottonwood Canyons Foundation for a winter-land tour. For more info contact volunteer@cottonwoodcanyons.org.
- February 28—Alta Sustainability Award Nominations Due: Alta is pleased to sponsor the Sustainability Awards at the University of Utah for students, staff and faculty. For more info visit <u>sustainability.utah.edu/</u> education/recognition/alta-awards/
- March 11—Skiing & Birds: Alta is pleased to host our partners Tracy Aviary and Friends of Alta in supporting



our Bird Survey Program. Join us for an afternoon of sliding down the mountain, snowshoeing, birding of course and après ski with beverages and local eats. For more info or get your ticket visit <u>tracyaviary.org/upcoming-events/skiing-birds</u>.

• March 13—Monthly Bird Survey: Join Tracy Aviary the 2nd Monday each month to acquaint yourself with Alta's feathered friends. For more info email <u>environment@alta.com</u>.

Directions: Preheat oven to 425°F. Toss together potato, onion, and 2 tablespoons oil on a rimmed baking sheet. Season with salt and pepper. Bake, stirring once, until potato and onion are tender, for 24 to 26 minutes. Meanwhile, place the kale and parsley in a food processor.