



# The Weekly Green

Committed to Going Greener Week by Week in Campus Life

Volume 1, Issue 6

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## Eco-Friendly in the Office:

### Reduce, Recycle-Real Easy

Refilling and reusing ink cartridges is an easy way to reduce tons of waste. Trusted service providers can ensure the print and quality is maintained. Refills can cost up to 50% less than new ones.

#### Interesting Facts

- 70% of the world's printer cartridges are currently being thrown into landfills
- It takes a gallon of oil to make one new laser cartridge
- In just North America, over 350 million cartridges are thrown away each year-that number increases 12% annually
- A laser cartridge will take up to 450 years to decompose-some of the plastic parts will take over 1000 years
- In one year the world's discarded cartridges, stacked end-to-end, would circle the earth 3 times

#### Ways You Can Help

- For starters, make sure that any cartridges and toners that you receive from Corporate Express are returned to CE. Whoever delivers will pick them up as well.
- The Office of Campus Life has started a collection of HP cartridges and toners. Bring your HP printing products to our office and we'll send them out for you.
- McDowell and Anderson Halls have large containers for ink cartridges. If you have any that are HP or CE, feel free to send them over there so that they may be recycled.

*Courtesy of the Daily Green website,  
www.thedailygreen.com*



## Eco-Friendly in the Home:

### Ink Free: Sweet Potato and Chorizo Au Gratin

3 Medium sweet potatoes, peeled and sliced thin  
12 ounces Mexican-style chorizo, cooked  
3 cups smoked mozzarella  
4 large organic eggs  
1/2 cup organic heavy whipping cream  
1 tablespoon dried oregano  
1 tablespoon dried thyme  
3 tablespoons canned pureed chipotle in adobo

1. Heat oven to 350 degrees. Spray bottom and sides of 9x13 pan with non-stick spray.
2. Lay sliced sweet potatoes, slightly overlapping, in pan. Spread a quarter

of the chorizo over this. Add a quarter of the cheese Repeat this process until chorizo and cheese are used up.

3. Mix eggs, cream and herbs in a small bowl until smooth. Pour over layers.
4. Cover pan tightly (plastic wrap and then foil). Bake until b=potatoes are tender and center of dish is firm, about 75 minutes. Let cool for a few minutes before serving.

*Courtesy of the Organic Valley website,  
www.organicvalley.coop/recipes*



"The least movement is of importance to nature. The entire ocean is affected by a pebble."

- Blaise Pascal

#### Weekly Tasks

- Recycle your old toners and cartridges
- Look into purchasing fewer quantities of ink cartridges (also ties into printing less...)
- Reset your printing settings: use quick print except for special documents.
- Preview before printing to catch mistakes

#### Helpful Website of the Week

[cartrdgetworldusa.com](http://cartrdgetworldusa.com)

#### Eco-Certification Training

**November 17th**, 11am-12,  
MGC 200

**November 19th**, 2:30-3:30pm,  
MGC 6