

# Northwest e w s l e t t e r

Northwest Coalition  
Ashdown, Sidney Pacific,  
Edgerton, Warehouse



## Community Updates

Becoming an officer is an excellent way to get involved in the graduate community, and to avoid the housing lottery. Anyone eligible to live in single graduate housing may apply for any available position, regardless of where they currently live. Officers are guaranteed a one-year lease without entering the housing lottery. Make sure not to miss these deadlines!

### Committee Chair

applications open: *Late April*

### Officer elections open

(residents only): *Before summer, and prior to each semester*

More information:  
<http://ashdown.mit.edu/government/officer-applications/>

### Ingram Room Dedication

Join Ashdown Alumni Committee, Housemasters Terry and Ann Orlando, friends and family of former Housemasters Vernon and Beth Ingram, and the Ashdown Alumni Committee as we dedicate and rename the current West Dining Room into the Ingram Room. There will be fine music and food to enjoy, and much festivity as we celebrate our House's long history and the people who have made it a special place to live.

**What:**Ingram Room Dedication  
**When:**Friday, April 13, 5-7PM  
**Where:**West Dining Room/  
Ingram Room, Ashdown House  
**Who:**EVERYBODY  
**Why:**Love for Ashdown and free food

## Ashdown Notices

### Ashdown House Officer Selection:

Year-long positions are available for Committee Chairs and members of the Ashdown House Executive Council (AHEC). Officer positions are available for residents only for each semester and or summer.

**AHEC elections open:**  
*Late April*

## Edgerton Notices

None at the time of print.

## Sidney Pacific Notices

Congratulations to Amy Shi who was recently elected to Sidney Pacific Board of Trustees

### Sidney-Pacific Officer Selection:

Approximately 35 Committee Chairs and 13 Hall Councilors. Anyone eligible to live in single graduate housing may apply.  
-Committee Chair applications and Hall Councilor nominations: *Wed. March 21<sup>st</sup> -April 4<sup>th</sup>.*  
-SPEC elections during House meeting: *Tuesday, April 3<sup>rd</sup>*  
-Meet the Hall Councilor Candidate events: *Late April*  
-New House Council takes office: *Tuesday, May 1<sup>st</sup>*  
[http://s-p.mit.edu/about\\_sp/getinvolved.php](http://s-p.mit.edu/about_sp/getinvolved.php)

## Warehouse Notices

None at the time of print.

## Upcoming Events

**F1 Endurance Race** Sat Apr 14th 2-7pm, Two hour endurance race at F1 Boston. 12 teams of 6 drivers each. Must be 18+ to drive and must have a license (foreign license accepted). Tickets go on sale April 14th fom 2:30 to 4:30pm. GSC Activities: <http://web.mit.edu/gsc/www/committees/ac/index.shtml>

**Bridge Nights at The Warehouse** Monday April 2nd, 23th and May 7th @ 8pm, Warehouse Multi-Purpose Room. Introductory lessons available!

## Contributors Wanted

**Submissions Accepted!**  
Help make the Northwest Newsletter YOUR newsletter.

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### Newsletter Team

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## Grad Gala Reception At Edgerton

*When: May 5<sup>th</sup> at 6 pm*  
*Where: Edgerton Courtyard*  
*What: Food, Cash bar, live Music*

*Complimentary shuttles from Edgerton  
to Park Plaza from 7:15pm - 8:15 pm*



*Come have your picture taken  
underneath the Beautiful Cherry  
Blossoms!*

*Reception is free for Grad  
Gala Ticket holders!*



Event sponsored by  
Graduate  
Student  
Council  
all graduate students welcome

## Night at the Museum Party



## Chinese Coffee Hour



## Ashdown Bowling Trip



## Sidney Pacific Nomination Dinner



MIT joins the largest federally funded recycling event

## RecycleMania

In 1999, the recycling rate of MIT as a whole was a mere 5 %, according to MIT Department of Facilities. By 2005, the number reached 40%, earning MIT the GoGreen award from the City of Cambridge. The eight-fold boost, which has put MIT's recycling rate now above the national average of 32%, was brought forth by various initiatives undertaken by campus organizations such as the staff-based Working Group Recycling Committee and student-initiated Biodiesel@MIT, which has recently won the mtvU's GE Ecomagination Challenge.

Among numerous recycling and waste reduction initiatives that target different aspects of waste disposal on campus, the one that is most closely tied to recycling at individual dormitories and residences is RecycleMania ([web.mit.edu/recyclemania](http://web.mit.edu/recyclemania)). Recyclemania is a federally-funded annual nation-wide competition among colleges and universities which began in 2001 with two participating schools, Miami University and Ohio University. Since then, RecycleMania saw a stunning boost in support, and this year, there are 201 participants throughout the country.

While its essence lies far from mere competition, RecycleMania ranks schools by overall weight of material recycled and wastes reduced per person over the course of ten weeks, and the winners of each category receives the Grand Champion prize. Also, schools are ranked in terms of how much of each "targeted material", such as paper, cans and bottles, and etc. are recycled per person.

In 2005, MIT's first year participating in RecycleMania, the school finished 10<sup>th</sup> out of 34 schools and in 2006, 13<sup>th</sup> out of 92 schools. During those two years, MIT's residences saw over 200,000 pounds of material recycled, achieving recycling rate of 31% at the end of the 2006 competition, up nearly three-fold from 12% at the beginning of the 2005 RecycleMania season.

Sidney-Pacific(S&P) is currently ranked 11<sup>th</sup> out of 17 undergraduate and graduate residences in terms of amount of material recycled per person. The average recycling rate

at S&P over the first six weeks of the on-going competition has been a respectable 43.3%.

For questions regarding recycling and RecycleMania, please refer to the website: [web.mit.edu/recyclemania](http://web.mit.edu/recyclemania) or contact your dorm coordinator ([jeewoo@mit.edu](mailto:jeewoo@mit.edu) for S&P).

• *Jeewoo Lim*

*Inside my head...*

## Stream of Crainess

Man, I have to get there 15 minutes early to fill out those forms, that's what they said, be there at 2.45 and your interview will begin at 3.00, I really need a coffee, I've never seen that computer lab before – I wonder if I can get in there, I shouldn't have gone out drinking last night, I need to remind myself that the reason why you get a headache when you're hungover is crazy, it kinda freaks me out, your body is dehydrated, the last place it looks for water is in your brain, the brain shrinks so it pulls on the tissue that connects it to your skull --> headache, who's going to interview me? You know what, why am I even worried? Whoever it is all I gotta do is let loose the little piece of rap I composed last night, yeah, sometimes I'm walkin' down da street and I ain't got nothing to eat, I take a look at my feet and I see a piece of meat, but I just leave it on the concrete, "what is your name"? I hope they can understand this handwriting, choose the most appropriate job description, nope, nope, and nope, why the hell am I here then? I can't wait to see the guy's face when I tell him that I'm applying to Microsoft but that I don't wanna code all summer, he might as well respond: that's like going to the Renaissance fair but not having your name on your underwear, hahaha, the last time I did something like this I was looking through two eye-pieces because they were testing if I was color blind, somehow I made them believe that I'm not, well, I actually have my own theory about that, I think I just learned colors incorrectly, or I learned them correctly and then my whole color dictionary got shifted with respect to the "normal" one, that's gotta be it.

• *Adam Eisenman*

## Community Supported Agriculture Improving the Food You Eat and the World We Live In

I was asked to write this article about local food and agriculture a few weeks ago, and since that time I have been procrastinating on starting this article. What could I write, I have been wondering, that is more compelling than the multitude of books, articles and websites that already exist about these topics? My expertise is in growing beautiful produce. I can tell no end of details about how to prepare the ground for growing long straight carrots, selecting seeds for crisp succulent butterhead lettuce, or how to pluck hundreds of pounds of sweet juicy heirloom tomatoes and get them washed and packed without squishing them. But can I effectively explain why this is important. Why should people be concerned that people with my skills and dedication, the skills to grow tons of organic produce in the cold New England climate on the last remnants of our regions vanishing farmland, why is it so alarming that there are fewer and fewer people with these skills and dedication? Why does farming seem to be a dying occupation, and why does this matter. After all, there always seems to be plenty of food at the supermarket, vending machines are always overflowing with candy bars and other such delicacies, and the restaurants where Americans eat more than 50% of their meals are always ready to slop up larger than you can eat portions of trans fat laced foods! We live in a country of abundant and cheap food! What is the problem? In a nutshell, the problem is that the centralized industrialized approach to food that currently dominates our mainstream food system is full of hidden costs. Detriment to the environment, pesticide laced foods, unhealthy over processed meals, undervalued farm workers, these are just some of the problems.

Admittedly, the solution to the food system problems is complex. Yet, there is an emerging alternative to food systems that provides solutions to many of the issues. The answer can be found in concepts like local, organic, sustainable and smaller scale farming systems. Below is a list of 10 reasons that help articulate the benefits that can be achieved by embracing local food

and agriculture.

In particular I want to mention one option in particular that you might want to consider for securing organic MA grown vegetables. The farm that I own and operate is involved primarily in a direct arrangement with our customers called Community Supported Agriculture (CSA). In this arrangement households purchase shares of the Red Fire Farm harvest. Once per week shareholders come to the farm, or to one of the distribution locations, and pick up a selection of fresh produce that, just hours before, was picked from the fertile Red Fire fields. This is one of the most direct ways urban consumers can connect with a farm, learn how to eat more seasonally, and keep agriculture alive and fields green here in MA. Red Fire Farm offers distributions each Wednesday afternoon during the harvest season in Somerville, Cambridge and Jamaica Plain. Additionally members are encouraged to visit the farm when they can to pick certain crops, enjoy our annual tomato festival and other such events. If you are interested in finding out more about Red Fire Farm you can see the farms website at [www.redfirefarm.com](http://www.redfirefarm.com) or call 413-467-7645.

-Ryan Voiland

Free food economics...

## Piece of Mind

There exists, in almost all academic institutions, a system of organizations that distributes free food ("the system" for short). Similar to other economies, access to the benefits of the system is limited by information. Flyers that describe the location and purpose of hundreds of free food events are posted all over campus.

Why, then, does information limit the access to free food? I have developed a simple theory to explain this paradox. The average student belongs to just a few groups or societies that are part of the system. Because time is a scarce resource, student groups offer a bribe to lure participants away from Psets, and into events. Free food is the most common bribe. Psets, however, have their own persuasive strategies e.g.

(Differential equations). A third factor explains why students don't attend free food events and do their Psets while eating: shame. In summary, the three central concepts of

the theory (free food, Psets, and shame) interact so that the system is in balance (on average). As in any system, exceptions to this balance exist. I will enumerate a few cases that illustrate these exceptions, but it should be noted that this list is by no means comprehensive.

**CASE 1: THE UNDERGRAD WITH TOO MUCH FREE TIME.** ?There is no such thing as a free lunch? is a false statement for the members of this category. As is expected from the theoretical outline, the system should become imbalanced in the absence of Psets. Some students, mostly undergrads, find themselves with too much time in their hands, so that they are able to methodically gather information about the whereabouts of free food. Some individuals have been known to survive for weeks on this sole energy source.

**CASE 2: THE SENIOR (AND M.S.) LOOKING FOR A JOB.** The Big Corporations have learned the workings of the system, and have used it to entice students to their ?Info Sessions?. Recruiters arrange catering such that the fanciness of the food is linearly proportional to the level of exploitation that the recruits will suffer if they get the job. In this scale, Papa Johns feeds distillation-column supervisors, and roast beef "au jus" feeds consultants at Bain.

**CASE 3: THE VULTURE.** When the lion is full and is too tired to guard the leftovers, vultures invariably enter the scene. This mode of action has been adopted by a number of students that have learned to get most of the benefits of the system, without the hassles. They wait until the event is over to raid the half-empty trays. The advantage is

that they can finish the Pset AND get free food without compromising their valuable time. There is some risk of shame, however, especially if the operation is not meticulously planned.

**CASE 4: THE SHAMELESS GRAD.** Out of all the categories, this one is, in my opinion, the only that is never justified. Members of this class attend events believing they deserve unlimited amount of free food without offering any help. What's more, if the food is not of their liking, they believe they have the right to complain. During my tenure as Brunch co-chair, I have encountered Shameless Grads innumerable times. They have no sense of the amount of work we put into buying the food, waking up early to prepare it, serving it, and cleaning after the event is over. Me and my friends who generally volunteer to help, always have a good time making fun of their rude comments, to name a few (please read in whiny voice): "This bread is not very fresh!", "There's no more cream cheese, and I don't like bagels without it!", "I don't care if there're not enough pancakes, I was here early to eat as many as I want". I could go on and on, but you get the point. "How can somebody complain of getting free food?" you ask. People do, and if you want to hear it with your own ears, just volunteer to help on an event and then ask the participants what they think. You're bound to find somebody with a ridiculous complaint.

• Daniel Klein-Marcuschamer

### Random Quote

*"Global warming is a myth"*

*-Adam Eisenman*



### Ask Babyhousemaster

by Roland Tang and Mihir Mehta

Dear Joshua,  
I have a crush on my roommate's ex-girlfriend. She is really attractive and I can't stop thinking about her. They just split up. Is she off limits? Looking for love, JRN

Dear JRN,  
Gee. I dunno. The only woman I've ever loved is my mommy. But I guess if your roommate is your friend, you can talk it over with him. If you do end up asking her out, maybe your first date shouldn't be at home, where your roommate might be!  
Josh

Dear Joshua,  
My boyfriend and I are celebrating our 1st anniversary next month. Where do you recommend as a good place to celebrate?  
BNL

Dear BNL,  
If you have a big piggy bank, I recommend Oleana's. Don't miss their Fried Mussels appetizer! Great gourmet meals can be found at Laurel Grill & Bar in Boston and Helmand in Cambridge.  
Baby Gourmet, Josh

### Chuck Norris Quotes

- Teenage Mutant Ninja Turtles is based on a true story: Chuck Norris once swallowed a turtle whole, and when he crapped it out, the turtle was six feet tall and had learned karate.
- One morning at Mcdonalds, the employees denied Chuck an egg mcmuffin because it was 10:35. at that time he stepped outside and roundhouse kicked the building so hard it turned into a KFC.
- Chuck Norris won a staring contest against the sun
- Leading hand sanitizers claim they can kill 99.9 percent of germs. Chuck Norris can kill 100 percent of whatever the f\*\*k he wants.
- Chuck Norris' calendar goes straight from March 31st to April 2nd; no one fools chuck norris
- Kids piss their name in the snow....Chuck Norris pisses his name in concrete
- 95% of the universe is "dark" as a result of a failed attempt to hide from Chuck Norris.
- Chuck Norris actually died about 10 years ago...the grim reaper is just too afraid to tell him
- Chuck Norris puts the "laughter" in "manslaughter"
- If you spell Chuck Norris' name wrong on google is doesnt ask "do you mean Chuck Norris?" it just replies "run while you still have the chance"

Had a good laugh? Send in your fortune cookies, Chuck Norris quotes, hatemail, random quotes, or comments,etc (with the exception of spam) to sp-newsletter-chair.. We also accept article contribution about topics related to the graduate housing community or anything random and/or funny. Send in pictures and cartoons too. Make this, your newsletter.