PHILANTHROPY AWARENESS DAY

“The Office of Annual Giving is looking for 20 volunteers to spread the word about the importance of donations to the university. Donations from UH alumni and friends are what help fund the true-cost of an academic year. Please contact lncastr@uh.edu if you are interested in volunteering.

Check out http://www.uh.edu/giving/students/phad for more information about Philanthropy Awareness Day!”

Follow US

RECYCLE MANIA 2012 SPONSORS

SNAP KITCHEN

SNAP KITCHEN is a certified dine green restaurant committed to the community. They use only reusable/recyclable materials and prepare meals with naturally grown and organic ingredients from local sources.

WEISENBAUCH RECYCLED PRODUCTS

WEISENBAUCH RECYCLED PRODUCTS manufactures and brand promotional products, office items, and consumer goods made of recycled and environmentally preferable materials.

RECYCLEMANIA

RECYCLEMANIA helps motivate students and staff to increase recycling efforts and reduce waste generation.

Upcoming Recyclemania Events

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Time</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feb 20, 2012</td>
<td>Green Movie Monday</td>
<td>04:00 PM</td>
<td>HRM Classroom</td>
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<tr>
<td>Feb 29, 2012</td>
<td>Recycle-get-a-candy</td>
<td>04:00-08:00 PM</td>
<td>Heyne 105</td>
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<tr>
<td>Mar 01, 2012</td>
<td>Art of Recycling</td>
<td>04:00 PM</td>
<td>HRM Classroom</td>
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<tr>
<td>Mar 06, 2012</td>
<td>Green Movie Monday</td>
<td>04:00 PM</td>
<td>HRM Classroom</td>
</tr>
<tr>
<td>Mar 19, 2012</td>
<td>Green Movie Monday</td>
<td>11:00-02:00 PM</td>
<td>Heyne 105</td>
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<tr>
<td>Mar 22, 2012</td>
<td>RecycleMania Olympics</td>
<td>05:30-08:30 PM</td>
<td>Heyne 105</td>
</tr>
<tr>
<td>Mar 28, 2012</td>
<td>Recycle-get-a-candy</td>
<td>TBD</td>
<td>TBD</td>
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<tr>
<td>Mar 31, 2012</td>
<td>Greening Gourmet Night</td>
<td>TBD</td>
<td>TBD</td>
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</tbody>
</table>
February 2012

17  Horticulture Society Weekly Meeting  Noon in the Greenhouse

18  Urban Harvest  Class: Berries, Figs, & Grapes

24  Horticulture Society Weekly Meeting  Noon in the Greenhouse

25  Urban Harvest  Class: Hands On: Planting the Spring & Summer Vege Garden
       Outdoor Adventure  Class: Fundamentals of Belaying
       Outdoor Adventure  Class: Kayaking and Safe Boating
       http://www.uhrecreation.com/outdoor-adventure/educational-series/

28  Philanthropy Awareness Day  at the UC

March 2012

01  Urban Harvest  Class: Fruit Tree Care

03  Outdoor Adventure  Class: Horseback riding and Stand-up Paddle Boarding Galveston
       http://www.uhrecreation.com/outdoor-adventure/trips/
       Urban Harvest  Class: Organic Container Gardening

10-18  Outdoor Adventure  Class: Backpacking Big Bend
       http://www.uhrecreation.com/outdoor-adventure/trips/

23-25  Outdoor Adventure  Class: Adventure Caving at Colorado Bend State Park
       http://www.uhrecreation.com/outdoor-adventure/trips/

31  Outdoor Adventure  Class: Farmer’s Market Bike Tour
       http://www.uhrecreation.com/outdoor-adventure/trips/
       Urban Harvest  Spring Fling

interested in getting INVOLVED

EMAIL volunteer.greenuh@gmail.com TO SIGN UP
RLH - Green UH
program planning committee

Tuesday, March 8
from 11:45-12:45 pm at Fresh Food Company

Mission: Plan programs to inspire, educate, and engage residents in sustainability thinking and behaviors.

questions? Call 832-842-9051
RSVP to greenuh.info@gmail.com
Thai Shrimp and Carrot Salad

**Recipe of the Week**

**Ingredients**
- 8 ounces uncooked brown rice noodles
- 1/4 cup lime juice
- 1/4 cup rice vinegar
- 1/8 teaspoon crushed red chile pepper
- 1/2 pound cooked, peeled and deveined medium shrimp with tails removed
- 3 cups shredded carrots
- 3 cups dry-roasted unsalted peanuts
- 1/2 cup sliced shallots
- 1/2 cup chopped fresh mint

**Directions**
Cook noodles according to package directions. Rinse until cool, then drain and place in a large bowl. In a separate large bowl, combine lime juice, vinegar and crushed red pepper to make a dressing. Toss noodles with 2 tablespoons of dressing. Toss remaining dressing with shrimp, carrots, peanuts, shallots and mint. Serve shrimp mixture over rice noodles.

**Nutrition**
Serves 6. Per serving: 290 calories (70 from fat), 8g total fat, 1g saturated fat, 75mg cholesterol, 160mg sodium, 61g total carbohydrate (8g dietary fiber, 7g sugar), 24g protein

http://www.wholefoodsmarket.com/recipes/2954
THIS WEEK in PHOTOS

Update of harvest in the Garden

Beautiful Red and White Roses.

Perfect for this time of year.

Lettuce

Carrots

Cow Pea

Recipe of the Week
VOLUNTEER
February
19
2 - 4 P.M.
Join C.L.A.S.P. to plant oregano & beets
the corner of Cullen & Wheeler

VISIT us on Facebook

email volunteer.greenuh@gmail.com to sign up
Green Build Education
Green building immersion opportunity: Volunteer with the Program Director of the City of Houston Green Building Resource Center serving the mission: “To enable the public to experience and learn more about healthy and energy, water, and material conserving design and construction; also known as Green Building.” Internship is offered for minimum 4 hrs/week, consecutively. Interested? Email the Director at steve.stelzer@houstontx.gov

Communications, Grant Writing: Keep Houston Beautiful
For 28 years, Keep Houston Beautiful has been reaching out to all segments of our community to educate and empower individuals to take greater responsibility for beautifying and enhancing Houston’s environment.

Job Duties:
Grant Writing; Assist community organizers with completing cleanup packets and registering their event with Keep Houston Beautiful and Site Box Score retrievals; Sending communications to KHB volunteer database; Assist with Adopt a Block processing.
For more information, email rbeaty@houstonbeautiful.org

Urban Harvest Business/ Accounting Intern
This position will include any or all of the following:
Accounts payable disbursements, schedules of disbursement in Excel, spreadsheets of expense reports, database management, comparison reports of budgets vs. actual, membership communications, department reports. We can work with you on the number of hours needed. juli@urbanharvest.org or call 713-880-5540

Urban Harvest Community Gardens Intern
Can include any or all of the following:
Gain/use knowledge of bioregional gardening, which includes information on vegetables, fruits, herbs and habitat plants; Assist community gardeners in maintaining gardens; Promote ecological pest management; Assist with managing gardens; Community building; Volunteer recruitment; Help build gardens. Physical requirements and working conditions apply. For more information contact Becky Blanton at becky@urbanharvest.org or call 713-682-9480

Urban Harvest Writer Intern
Writing is needed in all of our programs and can include any or all of the following:
Articles for our newsletter; class descriptions for our website; farmers Market descriptions for the website and weekly newsletter; fundraising assistance; advertising for classes, farmers markets and community gardens; spanish translation is needed periodically, but not a requirement for internship. We can work with you on the number of hours needed. Email gary@urbanharvest.org or call 832-656-2819 for more information.

Urban Harvest Farmers Market Intern
Responsibilities include general operations at any of our five farmers markets. Work with the intern coordinator to design a program specific to your strengths and needs. This can include any or all of the following: small business management; general accounting; digital communications; marketing. We can work with you on the number of hours needed. For more information contact Rebecca O’Brien at rebecca@urbanharvest.org or call 203-788-3886

Urban Harvest Youth Garden Instructor and Outreach Coordinator Intern
To Apply send resume and cover letter to schoolandyouth@urbanharvest.org or call Carol Burton at 281-865-1966. Twelve hours weekly, but can be negotiated to fit your needs. Internship can include any or all of the following: TEACHING, GARDEN SITE SUPPORT, and COMMUNICATION, LEADERSHIP, AND OUTREACH.