



Sustainability

Monthly Newsletter

sustainability.wustl.edu



Washington
University in St. Louis

SCHOOL OF MEDICINE

WUSM Facilities Management Department Welcomes Beth Burka

New Energy Engineer on WUSM campus



Beth Burka has joined Washington University's School of Medicine in the Facilities Management Department (FMD) as Energy Engineer.

"I'm so pleased to be here and to join the team of dedicated staff that supports the research, education, and clinical work of the University in the School of Medicine," she said.

Since the mid-1980s, Beth has worked in the field as an HVAC system design engineer, in product development for an HVAC manufacturer, as a technical marketing representative for a company, as an entrepreneur and energy manager in a company she founded, and as a business development manager in a new effort related to emerging energy technologies.

Beth was among the University staff in the recent IFMA Sustainable Facilities Professional (SFP) training at WUSM and is now a certified SFP. She is a professional engineer, certified energy manager, and graduate of Missouri S&T and Washington University.



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WUSM Farmer's Market



Every Thursday from 10a until 2p, Washington University's School of Medicine has a farmer's market near the Barnes & Noble bookstore. When the weather is nice, it is held outside, and in inclement weather, it moves to the lobby behind the store. A variety of vendors participate, bringing local and free trade items for

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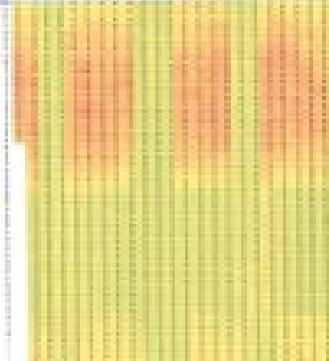
- Sunday, May 17: [Home Goods Swap](#)
- Wednesday, May 20: [Pints 'n' Plants - Trees Please!](#)

SCHOOL OF MEDICINE NEWS



ENERGY

Energy Metering Update



At Washington University's School of Medicine campus, Facilities Engineering provides climate control and monitoring using the campus's Building Automation System (BAS). The BAS system controls the climate in Vivariums, BSL3 labs, offices, and laboratories throughout the campus, and the BAS network operation center is known as the "Computer Room."

purchase. Vendors include Windcrest Dairy, Baetje Farms (goat cheeses), Stringbean Coffee, Great Harvest Bread, Soulard Spice Shop, and many more. Vendors will often partner on special offers.

Stop by and support local agriculture! Also, stay tuned for farmer's market recipes and vendors to be featured in the coming months!

Mike Brown is a Facilities Engineering Supervisor and has seen the School of Medicine's building automation and fire alarm monitoring grow from 12,000 data points in the early 1980s to 144,000 data points today! Pictured above in the computer room are Ed Lux and Tom McGlynn who are Building Automation Technicians, along with Kevin Garrett, a Facility Maintenance Technician.

Energy conservation has been a major focus on campus for several decades, and the Facilities Management Department continues to adopt practical new technologies to maintain high quality operation of the critical facilities needed to support medical research, education, and clinical services. Recently, Jim Jackson, Project Manager in the Capital Projects Group, oversaw the installation of energy meters and monitoring systems. The energy data collected by the new meters is transmitted back to the Facilities Department's main control room, where it is stored in a database. One benefit of the real-time information is that the Facilities Department will be able to identify data patterns that represent anomalies such as abnormal usage spikes, or unexpected energy use during unoccupied periods, and will be able to diagnose problems and lower operating costs. The visual above on the right represents 30 days of measured electrical demand for a particular sub-meter.

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RECYCLING AND WAST

Shoe Collection Continues Through May

SHOES + WATER



Do you have unneeded pairs of gently used shoes? If so, please consider donating them to a great cause! The Office of Sustainability is collecting shoes in partnership with [Solea Water](#). Solea exports shoes to street vendors in Latin American communities. Funds generated provide well drilling rigs, water purification systems, hand pump repairs, and training programs to bring clean, fresh water to community members.

We have a variety of drop-off locations now through the end of May at the School of Medicine: CSRB/BJCIH Link, MPRB lobby, FLTC atrium, 4444 Forest Park, 4480 Clayton, Clayton/Taylor Garage, and the Metro Garage.

If you have questions or need additional information, contact Jennifer Carter at jlcarter@wustl.edu.

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TRANSPORTATION

Active Transportation Month A Success



During April 2015, Washington University in St. Louis, including the School of Medicine, participated in Active Transportation Month. Faculty, staff, and students were encouraged to try alternate methods of transportation including biking, walking, and public transportation. Studies have shown active commuters add 15-45 minutes of physical activity to their day depending on the mode of commuting. Active commuters also escape the stresses commonly associated with rush hour driving in single occupancy vehicles.

As part of the month's activities, WUSM sponsored two bike tune-ups and participated in an Earth Day Information Sharing on April 23. The level of activity and participation was both energizing and encouraging. Test riding the mini-bicycles was particularly popular. The University is well positioned to achieve a healthier community through active transportation.

Look for the next Active Transportation Month in fall 2015. If you have considered public transportation or biking or walking to work, go ahead and give it a try over the summer. The physical and mental health benefits alone may convert you to the active transportation commute!

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IFMA's Sustainability Facility Professional Training



In late March and April, 46 staff members from the Danforth campus, the School of Medicine campus, and Barnes-Jewish Hospital joined a six-day Sustainability Facility Professional (SFP) training. The SFP is an assessment-based certificate program for individuals interested to gain expertise in sustainable facility management practices while impacting his or her organization's economic, environmental, and social bottom lines. According to Ken Zimmerman, Operations Manager for the School of Medicine's Protective Services, "The training can significantly impact campus operations. My classmates had both talent and passion for sustainability and can form action teams to assist in the execution of sustainable strategy for the University moving forward." Zimmerman has focused on applying lessons learned at work, as well as at home. "I've already started switching from CFLs to LED light bulbs," he said.

The SFP is one of several credentials available through the International Facility Management Association (IFMA). The Facilities Management Department at Washington University's School of Medicine has a strategic partnership with IFMA and is committed to preparing staff with the necessary skills and credentials to continue serving as a benchmark and resource for service, stewardship, and sustainability.

To learn more about the SFP and other IFMA credentials, visit the [IFMA website](#).

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Earth Day Celebration At WUSM



On Thursday, April 23, Washington University's School of Medicine celebrated Earth Day at Hope Plaza. The event was a huge success! The weather was beautiful, and hundreds of visitors stopped by to learn about recycling, energy conservation, dining services, transportation, gardening, water conservation, and more.

Over fifteen vendors participated in the event, including the Missouri Department of Conservation, Metropolitan Sewer District, Metro Transit, Great Rivers Greenway, Bon Appetit, Kaldi's Coffee, St. Louis College of Pharmacy, Microgrid Energy, and more.

Vendors passed out literature and giveaways and educated visitors about ways to be more sustainable at work and at home. Event highlights included free trees, bushes and seeds from the Missouri Department of Conservation and the Sustainability Action Team (SAT), as well as free bike tune-ups by Big Shark Bicycle Co. and mini bikes that visitors were able to try out.

Thank you to all of the volunteers and vendors who participated in the event and to everyone who stopped by. With your help, the event was fun and educational!

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LOCAL AND INTERNATIONAL NEWS

Tesla

Unveils

Solar

Batteries



The electric car company Tesla has announced its entry into the energy market, unveiling a suite of low-cost solar batteries for homes, businesses, and utilities, "the missing piece", it said, in the transition to a sustainable energy world.

The batteries, which will retail at \$3,500 in the United States, were launched in late April at a Tesla facility in California by the company's ambitious founder, Elon Musk, who heralded the technology as "a fundamental transformation in how energy is delivered across the Earth."

It is not the only battery storage system on the market, but the Powerwall boasts a relatively high storage capacity, a competitive price, and the heft of investment and excitement generated by Musk's vision. Musk claimed at the

launch that two billion large batteries could provide enough electricity to meet the world's needs.

For the full story, click [here](#).

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Why We Should Link Saving Forests To Food Security



According to a report issued on May 6 by the International Union of Forest Research Organizations (IUFRO), a body convened by the United Nations, forests should be considered as food sources and not just areas for conservation.

The report states that the concerns of people living in or near forests should be included in the final version of the Sustainable Development Goals, one of which currently focuses on ending hunger and promoting sustainable agriculture. The report warns that most governments separate forests from food production when making policy, usually having different departments deal with each. As a result, the two areas must compete for funding and political attention, and policies that benefit one may harm the other.

"The report's main emphasis is to recognize the complementary role of forests to agriculture and promote the awareness that we already depend on

forests for supplementing conventional agriculture," said Bhaskar Vira, chair of the IUFRO's Expert Panel on Forests and Food Security, which produced the study.

Governments own around 80 percent of global forests, but management rights are increasingly transferred to indigenous communities. The authors stated that ensuring local people have access to forest resources like fruits, seeds, and wild meat, is vital to helping them sustain a nutritious diet.

Another advantage of making better use of forests in food production is that it would strengthen local people's ability to resist environmental changes. Vira said forests appear to be a more resilient food source under extreme weather conditions caused by climate change.

To learn more, click [here](#).

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Chipotle Is Now GMO-Free



Chipotle recently announced that it is now GMO-free, which means none of its ingredients will be genetically modified.

"Chipotle is really showing that there's a better way to do fast food," Chipotle co-CEO Steve Ells told CNNMoney in an exclusive video interview. "They say these ingredients are safe, but I think we all know we'd rather have food that doesn't contain them."

Embracing ingredients that have not been genetically modified is not an easy thing, and the process has been years in the making. Ells and his team had to wait for new GMO-free crops to be planted and harvested.

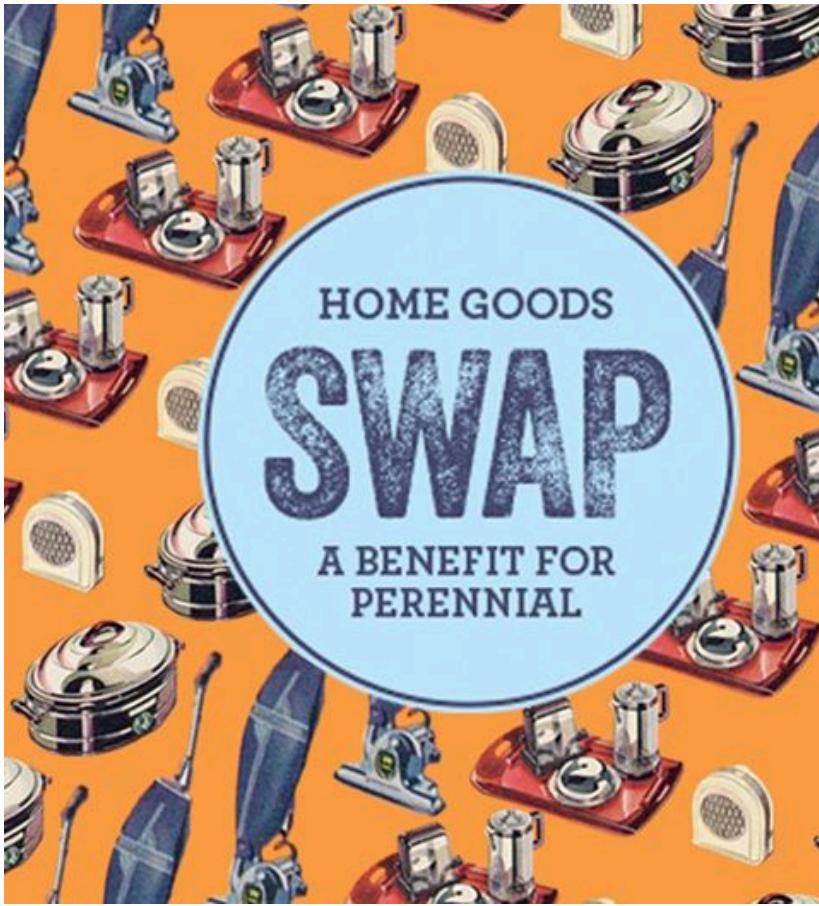
All of Chipotle's restaurants are now using non-GMO corn, which goes into many ingredients. Chipotle has also switched its cooking oil from soybean oil to GMO-free sunflower oil and rice bran oil. Its pork and chicken still come from animals that eat GMO-feed, and its beef comes from pasture-raised cattle. However, Chipotle is the first national fast food chain to go this far in removing GMO from its food.

GMOs are a hot button issue. Supporters say genetically modified food is safe, whereas critics worry about the amount of pesticide found in GMO crops. Some 80% of the food consumed in the United States is genetically modified, according to the USDA.

For more, read [here](#).

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UPCOMING EVENTS



Home Goods Swap

Sunday, May 17, 1-3p

Perennial

7413-15 S. Broadway, St. Louis, MO 63111

Swap your old goods for new goods, and support Perennial's educational programs! This is your chance to shake things up a bit and redo that room, stock your kitchen, or find your favorite flick. All are welcome, and you do not have to bring items to attend. Join the fun and enjoy complimentary beer from 4 Hands Brewery Co.!

How to Swap:

1. Clean out unwanted but usable items from your kitchen, tool shed, game cabinet, and bookshelves, and bring those items to Perennial.
2. Your items will be grouped with similar items like a department store.
3. Shop the swap! Take whatever suits your fancy. Nothing is priced.

Everything must go.

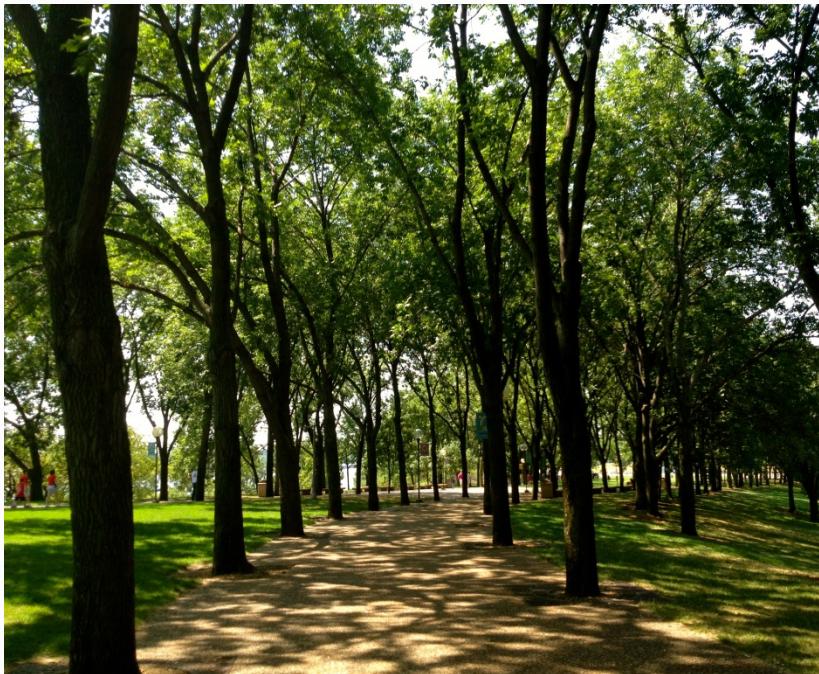
4. Remaining items that do not find a new home will be donated to charity.

Examples of Items to Bring:

Pots and pans, tools, games, kitchen appliances, lamps, knickknacks, rugs, books, movies, music, electronics, plant stands, home decor, office supplies, artwork, glass jars, and bikes.

Tickets are \$15 and can be purchased [here](#). Invite your friends, family, and network!

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Pints	'n'	Plants	-	Trees	Please!
Wednesday,		May		20,	6:30-7:30p
Urban	Chestnut	Brewing		Company	(Grove)
4465 Manchester Avenue, St. Louis, MO 63110					

Do you have a location in your yard that is just too small for a large tree, but

would like to plant something native to Missouri? Join Mike Walsh, Forestry Programs Manager with Forest ReLeaf of MO, to learn all about some great options for your yard. We will look at and discuss what native trees and shrubs are suitable for planting in small spaces, where to find them, and how to take care of them.

This event is open to the general public, with a \$5 suggested donation.

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The Office of Sustainability newsletter is intended as a clearinghouse of sustainability-related news and events at the university, in the region and around the world. Listings in the newsletter do not necessarily represent Office of Sustainability endorsements or views. To submit an event or news item to include in the newsletter, [email sustainability@wustl.edu](mailto:sustainability@wustl.edu).



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