

RESIDENCE HALL STUDENT ASSOCIATION
ASSOCIATE COUNCIL MEETING

Date: 02/27/2023

Location: SUB 409

CALL TO ORDER 9:04

Abby: So, we are going to start the meeting and our mystery activity is going to be our food concerns portion.

MYSTERY ACTIVITY 9:04

Abby: I am going to time us and we are going to try to fit this into 35 minutes.

Ridgeview: One of the things I've talked to one of our Hall Gov. members about is the lack of kosher and halal options on campus. On top of that, people who participate/ follow those types of diets can't get a religious exemption from the meal plan if there's not going to be more options.

Steve: There's been a bunch of conversations about this recently, this issue comes and goes in waves, for this year, I hadn't heard a lot about it in many many years. If you have on campus at any point in time a bunch of people who have a preference in this way it tends to become more of an issue. So, here's the story with kosher and halal, with kosher to prepare kosher food well and accurately and for those who don't know there's various levels of kosher, but to say something is just generically kosher you need to have kitchen equipment that is dedicated to it, you need to have people that are trained in kosher practices, and you need to have a rabbi bless everything and supervise it. Halal, for those who don't know, a little less stringent, it's more about the kind of meat that you buy and the way that it's prepared. So, people have to be trained in that way, but the equipment and blessing from a religious person isn't necessarily necessary, you can go to that length, but you can prepare halal food that isn't. Our challenge is in a school our size with 2-3 full kitchens, to dedicate that kind of space to generate that kind of food, given the number of people that want it is very disproportionate. There are probably, and this is talking to the campus Rabbi, Rabbi Plotkin, maybe 50 people in any given year that would identify themselves as some stripe of kosher, and again within that designation there's very religious plot kosher then there's lesser kosher. To prepare food that is at the level of the food we prepare for other people on campus, it would require probably 30% of the resources we put towards the entire campus because of the expense of the kitchen and the training, a rabbinical supervision which is not inexpensive. So, it's a long way of saying it's a disproportionate ask for the size of campus that we are and what we provide. What we can do, what we do, is we do minor things like we get frozen kosher meals in and we can do things of that nature. We can get small amounts of Halal in. Again, an amount that's proportionate to the entire populus, and that's what drives our financial decisions, what serves the 3,000 students that are on campus best, while trying to accommodate religious needs. That's a general reason why we do not do a great job with kosher, and probably would never do a great job with any religious practice because as soon as you did that for kosher you would have to do it for halal, you would have to do it for sikh communities, you would have to do it for buddhists, some buddhists have very strict vegetarian things to go by

and food preparation. It's just not an area we can get into with any strength given our size and who our population is.

Abby: Can you speak to the meal exemption for religious reasons?

Steve: It's the same thing, this is not a school you choose to go, and I've gotten in trouble for saying this in the past, if you are a dedicated kosher person, and please understand I am Jewish my grandmother was kosher I worked in a kosher kitchen myself, so I feel like I have some right to be able to say this, New Paltz is not a school that you pick if kosher is a huge priority in your life. You would pick a school that had really good kosher facilities like albany, they have a dedicated kitchen, they have rabbinical supervision, and they do it right, or you would go to a Yeshiva. So, we're not in the position to cater to people who come here claiming religious, they have religious needs for food. If your religious needs for food are that important we believe that you would choose a different school. Again, to cater to those needs would be disproportionately expensive compared to the needs of the rest of the population, so exemption for it, anybody could claim any kind of religious exemption. You could come to New Paltz and claim you're Sikh, and you can't eat meat that is either kosher or halal you eat a different kind of meat, and if we did it for one group we would have to do it for all groups. So, our current status, and I'm not saying this will never change, but right now we just don't acknowledge that as a reason to be out of a meal plan, and we can't completely accommodate those who have those desires. Now if the upper administration says 'look we're going to be a religious school and we're going to cater to religious diets, and we're going to give you the kitchen space, and you can do that and we're okay with you spending a disproportionate amount of your budget catering to religious needs,' then we'd have to do it, but we haven't had that instruction to date.

Shawangunk: You said earlier in response that because it is a minority it does not necessarily matter that much. So, say for example veganism or vegetarianism.

Steve: I didn't say because it's not a minority, it doesn't matter. Please don't paraphrase.

Shawangunk: That's what you implied. So, why does at the chef's table can't there be two options one with meat and one without meat.

Steve: No, what I said was to cater to a religious preference such as kosher, we'd have to spend a disproportionate amount of resources compared to the rest of our population. Vegetarian we do, vegan we do. We put a great deal of effort into both vegetarian and vegan cuisines. There's a far greater number of people who follow those practices.

Shawangunk: So, for the chef's table, which is arguably the freshest and best food at the dining hall, why isn't there always a vegan option.

Mike: So, as far as it being the freshest, all of the food from the dining hall is fresh, everything is made everyday fresh. So, I would not pick one station to be more fresh than any other. What I can tell you is that we do try to provide a vegetarian option as often as humanly possible and I believe anybody should be able to see that the increase in those options has happened.

Shawangunk: Can I give you an example of fried rice: there's just a big tub with chicken in it, can we just not add the chicken and add it after we've made the fried rice.

Mike: There's two usually, one would be vegetarian and one would have a protein in it. Sometimes it has tofu, but to my understanding both options are there. If there's not it would be an oversight and if you bring it to our attention we could always cater to that.

Shawangunk: So, I've brought it to your attention in the dining hall before, I've spoken to you on a Wednesday and I've said this.

Mike: I remember meeting you.

Shawangunk: Yes, and I said that there is no non meat option and this was last semester and there's still no non meat option. So, it's a discrepancy that seems to keep happening.

Mike: I don't believe that to be true, I'm in the dining hall everyday. We provide a vegetarian option.

Shawangunk: Okay, thank you for your time.

Shawangunk: Another note, speaking on the vegetarian and vegan options. I know for board meals most of them, I know sweets and treats, atrium brew, and most of them at element are only meat options. Sometimes you can leave a note and they'll listen to it if you ask to take the meat off, but in most cases you can't. So, even something like that would be helpful and accommodating.

Mike: I thought we had egg and cheese sandwiches. I'm going to look into grubhub and make sure that that's happening. Can you tell me where we don't have that option?

Shawangunk: I know at Sweets and Treats and Atrium Brew it's available to use your dining dollars, but not your board meal option. We go through dining dollars really fast buying those.

Mike: That's an easy fix that can be changed right away.

Ashokan: I love the breakfast in the dining hall, I love the pancakes and I love the breakfast sandwiches. I wish the English muffins were toasted. I also loved the french toast sticks. I wish you had french toast sticks. Something I've noticed continuously is the cleanliness of dishes, and I don't like to shuffle through to find one that I would consider clean.

Mike: I wish I could give you a great answer to that. Obviously we have to train our staff better to make sure they're looking through that stack before it gets stacked and is put out. It will be on my radar and noted.

Ann: Just to add onto that, something that has happened because of the ice cream station now being available, which generally is a very good thing, but because people are using the drink cups to put ice cream in those cups in particular have been coming back more dirty than normal because it requires more effort to get ice cream out than liquid out of them. So, if that could be addressed in some way.

Steve: Just so you guys know this type of pointing out thing is very helpful to Mike. So, at some point, maybe through Abby, we'll have responses on what's actually been done as a result of your comments.

Bliss: I wanted to make a general statement about dietary restrictions. So, for instance, every first year student is required to go on the unlimited plan. So, they only have 300 dining dollars per semester. While you have to have 30 credits higher to be able to switch to the ten plan where you have 1000 dining dollars. For a lot of new students, like next semester when they're coming in,

will be put on an unlimited plan because that's the school's requirement and they'll only have 300 dining dollars. So, if any of them have dietary restrictions, for instance if you're going to sweets and treats, atrium brew, element or anywhere in the sub, you always have to pay extra for some type of oat milk in anything, and I understand that it's extra, but just being able to dial down the prices a little. So, if it's 70 cents right not for almond milk, to be able to even bring it down to like 50 cents would be beneficial because those 20 cents add up more and more. The idea of being able to lower down some foods like add ons for dietary restrictions, even for people to have more options. So, they don't have to pay more to be vegan, or gluten free, or avoid dairy.

Steve: For any person with an allergen free zone. So, generally for anyone with any sort of eating restriction they sort of limit peregrine is actually easier and better for us to be able to serve them. We've got a more controlled environment in terms of the almond free zone. Things like oat milk and almond milk are available in Peregrine.

Mike: Almond and soy are always available.

Steve: As far as the add on charges in the other places, stuff is expensive. It's really expensive to buy. When you see a charge and think you may be nicked and dined and your money taken away from you, believe me, Mike is not running at a profit right now. Those charges that you are getting is because stuff is expensive right now. It's expensive to go grocery shopping and it's expensive to buy these things and provide them. I hear you, it's stuff. You want your diet your way and want to be able to do things. Generally for food restrictions we do a better job at Peregrines.

Mike: Peregrine is definitely the stop for anyone with dietary restrictions especially with Kelly our dietician being available there. She can customize menus with you, and walk you through the whole program. It's definitely an easier environment for first years to navigate.

Ann: Can you reiterate the days and times Kelly is there and where she can be located.

Mike: Kelly is there every Monday and Friday and every other Wednesday, and she is located in the back corner of Peregrine dining hall. She can always be reached by email as well.

Bliss: Thank you kindly.

Ashokan: I wanted to bring up the food labeling in the dining hall. All of the items are supposed to have the allergies put out, but very frequently the labeling is incorrect. I know this has to do with the food system, like the online system. I was wondering if there was any way you could bring this up to sodexo to maybe update their program because it seems like an antiquated system the way it's operating. Also, when something is mislabeled there are no options at all even if an option that's mislabeled.

Mike: You're dead right about the system, and it's not that it's antiquated, it's a fairly new system, it's just extremely complet. It digs into the database of thousands upon thousands of allergies. It's utilized across the country for colleges and nursing homes. It's not the most user friendly system. I like to say that we have improved a lot with that system. Those allergies have become more and more accurate. We do meet pretty regularly with a vegan student who helps guide us through a lot of that and improve the allergies. We've been making a strong effort at correcting it. We're at a position where we know how to not make the same mistakes.

Steve: Mike, close your ears. I'm going to throw Mike and Sodexo under the bus. I am very dissatisfied with labeling. I think you're spot on with asking Sodexo as a company to be doing a better job at it. Once a year I'm asked on a survey how well Sodexo is doing on campus, and I am going to nail them on this. I think Mike is a great general manager, and I think Sodexo by and large is a great company, but there is no excuse for this for a company who does this much food service. Their system should be much more user friendly. There's no excuse to have mislabeled food. I've heard a million, we've gone through a million different systems, and I'm just not satisfied with our performance on this. Another thing Mike is fighting is lack of priority amongst his staff on this issue. He has been working hard to educate his folks on how important this is. There's no question that doing this is difficult if you think about the number of dishes they put out on a daily basis and how frequently those dishes change, to get accurate information is difficult. I think a company with Sodexo's resources should be doing it. I think you're spot on with your comments.

Ashokan: I do think there has been an improvement this semester, but I am a transfer student from the University of Vermont and they also use Sodexo and they did not have an issue. I was hoping there would be more improvement.

Gage: We've had one member in our hall who recently had to undergo using the disability food order form. So, she used it recently and they were not correct with the food she ordered and it was mislabeled. It's hard enough for her to have to go to Peregrine to pick up the food and for it to now be constantly wrong.

Mike: The only order form, through our dietician.

Gage: It's called a disability order form.

Mike: The only form I know is the special diets order form. They will meet with Kelly, our dietician. She sets that up and those meals are made based on their specific request.

Gage: It's not that she has a food restriction, it's a mobility issue.

Mike: I believe I know this, it came up this week. This is the first I'm hearing there is a problem with any of her food. If it's who I am thinking about, and if you could have her reach out directly to me or Kelly so we can fix whatever issue there is there.

Gage: Okay. Also, the gluten free room hasn't been stocked recently.

Mike: I know it was stocked today. We had a lot of theft in that room. A lot of people brought backpacks there and packed them with food, apparently. There should be variety, but not as much quantity now. There should be a checklist hidden in that room to take an inventory. It's being signed off on that it's restocked at least once a day. Someone is there twice a day to clean it, organize it, and it should be restocked. If you do not see the variety that's a concern I have, let me know of that.

Ridgeview: To bring it back to halal and kosher I'm confused on why people with that restriction cannot get an exemption from the meal plan. They should be able to choose to not have any of that at all. It seems like a waste of money.

Steve: So, we do the budget based on the room occupancy that we have. The reason we have one of the lowest meal plan costs in the entire SUNY system is because we ask everybody who takes

a residence room to have the meal plan. So, the cost is spread out amongst everybody. For somebody to come in and say they want a room, but they do not want to contribute to the meal plan program passes that weight and responsibility onto the other 2,999 people paying for the meal plan. It's a fact that if you're going to take a residence hall it's budgetarily easier for the entire population if everybody contributes to it.

Ann: Steve how many people did you say the Rabbi estimated are kosher on a yearly basis at New Paltz.

Steve: He said somewhere among the area of 50, but on that 50 it's all over the map. Meaning there are some people that only keep kosher in their house, but eat differently outside of their house, others don't eat pork.

Ann: If all those 50 students opted for an exemption. How much would the rest of our costs go up?

Steve: I don't know because then I would have to allow anybody else who wanted an exemption an exemption.

Ann: So, all religious exemptions?

Steve: And anybody who had any complaint with the meal plan. It's not currently an option. This line of questioning is can we allow certain people out of the meal plan, the answer to all of the questions is if you take a residence hall room you have to take a meal plan. Whether you use it or not is up to you, in the same way that if you rent a dorm room every week and you spend the other five days in the room of your boyfriend, girlfriend, or whatever you still have to pay for the dorm room. There's nothing that exempts somebody from having a meal plan as long as they have a residence hall. So, our job is to work vitality to serve those who have special needs diets, allergies, or whatever to get the best value out of it. ****

Sophia: I really love using the green containers in the dining hall, but often they run out of green containers. This can be 7pm, not even that late in the evening. I was wondering if you could implement any carry in, carry back out for the dining hall specifically. So, if there were containers that had a special marking or different color so they know if they bring a container out of the dining hall they have to bring that one back into the dining hall. I will take a container from the dining hall and find it easier to drop it off at the sub the next day.

Mike: That's great in theory. The ozzi machine is where you're supposed to drop it. You can bring it back to the dining hall to get a token. Like I said, I just ordered 1,000 more containers. We are working on getting rid of the token and implementing a virtual option on campus. I don't know where the containers go. I have people who drive around campus and deliver the containers where they need to be. The way it's supposed to work is the square containers are supposed to be in peregrine, the rectangles go to element or the sub. My team is responsible for washing and distributing them accordingly. The ozzi machine is where you're supposed to drop it. So, do not hesitate to do that. I appreciate you dropping it there. You can bring it back to the dining hall and exchange it for a token or a clean container. I just ordered 1,000 more containers which was not cheap at all and I was hoping they would not go missing. We are working on some initiatives to get rid of the token and get a virtual system that ozzi can potentially provide

us with, and we're also debating moving the ozzi machines closer to the dorms or getting another machine if need be.

Sophia: Is there a way to try to make sure the containers that leave peregrine come back?

Mike: I wish. Our goal is to keep square containers at peregrine. I appreciate you using it as efficiently as you are.

Steve: The other issue we have is a loose distribution network. He's trying to tighten up the entire system.

Capen: So, I wanted to bring up the token situation. I work and wow and the amount of times people come up for tokens to fill the machines is common. It says it's full and to get an attendant, but we cannot always go check it. I was wondering if there was a way to get more tokens.

Steve: They have been ordered. And we are also trying to get out of the token business all together. Hopefully we will get to the point where you can just use your phone.

Melinda: I just spoke to the IT people at Ozzi today and connected them to Nancy to figure out how the credit could go back to the atrium. So, it's in the works already. This would be for next semester because we'd need technology, we'd need card readers to put on the ozzi machines.

Capen: Okay, thank you.

Lenape: I noticed that in the dining hall they give us plastic cups. I don't feel comfortable drinking hot water out of a plastic cup. Especially now that research has been done showing that people have microplastics in their bloodstreams. So, if you were consider getting ceramic mugs that would be great.

Steve: Its is BPAs that come out of those plastic mugs

Mike: I don't know enough about that.

Steve: We'll look into it.

Bliss: I just wanted to talk about the mouse in the dining hall seen on instagram in the Peregrine Dining hall. This video was posted in December, I'm asking to see if anything has been done about this between then and now.

Mike: I didn't know about the mouse, but ecolab is the pest control for campus. They hand the pests for all of the buildings on campus, I believe. It's kind of a standard in the food service world when you have the dumpsters out back and we do a lot of composting on campus. We also live in the middle of nature, we have a gorgeous campus and there's always something running around or flying around. I would love to say that there's not a mouse on campus anywhere. I will say we do have pest control, it's monitored though. This is the first I'm hearing of this issue.

Steve: It's the first I'm hearing of it as well.

Collango: Hello, it's me, one of the muslims that you thought was not worth getting restaurants for. I have four main things I would like to touch on. One, your campus food services should represent campus and what New Paltz stands for. One of the slogans that we have is diversity, equity, and inclusion. I don't think not having halal and kosher food service is inclusive. Food services are a bigger core representative of SUNY New Paltz. So, I think it is your responsibility to add those and make it more inclusive for all students of all backgrounds. I'd also like to say that Halal and Kosher foods are not strictly for those of Muslim and Jewish people; they are

open/available for anyone regardless of a religious background or lack thereof. So, anyone can eat Halal and kosher foods. Lastly, please wash your dining dishes they're frankly atrocious.

Thank you.

Steve: Okay, thank you. Thank you everybody.

Abby: Thank you everybody. I'll make sure every

ROLL CALL/HALL REPORTS 9:50

Faith: Hey everyone! So when I call your hall, if you can give me the number of people representing your hall, how many RHSA shirts you have on, how many NRHH shirts you have, how many Conference shirts you have on, and a hall report from your hall gov if you have one.

Hall Name	Number Present	RHSA Shirts	NRHH Shirts	Conference Shirts	Hall Report
Ashokan	2	0	0	0	Had a Gravity Falls program Thursday
Bliss	3	1	1	0	_____
Bouton	2	2	0	0	Karaoke Night Tues. March 7th 7:30 pm
Capen	4	3	0	0	Had a tea party, good turnout. Cereal and chat wed at 7
Collango	1	0	0	0	Nothing
Esopus	0	0	0	0	_____
Gage	5	5	0	0	Nothing
Lenape	1	0	0	0	Wed 7pm clothes swap
Minnewaska	0	0	0	0	_____
Mohonk	1	1	0	0	Last week black history month movie night. This Friday we have a midterm goodie bag @7pm-8:30pm
Ridgeview	2	0	0	0	Clothing swap weekend after spring break
Scudder	1	0	0	0	Crochet Night had a great turn out
Shawangunk	3	0	0	0	2 weeks ago planting event this thurs 8pm munchkin social event

Faith: Alright thank you!

SENATE: 9:54

Ann: Shoutout to everyone who came to our plate smash program. The free menstrual product initiative that the senate has been working on with take back the night and a student union manager in this building is set to be rolled out on April 2nd. So, on and after April second students will be able to get free menstrual products in this building. It is a Sunday and we are planning a launch event that will be super gender inclusive, knowing that not everyone who gets their period is a woman. We hope everyone will be able to attend who wants to attend. We have a program with the DRC on March 29th at 2pm, I believe. It's a know your rights program and wants to know more about the actual laws and legal language at a university and how to advocate to protect themselves. That's what the workshop will be built around. We are planning a few events for March, one of them being that March is art therapy awareness/appreciation month. So, hopefully at the end of the month we will be doing a big arts therapy sensory art thing we'll keep you guys posted on. Otherwise we may be collaborating with different programs for Women's History Month.

Bliss: For the menstrual products there are going to be different sizes for different people or just one specific size.

Ann: Right now what we're working with is, 4-5 years ago SUNY passed a law that mandated every SUNY school to provide free menstrual products to their students. Here they're at the health center. The student association 5 years ago decided they wanted to do a menstrual product initiative and they ordered 500 tampons and 200 pads of the same size and quality. So, that is what we are going to put out first because it is what we have stock of. We are putting plans into place to collect donations regularly of totally unopened packages so hopefully that way we can get more variety. And we will have to look for a major provider to fall back on.

NRHH: 9:58

Sophia: We had our first chapter meeting of the semester yesterday; we are collaborating with Gage Hall for a relief and helping hands program for Turkey and Syria. On Thursday, March 9th we will be tabling in the Student Union Building from 12PM to 3PM, and Gage Hall will be hosting the same style program that same day in Gage at 6PM. We will be assembling hygiene kits or something of the sort to send over there to pitch in with hurricane recovery. Also, we have a surprise snack and encouragement pack donation program for those going through group process day to thank those involved and to help them keep going that stressful weekend!

OLD BUSINESS 10:00

Motion To Open Old Business: Lenape

Second: Bouton

RIDDLE IN THE MINUTES 10:00

Faith: Hi, so for riddle in the minutes two weeks ago the question was, “Which three campus eateries are open before 8am” Does anyone know the answer?

Capen: Element, Starbucks, and Atrium Brew.

Faith: The answer was: Atrium Brew, Parker Starbucks, and Element.

CCC STUFF 10:00

Sophia: Tandem pup sheet 20 points, tandem liaison program 25 points, some filled out wrong sheet. Also, riddle in the minutes has 3 places download it from Facebook.

AC RETREAT 10:02

Eddie: Thanks for coming!

BSU MOVIE NIGHT 10:02

Sophia: Thanks for coming up with a great movie and great discussion!

Motion to Close Old Business: Mohonk

Second:

NEW BUSINESS 10:02

Motion To Open New Business:

Second:

SLC 10:03

Caroline: Hi everyone! As a reminder, NEACURH is hosting the annual Spring Leadership Conference, or SLC, on March 24th and 25th. This will be a virtual conference on Zoom, but I promise that there is still plenty to learn and to experience when it is online. If you want to learn more about SLC or if you would like to become a delegate, please see me at the end of the meeting. I will ask you to scan a QR code to fill out the JotForm with your information. Thank you!

NPLC 10:04

Caroline: Hi again! The day after SLC, on March 26th, you are all invited to attend the New Paltz Leadership Conference hosted by RHSA! The theme for this year is “Super into Leadership.” You should have all received the link to the NPLC 2023 packet which informs you of the schedule and everything you need to prepare for the event. If you have any questions, comments, or concerns, please come see me; my office hours are Wednesdays from 12:30 to 3:30, or up at the end of the meeting. Thanks!

ANIMAL BUZZ 10:05

Abby: Guys our next BUZZ event, I pulled off something massive. I got us baby goats, bunnies, ducks, and chickens! All will be in the SUB 100N March 31st at 7:00pm.

NOMINATIONS 10:07

Bouton: Bouton would like to nominate Historian for NCC.

Scudder: Scudder seconds.

Abby: Nominations for NCC until 2024 are closed.

MOTION TO CLOSE NEW BUSINESS 10:08

Motion To Close New Business: Ashokan

Second: Mohonk

Motion To Close New Business: Ridgeview

Second: Lenape

LIGHTNING ROUND ANSWER: 10:09

Sophia: Which award show did actress, dancer and singer Ariana Debose open with a viral rap highlighting the “ladies in the room”?

Scudder: BAFTA Awards (British Academy Film Awards)

UPCOMING EVENTS 10:10

- NPLC March 26th
- Animal Buzz March 31st 7pm

HALL CONCERNS 10:10

Abby: If there's something wrong in your hall that you have already talked to your RAs, SRA, and RD about and nothing has been done, now is your time to tell us.

Ann: Senator Sofia from Ridgeview emailed me this morning about the consistent issue about the walkway in front of Ridegview.

Ashokan: Whatever day it snowed the side dorm to Ashokan wasn't shoveled until the afternoon

Abby: Keep an eye out for any place you see not shoveled.

STUDENT CONCERNS 10:12

Abby: If you have general concerns for things going on campus-wide (something's broken, wrong, administrative concerns, faculty concerns), this is your moment to tell us so we can relay the information to the administration. However, if you have any food concerns (type, quality, price, location), we will not hear them at this point but you can email us at rhsa@newpaltz.edu

Bliss: A lot of the machines in the workout areas of the gym are overdue for inspection.

Abby: Anymore student concerns? 3,2,1 seeing none.

OPEN FLOOR: 10:13

Abby: If you have a program, meeting or any other announcement that you would like to share with the Associate Council, now is your time to share! Are there any open floors?

Mohonk: Ladies, Gents, mm we have an upcoming spring festival happening in May. We need volunteers. If you want to join the committee I'll give you the email of the guy who runs it.

Ann: The spring concert is May 6th.

Capen: I'm going to give myself away. I am the vegan student who meets with the dining hall twice a month. If anyone has anything they would like me to bring up I have no trouble doing so, we mostly focus on the mislabeling.

Ridgeview: Ridegview is having a clothing swap on March 26th.

Eddie: Hi guys, I intern at the CRC and we need volunteers to be in social media posts. If you guys want to come on down a pose for a video come up to me and you guys can volunteer.

Faith: I have a mental health toolkit program on Tuesday Night 8:30pm-12:00am in the RA office.

Gage: I would like to promote the career fair on Wednesday.

Abby: Anymore open floors. 3,2,1 seeing none.

PASSING OF MOLLY THE MOOSE 10:19

Abby: Shawangunk did amazing with a new crochet outfit. Molly is going to Gage!

QUOTE OF THE WEEK 10:20

Faith: "Let them eat cake" - Marie Antoinette

ADJOURNMENT 10:20

Motion To Adjourn the Meeting: Ridgeview

Second: Bliss

Next Meeting will be in SUB 409!