Thank you for joining us for the Pollination Party! We partnered with Friendly Hives local beekeepers to bring awareness to the importance of bees and their role in pollination systems. Guests had the opportunity to try 4 different types of honey from different regions in the United States.

As March brought Spring, it also brought new leadership to campus. We would like to give a warm welcome to Chef William Moore as he becomes part of the Loyola Dining family. Chef Will was brought to us from Maryland being led by his passion of delighting guests with his excellent culinary skills.

**Month's Favorites**

All of our favorite dishes were vegan or vegetarian.

We heard that you love waffles, so guess what? There's waffles EVERYWHERE! Damen Dining Hall will have waffle for breakfast, Simpson Dining Hall will feature waffles all day, and de Nobili Dining Hall will feature waffles at lunch.

Both "people and "planet" are of great importance to the Loyola Dining team, which is why we are thrilled to partner with LUC's Food Recovery Network and local agencies to redistribute safe, surplus food from campus dining. When dining locations closed for spring break in March, the Loyola Dining team donated over 1,200 pounds of surplus food to Care for Real, a community organization based in Edgewater. While our top goal remains reducing surplus food at the source by producing accurately, we place great importance on ensuring any food "waste" that we do generate can go to help individuals in need. Join us throughout April as we celebrate Earth Month with special plant-forward meals with sustainability at the part of everything we do.

March was a time to bring awareness to climate change and to celebrate National Nutrition Month. Our food choices can have a significant impact on our carbon footprint, and studies show that animal products have a larger carbon emission that negatively impacts the environment. Additionally, by increasing one's fruit and vegetable intake, you are more likely to supplement your body with various nutrients. March was also a time to acknowledge National Nutrition Month and to celebrate the personalization of your plate. Food not only plays a vital role in giving our bodies energy but also in how we socialize and build relationships. That is why it is significant that this year's National Nutrition Month theme was Celebrating a World of Flavors. Our different backgrounds and cultures characterize how we choose to diversify our plates. How did you celebrate National Nutrition Month?

This month we welcomed Zen Sushi & Boba to the Loyola Dining family! Zen Sushi & Boba is a small-minority business that we are proud to work with. As we celebrate Women's History Month, we would like to recognize Bo from Zen Sushi her wonderful business acumen in co-operating and managing the Zen Sushi brand.

Try limiting meat in your diet. Not only is it an opportunity to benefit the environment, but also an opportunity to add a variety of other nutrients to your plate. This can look different for everyone. Try cutting out meat for one day, or just having one meatless meal per week. Check out our vegan station in Damen or reach out to our dietitian about finding plant-based options on campus.

Keep up with us! @dine_loyola