Welcome to the Green Impact Newsletter!

This year we want to make Green Impact bigger and better than ever before! Hopefully you have already registered on the workbook. If not, go to www.greenimpact.org.uk/sheffield to get started. Also, join us at our Official Launch (and lunch!) on November 7th at 12:00-13:00 in the Tapestry Room, Firth Court!

This newsletter is YOUR area. Drop me a line if there is anything you want including – maybe an article on an exciting project in your department, or a Q&A session on any troubling topics.

As always, I’m here if you need any help keeping it green! Just drop me a line at k.croasdale@sheffield.ac.uk or ring me on 0114 222 9082.

In this issue:

- Welcome to the Green Impact Newsletter!
- Dates for your diary
- Useful websites
- Keep in touch
- About the GIPAs
- Green Impact teams
- Seasonal recipe

Dates for your diary:

- Wednesday October 31st: deadline for GIPA applications (extended)
- Wednesday November 7th: Official Launch (and lunch!)
- Wednesday 6th February 2013: deadline for workbook submission
- April 2013 (date TBC): awards ceremony

Keep in touch

In case you hadn’t noticed, I love talking to people! If you love sharing ideas too head over to the forum at greenimpactsheffield.wordpress.com. You can also follow @GreenImpactShef or like the Facebook page www.facebook.com/GreenImpactSheffield for regular tips on keeping it green.

Useful websites:

- www.shef.ac.uk/because
- www.greenimpact.org/sheffield
- www.green-impact.org.uk/team-resource-bank
About the GIPAs

The NUS trains students to be Green Impact Project Assistants. They can help you reach your targets in the workbook, and in turn you help them gain transferable skills, learn about environmental policy and get a certificate!

Interested students should email a short description (max 300 words) of why they want to get involved and what they could bring to a team to k.croasdale@sheffield.ac.uk by Wednesday October 31st. They also need to include their name, year of study and degree.

Seasonal recipe: scrumptious squash risotto

350g diced squash and sweet potato; olive oil; ½ tsp chilli flakes; butter; 2 diced shallots; 200g risotto rice; 600 ml hot vegetable stock; 1 heaped tbsp grated parmesan; baby spinach leaves

- Preheat oven to 190°C/fan 170°C/gas mark 5.
- Drizzle squash and sweet potato with olive oil, toss with chilli flakes and seasoning. Roast for 20 mins.
- Fry shallots in butter and 1 tbsp olive oil for 5 mins. Add risotto rice and mix well. Add stock one ladleful at a time, while bubbling and stirring, until all stock is absorbed and rice is tender (about 20 mins).
- Mix in butter, parmesan and seasoning, and finally mix in the warm roasted squash and spinach.

Stand out from the crowd: GIPAs receive training to help your GI team. Why not assign one as an Energy Fairy (C042)?