**NEWS UPDATES**

**Enjoy fresh produce at UGA's Farm to Campus Markets**

Join Farmers Market Friends every Wednesday through April from 11:00 a.m. – 3:00 p.m. on the Miller Learning Center (MLC) lawn. The Farm to Campus Markets were established by two UGA students through a Campus Sustainability Grants program. Purchases will go to help support local farmers and to the Athens “Food as Real Medicine” Program or FARM Rx. Some of the produce available to purchase include: arugula, carrots, kale, lettuce, onions, collard greens, sweet potatoes, pea shoots, chard, and turnips. In addition to produce, there will also be cooking demonstrations from UGA Dining Services, an interactive art tent and artwork from Lamar Dodd students, and information booths with UGA organizations dedicated to advancing sustainability and eliminating food insecurity in Athens. The United States Department of Agriculture defines food insecurity as a lack of consistent access to enough food for an active, healthy life which has become a growing problem during the current pandemic.

All are welcome! Masks, social

Continued on page 4

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**STAFF PERKS**

Focus on fitness

Ramsey Student Center Memberships are available to UGA faculty, staff and retirees, as well as their spouses, for $15/ month, per person for a multi month commitment and can be paid through payroll deduction. There are opportunities for badminton, basketball, cardio/weight training, indoor rock climbing, handball, jogging/walking, martial arts, racquetball, squash, table tennis, indoor soccer, swimming, and volleyball. Click here for information.

Easily park at the Ramsey Student Center with a Ramsey parking pass. This permit allows you 90 minutes to park at the East Campus Deck each day for the low price of $35 per year. Click here for information.

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**Going the Extra Mile to ‘Elevate the G!’**

Throughout March, we’ve focused on different Elevation in Action Service Standards. Make sure you are checking your Auxiliary Connections emails each week to read up on the latest information. Recently we’ve focused on Service Standard #5, which is Go the Extra Mile to ‘Elevate the G!’ While the specific actions of going the extra mile look differently across Auxiliary, the driving forces behind those actions are similar. Think about the people at the University that you see delivering consistently great customer service, what stands out? Our guess is that you will see someone who genuinely loves to help people, someone who shows great attention to detail, someone who relies on empathy to find solutions, and someone who takes pride in what they do because they know they are part of an organization that positively impacts the world on a daily basis. Being able to go the extra mile with service is not only for those who seem to come by it naturally. Great service is a choice and we are all capable! Even the smallest gestures can be extremely meaningful. ‘Going the extra mile’ opportunities are sometimes called ‘moments of truth.’ Any opportunity a customer has to make a judgement about an organization, no matter how big or small, is a ‘moment of truth.’ Let’s go the extra mile and win those moments of truth!
Have your favorite recipe featured in Cookbook Connections

Back in June, you were invited to share a recipe for inclusion in our new online Connections Cookbook. We are still accepting recipes from Auxiliary employees to be shared on the Connections Page. Recipes will be tested and evaluated by the Cookbook panel and possibly featured on a future Dining Services menu! The members of our Cookbook panel are: Chef Steve Graves, Shaquavia Bell, Sherry Bone and Melony Smith. You may submit recipes in the following categories: Breakfast & Brunch, Appetizers & Small Bites, Soups & Salads, Lunch, Sides, Entrées, Desserts.

The submission guidelines are as follows: Recipes can be submitted online, emailed to Chef Steve (gsteven@uga.edu), or sent to the Commissary Kitchen at Joe Frank Harris via Campus Mail. All recipes must include: The title of the recipe, Number of portions, Ingredients with measurements, Directions, Your name, Title, and Department so we can give you credit!

Oat Milk is now available at Starbucks!

Oat-ly has partnered with Starbucks in a new initiative to add healthier options to their menu. Oat Milk is a plant milk derived from whole oat grains by extracting the plant material with water. It also contains no dairy, no nuts, and no gluten! It is 100% vegan and tastes great. If you haven't tried it yet, you can stop by Starbucks in the Tate Student Center and request it with your next coffee drink!

CELEBRATING NATIONAL NUTRITION MONTH

National Nutrition Month is an annual campaign by the Academy of Nutrition and Dietetics. This year’s theme is “Personalize Your Plate” – there is no one-size-fits-all approach to nutrition and health. We are all unique with different bodies, goals, backgrounds, and tastes! During the month of March, think about your personal eating habits and food preferences – are there any areas you want to celebrate? Enhance? Improve?

Here are some helpful tips:

- Take time to enjoy your food, eat a variety of nutritious foods daily, share meals with people who live with you or virtually, when possible try new flavors and foods, include foods from all food groups to help meet nutrient needs.
- The Academy of Nutrition and Dietetics has numerous resources, handouts, and videos to help you get started and you can click here for more information. From recipes, activities for kids, meal planning guides to videos on how to julienne vegetables, safely pack your lunch, or grill fish – the website features healthful information to help you focus on the areas of nutrition that interest you.

Commit to Staying Safe, Bulldogs! Stay diligent with hand washing, social distancing and masking up to help slow the spread of COVID-19.
DIVERSITY AND INCLUSION

A Celebration of Women’s History Month

By: Shaquavia Bell
Auxiliary HR

“\textit{I Am Woman}” by Helen Reddy characterizes the strength of women all over the nation just as so many other poets and songstress have by empowering women with beautiful messages. Reminding women that they are phenomenal through their trials and tribulations like Maya Angelou and encouraging women to do things for themselves and to stand on their own two feet like Aretha Franklin; these words speak power into the lives of women and the importance of knowing their worth.

March is known as Women’s History Month which is a time to listen, learn, reflect, and celebrate the accomplishments and contributions of women around the nation. For those who are not familiar with this declaration, Women’s History Month first began as Women’s History Week the week beginning March 7, 1982 when it was authorized by Congress. Over the years, the National Women’s History Alliance petitioned Congress to designate March as Women’s History Month.

Fast forward to today and you can see reminders of the ever-important messages of women enlightenment and empowerment all around us. Try thinking of all the contributions women have made to benefit society and the progress that still needs to be made and you may find that in the words of James Brown, “this world would be nothing without a woman or a girl”.

In honor of the trailblazers both past and present, for their strides and struggles; we celebrate the sacrifices that they have made and all that they have yet to gain. Knocking down doors, breaking glass ceilings, and redefining roles is definitely not easy, but your strength and grace makes your efforts appear flawless. Continue to be invincible.

To learn more about the history of girlhood, the Smithsonian National Museum of American History has a virtual exhibit this month that details the unexpected and complicated history of women in America through six main sections: News and Politics, Education, Work, Wellness, Fashion, and a Girl’s Life. You can access it by clicking here. Be sure to share the experience.

A United Table

CELEBRATING THE ANNIVERSARY OF DESEGREGATION AT UGA THROUGH ART, LITERATURE, AND MUSIC

In honor of the 60th Anniversary of Desegregation at UGA, Dining Services is hosting a week-long celebration of art, literature, and music at Bolton Dining Commons March 22-26, 2021. The week’s events include percussive music by Dr. Arvin Scott, a live art exhibition by Sa'Derrick Smith, popular books by Black authors, and a photographic journey of Hamilton Holmes, Charlayne Hunter-Gault, and Mary Frances Early. There will also be information booths from student organizations, including the Black Educational Support Team (B.E.S.T.) and the African Graduate Students Forum (A.G.S.F.). The live art created by Sa'Derrick Smith will be given to a lucky student that attends dinner that evening.

Please note that Bolton Dining Commons is currently open for meal plan customers and those with Paw Points or Bulldog Bucks only. Some displays and activities will be accessible in the lobby for those not dining in the location. Face coverings are required in all UGA Dining locations. A full list of events can be found in the newsletter calendar on the final page.
distancing, and other safety protocols are required. Dining Services worked with the collective group to accept payments through Paw Points and Bulldog Bucks. Venmo and credit cards will also be accepted. The market is presented by Farmers Market Friends in partnership with the Office of Sustainability, Dining Services, Lamar Dodd Ambassadors, Student Government Association and others. You can find more information on Farmers Market Friends [here](#).

**Auxiliary HR to kick off Spring Engagement with interview show and new trainings**

Auxiliary Human Resources is kicking off their Spring Engagement initiative with new trainings, Career Conversations, and Auxiliary’s own informative interview show, *Let’s Talk.* *Let’s Talk* grew out of the Day in the Life sessions last summer and they have already booked their first guest, but you’ll have to tune in on April 1st to see who it will be. These interviews will take place every other Thursday and will feature a different guest each week. Mindset of Communication, The Power of You and The Intersections of Diversity are just a few of the trainings that will be offered during Spring Engagement. Check the calendar on the [Connections website](#) for dates and times.

**Fiscal year end approaching, check your purchasing and budget deadlines**

The fiscal year end is June 30th. Deadlines are beginning now! Purchasing & Budget deadlines of special mention are large dollar value items and specialty purchases which can have a June deadline. Deadlines for the Budget Development process start now with amendments to finalize fiscal year 2021 followed by the Preliminary Budget for fiscal year 2022. Unit Managers should start thinking now about what needs to be discussed with the Auxiliary Finance Budget team.

**Serving our students, how Mariah McDaniel Elevates the G!**

Mariah McDaniel spends a lot of her time checking and re-checking the products that we serve in the dining commons. As the Dietetic Technician, Registered (DTR) for UGA Dining Services, Mariah strives to ensure students are able to enjoy a tasty, nutritious, and safe meal in the dining commons. Whether she is working on nutrition analysis or allergen reporting, Mariah is serving the UGA community and furthering Auxiliary Services’ mission to Elevate the G. “My favorite thing about my job is that everything I work on each day actively helps students to become empowered in their relationship with food,” explains Mariah. “We all have to eat, and I hope that I help others to feel confident in their choices to make lasting impacts on their physical, mental, emotional, and spiritual health.”

Mariah grew up in McDonough, Georgia before moving to Athens to study at the University of Georgia. Graduating with a Bachelors in Dietetics and a minor in Spanish in 2017, Mariah has served in a variety of positions with Dining Services. In 2013, Mariah began working at O-House as a student worker and transitioned to Bolton Dining Commons in the fall of 2014, where she soon became a student clerical. Mariah has also served in roles with HR where she performed new hire orientations for Dining Services. She then pivoted to Nutrition Services in 2016, where she was promoted to the student nutrition marketing clerical position before being hired full-time as the DTR in 2018. Unlike most DTRs, Mariah does not work in a hospital or health care setting. Mariah serves as one of only a handful of DTRs who are employed in a university or college setting in the United States. “She is an integral part of the Nutrition

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**Call for Submissions**

Do you have an example of someone (or a group) who has inspired others, provided exceptional customer service or exemplifies our Elevation in Action standards? If so, email ashleypuckett@uga.edu for their story to be in an upcoming edition of the Auxiliary Roundup.
Check your email for Covid-19 vaccination updates

Beginning Monday, March 15, 2021, the following populations are eligible for COVID-19 vaccination in Georgia: adults aged 55 and older, individuals with disabilities, and individuals 16 and older with certain medical conditions that increase their risk of severe illness from COVID-19. Please know that you will be contacted by the University Health Center when it is your turn to be vaccinated. Vaccines will only be given by appointment, and we are being very careful to ensure that no vaccine is wasted.

Read the full article here.

Facility and staff golf league now open!

The UGA faculty and staff golf league began on March 16th. The league is open to all faculty and staff members, all skill levels are welcome and can be played in individual as well as team formats. The league takes place Tuesday evenings during Daylight Savings Time and the first tee times are between 5:00 p.m. and 5:20 p.m. The league has weekly 9-hole events and entries will be on a first come, first served basis. Winners from each weekly event will receive golf shop credit and while each event is separate, there will be a season long individual shop credit pool that will be awarded after the last event. The weekly event entry fee is $5.00 per player, plus the 9-hole green fee of $11.85 and a 9-hole cart fee is $10.80. Please contact the golf shop at (706) 369-5739 or email John Crumbley (john.crumbley@uga.edu), Nathan Toburen (nathan.toburen25@uga.edu), or Rusty Gay (russell.gay25@uga.edu) to sign up or for more info.

The Humanity Implementation team has been busy working with Dining Services units to expand the number of units that are using the Humanity shift scheduling application. Tutorial videos for logging in and using Humanity are available through Auxiliary Connections.
Have you ever thought of a new customer enhancement or ways to improve our services? We would love to hear your ideas!

Please submit your thoughts here.