



Dear Three Mile Island Community:

Fall 2012

Early Saturday morning of closing weekend, notwithstanding the cool water and a grey sky, I took a swim around Hawk's Nest. Just as I rounded the north side, I saw the red sun rising up above the mountains! It was sublime, as I suspect many of our moments at Three Mile are. Perhaps the reason we are so committed to the island is these moments, where simplicity combined with natural beauty results in the perfect summer day.

This summer at Three Mile was marked by our first change in assistant managers in many years. After a brilliant run, Joy retired while retaining her role as mentor to staff and Croo. Ginger Maciejowski, our new assistant manager, former Croo and Fall Weekend Manager, stepped into some pretty big shoes fabulously. She was a welcoming sign to campers all summer long, a hard worker, and a wonderful addition to the staff.

The camper survey, which was our first, provided us with a lot of data. Most importantly, Will's management of the camp is considered top notch; his standards are the highest and inspirational. He has consistently brought in excellent staff, top notch Croo, and survey responses indicate that camp was running at the highest possible level. Great job, Will!

In the 112 years since Rosewell Bigelow Lawrence founded the island as an AMC camp, we have never sought to become self-sufficient. Nor could we. But we took a bold step at being more sustainable this summer when we adopted three little pigs. They grew significantly bigger while eating the leftover slop from the kitchen, and, according to Island Educator Sarah Ayres' careful analysis, brought in \$216 in revenue once sold! The latent function of this project was to teach the community that we could be more sustainable; taking less on our plates and being more mindful about where our food comes from, and where it goes. Sarah's calculations indicate that we went from 1.26 gallons of slop per camper per week before the pigs arrived to .99 gallons! The smell, which increased as the summer progressed, reminded us that food waste may be a necessary byproduct of our lives, on and off the island. Sarah's recommendation is that instead of the pigs we should consider significantly expanding our compost system to be able to include dairy, meat and oils. It was a "noble experiment," as one camper wrote in the survey! Whether or not it's continued, or modified, Will, Sarah, and the rest of the management team are to be commended for the idea and for executing it in a way that expanded our boundaries on the notions of sustainability.

In furthering our sustainability endeavors, Timothy Tucker, our cook and kitchen manager, collaborated with Will during the off-season to bring us more local produce. Timothy partnered with Picnic Rock Farm in Meredith, having Farmer Ward Bird increase his crop by one third to provide us with fresh local produce. This included a variety of fresh vegetables all summer long.

We also contracted with a regional food distributor, rather than the multinational corporation Sysco. Popularized by Frances Moore Lappe in her book *Diet for a Small Planet*, the sustainable food movement has recently manifested in buying and eating locally grown food. Our efforts this summer exemplified this; the local economy benefited and we ate better!

Above the kitchen, the Main House has a new steel roof. While it provides safety from the elements, it is expected to last 100 years, rather than the 20 years the prior roof lasted. Furthermore, by sealing up the old asphalt roof under the new steel, we avoided dumping thousands of pounds of hazardous roofing into the environment. The new dining tables, in addition to being magnificent, are also expected to last into the next century. That's sustainable! Nevertheless, we intend to be tenacious in our maintenance efforts at being more sustainable going forward. We are incorporating sustainability in decisions including the new kitchen floor, metal roofs for cabins and other efforts at maintaining all boats and buildings.

The Rec Hall is another project where, by completely renovating the building rather than tearing it down and constructing a new one, we are trying to be more sustainable. Currently in the midst of the permitting process, the Rec Hall project is nearing the active fundraising phase. We are fortunate that we have four committed members of the TMI community chairing the Rec Hall Fundraising Committee: Peter and Jane Goedecke (Week 3), and Nancy and David Grant (former managers and Week 5 campers).

In closing, I want to point out that the Committee struggles every year with rates. It's a tough job. We have every intention of keeping the cost of coming to Three Mile sustainable for as many families, and as many multigenerational families, as possible. In this vein, we authorized only a 2% increase in rates for 2013. Our thought is if we can keep camp full, and raise monies for the Rec Hall independently, we can keep the island community sustainable for future generations, and have a place based educational camp teaching sustainability to our children's children.

Have a wonderful and safe holiday season,

Neil Burns
TMI Committee Chair