

People of Bates College,

One year ago, I spoke to you all through this napkin board with a request: Would Bates Dining Services replace the navel oranges served in Commons with Sumo Citrus, a mouthwatering hybrid of satsumas, oranges, and mandarins that is only in season from January to April? After I first posted my napkin to the board last January, I received a response that mistakenly claimed that Sumo Citrus were not in season at the time. I added a second napkin to correct this mistake and to reiterate my original question. A number of my peers contributed napkins of their own featuring slogans and illustrations to show their support for my cause. The next week I received a response in the cheeky napkin board fashion asking me, "Where's your annotated bibliography?" So, I did what anybody would do. I spent my Friday night exhaustively researching and writing an annotated bibliography in the 7th edition American Psychological Association style to provide evidence of the virtues of Sumo Citrus. I affixed it to the napkin board and waited for a response. And I waited. And I waited. And I continued to wait until my annotated bibliography was removed with no response. By that time, the Sumo Citrus season was nearly at an end, so I decided to cut my losses and wait until next year. The time has come. I'm back.

For too long the staff and students of Bates College have settled for the insipid navel oranges that sit beside the dessert bar. Peeling them is a nightmare. It is easier to scale fish. The peels come off one flake at a time, leaving fragments on the ground, cellulose under your nailbeds, and disappointment in your heart. Once you have fought your way to the center of the fruit, your paltry prize is a few wedges that are often either devastatingly bland or noxiously sour. At their worst, the texture of navel oranges can have an uncomfortable granularity where you can feel each of the dry juice vesicles. Even if you can put up with that, you still must navigate the minefield of seeds within every navel orange. It needs to stop.

There is another way. Sumo Citrus have none of these downsides. They are seedless. They are easy to peel, so easy that the peels frequently come off in a single satisfying piece. They are consistently incredibly sweet, the kind of gentle sweetness that is never too strong. Upon biting into one, you cannot help but smile. Sumo Citrus also possess an astounding amount of juiciness while remaining ripe for long periods of time. Not that it matters, since if Sumo Citrus were offered in Commons, they would be eaten long before they could ever go bad. On top of it all, Sumo Citrus are huge, so you get to enjoy their marvelous qualities to the fullest.

I understand that Bates Dining Services must be mindful of its budget, but I promise you that Sumo Citrus are a worthy investment. In the interest of transparency and good faith, I admit that Sumo Citrus are expensive. However, there are some ways to mitigate the costs. The first is by buying in large quantities since Sumo Citrus are far less expensive in bulk than when individually sold. Another source of savings is getting rid of navel oranges, which won't be necessary once Sumo Citrus are available. It's also important to keep in mind that Sumo Citrus provide more value than navel oranges. They contain almost twice as much vitamin C, which is critical for keeping the campus healthy during the winter months. They're tastier, so more students will eat them, making them less likely to go to waste. Lastly, they're grown on small farms that practice regenerative agriculture, which is aligned with Dining Service's commitment to sustainability. Yes, you're paying a premium, but you're getting a premium product. Ultimately, it is you, the decision-makers of Dining Services, to say if this is really possible. I trust you to make the decisions that keep this dining hall running smoothly. If you judge the merits of my proposition and find them lacking, I will graciously accept the results. I am not trying to pester. I am not trying to complain. I am merely the voice for hundreds of hungry people, each clamoring for an ambrosial bite of Sumo Citrus.

Before you decide, please try a Sumo Citrus for yourself and appreciate the delectable flavor, succulent texture, and overall superior eating experience. Also, take a second to think of me. Bringing Sumo Citrus to Commons would help me avoid an inescapable spiral towards personal bankruptcy caused by my fanatical love for this fruit. Please, I need this.

Sincerely,
The Sumo Rustler