



Our hotline: 888 - 254 - 5525
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RecyclingWorks Newsletter, May 2016

RecyclingWorks College & University Forum, May 17, Worcester State University

[C&U Spring Forum](#) on Textile Recovery During Move-Out

When: Tuesday, May 17, 1-3pm

Where: Worcester State University

RSVP: Email info@recyclingworksma.com or call 888-254-5525.
Please provide your name, school/business, title, email, and phone.

Staff, faculty, and students involved in waste reduction activities on college and university campuses are encouraged to attend [RecyclingWorks College and University \(C&U\) Forums](#). The Forum on May 17 will be particularly useful for anyone involved in managing waste during student move-out.

Note for representatives from state schools: the C&U Forum is being held following the May [Leading By Example](#) meeting. Lunch will be available from 12-1pm for anyone attending both events, or who would like to come early for the C&U Forum.

New RecyclingWorks Website Coming Soon!



Upcoming Events

May 4

[Feed People, Not Landfills](#)
Webinar for Hospitals

May 5

[Green Your Bottom Line in Food Processing Workshop](#)
Westborough

May 16-17

[Northeast Resource Recovery Association Conference](#)
Nashua, NH

May 17

[C&U Spring Forum](#)
Worcester State University

RecyclingWorks is migrating to a new, mobile-friendly website! This upgraded site will contain all of the content of the old site, while adding several navigational improvements to help you find relevant content for your recycling needs. These include:

- An improved Find-a-Recycler search tool
- Featured content, such as recent video case studies, on the home page
- Dynamic search results with relevant blog posts and material information

The RecyclingWorks website will be unavailable for a few hours on May 18 during the migration. Visit www.recyclingworksma.com after May 18 to see the new site!

RecyclingWorks Spotlight: Boston Public Market

Before Boston Public Market opened in July of 2015, they called the RecyclingWorks hotline for advice on setting up their food waste diversion program. As a result, Boston Public Market's 40 vendors have collaborated with three area food rescue organizations (Greater Boston Food Bank, Lovin' Spoonfuls, and Food for Free) to regularly donate surplus food. The market works with CERO, a worker-owned organic waste hauler, to divert food that cannot be donated for composting.



Learn more about this food donation and composting program in the new [Boston Public Market Video Case Study](#).

Featured Articles

- [The Eagle Tribune](#) published an Earth Day article by MassDEP Commissioner Martin Suuberg, highlighting the partnership that created the Greater Lawrence Sanitary

May 23
[Compost Site Operators Workshop](#)
Barnstable

June 27
[Food Recovery Entrepreneurs Workshop](#)
Boston

June 28
[Getting Started with Food Donation Workshop](#)
Boston

June 28-29
[Reduce and Recover: Save Food for People Conference](#)
Boston

July 15
[Recycling Business Development Grant Program](#)
Round 2 Application Deadline

RecyclingWorks is now on Twitter. [Follow us!](#)

District's organics-to-energy project.

- Berkshire Community College [won the RecycleMania Tournament](#) for Massachusetts this year and placed fifth in the nation.
- The [Huffington Post](#) recently published an article about how the Food Recovery Network is helping connect surplus food from colleges with food rescue organizations.
- Practice GreenHealth is hosting a five-part webinar series, "[Feed People, Not Landfills](#)," on reducing food waste in hospitals. RecyclingWorks will present during the second webinar on May 4.

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