

Our hotline: 888 - 254 - 5525 www.recyclingworksma.com info@recyclingworksma.com

RecyclingWorks Newsletter, November 2018

Request Assistance from RecyclingWorks

When thinking about ways to reduce and divert waste from your business or institution, don't forget that RecyclingWorks in Massachusetts (RecyclingWorks) has recycling and food waste diversion experts on staff to help you with a wide range of services. Please call the RecyclingWorks hotline at (888) 254-5525 to explore assistance opportunities available through the program.

Now you can also request assistance with the new <u>Contact</u> <u>Us Form</u>, available on the RecyclingWorks website under the About Us Menu and at the top of the homepage. Use the form to submit a question, or send us an email at<u>info@recyclingworksma.com</u>, and we will respond to your inquiry as soon as we can.

RecyclingWorks 2018 Fall WasteWise Forum and Webinar



Upcoming Events

November 8

RecyclingWorks

2018 Fall WasteWise Forum

Westborough

November 9

MassDEP

Data Subcommittee Meeting
Boston

November 9

Application Deadline for MDAR Agricultural Composting Improvement Program

March 7

RecyclingWorks
College & University (C&U)
Forum
Wellesley

RecyclingWorks is hosting the 2018 Fall WasteWise Forum at E.L. Harvey's materials recovery facility (MRF) in Westborough on **Thursday, November 8**. This Forum will focus on keeping the recycling stream free of contamination, highlighting how the UMass Medical School works with E.L. Harvey to ensure they are collecting the appropriate materials for recycling and preventing contamination. Attendees will also learn about collecting source separated materials, such as cardboard, plastic film, and rigid plastics.

RecyclingWorks received an overwhelming response for this event, so space for attending the event in person is now full. We are encouraging any current registrants who are unable to attend to let us know so that we can invite registrants from our wait list to fill their spot. To contact us, email us atinfo@recyclingworksma.com or call us at 888-254-5525.

If you were hoping to attend the on-site Forum, which is now full, please join us instead for the webinar.

Click here to register for the 2018 Fall WasteWise Forum Webinar, streaming live from E.L. Harvey & Sons. The Forum will be streamed in two parts on **November 8**9:00am – 10:30am and 11:00am – 12:00pm.

2018 Fall WasteWise Forum Agenda

8:30am - 9:00am Registration

9:00am - 9:45am Welcome and Updates

E.L. Harvey, Ben Harvey
RecyclingWorks in MA, Lauren Potter
MassDEP, John Fischer

9:45am - 10:30am Single Stream Recycling

UMass Medical School, Suzanne Wood E.L. Harvey & Sons, Ben Harvey

10:30am - 11:00am Networking Break

11:00am – 11:55am Collecting Source Separated Materials

Whole Foods Market, Karen Franczyk
Preserve Products, John Lively
Stop & Shop, Roger Beliveau

11:55am - 12:00pm Closing Remarks

12:00pm - 1:00pm E.L. Harvey Facility Tour

RecyclingWorks Spotlight: Town of Williamstown

The Williamstown COOL Committee, the town's environmental group, launched a successful food waste diversion initiative as a part of their work plan for 2018. The COOL Committee collaborated with RecyclingWorks in assisting local businesses and institutions to begin composting their food scraps.

Collectively the two groups facilitated the implementation of composting programs in seven local restaurants and markets and two local schools. RecyclingWorks staff estimates that through this collaboration, the town is now projected to compost 25 tons of food waste in the next year. This model serves as an excellent example of how local environmental groups and RecyclingWorks can cooperate to increase food scraps diversion in other Massachusetts towns.

RecyclingWorks assists businesses and institutions with

recycling and diverting food waste from disposal. To speak to a recycling expert about how you can begin a food waste diversion initiative, call our hotline: **(888) 254-5525** or email us at info@recyclingworksma.com.

Featured Articles

- <u>Supply Chain Dive</u> recently reported on four technological innovations across the supply chain that are rapidly transforming how food businesses mitigate food waste, extend product shelf life, and more effectively transport food to consumers.
- <u>LeanPath</u> recently identified several strategies that buffets can use to reduce food waste, including staff engagement, food waste separation and measurement, and buffet service management.







You are receiving this e-mail because you are interested in recycling, are a processor or hauler, or are an official in Massachusetts.

Our mailing address is: RecyclingWorks in Massachusetts 320 Riverside Drive, 1-A Northampton, MA 01062