



Our hotline: 888 - 254 - 5525  
[www.recyclingworksma.com](http://www.recyclingworksma.com)  
[info@recyclingworksma.com](mailto:info@recyclingworksma.com)

## RecyclingWorks Newsletter, April 2016

### Reduce and Recover: Save Food for People: June 28-29, Boston

The Harvard Food Law and Policy Clinic is hosting a two-day [food recovery conference](#) in collaboration with the EPA, MassDEP, and RecyclingWorks. This event will convene entrepreneurs, practitioners, and policymakers to further a public dialogue on reaching the national food waste reduction goal of 50% by 2030. The focus will be on the top two priorities in the EPA Food Recovery Hierarchy: source reduction and feeding hungry people.

MassDEP and RecyclingWorks are running a workshop within this conference on the morning of June 28. This practical, action-oriented workshop will connect businesses with food rescue organizations and food banks, to help build food donation programs. You can choose to register for the full conference or just this workshop.

### RecyclingWorks Spotlight: Town of Lenox

Last year, RecyclingWorks and the Lenox Environmental Committee (LEC) helped eight small restaurants in the town of Lenox start diverting their food scraps for composting. Because several businesses in close proximity contracted



### Upcoming Events

**May 16-17**

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

**May 17**

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

**June 27**

[Food Recovery  
Entrepreneurs Workshop](#)  
Boston, MA

**June 28-29**

[Reduce and Recover:  
Save Food for People  
Conference](#)  
Boston, MA

for organics hauling at the same time, they were able to receive a discounted rate for this service.

To learn more, watch the [Town of Lenox Video Case Study](#) and read the accompanying [Town of Lenox Written Case Study](#).



This model of collaboration between local environmental groups and RecyclingWorks could be replicated to increase diversion of food scraps in other Massachusetts towns. Call (888) 254-5525 or email [info@recyclignworksma.com](mailto:info@recyclignworksma.com) to ask RecyclingWorks to help restaurants in your community divert their food scraps.

### **RecyclingWorks Website Feature: MassArt Case Study**

In January, we posted a [Video Case Study](#) about waste diversion in the cafeteria at the Massachusetts College of Art & Design. More information on this program is now available on the RecyclingWorks site in the [MassArt Written Case Study](#).

### **Featured Articles**

- The Environmental Council of the States (ECOS) recently featured the Massachusetts Commercial Organics Waste Ban in a [Success Story Video](#). This video highlights many of the businesses RecyclingWorks has assisted, including Heritage Tavern, Alta, The Lenox Hotel, MassArt, Kowloon Restaurant, Gardner Ale House, and Boston Public Market.

- ReThink Food Waste Through Economics Data (ReFED)

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

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

recently published [A Roadmap to Reduce U.S. Food Waste by 20 Percent](#).

- Whole Foods is joining the effort to reduce wasted food by [selling “ugly” produce](#).

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Center for EcoTechnology  
112 Elm Street  
Pittsfield, MA 01201

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