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RecyclingWorks Newsletter, August 2015

RecyclingWorks Spotlight: America's Food Basket and CERO, Boston, MA

America's Food Basket is a supermarket chain with five locations in several Boston neighborhoods. CERO is an employee-owned cooperative waste hauler that started in conjunction with the [Massachusetts Organic Materials Disposal Ban](#), which took effect October 1, 2014. CERO collaborated with America's Food Basket to anchor their newly developed organics collection. RecyclingWorks staff assisted America's Food Basket and CERO with planning and training to collect food scraps from the supermarkets. CERO provides 64-gallon wheeled carts to America's Food Basket locations that are used to divert 4.5 tons per week of source separated organics. For more information on this collaboration between RecyclingWorks, a supermarket chain, and a waste hauler, see the full [case study](#) on the RecyclingWorks website.



Upcoming Events:

Oct 19-22
[BioCycle REFOR15 Conference](#)
Boston MA

Nov 9-10
[NERC Fall Event on Recycled Glass & Markets](#)
Providence RI (note date change!)

The College & University Recycling Coalition (CURC) Webinar Series:

Aug. 13, 1:00pm – 2:30pm ET
[Learning from Failure: How to Reboot and Learn from Operational Bloopers.](#)



CERO workers collect compost from America's Food Basket.

Oct. 8, 12:30pm ET
[Planning for Success: Strategic
Planning to Build a
Comprehensive Recycling
Program.](#)

Dec. 10, 12:30pm ET
[Quantifying Your Waste
Reduction Efforts](#)

Businesses in Lenox Collaborate on Food Waste Collection

A [recent article](#) in the Berkshire Eagle tells the story of eight businesses in Lenox who responded to a call from the Lenox Environmental Committee to increase food waste recycling. Since this spring, Empire Zero Waste has been collecting food scraps from Alta, Church Street Café, Frankie's Ristorante Italiano, The Old Heritage Tavern, Table Six, Firefly, Spoon, and Lenox Natural Foods. The group of Lenox businesses utilized the technical support of RecyclingWorks to set up their system. In addition, other businesses in the community have started up food waste collection on their own. Jamie Cahillane of RecyclingWorks notes, "We're hoping what Lenox is doing is a model that can be replicated elsewhere."

Additions to the RecyclingWorks Website

Take a look at what's new on the RecyclingWorks website:

-The [On-Site Systems for Managing Food Waste](#) guide was recently updated. For facilities that have space to process food material on site, or where hauler collection routes are

limited, on-site systems can be a good fit.

-A [list](#) of companies interested in accepting packaged food material for de-packaging is now available. Note that these companies may not be currently accepting materials, but have expressed an interest in establishing facilities and sourcing this material. This is a possible resource for any business interested in outlets for packaged food materials.

Featured Articles

- WCBV's Chronicle recently ran a four-part series called Waste Warriors, focused on reducing waste: [Food Facts](#), [Frugal or Cheap](#), [Big Bertha and the Freegan](#), and [Stuffing Styrofoam](#).
- Daily Table, the new nonprofit grocery store in Dorchester that sells surplus food, was [recently featured on 90.9 WBUR](#).
- The University of Oregon Campus Zero Waste Program put together an extensive [Zero Waste Campus Toolkit](#) to help colleges and universities create a zero waste campus.
- The article [Food Efficiency: Inspiring Sustainable Change in Commercial Kitchens](#) on the NERC blog outlines strategies for motivating employees to help reduce food waste.

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