

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

## RecyclingWorks Newsletter, March 2017

#### RecyclingWorks Spotlight: Town of Lee

Following the success of the Lenox Environmental
Committee's outreach to encourage restaurants in the Town
of Lenox to start diverting food scraps for composting,
RecyclingWorks in Massachusetts approached the Town of
Lee for a similar program. The Lee Greener Gateway
Committee and RecyclingWorks reached out to a few dozen
restaurants in Lee to promote diverting wasted food.

The outreach uncovered that several restaurants in town already had relationships with local farmers to feed their food scraps to animals, such as pigs. Through this coordinated effort, RecyclingWorks and the Greener Gateway Committee connected other restaurants in town to farmers and organics haulers to increase the number diverting material for animal feed or composting.

The committee also created a "Table to Farm" window decal to highlight which restaurants divert their food scraps.



### **Upcoming Events**

March 9
CURC Webinar Series:
Campus Reuse Programs

March 21

MassDEP C&D Subcommittee

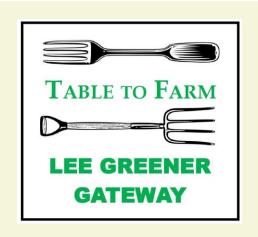
Meeting

Boston

March 27

MassRecycle R3 Conference
Framingham

March 30
Compost Site Operators
Workshop
Wilmington



# RecyclingWorks Program Update: Draft C&D Guidance Available

Over the course of 2016, RecyclingWorks hosted 13 stakeholder conversations to develop Best Management Practices for Construction & Demolition (C&D) materials. Adraft of the input we've collected is ready for review and comment.

If you would like to comment on the draft, please download the Word version of the file below and use it to review and comment using track changes. The following link will automatically download the document when clicked:

#### **Draft C&D BMPs – Word Format**

Please submit comments to <a href="mailto:info@recyclingworksma.com">info@recyclingworksma.com</a> by Monday, March 6.

#### March 31

EPA WasteWise &
Food Recovery Challenge
Reporting Due Date

#### April 4

Green Your Bottom Line
Workshop
Assonet

#### April 4-7

BioCycle East Coast 17
Conference
Baltimore, MD

#### April 13

CURC Webinar Series:

<u>Building Support for Waste</u>

<u>Reduction Programs</u>

#### May 3

Green Your Bottom Line
Workshop
Gloucester

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#### **Grant Opportunities this Month**

Two grant opportunities are currently available through the Massachusetts Department of Agricultural Resources (MDAR):

- FY2017 Federal State Marketing Improvement Program (FSMIP) grants fund projects that improve the efficiency and success of the U.S. agricultural marketing system. Organizations seeking to assist producers in marketing compost or anaerobic digestate are encouraged to apply. Proposals are due March 13.
- FY2017 Massachusetts Food Ventures Program (MFVP) grants fund projects that advance the MA Local Food Action Plan. Last year, three of the grants through MFVP were to increase food processing infrastructure and reduce waste of surplus food. Proposals are due March 15.

#### **Featured Event: Compost Site Operators Workshop**

RecyclingWorks is hosting a no-cost workshop for compost site operators in Massachusetts. The half-day workshop will focus on operator competency in compost management and regulatory compliance, with a focus on composting food materials. The workshop will be led by James McSweeney of Compost Technical Services. All interested parties are encouraged to register but priority will be given to current and future compost site operators.

To register, please contact RecyclingWorks at 888-254-5525 or email <a href="mailto:info@recyclingworksma.com">info@recyclingworksma.com</a>.

#### **Featured Articles**

- The Washington Post reports that the Food
  Marketing Institute and the Grocery Manufacturers
  Association are adopting new date labeling
  standards to reduce confusion and food waste..
- A recent <u>Waste 360</u> article discusses opportunities for offices to increase recycling.
- <u>BioCycle</u> shared the results of the MassDEP report on the economic impacts of the Commercial Food Waste Ban.

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