

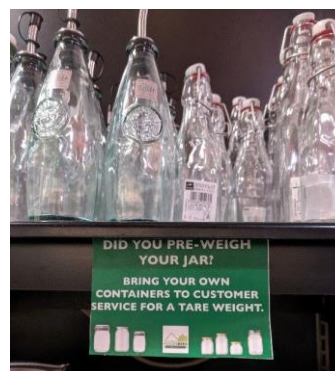


Our hotline: 888 - 254 - 5525  
[www.recyclingworksma.com](http://www.recyclingworksma.com)  
[info@recyclingworksma.com](mailto:info@recyclingworksma.com)

## RecyclingWorks Newsletter, November 2019

### Last Chance to Register for the 2019 Fall WasteWise Forum

Space is still available for the [2019 Fall WasteWise Forum](#), taking place on **Wednesday, November 13 from 8:30am – 12:00pm** at the University of Massachusetts Dartmouth campus. This forum will focus on reducing contamination in collection programs and using technology to donate and reduce food waste. Presenters from UMass Dartmouth will discuss the variety of waste reduction programs they have in their dining facilities, dorms, and public spaces. Attendees will also learn about ways to utilize technology platforms to reduce and recover wasted food during presentations from Boloco and Food for All. The Forum will conclude with an optional tour of UMass Dartmouth's food waste diversion and recycling programs. Attendees will have opportunities to network with local businesses, institutions, and recyclers.



### Upcoming Events

**November 6**  
[Food Waste Solutions for Your Business, Catered Meetings, and Monthly Events](#)

Turners Falls

**November 13**  
RecyclingWorks  
[2019 Fall WasteWise Forum](#)  
Dartmouth

**December 4**

Registration for this event will close on Friday, November 8 at 5pm, so [reserve your spot](#) now!

### **WasteWise Forum Agenda**

8:30am – 9:00am: **Registration & Light Refreshments**

9:00am – 10:00am: **Welcome, Updates, & Awards**

- UMass Dartmouth, Shannon Finning, Vice Chancellor for Student Affairs
- RecyclingWorks in MA, John Majercak, CET President & Lauren Potter, Program Lead
- MassDEP, Stephanie Cooper, Deputy Commissioner for Policy & Planning
- US EPA, Dennis Deziel, Regional Administrator for Region 1

10:00am – 10:30am: **Food Waste Reduction Using Technology**

- Boloco, Matt Taylor
- Food for All, Lauren Betz

10:30am – 11:00am: **Networking Break**

11:00am – 11:55am: **UMass Dartmouth Waste Diversion Programs**

- UMass Dartmouth Dining Services, Nancy Wiseman
- UMass Dartmouth Campus Sustainability and Residential Initiatives, Jamie Jacquart

11:55am – 12:00pm: **Closing Remarks**

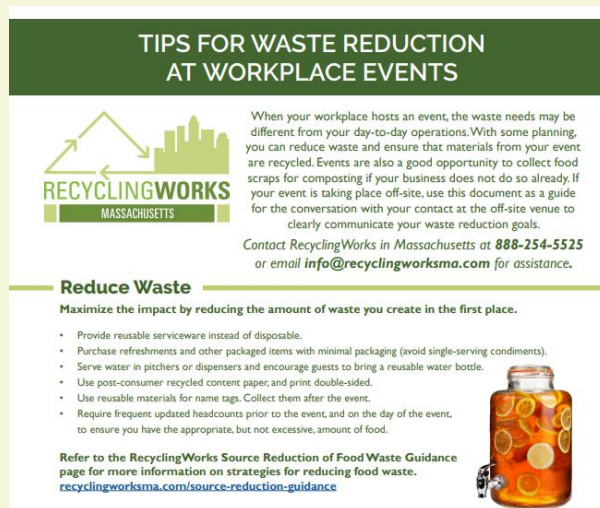
12:00pm: **Optional Tour**

[Food Waste Solutions for Your Venue, Special Events, or Holiday Events](#)  
Phillipston

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## RecyclingWorks Tip Sheet for Workplace Events

RecyclingWorks in Massachusetts (RecyclingWorks) recently published a new resource, [Tips for Waste Reduction at Workplace Events](#), which offers guidance on how to plan for waste prevention, recycling, and food waste diversion at your next workplace event. This resource describes the essential steps to take before, during, and after an event to ensure successful waste diversion programs.



**TIPS FOR WASTE REDUCTION AT WORKPLACE EVENTS**

When your workplace hosts an event, the waste needs may be different from your day-to-day operations. With some planning, you can reduce waste and ensure that materials from your event are recycled. Events are also a good opportunity to collect food scraps for composting if your business does not do so already. If your event is taking place off-site, use this document as a guide for the conversation with your contact at the off-site venue to clearly communicate your waste reduction goals.

Contact RecyclingWorks in Massachusetts at **888-254-5525** or email [info@recyclingworksma.com](mailto:info@recyclingworksma.com) for assistance.

**Reduce Waste**

Maximize the impact by reducing the amount of waste you create in the first place.

- Provide reusable serviceware instead of disposable.
- Purchase refreshments and other packaged items with minimal packaging (avoid single-serving condiments).
- Serve water in pitchers or dispensers and encourage guests to bring a reusable water bottle.
- Use post-consumer recycled content paper, and print double-sided.
- Use reusable materials for name tags. Collect them after the event.
- Require frequent updated headcounts prior to the event, and on the day of the event, to ensure you have the appropriate, but not excessive, amount of food.

Refer to the [RecyclingWorks Source Reduction of Food Waste Guidance page](http://recyclingworksma.com/source-reduction-guidance) for more information on strategies for reducing food waste.



*Click photo to access the tip sheet*

Some of the important tips covered in the new resource include:

- Provide reusable serviceware instead of disposable items.
- Coordinate in advance with a food pantry or food rescue organization to donate surplus food.
- Require frequent updated headcounts prior to the event, and on the day of, to ensure you have the appropriate, but not excessive, amount of food.

- Create signage using both graphics and text to indicate what goes in each bin and what does not.

Visit our website for more information on [how to reduce waste at workplace events](#).

### RecyclingWorks Spotlight: River Valley Co-Op

[River Valley Co-op](#) in Northampton reached out to RecyclingWorks for assistance reviewing the store's new procurement plan to reduce single-use plastic. Since June 2019, the co-op has rolled out a series of changes, including compostable packaging alternatives and educational signage. RecyclingWorks estimates that the store will reduce their annual single-use plastic consumption by approximately 411,000 pieces per year, amounting to 1.37 tons of plastic diverted from the trash. Read the recent [RecyclingWorks blog](#) to learn more about River Valley Co-op's efforts to reduce waste.



RecyclingWorks helps businesses and institutions maximize recycling, reuse, and food waste opportunities. To learn more about our [no-cost technical assistance](#), call our

hotline: **(888) 254-5525**, or email us at [info@recyclingworksma.com](mailto:info@recyclingworksma.com).

**Featured Articles:**

- [MassLive](#) recently reported on a new facility in Granville with co-located anaerobic digestion and depackaging equipment. The system is currently processing liquid food waste and grease from nearby factories, and will soon incorporate other food waste from area schools, hospitals, restaurants, and more.
- [GreenBiz](#) recently reported on opportunities for corporate and institutional foodservice operations to divert food waste and realize cost savings. The four key strategies focus on data collection, shifting consumer norms, redesigning menus, and implementing food rescue programs.



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:**

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