



A COMMUNITY GROUNDED IN SUSTAINABILITY

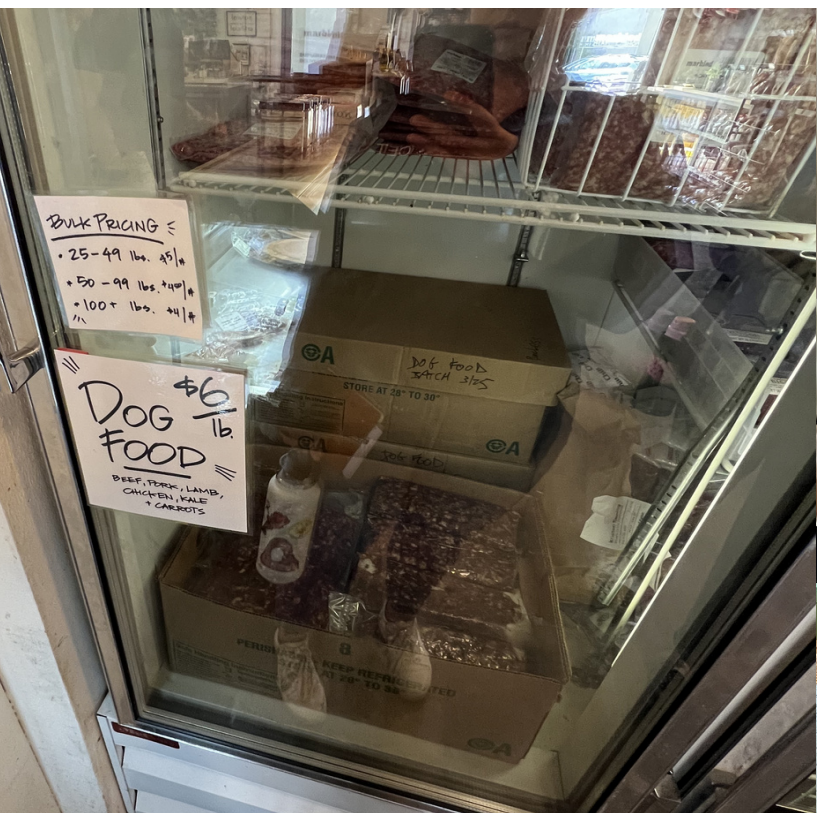
COLD SPRING, NEW YORK SPOTLIGHT

In towns where many businesses rely on seasonal tourism, it can be challenging for small businesses to set aside time to address waste solutions. In Cold Spring, NY, the Chamber of Commerce partnered with CET to host a Waste Reduction Action Day (WRAD) event. Senior Waste Reduction Consultant, Renee Panetta, attended to offer targeted support. Prior to CET's work with the community, Cold Spring had a robust residential food scrap drop-off program in place, giving the town a stepping stone to getting businesses on board as well.

Jeff Mikkleson, Advocacy Chair for the Cold Spring Chamber of Commerce, initiated the effort when he reached out to [CET's NY Hotline](#) to gauge the feasibility of a commercial food scrap recycling program for local businesses. Since then, CET was able to assist ten businesses and institutions: Cathryn's Tuscan Grill, Cold Springs Farmers' Market, Foundry Montessori School, the Garrison Institute, Haldane Central School District, Marbled Meat Shop, Signal Fire Bread, Sweet E's, Understory Market, and Vera's.

Haldane Schools' students and administration have worked diligently to ensure that the school's food scrap recovery program has "staying power." Principal Julia Sniffen joined forces with high school and middle school students to engage the rest of the school in its waste reduction efforts. As a result of these efforts, the school may divert as much as 17,000 pounds of wasted food annually. Student stakeholders of varying ages have ensured that this will become a legacy program in the district.

[Marbled Meat](#), a butcher and deli, had some very clear goals when they first started working with CET: divert unusable bones, fat, and vegetable waste that couldn't be used for stocks, minimize unnecessary single-use plastic, and teach customers to compost wasted food when dining in. The business already repurposed unsold items, such as bones for stock and soup, and used meat, cheese, and bread ends to make sausages. The shop also sends bones to animal sanctuaries and, in-house, has their oxidized meats made into dog food. The kibble has been so popular that they often struggle to keep it in stock! Spent waste oil is recovered and recycled by Buffalo Biodiesel, and when possible, fat is made into tallow and lard and sold in the shop.





CET expanded on those efforts by establishing a customer-facing food separation program for composting. Further signage was created for back-of-house to echo the effectiveness of their current practices and supplement new initiatives. CET also recommended switching to compostable serving materials to align with and support the business's composting system.

Not every business has the capacity to expand its waste practices beyond its own operations, but that is exactly what [Understory Market](#) set out to do. When working with CET, the business made it clear that it wanted to allow community members to dispose of organics in their bins. The business also expressed a desire to communicate its packaging preferences to its vendors, encouraging them to also focus on waste reduction as well.

Cold Spring has jumped into its waste diversion journey with enthusiasm and determination. While continuing the work they started with CET, the town was recently awarded a \$25,000 grant through Assemblymember Dana Levenberg's office to expand and extend its Commercial Food Scrap Recycling Pilot. This will hopefully allow Cold Spring to extend its support to a full 12 months.

If your town, business, or institution is ready to pursue impactful, cost-effective waste reduction practices, contact CET.



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