



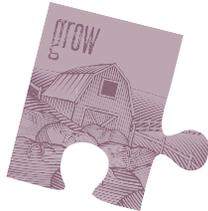
RECOVER WHAT WE THROW AWAY

Composting is a natural process where organic matter breaks down. Organic material is RECLAIMED from participating restaurants and diverted from the landfill.



REPLENISH THE EARTH

Your material is taken to Blue Hen Organics, where it is CULTIVATED with green waste to produce nutrient rich compost. The process takes approximately 6 months.



HELP THOSE WHO GROW WHAT WE EAT

This compost is used in agricultural and landscape applications, where it replenishes the earth. Compost GROWS healthy plants, builds soil structure, and reduces the use of chemical fertilizers.



REPLENISH THE FOOD ON OUR TABLES

Together, we close the resource circle by eating at local restaurants and establishments who buy local fresh food.

When you REPLENISH, you preserve our environment through preventing pollution & waste, you improve resource efficiency, you utilize & preserve local farms, and you lead the community toward greater sustainability for current and future generations.



is a part of



working in collaboration with:



www.bluehenorganics.com



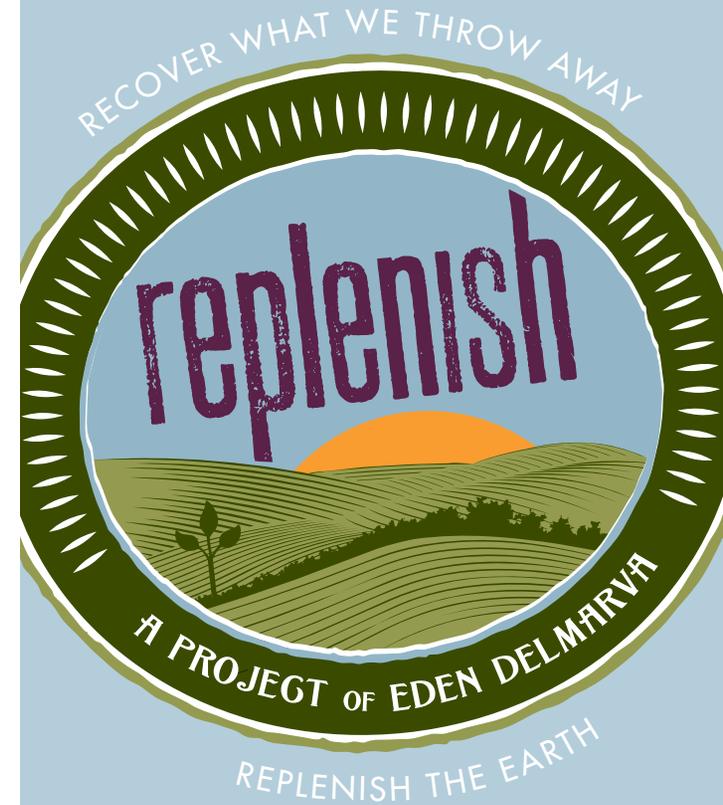
www.bluehendisposal.com

LOCAL FARMERS & RESTAURANTS

THE REHOBOTH-DEWEY
CHAMBER OF COMMERCE
www.beach-fun.com



A 501 (c)3 Non-profit organization
32191 Nassau Road, Unit 3
Lewes, Delaware 19958
302-542-3400
info@edendelmarva.org
www.edendelmarva.org



Replenish promotes the recovery of organic materials from Rehoboth Beach area restaurants for the creation of compost and soil amendments that help local farmers grow healthy crops

THIS INNOVATIVE PROGRAM IS FUNDED BY THE:



DNREC Greenhouse Gas Reduction Program

The Longwood Foundation

Constellation Energy's Ecostar Program

WHY REPLENISH?

The Green Restaurant Association estimates nationally restaurants discard 30 percent of their food, about \$48.2 billion worth a year.

In Delaware, effective July 1, 2010, tipping fees of Delaware Solid Waste Authority (DSWA) landfills increased by 50 percent.

Waste reduction and recycling organic material prevents greenhouse gas (GHG) emission, reduces pollution, saves energy, conserves resources, and reduces the need for new landfill facilities.

Compost improves soil structure, organic matter, and moisture holding capacity. Compost reduces the use of chemical fertilizers and reduces run off, erosion, and nutrient leaching.

Farmland preservation & sustainable farming are essential ingredients in promoting Delaware's agricultural economy, maintaining rural jobs, & implementing responsible conservation practices.

WHY JOIN?

SAVING MONEY

Efficient management of disposal costs

BETTER FOR THE ENVIRONMENT

Divert waste from landfills and turn organic materials into useful by-products

INCREASED CUSTOMER BASE

Find and create environmentally conscious diners

FREE ASSISTANCE TO GET STARTED

REPLENISH collaborative team will help you achieve the DNREC recognized certification process.

PUBLIC RECOGNITION

REPLENISH provides certificates, window decals, and other information for display at your restaurant and educational outreach through various media in the community!

ACCEPTABLE MATERIALS?

FOOD SCRAPS

- Vegetables
- Fruit
- Bakery items
- Meat & Poultry
- Seafood & Fish (shells, bones, etc)
- Eggs
- Cheese, yogurt
- Coffee grounds & filters
- Cooked foods
- Plate scrapings
- Frozen foods

PAPER PRODUCTS

- Compostable utensils
- Paper service ware
- Paper towels
- Soiled napkins
- Paper egg cartons
- Waxed cardboard
- Compostable bags

** No plastic bags, trash, metal, plastic or other non-organic waste*

