



FARMERS REPLENISH

Everyone knows that buying food locally reduces transportation costs and the use of fossil fuels that create greenhouse gasses and other pollution.

By supporting local agriculture, we are keeping the farmers in business who supply our fresh food. Support for local agriculture REPLENISHes all of us. Farmers know their soil

is key to their success. By using compost instead of petroleum based fertilizer they are REPLENISHing their soil—assuring the longevity of their farm. By using compost, the REPLENISH farmers complete the circle of growing food from organic materials that comes from composted food scraps, and selling their produce locally, often back to the same restaurants who provided the raw organic materials to the composter.

TO BE A REPLENISH FARMER:

Farmers choose to do either one or both steps.

Step One:

Reduce your chemical fertilizer use by using locally produced compost from a compost site which has a DNREC BUD (Beneficial Use Determination) Permit.

Step Two:

Sell your product locally to buyers in your market area, including some REPLENISH Restaurants or other local buyers.

RESTAURANTS REPLENISH

REPLENISH for restaurants is easy!

Restaurants get it! Disposing of food scraps as garbage costs each restaurant money. Food scraps are a valuable organic material. But when disposed as garbage this material decomposes, creating methane, a greenhouse gas.

REPLENISH Restaurants save money by separating food scraps and contracting with a hauler to transport the organic material to a composting facility, thereby reducing their overall waste bill. The composter transforms the food scraps into compost which helps farmers grow vegetables. By eating at a REPLENISH Restaurant, you are also doing your part to make our world a better place by REPLENISHing our soils and our food with valuable, locally made, environmentally beneficial compost.

TO BE A REPLENISH RESTAURANT:

Step One:

Sign up to have the REPLENISH team perform a free site-specific evaluation to determine if your restaurant is a good candidate for this program. The REPLENISH team will help you efficiently manage all your disposal costs. REPLENISH will compare current garbage fees, service levels, and volumes with projected waste reduction program service levels, organics/recycling/trash volumes, and program cost.

Step Two:

Commit to implement a waste reduction program that will include staff training for the separation of food scraps into designated organics containers for food waste collection. Commit to reclaiming organic food scraps with a service contract with a REPLENISH hauler.

Step Three:

Join the roster of certified REPLENISH restaurants and celebrate your savings with your customers!

HAULERS and COMPOSTERS REPLENISH

Haulers and composters are the key players that help do the work to convert valuable food scraps to compost for farmers. Hauling the valuable food scrap resources to the compost facility requires specialized trucks to collect food waste in an efficient and environmentally safe manner. Creating compost from organic material is done by composters following stringent DNREC regulations and operational procedures using specialized equipment and trained staff. Haulers and composters are critical parts of the circle that make growing food from composted food scraps a reality. Compost enriches soils with nutrients, beneficial microbes and improved water retention. Compost can remediate contaminated soils; prevent pollution by reducing chemical fertilizer use and run off; and offers economic benefits. There are only two commercially permitted compost sites in the State of Delaware: the Wilmington Organic Recycling Center near the Port of Wilmington, and the Blue Hen Organics Compost Facility in Frankford, near the intersection of Nine Foot Road and Route 113.

TO BE A REPLENISH HAULER:

Step One:

Have a public collector license with DSWA and operate a collection truck capable of safely hauling food waste.

Step Two:

Contract with an approved REPLENISH compost facility for your delivery of organic materials.

Step Three:

Provide free on-site evaluation for restaurants to implement successful source separation process. Provide REPLENISH approved training materials, including signage, instructions, and supportive materials for each restaurant.

Step Four:

After initial training period of predetermined length, contract with a REPLENISH Restaurant to take food scraps for a fee (*based on volume and frequency of pick up*). Also agree to provide ongoing feedback and training to REPLENISH Restaurants to ensure continued success of the program.

Step Five:

Coordinate with REPLENISH to track results on a monthly basis, including weight and volume of organic materials picked up at restaurant and delivered to compost site for each REPLENISH restaurant.

HOW DOES YOUR FACILITY JOIN REPLENISH?

All you have to do to join is to make a voluntary commitment to reduce your facility's environmental impact and become a participating business in the REPLENISH circle of resource recovery. Simply fill out and return the REPLENISH Participant Inquiry Form. Once you complete the Inquiry Form, a REPLENISH team member will follow up by contacting you to guide you on your path to becoming a REPLENISH participant.

**For more information, please contact
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