Columbia River Gorge Master Recyclers

JULY 2012 EDITION

TRI-COUNTY HAZARDOUS WASTE AND RECYCLING PROGRAM

Upcoming Events:

 <u>Green Drinks</u>—a monthly networking event for professionals, community leaders and residents interested in sustainability issues.

Wednesday, July 11th, 6-8pm atWet Planet Rafting and Kayakingin Husum, Washington.ToddOlsen, Project Manager for PacificPower and Light, will speak aboutthe status of the decommissioningof the Condit Dam, scheduled to beremoved by the end of 2012.Come join in on the dam update onWet Planet's deck overlooking thebeautiful Salmon River.

- <u>DIG(The Dalles Imagination Garden Work Party</u>, Wed. July 18th, 9am to Noon. Bring your work gloves and prepare for wind and help us spruce up the Compost Demonstration site. We also need to load brush for removal and spread bark chips.
- Crepe Party—July 22 ,11-2pm at Karen's. See last item on last page!
- Farmers' Markets that need Master Recycler Representation:

 <u>Thursdays from 4pm-7pm</u> at the <u>HR Middle School</u> until Nov. 15
<u>Saturdays</u>, <u>HR News Parking</u> <u>Lot on State Street</u>, **9am-3pm** until September 24th,

 Wednesdays at The Dalles City Park on Union Street, 4pm-7pm from June 13th-September 26th,
Saturdays, at The Dalles City Park on Union Street, 9am-1pm until October 13th.

<u>Check out the entire Farmers'</u> <u>Markets schedule in the Gorge!</u>



Tri-County Hazardous Waste and Recycling Program is part of the North Central Public Health District.

THANK YOU, EVERYONE!!

It has been a wonderful 20-month gig!! I have learned so much and met some amazing people. I have been able to show my passion for earth, help a few people along the way and learn a WHOLE bunch!! So many good memories: our sustainability tours to Full Sail Brewing, Turtle I sland Foods and Mt. Hood Meadows Ski Resort, Master Recycler gatherings and good food, shred events with increasing volumes for the second year, (Hurray!) Master Recycler classes and field trips, making my own cloth napkins from repurposed material, the rise of DirtHugger and Gorge Security Shred and watching their success and their businesses grow, field trips to material recovery facilities with other Master Recyclers as well as Bottle Drop Redemption Centers, Association of Oregon Recyclers' conferences complete with entertainment and recycling parodies, sharing worm bins in the schools in The Dalles and Hood River, recycling presentations in the classrooms and at the Senior Center, developing "Every Day Earth Day" T-shirts for Master Recyclers, helping with waste audits in 2 Hood River schools, tabling at Farmers' Markets and helping to answer recycling questions for the public....and so much more! It has been fabulous to work with David Skakel and Heather Alexander and to get my start with Cindy Brown.



I can't say enough great things about these individuals! Thanks to all of you that have made this experience possible for me. Without you, it never would have been so great !! I will be seeing you around, I hope. Join me and my husband at The DIG on Wednesday, July 18th from 9am to Noon, if you can, and help us spruce up the Compost Demonstration Area. Bring your work gloves and sunscreen!! Hey, the hours count!! Keep track of those hours and log them in, Master Recyclers!! But most of all, keep in touch: murrcat@gorge.net and the same cell #: 541-980-6267. And yes, I have been known to answer my text messages! Love you guys!!!!! Karen



Sustainability Tours Abound!

June was the month for the sustainability tours: Full Sail Brewing Company, Turtle Island Foods and finally Mt. Hood Meadows. Each company is doing incredible work to be earth-friendly yet still being economically-sound in the Gorge. Some times we forget how lucky we are to live in this area! We have many busineses that care about our environment.



Jim Kelter, husband of Master Recycler Peggy Kelter, and Tour Guide Extrordinaire as well as the Head Brew Master for Full Sail Brewing Company, shows our group around their facility.

On **right**, Master Recyclers Maya Hooper, Heidi Logosz, Lisa Knapp, Karen Murray, Phaedra Booth, Jen Piatt, Ruth Olin and Yvonne Huskey gather on Mt. Hood Meadows back porch. Sustainability is forefront in Mt. Hood Meadows Ski Resort mission. Heidi Logosz, Master Recycler from our first class, and Environmental Sustainability Manager for Mt. Hood Meadows, treats us to an incredible tour and discussion of the various things that Mt. Hood Meadows does to promote sustainability with its' employees and guests.



Our tour group, minus David Skakel, the photographer, poses outside on their loading dock. Just the idea that Full Sail Beer does not have to be refrigerated saves so much energy!





Seth Tibbott, left front row, poses with our Master Recyclers and the Friends of the Master Recyclers on our tour of Turtle Island Foods in Hood River.



Heidi outside at one of their many recycling stations for their visitors



LEED GOLD designation that Mt. Hood Meadows Emergency Clinic earned.



Seth Tibbott, founder/owner of Turtle Island Foods, (the home of Tofurky!), takes us into their new "to be LEED Platinum" plant down on the port of Hood River.

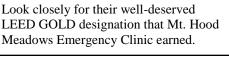


Heidi peeks into their 20-yard garbage compactor to see if they can skip a collection and save some money. Under Heidi's leadership, MHM recycles, repurposes and reuses so many materials! They are definitely a good example for other businesses and ski resorts!!



Mt. Hood Meadows promotes using refillable water bottles and containers. Above is a lightweight water container and a hydration station.





REFUSE THINK REDUCE REUSE REPAIR REPURPOSE RECYCLE

MORE ON THE SUSTAINABILITY TOURS....



On top of the roof of the new Turtle Island Foods plant at the port of Hood River: Grace Skakel, front and center, back row: Sam and Gracin TePoel, David Skakel, Marilyn Wall, Jodi TePoel, Seth Tibbott, Founder, Owner and Tour Guide of Turtle Island Foods, Karen Murray, Heidi Logosz, Kristin Marcroft, (interested Friend of the Master Recyclers), Maya Hooper, Phaedra Booth, Jen Piatt and Heather Alexander. Not pictured was Bob Bauld, friend and volunteer of the Master Recyclers. Solar panels and planters will soon be in place on their roof!



Seth Tibbott explains his company's humble beginnings to our tour group. He goes on to explain that they are on track in building a LEED Platinum food processing plant: the first of its kind in the nation. They will have high efficiency mechanical and food processing equipment while re-using waste heating and cooling and more.



The view out the window to Turtle Island Foods' Bocce Ball court and planters. What a great place to work!



A hops and grain lesson from Head Brew Master, Jim Kelter, at Full Sail Brewing Company to the Master Recyclers and friends of the Master Recyclers: Jess and Cynthia Caudill, Heidi Logosz, Bob Bauld, David Skakel and Marilyn Wall. Not Pictured are Karen Murray and Phaedra Booth.



Much of what arrives at Full Sail Brewing is plastic-wrapped and they go to great lengths to be sure it is all recycled.



Brad Mulvihill, Master Gardener, volunteers his time and equipment to install watering devices to our compost equipment. This will make all the difference in the world in that the composting will actually happen!! Water is an integral component to composting.

Compost Demonstration Area at the DIG to Get Water

Come join us on Wednesday, July 18th at the DIG (The Dalles Imagination Garden near Google at the Port of The Dalles) from 9am to Noon to help us add some necessary touches to our compost demonstration area. We need to remove some brush that someone "dropped off" and add bark chips to the area. We should also be able to see that the compost equipment is actually damp which will help the composting to actually happen. Amazing! Our equipment will actually start to be effective and the Master Gardeners should be able to use it !! Brad Mulvihill has been instrumental in actually installing the equipment. Thank you, Brad!!

Log Those Hours, Master Recyclers!

Just do it!! Log those hours!! It is not that hard and there are people that will help you!! It is important to the Tri-County Hazardous Waste and Recycling Program that they get a handle on the effect and impact of the Master Recycler Program. There will NOT be a Fall 2012 Master Recycler class but if we are ever going to be able to better see the impact of the program and possibly reinstate a coordinating position again, the best data needs to be available.

- What counts?
- Activities that you engage in that are a result from taking the Master Recycler class, it can be at work
- Field trips with Master Recyclers including MRF and sustainability tours including travel time
- Tabling for Master Recyclers
- Helping family and friends with recycling issues and tasks
- Master Recycler Gatherings and prep time

MASTER RECYCLER MISSION: BRIDGING THE GAP BETWEEN AWARENESS AND ACTION BY MOTIVATING PEOPLE TO REDUCE WASTE IN THEIR HOMES AND WORKPLACES AND THEIR COMMU-NITY.

The Oregon Environmental Council

The Oregon Environmental Council has an outstanding website that is worth keeping track of:

http://www.oeconline.org/

Under "Resources" you will find a "Living Green" section that is chock full of good ideas: What you can do to reduce your carbon footprint, living green at home, work and on the go.

There is even a "Green Shopping and Services." For businesses, there is an entire section with LOTS of ideas about approaching "Carbon Neutral." Businesses can conduct energy audits, improve their conservation practices, invest in energy efficiency and even calculate their carbon emissions. The "business advantage to climate action" is there, too.

Don't Forget!!

- Caps and lids can stay on plastic recyclable bottles and containers now. Just be sure they are clean.
- Waste Connections (The Dalles Disposal and Hood River Transfer Station) do not want gable-topped milk and/or juice cartons. They are not pulping up enough and they easily get into the wrong area at the material recovery facility.
- Keep spreading the word on no plastic film or bags in the curbside recycling. A and P Recycling in The Dalles takes them and I stuff mine into a big bag and take it to Paul every couple of months.
- We need you to log your hours on our Volunteer Impact website. The site constantly being updated and new features are available to make things easier so don't give up on logging your hours. Ask for help!
- Discourage people from placing redeemable cans and bottles into their blue recycling bins or carts. The distributor keeps the nickel, when that happens. Explain that hundreds and thousands of dollars are not getting back to the consumer or the non-profits, like Home-At-Last, when those bottles and cans go into the curbside recycling.

Have you found us on Facebook yet? Did you know we have a new website?

Find us on Facebook

It is not difficult!! (Well, if you don't have a Facebook page, it might be a <u>lit-</u> <u>tle</u> difficult!) But, if you <u>do</u> have a Facebook page and you haven't had a chance to "like" us, ("Us"being the Tri-County Hazardous Waste and Recycling Program) do it today. We need 30 "likes" and as of today, we have 20 "likes." Once we get 30, there are some advantages...Heather knows more about it than I do and she is at a conference

this week! Anyway, the link is: <u>http://www.facebook.com/#!/</u> TriCountyRecycle Now, hit the

"Likes" button!! You can follow our news and make recommendations and check out the resources. You can add your own comments to share. <u>Hey, it</u> <u>might be worth getting a facebook</u> <u>page just to keep in touch with us</u>.

And besides, we need you to "like" us!!! Hey, we know you like us, but to like us on Facebook!

Social media is here to stay and this is one way Heather will be communicating with you with our tight budget.

Digging It at the DIG



This lazy alligator lizard is often "supervising" at the DIG in the compost demo area. Come see if you can find him(?) on Wednesday, July 18th and help us spruce things up. We will be there from 9am to Noon down my Google. Join us!!

Hopefully you have already read the article about Brad Mulvihill helping us get water to the Compost Demonstration Area of The Dalles Imagination Garden. That is such a cool thing because now the Master Gardeners shouldn't have to haul their vegetation away; they can just place it in the compost containers. But, our Compost Demonstration is going to take some "tender loving care." We are going to have to monitor whether the watering is "working." Are the redworms still living? Is it getting too much water? If you are willing to help at The DIG, please let <u>David</u> or <u>Heather</u> know and we can get you in touch with the Master Gardeners and their work party schedule. They have work parties at The DIG a couple times a month during the summer. It's fun!!



Cindy Brown, former coordinator of the Tri -County Hazardous Waste and Recycling Program, recently completed her "hours" for the **Master Gardener** program by working at the Compost Demonstration Area at The Dalles Imagination Garden.(The DIG) Here she is seen at the Master Gardeners Garden Tour on June, 2, 2012. The place is looking better down there!! **Thank you, Cindy!!** We also have a new website that Heather has put MANY, MANY HOURS into launching. We think you will find it more user-friendly. She will be able to update and improve the site easier. Check it out : http://www.tricountyrecycle.com/

DID YOU KNOW?

- That The Dalles City Council has asked Waste Connections to work up "rates" for rolling out a program where residents would get a recycling cart and a yard debris cart as well as being able to choose what size of garbage can they want? Hood River City Council is apparently asking Waste Connections to work up something similar. Master Recyclers, we are going to have to "step up to the plate" and explain how recycling is not FREE(it has never been free) and that we are transitioning to "Materials Management" instead of waste management world in the State of Oregon. "We will help you get your materials where they need to go."
- That kitchen compost pails are now available through the Tri-County Hazardous Waste and Recycling Program as well as both transfer stations in The Dalles and Hood River for \$7.00? They are nicely labeled with reminders on what should go in your backyard compost pile.



Available for only \$7.00 now. Zoom in on the awesome label!!

David and Heather have been Busy

David and Heather have been busy this month with the preparation and delivery of 2 presentations to two different conferences: the Association of Oregon Recyclers Conference (**AOR**) in Bend early in June and the North American Hazardous Materials Management Association.,(**NAHMMA**) in Spokane, Washington. Here is the link to the earlier conference and their presentation on <u>"Coalitions: The Key to Effective and Efficient Service in Rural Communities."</u>

More on the AOR Conference 2012

If you ever get a chance to attend an Association of Oregon Recyclers' Annual Conference, (usually held in June) go for it!! The 3 that I have attended the past 3 years have been amazing. I will never forget the one I went to in 2010 when a resource person from Portland spoke of "Beyond Recycling." Beyond recycling, I thought !!! What could that be? I had thought of recycling as the be all, end all or something like that!! She went on to say that the Portland area recycling folks (now using the term, "Sustainability Resource People") were trying to get the public to think, "Beyond Recycling." Then she said that the important thing was "Thoughtful Consumption." Oh, yeah,

if we didn't consume so much, we wouldn't have as much to recycle!! It began to make sense. Then, I kept hearing of all the energy it takes to produce the products "upstream" and how recycling saves energy but not near as much as the energy consumed to MAKE the product and all the packaging. This year's conference had a key theme of "Materials Management." Instead of thinking of waste management and how we will manage all the garbage, think of it as MATERIALS MANAGEMENT and how we will get all your materials to the right place, hopefully, with your help, of course!! But it won't be free!



Both conferences keep us abreast with the current trends in the field of recycling and hazardous waste. They are also invaluable networking opportunities.

It costs money to get our "co-mingled recyclables" to the material recovery facilites (MRFs) and get them prepared. And, the markets for "our materials" are so volatile and constantly changing.

At the conference we heard from a company called, e-Cullet that plans on building a glass recycling plant in the Portland area. Will they work with the carriers enough so our glass really does get recycled now instead of "down-cycled" to the roadways at the landfill? We will soon see. They are saying that they will prepare local glass for Owens-Illinois so the glass will be clean enough to be turned back into glass containers. Now, that would be great but there are so many variables in the picture that the "jury is still out on this one."

The past 3 years, I have applied for and received conference scholarships for 2 of them: the first from Recycling Advocates and this past year from AOR. So, where there is a will, there is a way!! To find out more about this year's <u>AOR</u> conference proceedings.



KUDOS TO YOU

Thank you for all you do to help change minds and lifestyles in our community! You are reaching out to businesses, individuals, schools, friends, neighbors, and organizations to help them "walk more softly" on the earth. Keep up the good work and keep us posted on how we might help!

How to get in touch with the Tri-County Hazardous Waste and Recycling Program:

David Skakel : Office= 541-506-2632 Cell=541-806-4387 <u>davids@co.wasco.or.us</u>

Heather Alexander: Office=541-506-2636 Cell=503-201-2666 heathera@co.wasco.or.us

Karen Murray's

Contact Information: Karen Murray Home address: 2645 E. 11th St. The Dalles, Oregon 97058 E-mail: <u>murrcat@gorge.net</u> Cell phone: 541-980-6267 Home phone: 541-296-8895

Everyone is welcome to help celebrate at Karen and Steve Murray's on Sunday, July 22nd any time between 11am and 2pm. We will be hosting a "Crepe Brunch" where guests are asked to bring a "filling for crepes." Google "crepe filling" and get some ideas. E-mail me for ideas, directions and questions. It's fun and it's tasty!! Families are welcome!!