

North Yarmouth Waste Reduction Committee

Minutes: June 5th, 2023

Attendees: Darcy Cunningham, Laurie Gilman, Nicole Hewes, Lisa Belanger, Andrea Berry, Keith Bubblo (guest)

1. Call to Order: 7:02 PM
2. Approval/Amendment of Minutes
 - a. Lisa moves to accept the minutes, Darcy seconds. Motion passes unanimously.
3. Old Business
 - a. Public Input
 - a. None.
 - b. New committee member: Keith Bubblo
 - a. Candidate review subcommittee voted to bring Keith Bubblo forward for approval to the committee.
 - b. Darcy motions to advance Keith's candidacy to the Select Board for final approval and official appointment to our committee..
 - c. Junk in the Trunk Report: Lisa
 - a. Wish there had been more attendees - rain date shift may have impacted turnout
 - b. The quality of items was high
 - c. The food vendor didn't get a lot of traffic
 - d. Feedback from attendees
 - Communicate sooner about the event for next time
 - Make it clearer that you can also attend without bringing a trunk of items
 - Consider aligning it with a sports event to draw a larger crowd of people and attract greater interest
 - e. Plan to move forward with another Junk in the Trunk event for next summer
 - d. Discussion: How can this committee best target limited resources to reduce food waste in North Yarmouth? What strategies, approaches, etc. are standing out to us? What is realistic for a plan and goals?
 - a. Buckets of ideas following last months' presentation
 - School-based project
 - Composting - Schools not currently doing this
 - Custodians as stakeholders
 - Composting / Garbage to Garden
 - What happens to food waste after they get it?

- Second kiosk location
- Food waste hierarchy - educational campaign
 - Compost is further down on the hierarchy than anticipated
 - How can we increase the reach of our messaging?
 - Town social media has been our most successful platform
 - Partnering with the Prince Memorial Library
 - 1. Could co-sponsor an event or host one there
- Fix It Cafe/Fair - Encouraging repair versus landfilling
- What goes where? board explaining how to properly take care of waste
 - Project to do for our table at summer market

b. Bucket Prioritization & Subcommittee Formation

- 1. Food waste hierarchy
- 2. Composting [Garbage to Garden]
- Alternate proposal: Food waste reduction and plastic reduction (and possibly fix-it)
 - Goals
 - Education
 - Reduction strategies
 - Communication strategies
- Reduce and reuse as elements within the committee
- Events remain in the purview of the whole committee
- *Plastic Subcommittee*: Laurie, Darcy, Nicole
- *Food Waste Subcommittee*: Lisa, Keith, Jim

4. New Business

a. Tuesday Markets

- i. Table staffing [3:30 - 6:30]
 - Tuesday, June 20th - Lisa & Laurie
 - Tuesday, June 27th - Keith
- ii. Seek donations of compost buckets
- iii. Have the buckets and advertise that they are available at the Town Office

5. Adjournment: 8:05 PM

- a. Next Meeting: July 10th @ 7:00 PM

To-Dos:

- Prior to our July meeting, each subcommittee will communicate about goals and strategies
- Reach out for compost bucket donations for our market table

Appendix: Discussion of Ideas/Takeaways Following Food Waste Presentation at May Meeting

Darcy, Nicole Laurie, Lisa, Keith, Jlm ...

Step 1 is analysis of where we are starting as a town – engage USM/Suzanne’s resources to do this. This will also highlight some low-hanging fruit for our town in terms of payback. + bridge the political spectrum and I think tying it to dollars lost

Other ideas brainstorm... no particular order!

- I LOVE doing something with the schools. Espec K-5. I loved her examples. Doesn’t sound like we need to do much on this but cheerlead, drum up interest... can rely on proven processes from their pilot.
- Educating re home composting methods, and continue to support G2G (both drop off and curbside)
- To address the sell by/best by date issues- a education campaign along the NY lines of sniff/smell/taste (or whatever it was) vs relying on “best by” date.
- Home food waste tracker tool. And Tips she had to go with this to reduce food waste
- Education campaign re household savings at grocery store, in taxes at town level (DANG about losing the pay as you throw bags!) ... use numbers from analysis re poundage of NY trash that is food waste and the cost of that in tipping fees. (Suzanne had more data on this)
- Get a copy of Portland savings report from addressing food waste
- “fix-it café or fair
- “What goes where” board (like ecomaine had at Earth Day) Display Tuesday markets and in interim post at WCCC? Jilian could make it for us?

Other Ideas:

- I was wondering about running some kind of a mini-version of the food waste challenge that Lisa participated in. I imagine Susanne could help us with this.
- Food Waste digital education campaign (with tips like those we did for Plastic-Free July)
- Expanding Garbage to Garden to a second location (as we've discussed previously)
- Maybe some kind of a workshop about how to reduce food waste through proactive meal-planning, etc.

I am also hoping we get more details about the trash collection shift soon, as this conversation could fit in nicely to that one, depending on what that model ends up looking like.

How about starting with a community presentation by Susanne on food waste sometime in June as we had previously discussed

I like the idea of doing a little more research into GTG after hearing from Susanne at our last mtg

Pursuing the SAD 51 partnership idea is tops on my list

I was most struck by the hierarchy of food waste that she showed. I didn't realize that composting was so many steps down the ladder of what you should be doing - I thought it was first and I was doing enough. (Same for "recycle")

Some sort of community education about those steps would be useful. How to buy less. How to use everything. How to feed what you don't use to your pets or local farm animals. How to compost individually. How to compost as a community. How to make banana peel bacon.

I also was wondering if it would be possible to start a community food pantry/food exchange program. For example, encourage people to go through their own pantries and donate food items that they bought but aren't using. Sort of like Junk-in-the-Trunk but for canned and dry goods. I'd also check with our local restaurants to see if they would participate.