



ENVIRONNEWS

Earth News from the

Will County Land Use Department

Resource Recovery & Energy Division (RRE)

Lawrence M. Walsh
County Executive

Fall—Winter 2016/17

LUNCH EDITION

Do You Know What's in Your Dumpster?

Call Will County RR&E to find out with a
FREE Waste Audit!

What is a waste audit?

**Food Waste & Packaging are sorted on
tarps during lunch hours.**

Why do a waste audit?

**To define and measure materials that can
be eliminated from the waste stream.**

Who will take part?

The Will County educator & a school club.

What then?

**A PowerPoint will document the event
and suggestions will be made to the school.**

Schedule a Waste Audit Today!

Call 815-774-3354

Change in Law Illinois

House Bill 5530

Amends the Procurement Code

Food Bidders

A public entity shall not enter into a contract to purchase food with a bidder or offeror if the bidder's or offeror's contract terms prohibit the public entity from donating food to food banks, including, but not limited to homeless shelters, food pantries, and soup kitchens. Amends the school code to make a similar change.

Effective 07-15-16

Will County Hosts **FREE**

Recycling & Food Waste

Workshop Wednesday, March 1st

3:30 pm BUS TOUR of Compost Site

4:45 pm WORKSHOP @ Faculty Dining

Lewis University, 1 University Pkwy Romeoville

Route 53 into Lewis, Go right at Security Desk.

Take curve left to lots C & D. See Bus at 3:30pm,
and Building 13 Faculty Dining at 4:45pm.

Come to one or both parts of workshop!

**Food Service, Teachers, Business
Managers & Facilities Get:**

- Best Practices for School Recycling
- Dist. 204 Kitchen Composting & More!
- SCARCE on Food Donation
- Food Scraps into Animal Feed and Compost
- No Waste Menus & Lunch Ware
- *IL Food Scrap Coalition* as a Resource

RSVP to jokeefe@willcountygreen.com

For more info call 815-774-3354

CPS Procures Compostable Plates with 5 Big City School Districts !

www.npr.org/sections/thesalt/2015/06/06/411986584/schools-say-ciao-to-plastic-lunch-trays-hello-to-compostable-plates



The average Will County School throws away 20 to 40 large bags of garbage each day filled with lunch waste.

Looking BACK—Before Disposables

Schools throw away a lot of paper and lunch waste. **Paper is recycled at most campuses — lunch waste is not.** Food scraps, Styrofoam, and drink containers total 20 to 40 bags of trash each day at each school. This weighs heavily on school procurement, custodial hours, and our earth.

This topic came up with the kids at Plainfield High. One student said, **“I don’t see why we make so much garbage when we eat pizza, hamburgers, and chicken sandwiches with our hands—very quickly! Do we need so many trays and wrappers?”** Smart kid—but feeding the masses is tricky. Some school cafeterias work as full serve diners preparing more meals per hour than McDonalds. Others heat packaged food and transfer it to neighboring campuses, and private schools rely mostly on homemade lunches.

Considering all these models, schools need to talk to one another to share ideas and glean new insights. **In the past, we all ate cold sandwiches and fruit from paper bags, cartoon lunch boxes and tin pails—today it is much more complicated.** Can history, new food ideas, and current demands allow us to do any better? Let’s begin this dialogue and find out.

FOOD DESIGN FOR LESS WASTE

Finger foods, whole grains & fruits and veggies for less mess!

Breakfast Burritos

Banana & Blueberry Muffins

Grilled Cheese & Mozzarella Sticks

Whole Grain Pizza Bread

Spring Rolls and Wraps

Sub Sandwiches

Tamales & Calzones

Baked Potato Skins

Caramel Apples

Popcorn Balls

Pears, Bananas & Tangerines

Frozen Yogurt Cones

Real Fruit Juice Pops

Fresh Jam Pockets

Apple Dumplings

Sugar Snap Peas or Soy

Bean Edamame

Carrot Sticks

Hamburgers & Chicken Sandwiches or

Anything on a whole grain bun or roll !



A Recipe for a NO Waste Lunchroom

Schedule lunch after recess or gym. Kids eat more after exercise (Cornell University).

Create a snack sharing table for unopened items and fresh fruit.
Allow students to take these items home for later.

Give lunch line foods new and appetizing names like “Tex Mex Wrap”, “Hot Pretzel Bun Ham & Cheese”, “Fit and Pretty Protein Shake”(Cornell University).

Create a drink filling station with two standard sizes—small 8oz and large 16oz.
Serve water, juices, and flavored teas. Give students LARGE incentives for bringing refillable
drink bottles from home.

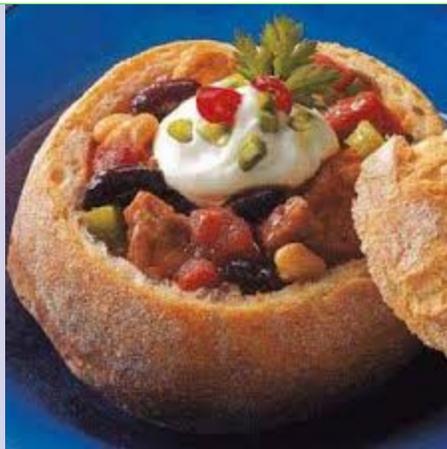


Serve ice cream cones filled with frozen yogurts.
Add whole oats, dried fruits, and pretzel toppings in or on the cone.



Schools—Rewrite your next food service contract to be 100% sustainable.
Start a “back of the house” (kitchen) composting program and community food donation program.

Students who bring lunches from home should be educated on “Waste Free Lunch Practices” bringing
food in reusable containers.



Pumpkin Catapult for Physics Fun

On Saturday, November 5th the Will County Resource Recovery & Energy Division partnered with Lewis University to catapult pumpkins. The two catapults were designed by the university's Physics Department. Families lined up to launch pumpkins into containers destined for a commercial compost site. Residents found it interesting that pumpkins acting as projectiles would later become a soil amendment. Food scrap compost retains exceptional moisture and fertilizes our gardens throughout the growing season.



Elwood & Valley View Schools Move Toward Earth Friendly Lunches!

Elwood school chose washable baskets with thin paper liners provided by Arbor Management Inc. food services. Valley View school district replaced Styrofoam trays with cardboard trays. The new tray designs reduce waste and put these schools on the road to sustainability!



FREE Mail-In school recycling programs.

Go to TerraCycle.com

See what you can recycle today!

Learn More about Reducing Waste With These Videos!

www.youtube.com/watch?v=ld3ejQy 90M

www.youtube.com/watch?v=pF72px2R3Hg

www.youtube.com/watch?v=tB7mkhihmWU

www.youtube.com/watch?v=Qn9siiLiDw4