



2019 Organics Summit Agenda

March 26 - 27, 2019

Casa Larga Vineyards

Visit nysar3.org for more information

Tuesday - March 26th 2019

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| 9:00 - 10:00 | Registration |
| 9:00 - 10:00 | Breakfast and Vendor Show |
| 10:00 - 10:15 | Welcome and Introductions
Words from NYSAR3 President and Organics Council Chair |
| 10:15 - 11:00 | Fireside Chat with Industry Professionals
Hear from two industry professionals on the state of organics management in NYS, major trends and what they perceive as our future moving forward. |
| 11:00 - 12:15 | Rochester Rocs: Lessons Learned Locally
Local efforts to address wasted food, food donation and food scraps recycling in addition to issues faced locally. |
| 12:15 - 1:15 | Buffet Lunch |
| 1:15 - 1:30 | Hot Topic |
| 1:30 - 3:00 | Food Scraps Hauling
Explore the relationship and current partnerships between large scale and micro-haulers in capturing more food scraps across New York State. |
| 3:00 - 3:30 | Vendor Show & Refreshments
Stretch your legs and visit vendor booths while mingling with your organics management colleagues. |
| 3:30 - 4:30 | Up and Coming Organics Recyclers
Highlight and promote the growth of the organics recycling industry in New York State featuring operations less than 5 years old. What have been their major successes and challenges? |
| 4:30 - 5:30 | Regional Discussions Informed by the Local Setting
Facilitated regional discussions to further strengthen regional connections, identify barriers to success, funding opportunities, and much more. |
| 5:30 - 7:00 | Cocktail Hour & Wine Tasting (Cash Bar) & Hors d'oeuvres
Visit vendor booths and mingle with your organics management colleagues while enjoying provided hors d'oeuvres, soda and/or an alcoholic beverage (cash bar), and a wine tasting (\$10). |

Tuesday - March 26th 2019 continued

5:30 - 7:00

USCC Young Professionals Mixer

Are you a student, your professional or maybe new to the composting industry? Join us in meeting one another and hear about various opportunities offered through the U.S. Composting Council.

7:00

Dinner on your own

Wednesday - March 27th 2019

7:30 - 8:25

Registration

7:30 - 8:25

Breakfast and Vendor Show

8:25 - 8:30

Welcome and Introductions

8:30 - 9:30

Compostable Packaging: What's not to like?

Compost facilities have been wrestling with packaging from the beginning - how to compost it or screen it out. Join us as we "sort through" these issues and what to look out for.

9:30 - 9:45

Hot Topic

9:45 - 10:45

Compost Markets

How can we increase the use of compost in and around New York State. Hear from a panel of experts using compost in the field and what they're looking for.

9:45 - 10:45

Shaping Our Future

Educating the youth of our country will drive its future actions and decisions. Exposing youth to composting, reduction practices and donation at a young age is vital to creating a new norm where food scraps are no longer considered a waste, but a resource.

10:45 - 11:15

Vendor Show & Refreshments

Stretch your legs and visit vendor booths while mingling with your organics management colleagues.

11:15 - 12:15

Small Scale Compost Facility Development

We've heard the feel-good stories and know the basics of composting, so let's dive into the nitty gritty of starting and building a small-scale composting facility.

11:15 - 12:15

Reducing Wasted Food at Home

Helping residents to reduce wasted food at home is one of the best ways to reduce their environmental impact. We will explore available outreach tools and discuss how communities can more effectively interact with their residents.

12:15 - 12:30

Hot Topic(s)

12:30 - 12:45

Conclusions and Farewells

Wednesday - March 27th 2019 - Add on Package

12:45 - 1:45

Lunch

1:45 - 2:15

Travel to Tour Site

2:15 - 3:15

Tour at High Acres Composting Facility

