



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 - Tirage Room |
| 10:00 - 10:15 | Welcome and Introductions - Vintage Room Words from NYSAR3 President and Organics Council Chair |
| 10:15 - 11:00 | The Future of Organics Management in New York State <i>Vintage Room, Moderator: Kendall Christiansen (Gaia Strategies)</i> Hear from two industry professionals on the state of organics management in NYS, major trends and what they perceive as our future moving forward. <ul style="list-style-type: none"> • Jeff LeBlanc (Denali Water Solutions) • Abbie Webb (Casella Waste Systems, Inc.) |
| 11:00 - 12:15 | Rochester Rocs: Growing our Local Roots <i>Vintage Room, Moderator: Missy Hall (NYS Pollution Prevention Institute)</i> Hear directly from Rochester-based stakeholders about efforts to address wasted food, food donation and food scraps recycling in the community. This session will dive into the Rochester landscape, its challenges and future outlook. <ul style="list-style-type: none"> • Brent Arnold (Community Composting) • Mitch Gruber (Foodlink) • Chris Noble (Natural Upcycling & Noblehurst Farms) • Mark Stein (Monroe County Department of Environmental Services) |
| 12:15 - 1:15 | Buffet Lunch - Vintage Room |
| 1:15 - 1:30 | Hot Topic: Depackaging Happening - Vintage Room |
| 1:30 - 3:00 | Food Scraps Hauling <i>Vintage Room, Moderator: Greg Gelewski (Madison County Department of Solid Waste)</i> Explore the relationship and current partnerships between large scale and micro- haulers in capturing more food scraps across New York State. <ul style="list-style-type: none"> • Harry Cohen (Natural Upcycling) • James Condela (Organix Recycling, LLC.) • Meredith Danberg-Ficarelli (Common Ground Compost) |
| 3:00 - 3:30 | Vendor Show & Refreshments - Tirage Room <i>Sponsored by Impact Earth</i> Stretch your legs and visit vendor booths while mingling with your organics management colleagues. |



Tuesday - March 26th 2019 continued

3:30 - 4:30

Up and Coming Organics Recyclers

Vintage Room, Moderator: Meredith Danberg-Ficarelli (Common Ground Compost)

A time to highlight and promote the growth of the organics recycling industry in New York State as well as discuss barriers prohibiting up and coming organics recyclers in taking established roots.

- Eileen Banyra (Community Compost Co.)
- Anthony Carbone (Sustainable Materials Management Inc.)
- Eric Merkley (Village of Clifton Springs WWTP)

4:30 - 5:30

Regional Discussions Informed by the Local Setting

Vintage Room. Facilitated regional discussions to further strengthen regional connections, identify barriers to success, funding opportunities, and much more.

5:30 - 7:00

Cocktail Hour & Hors d'oeuvres - Tirage Room

Visit vendor booths and mingle while enjoying passed hors d'oeuvres, soda, an alcoholic beverage (cash bar), and/or a wine tasting (\$10 at 6:00 and 6:30pm).

5:45 - 6:15

USCC Young Professionals Mixer - Vintage Room

Sponsored by Nova Products

Are you a student, young 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 - Tirage Room

8:25 - 8:30

Welcome and Introductions - Vintage Room

8:30 - 9:30

Compostable Products: What's not to like?

Vintage Room, Moderator: Jean Bonhotal (Cornell Waste Management Institute)

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

- Greg Gelewski (Madison County Department of Solid Waste)
- Rhodes Yepsen (Biodegradable Products Institute)

9:30 - 9:45

Hot Topic: Rendering Capacity Crisis - Vintage Room

9:45 - 10:45

Compost Markets

Vintage Room, Moderator: Chuck Duprey (Naturcycle, LLC)

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.

- Darren Shuman (Norther Nurseries, Inc)
- Andrew Walsh (R.M. Landscape Inc.)
- Kippy Weigelt (Gro Max LLC)

9:45 - 10:45

Shaping Our Future - Continue to Next Page



Wednesday - March 27th 2019 continued

9:45 - 10:45

Shaping Our Future

Estate Room, Moderator: Cory Mansell (Center for EcoTechnology)

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.

- Tom Ruley (NYS Pollution Prevention Institute)
- Cassidy Putney (Impact Earth)
- Ermin Siljkovic (Orange County Div. of Env. Facilities and Services)

10:45 - 11:15

Vendor Show & Refreshments - Tirage Room

Sponsored by EcoProducts

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

11:15 - 12:15

Growing a Food Scraps Compost Facility

Vintage Room, Moderator: Gerardo Soto (Food Waste Experts)

We've heard the feel-good stories and know the basics of composting, so let's dive into the nitty gritty of growing and building a food scraps composting operation.

- Angelina Peone (Ulster County Resource Recovery Agency)

11:15 - 12:15

Reducing Wasted Food at Home

Estate Room, Moderator: Jesse Kerns (SU Center for Sustainable Community Solutions)

Reducing wasted food is at the top of EPA's Food Recovery Hierarchy. We will discuss educational resources, wasted food reduction tips, and opportunities for communities to effectively interact with their residents.

- Michele Conners (Monroe County Cornell Cooperative Extension)
- Peter Ricardo (Food Bank of Central New York)

12:15 - 12:30

Hot Topic(s): NYS P2I Unique Projects - Vintage Room

12:30 - 12:45

Conclusions and Farewells - Vintage Room

Wednesday - March 27th 2019 - Add on Package

12:45 - 1:45

Lunch - Vintage Room

1:45 - 2:15

Travel to Tour Site

2:15 - 3:15

Tour at High Acres Composting Facility, Waste Management

Sponsored by Elizabeth Whitehouse

Visit a large scale compost facility ten minutes from the Summit venue. Attendees will learn how and why Waste Management of NY started composting yard waste and later food scraps near their High Acres Landfill, and the logistical and economic implications of this undertaking. The tour will include an up close look at their compost windrows and the equipment they use to process the material for market. The onsite manager will talk about challenges of composting at the site and how they worked to solve them. Spots are limited.



Please meet us at 425 Perinton Parkway, Fairport NY 14450



Department of
Environmental
Conservation



Sure-Close_{inc.}
Foods scrap collection that works



Tour at High Acres Composting Facility
given by Waste Management



Food Scraps Hauling for the 2019 Organics
Summit Provided by Natural Upcycling