

## WASTE NOT, WANT NOT

### The Story of What Seaport Does with Food Waste

**SEAPORT'S** commitment to reducing organic waste starts well before a meeting or event is held. Yet once the event is complete, there are two different paths that organic waste can take.

> Food that was prepared by Seaport's Culinary team but was not consumed is packed up in foil containers and refrigerated. Seaport contacts **Boston Rescue Mission**, a local non-profit that facilitates the recovery and distribution of perishable food that otherwise would be thrown away. Boston Rescue Mission picks up the food and distributes it to those in need.

> Food scraps from Seaport—whether from a meeting, event or TAMO Bistro + Bar—are loaded into large totes located on Seaport's loading dock. Twice a week, **Exeter Agri-Energy** picks up the totes and the waste is brought to Stonyvale Farm in Exeter, Maine. This is where their anaerobic digestion system is located; a closed loop, it converts food waste into biogas, producing enough heat daily to replace 700 gallons of heating oil on average and 22,000 kilowatt hours of electricity. On an annual basis, that's enough energy to heat 300 New England households and provide power to as many as 800 homes. In addition, solid materials are recovered to produce bedding for the cows that Stonyvale Farm has on-site as well as fertilizer for the fields.

