



## Making Meals with “Sparcs”- a Live Cooking Demonstration Annual NY Solid Waste and Recycling Conference

BOLTON LANDING, NY – The Monday morning keynote session at the Federation of New York Solid Waste Associations’ Conference and Trade Show at The Sagamore on May 21st 2018 features an innovative cooking demonstration showing how food waste reduction can benefit the restaurant and food service industry both environmentally and at their bottom line. Chef David Mawhinney from Haven’s Kitchen, a sustainable cooking school and café in New York City, and Thomas McQuillan of Baldor Specialty Foods, one of the largest importers and distributors of fresh products in the Northeast, will utilize “sparcs” and ugly foods to create delicious dishes. Their commitment is to fully utilize all elements of ingredients in the kitchen. Attendees will have the chance to taste the delicious results.

“Sparcs” -- or scraps spelled backwards -- consists of tops, bottoms and peelings of food that are used by food companies and restaurants to create nutritious juices and meals. According to the EPA’s waste hierarchy, food waste reduction ranks higher than composting, anaerobic digestion, or any other type of waste management method. On a national basis, over 40% of food is wasted. Chef David and McQuillan will demonstrate how restaurants and food purveyors are combatting that statistic on a large scale, while providing lessons that can be applied to cooking at home.

“Our opening plenary is designed to set the stage for continued discussion and debate throughout the conference” said Meg Morris, Chairperson of the Federation. “I’m sure our rather unique plenary team will do a great job instigating and inviting discussions about this important topic.” The conference and trade show run from Sunday May 20<sup>th</sup> through Wednesday May 23<sup>rd</sup>.

Breakout sessions on organics will focus on minimizing the problem of food waste by shedding light on the root of the issue through data, policy, practices and upstream solutions. Food recovery strategies for businesses and institutions, with a focus on donation and diversion, will highlight tangible practices that can be implemented with on-site systems.

Last year, over 600 participants from New York, other northeast states, Canada and Europe attended the Federation of New York Solid Waste Associations’ Conference and Trade Show. Register by April 17<sup>th</sup> online at <https://conference.nyfederation.org/attendees/on-line-registration/> to qualify for a free gift and registration discount. Since 2000, the Conference and Trade Show has been held at The Sagamore, a historic four-diamond resort on Lake George. One of New York’s landmark hotels, The Sagamore is situated on its own 80-acre island and is listed on the National Register of Historic Places.

The Federation of New York Solid Waste Associations is the umbrella organization for the NYS Association for Reduction, Reuse & Recycling, the NYS Association for Solid Waste Management, and the Solid Waste Association of North America - NYS Chapter. Its goals are to develop recommendations for appropriate public policy for consideration by state and federal representatives, as well as to provide education, training, and networking opportunities through its annual solid waste and recycling conference. For more information please visit our website at [www.nyfederation.org](http://www.nyfederation.org)