

## **SU-CSCS's New Online SMM Funding Database**

SU-CSCS is excited to announce the recent launch of an online database for grants, low interest loans, and other funding opportunities to support sustainable materials management (SMM) initiatives and activities across NY. The database is the next generation of the printed SMM funding guides that SU-CSCS produced on an annual basis for more than a decade. Switching to an online platform will aid users in locating funding more quickly and easily, as well as enable SU-CSCS to update the resource on a more consistent basis. Listed opportunities include financial assistance from federal agencies (e.g., USDA), state agencies (e.g., NYSDEC), and private sources (e.g., Keep America Beautiful). SU-CSCS intends for this database to be a useful tool for multiple audiences including municipalities, nonprofit organizations, schools, colleges/universities, and others in need of support to attain their waste reduction, reuse, and recycling goals.

Click the following link to view the database and to explore funding opportunities:

<http://efc.syr.edu/smm-funding-database>. To help narrow your search, enter keywords into the search box such as “school”, “recycling”, “NYSDEC”, etc. Click on opportunities of interest to see more information about funding applications including eligible projects, recipients, funding amounts, deadlines, contact information, and more.

If you have any questions about the database, or if you know of any funding opportunity that should be included, please contact SU-CSCS Program Coordinator, Jesse Kerns, at [jekerns@syr.edu](mailto:jekerns@syr.edu) or (315) 443-8488.

## **Upcoming Zero-Waste, Farm-To-Fork Dinner**

As culmination for their project titled “Save CNY Wasted Food” – a NYSP2I Community Grants funded effort to raise awareness about the issue of wasted food throughout Central New York (CNY) – SU-CSCS is planning a zero-waste, farm-to-fork dinner in partnership with LoFo and Farm to Fork 101. This event will highlight and celebrate Syracuse area farmers and culinary talent, and draw attention to the fact that 30-40% of food produced in the U.S. does not get eaten while approximately 1 out of every 8 NY residents face food insecurity. The dinner will take place on Monday, October 28 from 6:00 – 9:00 p.m. at Chuck Hafner’s Farmers Market and Garden Center (7265 Buckley Rd., North Syracuse, NY 13212). One hundred seats will be available to the public for \$40 each, which will include a five-course meal expertly crafted by five different Syracuse chefs using gleaned produce from five nearby farms. Attendees will hear from the farmers, chefs, and organizers, including staff from SU-CSCS, about the importance of robust, local food systems, and the many roles we can all play to help minimize the amount of nutritious food that is wasted.

To reserve seats, please visit:

<https://www.farmtofork101.com/dinners>. Questions about the event can be directed to SU-CSCS Program Coordinator, Jesse Kerns, at [jekerns@syr.edu](mailto:jekerns@syr.edu) or (315) 443-8488.

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