



## 2020 Organics Summit Agenda

April 7 - 8, 2020

Albany Capital Center

55 Eagle St. Albany NY 12207

Visit [nysar3.org](http://nysar3.org) for more info

### SUMMIT AGENDA AT A GLANCE

#### Tuesday, April 7th, 2020

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| <b>8:45 - 9:45</b>   | <b>Registration &amp; Check In</b>   |
| <b>8:45 - 9:45</b>   | <b>Breakfast and Vendor Show</b><br><i>Sponsored by Center for EcoTechnology</i>   |
| <b>9:45 - 10:00</b>  | <b>Welcome and Introductions</b><br>Words from NYSAR3 President, Kelli Timbrook, and Organics Council Chair, Jesse Kerns   |
| <b>10:00 - 10:45</b> | <b>Keynote Speaker: Nora Goldstein (BioCycle)</b><br><i>Moderator: Gary Feinland</i><br>Nora will discuss the national trends of organics recycling, how New York State fits into the national picture and what she sees as the future of the organics management industry.  |
| <b>10:45 - 11:30</b> | <b>Food Donation &amp; Food Scraps Recycling Law</b><br><i>Moderator: Kendall Christiansen</i><br>Hear from NYS Department of Environmental Conservation on the recently passed Food Donation & Food Scraps Recycling law, where we are and where we need to go.   |
| <b>11:30 - 12:30</b> | <b>Regional Discussions Informed by the Local Setting</b><br>Facilitated regional discussions to further strengthen local connections, identify barriers to success, funding opportunities, and much more.   |
| <b>12:30 - 1:25</b>  | <b>Hot Buffet Lunch</b><br><i>Sponsored by Milton CAT</i>  |
| <b>1:30 - 3:00</b>   | <b>Compost Markets: Finding Your Niche</b><br><i>Moderator: Dale Cocca</i><br>A diverse demographic of buyers for your compost product(s) helps maintain financial stability. The market depends on location, the local economy, feedstocks, and local competition. Learn about some of the larger market segments and how to find your niche in the market. |
| <b>1:30 - 3:00</b>   | <b>Ask the Experts: Outreach in your Community</b><br><i>Moderator: Angelina Peone</i>   |



## Tuesday, April 7th, 2020 continued

1:30 - 3:00

### **Ask the Experts: Outreach in your Community**

**Moderator: Angelina Peone**

Chat with a panel of experts! Gain insight on practical skills, and how our experts planned, implemented and maintained successful community engagement programs involving wasted food and food scraps. Bring your questions on program resiliency, facilitating workshops, engaging your community, managing volunteers and more.

3:00 - 3:25

### **Vendor Show & Refreshments**

**Sponsored by Vanguard Renewables**

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

3:00 - 3:25

### **USCC Young Professionals Meet & Greet**

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 and the Young Professionals committee.

3:30 - 4:25

### **Time to Bag It Up?**

**Moderator: Dale Cocca**

Get perspective from those who have entered or are entering the bagged compost market, to understand what has worked for others, and how to navigate the investment into producing a retail product.

3:30 - 4:25

### **Bringing Food Scraps Drop-Off Programs To Your Community**

Food Scraps drop-off programs are popping up across New York State with a call for more from residents and community leaders alike. Join in our discussion to learn the ins and outs of starting a food scraps drop-off program in your community.

4:30 - 5:15

### **Incorporating Food Scraps into Yard Waste Composting Facilities**

**Moderator: Cory Mansell**

Many communities operate leaf and yard waste composting sites (or partner with private operators), and have interest in growing these programs to accept food waste. The expansion of these programs is often difficult and has led to a lot of open-ended questions among operators, public and private alike. Come discuss the intricacies of establishing a new food scraps composting program.

5:15 - 6:45

### **Cocktail Hour & Hors d'oeuvres**

Visit vendor booths and mingle with your materials management colleagues while enjoying provided hors d'oeuvres, soda and/or an alcoholic beverage (cash bar). There will be a specialized hors d'oeuvre and signature cocktail utilizing food that would have otherwise been wasted.

7:00

### **Dinner on your own**

## Wednesday, April 8th, 2020

7:30 - 8:25

### Registration & Check-In

7:30 - 8:25

### Breakfast and Vendor Show

*Sponsored by WeCare Denali*

8:25 - 8:30

### Welcome and Announcements

8:30 - 9:15

### Capital Region Highlights

*Moderator: Jean Bonhotal*

Hear from two Capital Region based organizations on their efforts to address wasted food, food donation and food scraps recycling in the local community.

9:20 - 10:40

### Unpacking Depackagers

*Moderator: Greg Gelewski*

Explore the opportunities depackagers have in expanding processing capabilities of packaged food. Hear from panelists on how depackaged food can be used in conjunction with anaerobic digestion operations.

9:20 - 10:40

### Activating Residents to Reduce Wasted Food

*Moderator: Jesse Kerns*

Explore exciting new initiatives that NY municipalities and organizations are using to activate residents and empower them to reduce wasted food at home.

10:40 - 11:10

### Vendor Show & Refreshments

*Sponsored by SCS Engineers*

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

11:10 - 12:10

### Municipalities Taking Charge: Supporting the Food Donation & Food Scraps Recycling Law

*Moderator: Melissa Young*

Some municipalities have proactively kickstarted outreach efforts in their local communities to educate and prepare stakeholders for the implementation of the Food Donation & Food Scraps Recycling law.

12:10 - 12:55

### Envisioning the Road to 2022

*Moderator: Missy Hall*

As the Food Donation & Food Scraps Recycling law sits on the horizon, hear from industry professionals of the opportunities and challenges that lie ahead, the role that each of us plays and how those who fall outside of the law can build parallel momentum towards better food management.

12:30 - 12:45

### Conclusions and Farewells

## Wednesday - April 8th, 2020 - Add on Package

1:00 - 1:45

### Hot Buffet Lunch

1:45 - 2:10

### Travel to Tour Site

2:10 - 3:00

### Tour the Town of Bethlehem Composting Facility

*Sponsored by Elizabeth Whitehouse*

*Tour given by Dan Lilkas-Rain*



## Wednesday - April 8th, 2020 - Add on Package

2:10 - 3:00

### Tour at Town of Bethlehem Composting Facility

*Sponsored by Elizabeth Whitehouse*

*Tour given by Dan Lilkas-Rain*

Visit a large municipal compost facility at an exciting time in its 20-year history. Attendees of this year's Summit will see the Town of Bethlehem's composting facility first-hand, including the infrastructure and operational steps they are taking to transition from two decades of processing yard waste to now incorporate food scraps. The tour will include a demonstration of the Aerated Static Pile (ASP) equipment that will be used to process food scraps on a larger scale, discussion of how the new statewide organics law is influencing their plans, and a sneak peek into the Town's new project with SUNY Cobleskill utilizing drone technology to estimate compost pile volume.

## Conference Additions

### Love Compost Pop-Up Photo Gallery

[LOVE COMPOST](#) is a collection of photographs by Saratoga Springs based photographer, Terri-Lynn Pellegrini. This year, NYS Organics Summit 2020 will feature a pop-up gallery of her work. This art installation will include framed images, and photo canvases that will be available for purchase. As a passionate backyard composter, Terri-Lynn has found beauty in food waste, primarily from her own kitchen. What was a momentary observation became a meaningful photographic meditation, and a pathway to a grander gesture. As LOVE COMPOST evolved, it has come to include COMPOSiTiOns, the creation of works using the discarded organic materials of restaurants and businesses that already compost, to encourage and celebrate their efforts. These images are accessible, universal, and are a powerful, visual gateway to further conversations about soil health and the value and necessity of composting and its vital role in renewing and sustaining the Earth. [For more information on Terri-Lynn and her work.](#) Find Terri-Lynn on [Facebook](#) and [Instagram](#).



### Prioritizing Zero Waste Practices

We are partnering with venues and vendors to help us implement zero waste practices at the Summit.

- Working with [Mazzone Hospitality](#), the summit menu will feature a specialized hors d'oeuvre and signature cocktail utilizing food that might have otherwise gone to waste.
- Food scraps from the event will be picked up by [FoodScraps360](#) for composting and we will be working with Discover Albany to donate any excess food from the event.

