



NEWS

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First State Producer Responsibility "Framework" Law Passed in Maine with Unanimous Bi-Partisan and Chamber of Commerce Support

Augusta, ME – March 25, 2010

With a show of unanimous bi-partisan and Chamber of Commerce support, today the first extended producer responsibility "framework" law (LD 1631, An Act to Provide Leadership Regarding the Responsible Recycling of Consumer Products) was signed into law by Maine Governor John Baldacci. Business, environmental groups and legislators came together to make this happen. This sets a precedent for other states to adopt similar framework laws to address the growing, expensive problem of managing consumer product waste. Product Policy Institute (PPI), which developed model framework producer responsibility legislation that was the starting point for Maine and other states, commends this effort.

The law, sponsored by Rep. Melissa Walsh Innes (D – Yarmouth), applies the principle of producer responsibility for managing products when consumers are done with them, to reduce life-cycle impacts. The law establishes a process for creating product stewardship programs for hard-to-recycle products and packaging, moving the physical and financial responsibility for managing old products from the general taxpayer to producers, consumers, and others who benefit from products sold and used.

"Mainers can be proud of their business leaders and legislators for coming together to pass this unprecedented producer responsibility framework law," said Rep. Innes. "We are the first to enact a comprehensive producer responsibility law which addresses the economic and environmental impacts to Maine of product waste."

The legislation resulted from collaboration between the business community, the environmental community and the Legislature. In a recent *Impact* article, Dana Connors, President of the Maine Chamber of Commerce, said: "LD 1631 is a true example of the best of the legislative process. [It] establishes a simple and reasonable framework for identifying products appropriate for product stewardship, along with ways to improve existing product stewardship programs already on

the books in Maine. ... I'm proud of the Chamber's role in this important issue, and excited about the opportunities going forward to build on the relationships forged during the work on LD 1631."

Extended producer responsibility – also known as product stewardship – is a policy approach that is common in Europe, Canada and other industrialized nations but is relatively new to the United States. In the US, 19 states now have laws for discarded electronic products that require producers to finance or manage collection and responsible recycling.

"Thanks to this law, Maine people will have increased opportunities to responsibly recycle products that don't currently have good disposal options," said Matt Prindiville, Clean Production Project Director for the Natural Resources Council of Maine. "Product stewardship programs put the right incentives in place so that products are designed to be recycled instead of land-filled or incinerated."

"Maine's historic action adopting a producer responsibility framework indicates that this is the right approach to deal with the recycling waste products and packaging instead of a product-by-product approach," said Bill Sheehan, Executive Director of Product Policy Institute. "It's now time for stakeholders in other states to work together to build on this victory and follow suit."

The momentum and political will is there. Local and state EPR resolutions are sweeping the nation and could lead to state frameworks:

- Producer responsibility legislation for a range of products and packaging has been introduced in the last four years in 32 state legislatures. Comprehensive framework bills have been introduced in six states.
- In 2009, two national organizations of local elected officials -- the National Association of Counties and National League of Cities -- adopted resolutions calling for producer responsibility, including the framework approach.
- Local governments are adopting resolutions calling for producer responsibility

ity state legislation, including framework legislation. In California, 81 local jurisdictions and regional or statewide local government associations have adopted such resolutions.

Product Policy Institute has been leading the producer responsibility movement by setting the goal of a comprehensive policy approach, and by helping local and state government officials and other stakeholders work effectively to support the new policy approach. PPI helped local governments organize Product Stewardship Councils in California, Texas, New York and Vermont; the Councils serve as hubs that bring together all stakeholders to develop sustainable solutions based on the producer responsibility principle.

More information:

Link to Product Policy Institute:
<http://www.productpolicy.org>


Link to Extended Producer Responsibility Framework Background:
<http://www.productpolicy.org/content/framework-map-us-framework-epr-legislation>

Link to Law:
http://www.legislature.maine.gov/legis/bills/display_ps.asp?LD=1631&num=124

Link to March 4 Maine Chamber of Commerce article:
<http://www.mainechamber.org/mx/hm.asp?id=ImpactArchive>

Link to Natural Resources Council of Maine: <http://www.nrcm.org>

About Product Policy Institute:
Product Policy Institute is a North American non-partisan, non-profit research and educational organization. Founded in 2003, PPI works with community, government and business leaders for public policies that protect public health and safety and address climate change by encouraging waste prevention and clean production. PPI helped local governments establish Product Stewardship Councils in California, New York, Texas and Vermont. Go to www.productpolicy.org for more information.



**Tuesday June 1st
from 6-9pm**

Quarterly Potluck!

BRING: A dish to share (and your own napkin). Families are welcome. Cold beverages will be provided.
ACTIVITY: Work-party to clean and prep event bins & signs.
LOCATION: Glenwood Central Receiving Station, Building C

**Winter 2010 Junction City
Master Recycler Class**



From left to right; Anne Lee, Teri Fries, Polly Wilson (standing), Barb Gordon (seated), Cindy Sanders, Kathi Mackenzie-Foster, Kathleen Huston, Elaine Payne, Brad Bower, Reda Engelbrite, Allen DeBoer, Rusty McMullin, Mark Lukaski and Kelly Bell. Annette Woosley also participated.

**Usable Goods Collection
benefits low-income families**

DON'T MISS THIS OPPORTUNITY TO RECYCLE, GET EXERCISE AND HELP OUT LOW-INCOME KIDS! The University of Oregon has one of the nicest campuses for walking and gazing... and from June 3rd through the 12th, you can get your exercise, and do a "feel-good thing" helping low-income kids and families. We are looking for volunteers who can help collect, sort and bag usable clothing and a large variety of other usable goods that are donated by U of O students who are leaving for the summer. All usable items such as clothing, toasters, phones, plastic containers and many other things are given to needy families and kids. Volunteers meet at specific spots on campus. Teams of two **go inside dorms to collect, sort and bag the donated items and bring them to where the truck is parked.** We have 58 barrels on campus. We work clusters of dorms and have the truck parked in a convenient location. Donated items are bagged and transported from dorm to truck with rolling barrels. It helps to be able to lift up to 50 or so pounds and to be able to bend over and lower yourself to your knees. There is also **a LOT of walking and pushing large Sanipac recycle barrels** involved. If you would like to be a part of this effort, the tentative schedule is listed here. For more information or to sign up for a shift, contact Gloria Griffith at ggriffit@sps.lane.edu or (541) 744-6769. Gloria will contact you right away with information on where to meet etc. Volunteer Training is scheduled for June 1st from 4:30 to 5:30.

**2 CREWS,
1 BIG EVENT!**

Gloria Griffith
ggriffit@sps.lane.edu
 and (541) 744-6769

Robyn Hathcock
 541.346.0929 and
rjhath@uoregon.edu

**UO “Lighten Your Load” Usable
Goods Collection June 7th-11th**

**HELP CAMPUS RECYCLING with
END-OF-THE-YEAR MOVE-OUT!**

Usable goods donated by U of O dorm residents are collected and re-distributed free of charge to at-risk and low-income families in Springfield, Marcola and other outlying areas of Lane County through Springfield School District’s Family Resource Centers. This is an enormous effort and volunteers are needed to work alongside campus recycling staff **walking from dorm to dorm collecting usable items placed in or near outdoor recycling stations.** Roll carts, grabbers and gloves will be provided. Shifts are 8-12 and 1-5 every day, with the greatest volunteer need on Wednesday, Thursday and Friday, June 9th, 10th and 11th. This is physically demanding work, requiring lots of lifting and walking. If you can volunteer for this event please contact Robyn Hathcock, UO Housing Recycling Coordinator at (541) 346-0929 or rjhath@uoregon.edu by Tuesday June, 8th at 2pm.

DONATE YOUR PERSONAL ELECTRONICS ON JUNE 12!

What: Electronic Collection Day
When: Saturday, June 12th 10am-4pm
Where: Cafe Yumm! On Broadway (730 East Broadway) or The Duck Store (895 East 13th Ave.)
Why: All donations are going to NextStep
Promotions: Get a coupon good for One Small Yumm! Bowl from Cafe Yumm! and a coupon from The Duck Store for a free 12oz. coffee or tea and 50% off any Latte or Mocha when you donate an electronic item. Coupons will be given out at both locations.

www.cafeyumm.com

A GAY IN THE PARK



**Saturday, June 19th, 11am - 6pm
 Washington Jefferson Park**

The event is a family friendly mix of a company picnic meets carnival. We will have local retail vendors, food carts, entertainment and games. Looking for Master Recyclers to assist the as-yet-to-be-named Recycling Coordinator or to host an educational table. Contact Master Recycler Laura McNamara at laura@qeugene.com or 541-232-0284 if you want to come out and play. For more information go to <http://www.agayinthepark.com/>



BRING Home & Garden Tour

**The Art of Sustainable Living
 Sunday, June 20, 2010**

Volunteers are busy planning the second tour of homes and have signed up 18 unique homes and gardens that are eclectic, innovative and creative. These homes showcase reused materials and green living. Volunteers are being accepted as tour docents for this exciting event. Please contact Dianna at nmatlee@gmail.com if you are willing to give a half day to this fundraiser. For more information please contact Michele Piastro at 541-606-9093.

Springfield SummerFest July 16-18

Willamalane needs your help! 60+ volunteers are needed to assist Willamalane with the recycling at SummerFest July 16-18 at Island Park. Master Recyclers will help with the set up, top sorting, clean-up, education and training. By volunteering, you will be a part of a lively summer event that will also celebrate Springfield's 125th birthday. Volunteers will receive a t-shirt, access to a hospitality tent and a free pass for the entire SummerFest weekend.

To sign up contact Ashlee Dixon at 541-736-4520 or ashleed@willamalane.com

Visit www.willamalane.org for more information.



**2010 Relay For Life of Eugene/Springfield
 08/06 & 8/07/2010 ~ Noon to Noon at
 Thurston High School**

Many of you have helped in one way or another at previous Relay for Life events and I wish to thank you in advance for your continued support. I am "recruiting" helpers (volunteers) to help with the Recycling (and Trash) collection at this year's Relay for Life, which will be held August 6-7, 2010 at Thurston High School in Springfield, Oregon. This annual event raises thousands of dollars each year in the fight against cancer.

We are in need of many volunteers to put on this annual event, with the Recycling group being only a small part of it. If you would like to help in this area or know of someone who would be interested, please sign up today. Please pass this information on to all of your friends and family that would like to be involved in this event.

Please contact me at 541-461-0210 or recyclingatrelay@gmail.com

For more information about the Eugene/Springfield Relay for Life go to: http://main.acevents.org/site/TR?pg=entry&r_id=21812



Thank you,
 Nancy Hines-Recycling Committee
 Relay for Life

**LANE COUNTY FAIR
 August 18-22, 2010**

LOCATION:
 Lane Events Center Fairgrounds
 796 W 13th Ave, Eugene

FAIR HOURS:
 Wed-Thu: 11am-10pm
 Fri-Sat: 11am-11pm
 Sun: 11am-8pm

CONTACT:
 Kelly Bell at (541) 682-2059,
kelly.bell@co.lane.or.us
 or (541) 255-5665

TOP-SORTING/EDUCATING:
 Wed - Sun 2.5 hour shifts
 12-2:30pm & 5:30-8pm

MASTER RECYCLER BOOTH:
 Wednesday - Sunday 3 hour shifts
 11am-2pm, 2-5pm & 5-8pm

GO TO:
<http://tiny.cc/googledocs54>
USERNAME:

lanecountymasterrecycler@gmail.com
PASSWORD: *preventwaste*

Public Works
Waste Management Division



3100 E 17th Ave
Eugene, OR 97403

Phone: 541-682-2059
Fax: 541-682-2353

E-mail: kelly.bell@co.lane.or.us

Master Recyclers bridge the gap between awareness and action by motivating people to reduce solid waste in homes and workplaces.

*Please report volunteer hours.
Include: date, #of hours,
activity, a contact person, and
the number of people served!*

*Event Coordinators-After an
event please fax your volun-
teer sign-in sheets attn: Kelly
at fax: #682-2353 to insure
that Master Recyclers receive
credit towards "payback."*

printed on Recycled Paper made with 100% Post Consumer Waste

If you prefer to receive this newsletter without the paper, send an email to kelly.bell@co.lane.or.us

Mariners Help Seattle Lead Nation in Restaurant Composting and Recycling

Citywide Composting Changes Coming July 1; Safeco Field Food Waste is Now 100% Green

SEATTLE — Beginning July 1, Seattle will become the first city in the nation where all single-use food service ware must be either compostable or recyclable — and none goes to the landfill! That's the day all the throw-away food containers that now get tossed in the waste can at popular fast food restaurants will go into new bins for compostable and recyclable food service ware.

This new system means that every year Seattle will stop sending 6,000 tons of plastic and plastic-coated paper food service ware to the landfill. That's almost 225 shipping containers of waste, a garbage train more than 100 cars long that will no longer leave Seattle.

Among the Seattle businesses leading the way toward a zero waste future are the Seattle Mariners, who are early adopters of the City's 100 percent composting/recycling mandate for food service ware. This season, after a year of preparation, Safeco Field food venues have switched to compostable products for their single use service ware and are providing customers with new bins where they can deposit compostable and recyclable service ware and containers when they finish their meals.

During the team's first six games this year, fans generated 59.4 tons of solid waste — an amazing 75.9 percent of which (45.2 tons) will go to Cedar Grove Composting or will be recycled.

"Last year we recycled 38 percent of our waste stream. Switching to all compostable service ware has enabled us to turn most garbage containers in

the ballpark into compost containers. We now have our sights on a recycling rate of over 70 percent and further reducing our waste costs," said Scott Jenkins, Vice President of Ballpark Operations for the Seattle Mariners.

Seattle's new July 1 composting requirements follow a ban last year (Jan. 1, 2009) on plastic foam — often called Styrofoam — food service ware. The city banned restaurant use of Styrofoam products because the foamed plastic breaks apart, blows around as litter and ends up in our waterways and the world's oceans as a hazard to marine life — which mistake it for food.

Seattle elected officials made the decision to switch from landfilling plastic and plastic-coated paper food packaging in mid-2008 in order to cut down on green house gas generation. Local composting of food waste and compostable paper and food service packaging always means less green house gas generation than occurs when organic materials decompose in a landfill. Recycling of other paper and plastic food service products means new products can be made using less energy and with less green house gas generation.

In the coming weeks, customers in Seattle restaurants should see more and more compost and recycling bins — and smaller garbage bins — when they go out for lunch at a food court or quick meal.

Compostable food service ware will be composted locally by Cedar Grove Composting and returned full circle for use as a soil amendment in local parks and gardens.

Some recyclable food service ware such as hot beverage cups will join the stream of mixed waste paper recycling to be made into new paper products.

In North America only San Francisco and Toronto, Ontario, have programs similar to Seattle's promoting the use of compostable single-use food service ware. Neither is as comprehensive. In the region, Issaquah has recently enacted an ordinance similar to Seattle's, banning the use of Styrofoam in food service (Oct. 1) and requiring compostable and recyclable alternatives beginning next year (May 1, 2011).

In Europe, general regulation of packaging reduces the amount of single-use food service ware in the waste stream but does not mandate a universal switch to compostable or recyclable alternatives as Seattle's regulations does.

The City's requirements are simple and comprehensive. All single-use food service products, those meant to be thrown away after one use, must be either compostable or recyclable by July 1. Fast food restaurants and coffee shops where customers finish their meals and beverages on-site must provide containers where patrons can discard the compostable or recyclable leftovers, including, of course, leftover food.

Learn more about Seattle Public Utilities, at: <http://www.seattle.gov/uti> and more about the new program for food service produces here: www.resourceventure.org/foodpluscompostables