

CWMA news

◀ Newsletter Of The Coast Waste Management Association ▶

CWMA Panel discussion on Packaging and Printed Paper Stewardship

CWMA's first event of the year was a panel discussion on Packaging and Printed Paper Stewardship which took place on **February 24th, 2012**. Our assembled panel of industry professionals, with representation from **local government, non-profit depots, hauling and processing sectors**, took the opportunity to share ideas and reflect on the February 14th webcast and associated reports produced by Glenda Gies and Associates for Multi-Materials BC (MMBC).



50 delegates took part in the February 24 panel discussion in Victoria, BC

MMBC are developing a stewardship plan for submission to the Ministry of Environment by November 19, 2012. After review by Ministry staff and more stakeholder input, a recommendation will be made to the Director and with his approval the Recycling Program is scheduled commence by May 19, 2014.

Anke Bergner - Capital Regional District, Susan Robinson - Waste

Management Inc, Peter Grant - Salt Spring Island Recycling, Ian Kidd - KT Brokerage, and Sharon Horsburgh - Regional District of Nanaimo, all provided excellent presentations with thoughtful insight regarding what a PPP stewardship plan should consider when being developed.

Comments raised during the meeting were recorded and summarized in a submission to MMBC.



Peter Grant of Salt Spring Island Recycling addresses delegates at the February panel discussion

The following comments found consensus;

- ∞ Stick with the existing infrastructure wherever possible. The system is working well and is producing excellent results with one regional district already reporting 70% diversion of materials.
- ∞ Contracts were seen as necessary in order to provide consistent coverage, particularly for collection, but incentives in addition to basic contracts based on performance and innovation

were seen as necessary to drive improvements.

- ∞ Per household payment, rather than per tonne, was seen as essential to further ensure adequate coverage.
- ∞ The recovery rate should be by material categories, not an overall rate. The categories will need to be established.
- ∞ Concern was expressed over the need for public education and awareness and who will be responsible for that.
- ∞ There were questions asked about how the program will enhance design for the environment.
- ∞ There is an overriding need to remember the customer, i.e. the average consumer who must support the system to make it work, regardless of the options selected.
- ∞ There was a strong feeling that the system should strive for the best outcomes not just the lowest costs.
- ∞ A desire was expressed to see local (i.e. North American) markets for commodities developed.

Copies of the presentations are available on the CWMA website [events](#) page.

CWMA Networking event & AGM

We will be holding our AGM in Nanaimo on **April 20, 2012** at the Vancouver Island Conference Centre,

Nanaimo, BC. The purpose of this meeting is to receive financial reports for 2011 and to elect four Directors for the coming year. Please mark this event on your calendar and plan to attend as this date will coincide with our next **workshop/networking** event. Details will be announced shortly by email and posted on our website at www.cwma.bc.ca

Creative waste management: rice for plastic garbage swap



CALABANGA, Camarines Sur, Philippines — The local government of this town has launched a creative solid waste management program called “Plastic-to-Rice-Swap” that gives residents 1 kilo of rice for every half kilo of plastic garbage they collect.

Calabanga Mayor Evelyn Yu led the launching Friday (Jan. 20) of the said program at the town’s People’s Center-Octagon, attended by the Municipal Ecological Solid Waste Management Board, members of three Non-government organizations and the Department of Education (Dep-Ed) Public School District supervisor.

In the same occasion 300 local residents swapped for rice undetermined volume of plastic garbage they had collected. Mayor Yu said, the program is probably the only one of its kind in the Bicol region.

Accepted for swap are plastic bags, food wrappers, plastic sachets, candy wrappers. Hard plastics, containers

and bottles are excluded from the program.

The collected tons of plastics are ground or pulverized in a machine and used as 10% mix in hollow blocks and bricks that are made in this locality, Yu said.

Yu also said although the program shall later cover all 48 Barangays of the town, the program shall see its pilot implementation in the areas near the town center where 10 to 12 tons of garbage are collected daily. In support of the program, the Department of Health (DOH) has released Php1 million that shall finance the construction of a special storage and processing of hospital and biological waste, the Mayor added.

The Solid Waste Management Act of 2000 orders the local government units to close all open dumpsites and replace them with Material Recovery Facility (MRF) that costs millions. Most of the towns in Bicol are having difficulty complying with the order for financial reason. Calabanga’s “Plastic-to-Rice-Swap” program is designed to augment its limited MRF facility, said Municipal Administrator Eddie Severo.

Since 2009, Calabanga town has been a consistent awardee of in the area of environmental protection and Risk Reduction Disaster Programs among 3rd-class municipalities that are prone to natural calamities.

Source - [Vox Bicol](#)

Recipe for success: Recycled glass and cement

Michigan State University researchers have found that by mixing ground waste glass into the cement that is used to make concrete, the concrete is stronger, more durable and more resistant to water.

In addition, the use of glass helps reduce the amount of glass that ends up in landfills and helps to reduce carbon dioxide emissions which are common due to the high temperatures needed to create cement.

The concrete, in which about 20 percent of the cement that is used to produce the concrete is replaced by milled, or finely ground, glass, is being tested at a number of sites on the MSU campus. And, so far, the results have been pretty positive.

“Milled glass enters a beneficial reaction with cement hydrates, so basically the chemistry of the cement improves with the glass,” said Parviz Soroushian, a professor of civil and environmental engineering who has been studying the glass-concrete mix. “It makes it stronger and more durable and doesn’t absorb water as fast as regular cement.”



MSU researchers have found that concrete is more durable when crushed glass is added to the cement used to make the concrete. Photo by G.L. Kohuth

The test sites, which have been in existence for about three years, are located on sidewalks outside of the MSU Surplus Store and Recycling Center, south of the Breslin Student Events Center and near Fee and Hubbard halls on the east side of the campus.

“It’s satisfying to see research done in MSU laboratories have very beneficial applications right here on our campus,” said Lynda Boomer, energy and environmental engineer with the MSU Physical Plant.

The concrete doesn’t look too much different than standard concrete, Boomer said. “It’s a little lighter in

color, but, for the most part, pretty indistinguishable.”

Soroushian and colleagues recently had two papers published on the durability of the mixture, including in the Journal of Solid Waste Technology and Management, and the Journal of Construction and Building Materials.

“Cement is processed at a very high temperature,” Soroushian said. “Using milled glass significantly reduces the amount of energy used, as well as CO2 emissions.”

“We anticipate that this novel practice of partially replacing cement in concrete with mixed-color waste glass, which is based on sound chemical principles and the pioneering laboratory work conducted at MSU, will yield significant environmental, energy and cost benefits,” said Roz Ud-Din Nassar, a doctoral student in civil and environmental engineering who also worked on the project.

Source; - [Michigan State University](#)

Bomb-Proof Recycling Bins Hit London's Streets

It's big, and it's ugly and it's bomb-proof. Oh yes, and it is a garbage can recycling newspapers. Five years in the making, the [Renew bin](#) has hit the streets of the financial district of London.

These mothers of all bins have been tested in the New Mexico desert to withstand bomb blasts. They cost £30,000 (US\$ 47,000) each and there are 25 so far.

Aside from recycling newspapers, they also have 2 LCD screens, one on each side, which flash the news, weather, stock market updates, and London subway information and they provide Wifi. In the event of a major emergency or transit upset, information on escape routes will be shown. With the Olympics coming up soon, traffic information will also be posted. The screens are green: the

brightness technology apparently reduces the power usage by 40%. In addition, the company is donating 1% of profits to the World Wildlife Federation.



One of London's bomb-proof recycling bins installed for the Olympic Games. Photo by Bonnie Alter

With memories still strong of the IRA bombings in the '80's and '90's and more recent fears of terrorist attacks, [The City of London](#) removed its cast iron litter bins from the street several years ago for security reasons. There are currently no recycling receptacles on The City streets. The bins cost £30,000 to manufacture and install and will cost another £500,000 in maintenance fees over a 21-year period. However, the [developers](#) are hoping to find sponsors, with the Olympics coming up and another 50 of them on stream to litter, oops, grace the streets.

Other cities are supposedly looking into them: watch out New York and Tokyo

Source; - [Treehugger.com](#)

Food Network stars pick through trash to make meal

What do you get when you take four famous chefs and tell them they can cook only with food destined for the trash?

Besides a few raised eyebrows, you have Food Network's one-time special, "The Big Waste."

Chefs Bobby Flay, Michael Symon, Anne Burrell and Alex Guarnaschelli recently took on one of the more massive problems in food today -- waste.

Divided into two teams, with only 48 hours on the clock, they were challenged to create a multicourse gourmet meal for 100 people. One rule: They could only use food that was unwanted, rejected or otherwise unsuitable for sale.

The chefs' hunt took them from grocery aisles to produce farms, and from orchard rows to garbage piles, as they attempted to find enough ingredients. Flay and Symon teamed up against Burrell and Guarnaschelli, challenging their views on food waste and how and why it is created.

Aesthetics is a common problem for produce, the chefs found. "If we brought this [scarred tomato] to our grocery-store customers or even our retail outlet, people wouldn't want them," Greg Donaldson, owner of Hackettstown, N.J.-based Donaldson Farms LLC, told Guarnaschelli during the show. "We've trained the American consumer to demand perfection."

Flay ended up going to Lawrence Farms Orchards in Newburgh, N.Y., where owner Rick Lawrence told the Iron Chef his orchard has about 40% to 50% waste. Again, most of it is because the produce doesn't have "eye appeal," Lawrence told Flay.

Burrell visited one produce store that said it throws out about 14 garbage bags full of blemished produce per week. Guarnaschelli visited an egg farm, where around 2,000 eggs per year are discarded because they are too big or small. In America, the estimated number of wasted eggs is about 5 billion.

One chef even went dumpster diving for ingredients. While digging through one supermarket's trash, Burrell and her guide found bags of perfect tomatoes, avocados, whole loaves of bread and bagels. "This amount of food right here is a lot of food," Burrell said during the show. "I was surprised at how much good stuff there was."

Food coming from the garbage does pose health concerns. All of the food collected was inspected by Randy Worobo, associate professor of food microbiology at Cornell University, to make sure it was safe.

Each team had two prep chefs to assist them, along with access to a pantry with basic ingredients like cooking oil, salt and pepper. They had to make a starter and an entrée.

Flay started with crispy squash blossoms stuffed with ricotta cheese and corn, served with three sauces. Symon's entrée was beef pot roast with sweet and sour cabbage and a side of potatoes.

"All of this was going to be waste," Symon said during the show. "The reality of it is, in a restaurant in New York, you'd get \$17 to \$22 for this."

Burrell and Guarnaschelli's entrée was snapper and halibut in a chicken-and-seafood soup with stuffed chicken leg and a fried oyster. Their dessert was sweet corn flan, peach tatin and frozen affogato.

Restaurateurs, foodies and taste-makers made up the 100 banquet guests who decided which group of chefs did the best job at "turning waste into taste."

In the end, Flay and Symon won; the chefs' trophies were miniature garbage cans.

"It's very, very eye-opening," Symon said after the victory. "I tell you, when I go to the grocery store now, I'm

going to buy the lonely apple with the spot."

Source; - [Waste & Recycling News](#)



New CWMA members

The CWMA would like to extend a warm welcome to the following members who have recently joined the association.

Municipality of North Cowichan

PO Box 278, 7030 Trans Canada Highway
Duncan BC V9L 3X4
Contact; - [Sarah Richardson](#)
Tel; 250 746-3201

Product Stewardship Institute, Inc.

29 Stanhope St., 3rd Floor
Boston, MA 02116
Contact; - [Shelley Raymond](#)
Tel: 617 671-0615
www.productstewardship.us

Westshore Bottle Depot

95 Ellery Rd, Esquimalt, BC V9A 4R4
Contact; - [Sherri Drouillard](#)
Tel; - 250 748-7590

A full listing of CWMA members can be found at www.cwma.bc.ca

Calendar of Events

[GLOBE 2012](#)

March 14 - 16, 2012
Vancouver, BC

[SWANA Spring Training](#)

March 26 - 30, 2012
Richmond, BC

[Recycling Council of BC Conference](#)

May 23 - 25, 2012

Whistler, BC

[Recycling Council of Alberta Conference](#)

October 3 - 5, 2012
Jasper, Alberta

[Green Sports Alliance Summit](#)

September 5 - 7, 2012
Seattle, WA

[CWMA Annual Conference 2012](#)

October 24 - 26, 2012
Victoria, BC

CWMA 2011-2012 Board of Directors

Jeff Ainge – *Regional District of Nanaimo*

Anke Bergner – *Capital Regional District*

Peter Grant – *Salt Spring Island Community Services Society*

Malcolm Harvey – *Encorp Pacific (Canada)*

Reid Hudson – *Schnitzer Steel Pacific Recycling*

Jerry Kupiak – *Sun Coast Waste Services*

Dave Ross – *Emterra Environmental*

Michael Schellinck - *Nanaimo Recycling Exchange*



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