



Upper Valley

DISPOSAL & RECYCLING

707-963-7988
www.uvds.com

Your Guide to Waste Management and Resource Recovery in the Upper Napa Valley

SUMMER 2009

Cooking Up A Composting Program at The CIA's Greystone Campus, and then some...



Each year we take this summer issue to highlight a local business that is doing an outstanding job in waste reduction, recycling and an overall commitment to bettering the environment. In years past, we have placed a spotlight on: John Williams at Frogs Leap; the Martini House; Madrigal Vineyard Management; the City of Calistoga; and last year, Cakebread Cellars. This year we are very excited about programs and commitments taking place at the Culinary Institute of America at Greystone. I had the great pleasure last week to meet Dr. Chris Loss, who is the Department Chair, Menu Research and Development at The Culinary Institute of America. We didn't talk "menu" too much, more about scraps, meaning where does the kitchen waste go? According to Dr. Loss, members of the Greystone Student Garden Project at The CIA's St. Helena Campus have established a composting program that makes use of the vegetable scraps generated in the teaching and restaurant kitchens. The compost is then used in the student-run garden that provides produce for their Saint Helena farmer's market booth. "This composting project



Local Recycling

has been extremely valuable from both an educational and environmental standpoint," said Dr. Loss.

I was lucky enough to visit the vegetable garden and composting facility off of Deer Park Road, complete with a new chicken coop and a clutch of young hens. Dr. Loss says the benefits of the composting program are really proving to be invaluable and a great lesson! "Students, faculty, and staff are learning about methods for waste disposal and the principles of composting. There is also a close monitoring of vegetable scraps and unused produce, and therefore less waste in general. Students and faculty are working closely with the Greystone facilities management team to monitor and update the vegetable scrap collection protocols and maintain the off-site compost area. This collaboration has fostered valuable cross-departmental communications." Communication through language barriers, regular staff meetings and proper signage are really the foundation for a good recovery program.

Dr. Loss is very passionate about this program and is continuously vigilant, by assisting the staff in distinguishing between compostable scraps, recyclables, and garbage destined for the landfill. With his help, the Greystone team has made environmental stewardship a part of its daily routine. By amending the soil in the Student Garden with local compost, the produce used in the restaurant and sold at the farmers market is full of flavor and rich in nutrients. Dr. Loss says "this project provides a great example of how members of the food service industry can be stewards of the environment and financially sustainable at the same time".

The CIA at Greystone has already

reached for the stars in my assessment: They are recycling the standards - glass bottles, jars, plastics and paper goods, and with proper signage in two languages. They are fortunate to have the team support, passion and land to make composting kitchen material viable. Furthermore, the CIA team has made a huge commitment to its new dormitory project on Pratt Avenue as a LEED Certified



Dr. Chris Loss of CIA, Greystone

project working for Gold Certification. LEED Certified is a term we hear a lot these days. LEED is an acronym for "The Leadership in Energy and Environmental Design" (LEED) Green Building Rating System. It was developed by the U.S. Green Building Council and provides a set of standards for environmentally sustainable construction. The rating system addresses six major areas: sustainable site, water efficiency energy and atmosphere, materials and resources, indoor environmental quality and innovation and the design process.

We congratulate the CIA, students, staff and all who invest in investing in our community with environmentally conscious choices, practices and visions of a sustainable future.

—Story by Christy Abreu

Auction Napa Valley Recycling

By Myles Karpman
Field Representative

Last month's, Auction Napa Valley, by all accounts was another successful affair, in more ways than just raising money for the organizations that promote health care in the Napa Valley.

Not only did it raise over \$5 million in charitable donations, but it also provided a platform for the ongoing education of environmental consciousness, specifically in recycling and our ongoing effort to pursue the composting of food waste.

In only our second effort to deal with food waste, we made giant strides from last year's inaugural introduction of a pilot test program for food composting held at Sutter Home.

This year's event at Robert Mondavi was much better organized in several areas. A major improvement was made in the

area of signage making it much easier for both the guests and volunteers to locate and identify the proper containers for their recyclable, trash and food waste. The volunteers were more in tune and better prepared with what we were trying to accomplish, thereby improving on last year's segregating of single stream and food waste.

This is not to say that we were completely satisfied with what we were trying to accomplish. We still have some ways to grow with educating everyone as to what is and is not compostable. There seems to still be some confusion as to what exactly qualifies as compostable material when it comes to food waste, napkins, spudware (plastic utensils) and paper plates and drinking cups. We are encouraged that materials will become more streamline in the future.

Now that we have 2 auctions under our belt, and with all that we have learned, I am confident as we go forward in this



Myles and Tom Rinaldi at Mondavi Eco Corner Auction Napa Valley

type of program, we should see quantum leaps in achieving our goals in future food composting events.



Clover Flat Landfill

Open Tuesday – Saturday
9am to 3:45pm

Sunday
9am – 2:45pm

RATES

MINIMUM RATE *Less than 3 cu. yards* \$30.00
PER YARD RATE *(Loose Refuse)*.....11.65 Cu/Yd
TRUCKS & TRAILERS..... 63.15 Ton
10 YARDS AND OVER *(Per Ton)*

CLEAN GREEN YARD.....10.25 Cu/Yd
DEBRIS *(Minimum Rate)*

CLEAN GREEN YARD.....8.25 Cu/Yd
DEBRIS *(Per Yard Rate)*

CLEAN GREEN YARD DEBRIS... 49.70 Cu/Yd
(Per Ton Rate)

STUMPS & TIMBER 49.70 Cu/Yd
8" - 24" DIAMETER

STUMPS & TIMBER 103.50 Cu/Yd
24" - 72" DIAMETER

WATER HEATERS..... 15.50 Each

STOVES..... 15.50 Each

WASHERS / DRYERS..... 15.50 Each

DISHWASHERS..... 15.50 Each

MATTRESSES..... 12.25 Each

BOX SPRINGS..... 12.25 Each

COUCHES..... 12.25 Each

REFRIGERATORS AND AIR..... 31.00 Each
CONDITIONERS

TV/MONITORS (CRT'S) - ALL SIZES..... N/C
(Buy Back Center)

MICROWAVE OVENS..... N/C
(Buy Back Center)

ADD \$2.00 FOR TIRES ON RIMS

TIRES, AUTO & LIGHT TRUCK..... 5.00 Each
(inside diameter less than 16")

TIRES, LARGE TRUCK..... 20.50 Each
(inside diameter between 16" and 22")

TIRES, TRACTOR..... 103.50 Each
(inside diameter over 22")

BATTERIES N/C

LATEX PAINT N/C

ANTI-FREEZE..... N/C

MOTOR OIL..... N/C

DIRT.....57.95 Per Ton Max.
(Based on Quality of material)

CLEAN DIRT..... 20.70 Ton

CONCRETE / Asphalt Clean..... 20.70 Ton

ASBESTOS NON-FRIABLE..... 31.00 Cu/Yd

BURY IMMEDIATELY &.... 39.25 Surcharge
SPECIAL HANDLING OF MATERIALS

OFFLOADING ASSISTANCE. 82.75 Per Hr
(non-hazardous materials only)

OFFLOADING ASSISTANCE. 41.25 Min Chg
(non-hazardous materials only)

TRAILER UNDER - 32 FEET.... 258.75 Each

MOBILE HOME - 32 FEET.... 1035.25 Each
AND LONGER

ADJUSTMENT

Though not completed at the time this newsletter went to print, the Upper Valley Waste Management Agency is completing review of revenues and service costs and is expected to adopt a minimal increase in existing rates, to commence on July 1. This increase is needed to keep pace with increased expenses, such as the cost of fuel. We are pleased to report that the construction and demolition debris recycling facility was implemented in August, 2008 as planned and has resulted in thousands of tons of waste being diverted from the landfill.

Spotlight on Fluorescent Lamps Recycling

Switching to fluorescent lamps may be one of the simplest ways to reduce energy use at home and at work. Fluorescents can be up to five times as efficient as incandescent bulbs and can last several years longer. Because they run on less electricity, use of fluorescents can reduce the amount of greenhouse gases released to the atmosphere by electricity generating plants. Their declining cost and broad availability in assorted shapes and light output seems to make the tale of fluorescent lamps the Cinderella story of the modern "green movement."

But of course, there IS a hitch. Most fluorescent lamps contain a small amount of mercury vapor, which can contribute to health problems when inhaled by humans. The phrase, "its not easy being green" comes to mind.

But you don't have to let mercury content discourage you from using fluorescent lamps. Recycling options for fluorescents are now available and the lighting industry is finding more ways to reduce the amount of mercury used in fluorescent lamps.

What you can do:

- The next time you shop for fluorescent lamps, ask for low-mercury containing types.

- When shopping for fluorescent bulbs or tubes, ask the store manager whether his or her store or the lamp manufacturer accepts or helps fund recycling of used fluorescent lamps. If they don't, consider buying lamps elsewhere.

- Up-valley residents can recycle fluorescent lamps that they generate at home by taking them to Central Valley Hardware or Steve's Hardware in St. Helena during normal business hours or to Clover Flat Landfill on Silverado Trail, just south of the City of Calistoga. Recycling of lamps generated at local households is free at these locations.

- Businesses can call Napa County Dept. of Environmental Management at 253- 4094 for information on haulers of fluorescent lamps and other hazardous materials. Businesses generating small quantities can call 1-800-984-9661 to make an appointment to deliver lamps to the Devlin Rd. Hazardous Waste Collection Facility in American Canyon.

Creek to Bay Cleanup Day Saturday, September 19th 2009



Saturday, September, 19th 2009 is Creek to Bay Cleanup Day at 10 sites across Napa County. The event is part of the 25th annual California Coastal Cleanup Day, a statewide effort to clean trash and debris from California's coast, bays, creeks, rivers, and lakes. The event is also part of International Coastal Cleanup Day, where thousands of volunteers in all 50 states and 90 countries from around the world take part in the largest waterway and beach cleanup of the year. In Napa County last year, 598 volunteers collected 6,600 pounds of trash and 5,570 pounds of recyclables. Approximately 16 miles of waterways were cleaned. Come out and help make this year even more successful! For more information visit: <http://www.naparcd.org/cleancreek.htm> or call Steph at (707)252-4188 x111.

Drip Irrigation Hose Collection Day

Friday August 21st - Friday November 20th

9:00 am - 2:00 pm



- ✓ Please coil tubing/hose and tie with extra tubing.
- ✓ Emitters OK.
- ✓ Please no wire or tape.
- ✓ Please call ahead for extra large loads.

For more information call
963-7988 or 963-1052



Upper Valley Disposal & Recycling
(Enter at Rutherford Grove Winery)
1673 Highway 29

— GROW TUBES ALSO ACCEPTED! —

Sponsored by UVDS and the Upper Valley Waste Management Agency

CALENDAR OF EVENTS

DATE	DAY	TIME	EVENT	LOCATION	CITY
AUG. 21	Friday	9 AM - 2 PM	Drip Hose Collection	UVDS Facility	Rutherford
SEP. 15	Saturday	9AM - 12PM	Bay to Creek Clean	Visit website for locations in Napa county	Napa
NOV. 20	Friday	9 AM - 2PM	Drip Hose Collection	UVDS Facility	Rutherford