### Dear Staff & Community,

Lots of news, events, and updates on sustainability below!

\*Tip of the Week: Did you know – on average consumers buy 60 percent more than they planned every time they shop for groceries. The solution? Shop less to spend less. You can do this through freezing meals that you prepare in advance. That way, you can lock in savings for the entire month. Plus, ready-made meals save you the temptation to eat out, save resources, and cut down on waste!

# \*Secretary's Award for Excellence in Energy and Environmental Education:

It's your time to shine! Do you know an individual, a program, an organization, or a school that you would like to nominate for environmental leadership?

If you know someone or a group or program that you want to be recognized for the hands on, energy and environmental programs or education, please nominate them today for Secretary Sullivan's Energy & Environmental Award! *Due by March 28<sup>th</sup>, 2014.* Questions? Email: <a href="Meg.Colclough@state.ma.us">Meg.Colclough@state.ma.us</a>.

Apply! <a href="http://www.mass.gov/eea/grants-and-tech-assistance/education-and-training/20th-annual-secretarys-award.html">http://www.mass.gov/eea/grants-and-tech-assistance/education-and-training/20th-annual-secretarys-award.html</a>

# \*Composting in Our Schools:

We are working with schools to establish more composting programs. We have 8 schools doing full-scale composting in our school district now! If your school is interested in composting, please reply to this e-mail! <a href="http://www3.cpsd.us/sustainability/waste">http://www3.cpsd.us/sustainability/waste</a>.

#### \*E-news Archive:

Interested in viewing past school sustainability e-news? Click here! <a href="http://www3.cpsd.us/Sustainability/Sustainability News">http://www3.cpsd.us/Sustainability/Sustainability News</a>.

# \*Check out our latest (and past) recycling reports for the school district:

http://www.cambridgema.gov/theworks/ourservices/recyclingandtrash/aboutrecycling/Schools/recyclingreports.aspx

#### \*Spring Dates for Recycling Tours:

Cambridge residents and City employees are invited to tour the <u>Casella recycling facility</u> in Charlestown on Wednesday, April 23 (morning) or Thursday, June 5 (afternoon). No children under 16. Tours last ~2 hours. You must be walk at a steady pace with a group, on narrow catwalks and stairs, close to heavy equipment. We meet at DPW and carpool. Email <a href="mailto:recycle@cambridgema.gov">recycle@cambridgema.gov</a> to sign up and we'll send you more info. Let us know if can drive and how many people you can take. \*We will also offer a <a href="mailto:virtual recycling tour">virtual recycling tour</a> on Monday, May 19 at 6:15pm at DPW, 147 Hampshire St.

# \*Classroom Environmental Education Teaching Tools:

Click below for a list of useful environmental/climate change websites (great tool for classes and students):

http://www3.cpsd.us/sustainability/website resources.

### \*CitySmart Transportation Program:

Find all the resources you need to get around without getting behind the wheel at CitySmart. CitySmart helps you take advantage of all your options by offering maps, guides, tips, schedules and more. Find a new way to travel and help the environment! <a href="http://www.cambridgema.gov/CDD/Transportation/CitySmart.aspx">http://www.cambridgema.gov/CDD/Transportation/CitySmart.aspx</a>

#### \*Cambridge Winter Farmer's Market:

Every Saturday 10am-2pm (January 4th-April 26<sup>th</sup>)
Cambridge Community Center
5 Callender Street
Cambridge 02139
(just outside of Central Square)

More info at... www.cambridgewinterfarmersmarket.com

### \*Get Green on St. Patty's: Compost Workshop 3/17:

Free Workshop: Monday, March 17, 6:15pm, Public Works, 147 Hampshire St, 1st floor conference room. Learn your options to compost food scraps, and ways to reduce food waste. Cambridge's Recycling Director, Ms. Randi Mail will review best practices for outdoor composting, indoor composting with worms, and options for drop-off and bicycle pickup. Recycling food scraps and making soil is extremely rewarding, benefits your garden and house plants and helps to curb climate change! Reducing food waste is also incredibly important considering that Americans waste more than 40% of the food we produce for consumption.

That comes at an annual cost of more than \$100 billion. For more info on composting, <u>click</u> <u>here</u>. To RSVP for this workshop email <u>recycle@cambridgema.gov</u>.

#### \*Yard Waste Collection Starts 3/31:

Weekly <u>yard waste collection</u> of leaves, grass, plants and small branches (same pickup day as recycling/trash) begins the week of March 31-April 4 and goes until through December 8-12. Place yard waste in paper refuse bags or loose in barrels, no plastic bags. Request <u>stickers online</u> or call 617-349-4800. From April-October, free compost is available to residents in small quantities at the <u>Recycling Center</u> during open hours: Tues/Thurs 4-7:30pm and Sat 9-4pm. Note that clean plastic plant pots are accepted with curbside recycling. Pemberton Farms sells the SoilSaver backyard compost bin for \$60 at 2225 Mass Ave. Make sure your backyard compost bin is at least 50% "browns" (dry leaves, torn up cardboard, crumpled paper) and no more than 50% "greens" (food scraps, grass). Always bury greens or cover up with browns. Keep your backyard compost bin vegetarian (no meat, no dairy, no oils). If you cannot compost at home, find out where you can drop-off food scraps!

#### \*Donate & Recycle Stuff:

Clothing, Textiles & Household Goods Visit our <u>Donate Your Stuff map of donation spots</u>. Good stuff is reused, damaged stuff is recycled.

#### \*Cambridge Science Festival:

The Cambridge Science Festival starts on Friday, April 18<sup>th</sup>!

Mark your calendars and check out a list of events online!

http://www.cambridgesciencefestival.org/2014Festival/2014ScheduleOfEvents.aspx

Thanks and have a great week,

Kristen