



Maryland Green Registry MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

Wide Net Project

2319 Peggy Lane

Silver Spring, MD 20910

202.247.7141

<http://widenetproject.org/>

Consulting Practice

Member since June 2015

Management and Leadership



Environmental Policy Statement

Wide Net Project is committed to reducing its impact on the environment. We will strive to improve our environmental performance over time and to initiate additional projects and activities that will further reduce our impacts on the environment. Our commitment to the environment extends to our customers, our staff, and the community in which we operate. We are committed to:

- *Complying with all applicable environmental laws and regulations in the Chesapeake Bay Watershed, including Maryland, Virginia, Washington DC, West Virginia, Delaware, Pennsylvania, and New York;*
- *Preventing pollution through the use of environmentally preferable products, limiting travel, and by helping to protect the Chesapeake Bay;*
- *Conserving water resources by limiting water use at our facilities and working to improve the ecological health of the Chesapeake;*
- *Continually measuring environmental impacts through periodic audits of our facilities;*
- *Continually reducing impact by meeting to evaluate environmental impacts and set goals for improvement;*
- *Training all of our staff on our environmental endeavors and encouraging them to contribute, participate, and innovate new ways to improve; and*
- *Communicating our environmental commitments and efforts to customers, staff, and our community.*



Environmental Team

The Wide Net Project helps restore the Chesapeake Bay by providing an opportunity to buy fish that is delicious, affordable, healthy, and local, bolstering Maryland jobs, and supporting hunger-relief. Our mission is environmentally and community focused; we are dedicated to ensuring that our practices and decisions within our facility and operations also follow this ethos. Our team, comprised of our co-founders and one food systems intern, is dedicated to identifying areas in which we can implement incremental, long-term solutions to reduce our environmental impact. We meet monthly as a team in order to assess the environmental impact of our facility and operations and set goals for improvement.



Environmentally Preferable Products and Services

The wild fish that the Wide Net Project sells comes from the nearby Chesapeake Bay exclusively, reducing the amount of farmed fish from China that our customers were previously sourcing. By catching so much of this fish from the Bay, where it is overabundant, we reduce the blue catfish population, allowing the Chesapeake's native animals and plants to recover from the destruction caused by this non-native fish. In the communities where orders are placed, we provide additional wild blue catfish at a discount to hunger relief organizations that normally can't afford healthy, local proteins and instead purchase animal proteins that were raised and harvested using non-ecologically conscious methods.



Environmentally Preferable Purchasing

We source our local wild blue catfish from the nearby Chesapeake Bay and process it exclusively with a local company, J.J. McDonnell in Jessup, Maryland. This minimizes the carbon footprint for all fish that is served in hospitals, restaurants, universities, and other facilities that purchase from the Wide Net Project. We also use environmentally preferable cleaning products in our facilities. In addition, we provide organic snacks and lunch to our staff when we meet.



Environmental Restoration or Community Environmental Projects

Because a critical part of the Wide Net Project's mission is outreach and education, conservation education is interwoven into our process. Catfish, a bottom-feeding fish, can be a tough sell to chefs, who fear it will have a "muddy" taste. Therefore, in order to convince chefs to buy the Chesapeake Bay wild blue catfish, we must communicate to them the importance of maintaining the health

of the Bay ecosystem. By teaching them about our conservation efforts in the Bay, they learn why their purchasing decisions have an impact on the Bay, and so do the people they serve. When chefs serve this sustainable catch in their establishments, we perform outreach to the diners in those restaurants and cafeterias. We are educating patrons of these establishments through press, marketing materials at the restaurants, and other means. Additionally, a goal and priority as sales increase is to bring chefs, students, and others out on the Bay so they can see firsthand the effects of invasive species on native flora and fauna. This program will help consumers understand that when they "vote with their forks" it directly impacts the environment in which they live and rely on for resources.

Waste

Solid Waste Reduction and Reuse

We pride ourselves on the design of our closed-loop system - all waste from fish processing is sold to a pet food manufacturer.

Energy

Energy Efficiency

Our facilities were audited in August of 2013 and the changes suggested were made in September of 2013. The audit was performed by Ecobeco, who do their Comprehensive Home Energy Audits to the specifications of the Home Performance with ENERGY STAR® program and the standards set out by the Building Performance Institute (BPI). Specifically, the BPI standard used for measuring air leakage was ASHRAE 62-69. Deveer Insulation made all the improvements, which included re-insulation and air gap sealing, as well as weather stripping.

After the improvement in insulation in our facilities, energy efficiency improved substantially. Improvements were made in attic and basement air sealing, as well as attic and basement rim joist insulation. The blower door measured air leakage reduction was 22%, and the insulation improvement went from ~R-6 to ~R-49, which is an 88% improvement in the insulation value. Because the changes were recent, cost savings are unavailable at this time.

Transportation

Employee Commute

Our team works remotely as much as possible to reduce unnecessary transportation. When it is necessary to commute, public transportation is

generally used. We estimate that working remotely and using public transportation to commute saves 2,340 vehicle miles and 117 gallons of fuel a year.

Efficient Business Travel

When traveling outside of Silver Spring for meetings, we either use public transportation or share rides. This significantly reduces our vehicle miles traveled and gallons of fuel used. We estimate that this ridesharing and use of public transportation saves 1,560 vehicle miles and 78 gallons of fuel a year. We also make every effort to teleconference when possible. We estimate teleconferencing saves 48 vehicle miles and 2.4 gallons of fuel a week (124.8 gallons a year). In total, we estimate that public transportation use, ridesharing, and teleconferencing saves us 202.8 gallons of fuel a year, or approximately \$695 per year.

Water

Water Conservation

When re-landscaping, we use only native plants that can rely exclusively on rain water. The lawns are watered only with rain, as well. We estimate this saves 36,000 gallons of water a year and \$230 a year.

Other

We have received quite a bit of recognition over the last few years for our work in Food Systems. Co-Founder Sharon Feuer Gruber was recognized as one of several “Game Changers in the D.C. Food System” by Edible DC in 2012, as well as an “Unsung Hero” by the DC Primary Care Association.

Co-Founder Wendy Stuart spoke on a panel for Green Festival in October 2013 entitled “Food as a Catalyst for Environmental Discussions,” in which she discussed how local chefs and farmers are conveying the environmental impacts of their food choices to everyday eaters. Wendy has also sat on the DCK Healthy Corners Advisory Board, is an Advisor for Union Market’s Launch Pad, a culinary entrepreneur competition, and was invited by industry leaders to participate in the development of Seafood Smart, a regional, scalable certification program directed by Baltimore Aquarium. Both Sharon Feuer Gruber and Wendy Stuart have also been featured in the Washington Post, on WAMU, NPR, and NBC.



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at www.green.maryland.gov/registry

