



Maryland Food Recovery Summit

Industry the Means, Plenty the Result

November 30, 2016



Maryland
Department of
the Environment

#MDFood4All





Agenda

8 - 9 a.m.

Registration and Breakfast

9 - 10:15 a.m.

Opening Plenary, Auditorium

- *Welcome and Opening Remarks*, Secretary Ben Grumbles, Maryland Department of the Environment
- *Building on National Food Recovery Efforts: Major Themes and Recommendations from Harvard Law's 2016 Reduce and Recover Conference*, Christina Rice, Harvard Food Law and Policy Clinic
- *Mapping Maryland's Food System*, Carrie Burns, Johns Hopkins University Center for a Livable Future
- *MEANS Database: Matching Excess and Need*, Maria Rose Belding, MEANS Database

10:15 - 10:30 a.m.

Networking Break

10:30 - Noon

Preventing Wasted Food Through Source Reduction and Feeding People, Auditorium

This session will discuss source reduction and donation initiatives at the national level and here in Maryland. Topics include sustainability in food retailing, capturing wholesome but “ugly” food, how to engage the public in food waste prevention, and donation opportunities for the commercial and institutional sectors in Maryland.

- *Sustainable Retailing*, Terry McGowan, Giant Food
- *Engaging the Public on Food Waste Reduction: NRDC and the Ad Council's "Save the Food" Partnership*, Margaret Brown, Natural Resources Defense Council
- *Repurposing "Ugly" Food*, Evan Lutz, Hungry Harvest
- *Commercial and Institutional Food Donation Opportunities in Maryland*, Butch Langenfelder, Maryland Food Bank
- *Fighting Food Waste and Hunger in Montgomery County*, Anna Lourie, Sodexo, and Cheryl Kollin, Community Food Rescue

Noon - 1:30 p.m.

Lunch & Learn, Dining Room

Toot your own horn! Join us for lunch and learn how Summit participants and their organizations are working toward food recovery in Maryland. Participants will have the opportunity to address the group and share (in a 2-3 minute talk) their efforts.

Agenda

1:30 - 3 p.m.

Food Recycling Options

This session will discuss options for recovering food scraps through composting or anaerobic digestion. Topics include composting technologies suitable for a variety of scales and sites, composting and farming on a college campus, anaerobic digestion opportunities, and organics collection programs.

- *Composting Technologies: Focus on On-Site Systems for Limited Footprints*, Craig Coker, Coker Consulting
- *Composting and On-Campus Farming at St. Mary's College of Maryland*, Isabella Lee, St. Mary's College of Maryland
- *Anaerobic Digestion Opportunities*, Patrick Serfass, American Biogas Council
- *Composting Collection Case Study in Maryland*, Justen Garrity, Veteran Compost

3 - 4:15 p.m.

Workgroup Discussions

Split into three smaller groups for facilitated group discussions on challenges and action items for increasing food recovery in Maryland.

- *Group 1: Auditorium, Food Recycling Infrastructure*, Facilitator: Brenda Platt, Institute for Local Self-Reliance
- *Group 2: Bridge Room, Source Reduction and Donation*, Facilitators: Cheryl Kollin, Community Food Rescue and Regina Northouse, Food Recovery Network
- *Group 3: A300, Food Recovery Outreach*, Facilitator: Gemma Evans, Howard County Bureau of Environmental Services

4:15 - 4:30 p.m.

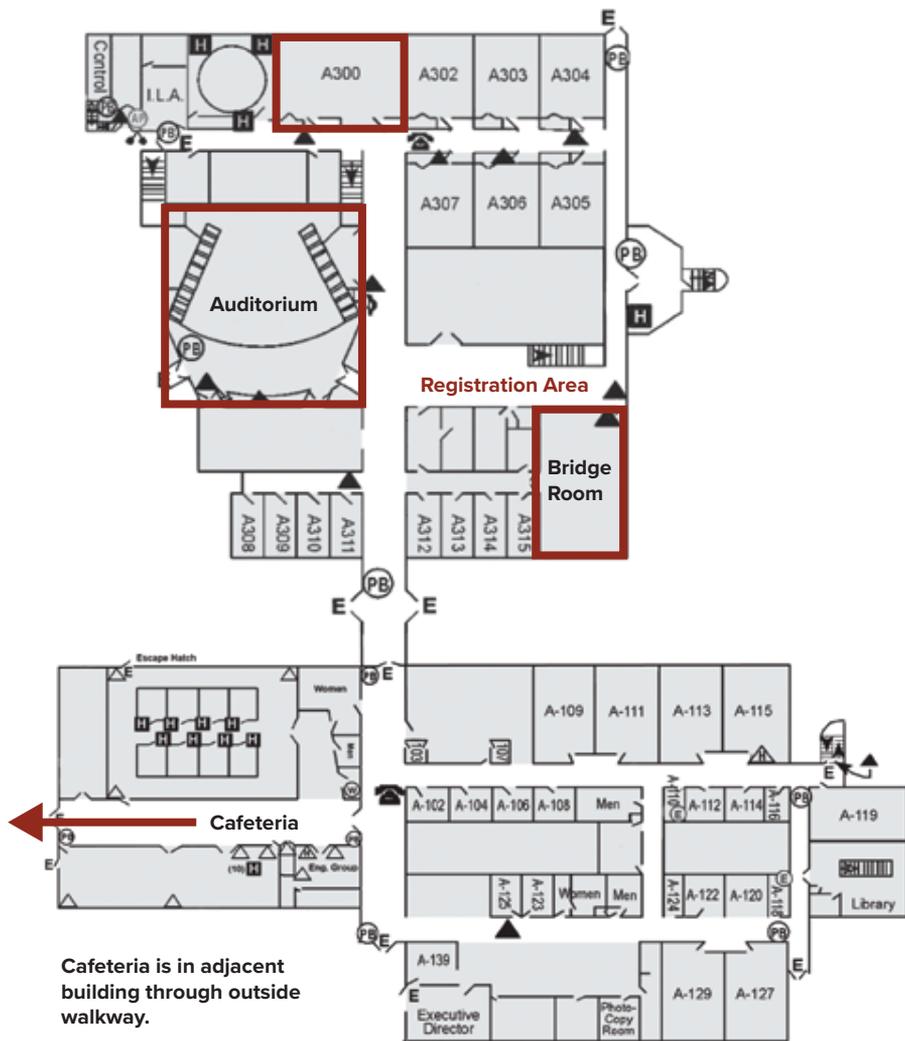
Networking Break

4:30 - 5 p.m.

Closing Plenary

- *Moderated by:* Hilary Miller, Maryland Department of the Environment
- *Report Out from Workgroup Discussions*
- *Goals and Next Steps at the National Level*, Cheryl Coleman, U.S. Environmental Protection Agency

Map



Cafeteria is in adjacent building through outside walkway.

Speaker & Facilitator Bios

Secretary Ben Grumbles, Maryland Department of the Environment

Mr. Grumbles was confirmed as Secretary of the Maryland Department of the Environment by the Maryland State Senate on March 6, 2015. He had been nominated by Governor Larry Hogan in January 2015 to lead MDE. Prior to that, he was President of the U.S. Water Alliance, a Washington-based environmental nonprofit organization that educates the public on the value of water and the need for integrated and innovative solutions. Ben has served as the Presidentially-appointed, U.S. Senate-confirmed Assistant Administrator for Water at the U.S. Environmental Protection Agency, as the State Senate-confirmed Director of Arizona's Department of Environmental Quality, and as Environmental Counsel and Senior Staff Member on the Transportation and Infrastructure Committee and the Science Committee in the U.S. House of Representatives. Ben has broad experience in energy, climate, air, waste and agricultural policy and regulation. He's a member of the National Academy of Science's Water Science and Technology Board and a frequent lecturer and analyst on environmental law and policy. He has a master's degree in environmental law from George Washington University, a J.D. from Emory University School of Law and a bachelor's degree from Wake Forest University. Ben has lived in the Chesapeake Bay watershed, with his wife and children, over the last 30 years.

Maria Rose Belding, Executive Director & Co-Founder, MEANS Database

Ms. Belding is an advocate for the hungry, social justice writer and co-founder and executive director of the MEANS database, a nonprofit food pantry communication system with member agencies in 48 states. She is the author of more than a dozen nationally published pieces on food security and poverty and has spoken on those issues in 11 states. Belding's work has earned her recognition from the Sodexo Foundation, Prudential Spirit of Community Awards, L'Oreal Paris, South by Southwest and the White House with President's Volunteer Service awards in 2014 and 2016.

Margaret Brown, Natural Resources Defense Council

Ms. Brown advocates for more just and sustainable food systems in New York and other regions around the country. In particular, she uses legal and policy tools to improve school food, develop the growing field of food law, and implement NRDC's national food campaigns concerning pollinators, food waste, and many other issues at the state and city levels. Margaret is a graduate of the University of Wisconsin and New York University School of Law. She works out of NRDC's New York office.

Carrie Burns, Johns Hopkins University Center for a Livable Future

Ms. Burns joined the Center for a Livable Future as the Communications Specialist for the Maryland Food System Map Project, where she works to connect organizations to data and resources that build their capacity to support a strong, healthy food system. She is interested in how food affects individual, community, and environmental health and fascinated by all aspects of our complex food system.

She arrived in Maryland by way of Lansing, Mich., where she worked on many small farms, coordinated community gardens, taught nutrition, and worked with restaurants and farmers markets. Through this work and her academic training, she realized the profound role food plays in chronic disease while working in a hospital, and quickly became interested in sustainable agriculture, food access, and public health. She received a bachelor's degree in psychology from Michigan State University and completed her master's work in health education and health communication at the Johns Hopkins Bloomberg School of Public Health.

Speaker & Facilitator Bios

Craig Coker, Coker Composting & Consulting

Mr. Coker is an Environmental Scientist and Engineer with more than 38 years of experience in the planning, permitting, design, construction and operation of organics recycling facilities processing a wide variety of feedstocks using several composting and digestion technologies, as well as in the marketing and sales of compost and compost-amended horticultural products. In addition to running Coker Composting & Consulting, he is a Senior Editor at BioCycle magazine. Coker is a licensed Virginia Waste Management Facility Operator and a Virginia-certified Nutrient Management Planner. He has an undergraduate degree in Environmental Science from the University of Virginia and a graduate degree in Sanitary Engineering from George Washington University. He serves on the Board of Directors of the Virginia Recycling Association.

Cheryl Coleman, U.S. Environmental Protection Agency

Ms. Coleman is Director of the Resource Conservation and Sustainability Division (RCSD) of EPA's Office of Resource Conservation and Recovery. RCSD implements EPA's Sustainable Materials Management (SMM) program, which promotes long-term sustainable management of materials. She is responsible for collaborative partnerships with stakeholders across the lifecycle of materials and for developing policy, guidance, and outreach materials on SMM. Coleman has 28 years of experience with materials management. She came to EPA from the South Carolina Department of Health and Environmental Control, where she was Director of Compliance and Enforcement for waste programs and mining. She also served in leadership roles for the Association of State and Territorial Solid Waste Management Officials (ASTSWMO), including Secretary/Treasurer and Co-Chair of the Hazardous Waste Subcommittee.

Gemma Evans, Howard County Bureau of Environmental Services

Gemma Evans is a Recycling Coordinator with Howard County in the Bureau of Environmental Services. She started in the solid waste industry when she accepted what she thought would be a short-term job with a Public Works Department, and has been hooked on composting and recycling ever since.

Justen Garrity, Veteran Compost

Mr. Garrity is the Founder and President of Veteran Compost. Started in 2010, Veteran Compost collects and composts food scraps from residential and commercial customers in Maryland, D.C. and Virginia. The company is proud to own and operate the only permitted food scrap compost facilities in the Baltimore/D.C. Metro Area. Garrity is a native of Columbia, Md. and holds a B.S. in Management of Information Systems from Worcester Polytechnic Institute and an MBA from Penn State.

Cheryl Kollin, Program Director, Community Food Rescue

Ms. Kollin is principal of Full Plate Ventures, a business consulting firm. She helps entrepreneurs, small businesses, and non-profit organizations launch food businesses in the Metro Washington D.C. region. She currently serves as Program Director of Community Food Rescue, the coordinated network for food recovery in Montgomery County, Maryland. Community Food Rescue, a program of Manna Food Center, takes a systems approach to reducing wasted food and increasing good food to people experiencing hunger. She is a founding member of the Montgomery County Food Council. Kollin has an MBA in sustainable business with an industry concentration in sustainable food and agriculture from the Bainbridge Graduate Institute.

Speaker & Facilitator Bios

Butch Langenfelder, Maryland Food Bank

Mr. Langenfelder is a Food Sourcing Manager with the Maryland Food Bank, where he has worked for nine years. His responsibilities include food sourcing; donor relations; running the Farm to Food Bank and Retail Rescue Programs, which partner with more than 50 farms and 400 retail stores in Maryland; purchasing of food; and identifying new donors. Langenfelder has been married for 28 years to his wife Sharon; they have two children, Abby and Austin.

Isabella Lee, Sustainability Fellow, St. Mary's College of Maryland

Ms. Lee is the 2016-2017 Sustainability Fellow for St. Mary's College of Maryland. The Sustainability Fellow is a yearlong position, responsible for working with students, faculty, staff and the local community on a wide array of sustainability initiatives. This includes establishing and maintaining energy efficiency and waste reduction projects, coordinating the campus arboretum, coordinating sustainability-themed events and outreach programs, and running the Sustainability Internship program. Lee received her bachelor's degree in History from St. Mary's College of Maryland where she was the Co-Head of the St. Mary's Campus Farm.

Anna Lourie, Sodexo

Ms. Lourie is a Community Relations Specialist at Sodexo, where she supports activities related to Sodexo's philanthropic efforts to fight hunger in the United States, including food recovery, employee and youth engagement in the fight to end hunger, and fundraising for Sodexo Stop Hunger Foundation, a non-profit created in 1999 to ensure that every child in the United States grows up with dependable access to nutritious food. Before her time at Sodexo, Lourie worked on food access and hunger issues as a community-based nutrition educator in Seattle at Solid Ground's Cooking Matters Program. She is a Maryland native and received a Bachelor's of Science in Community Health at the University of Maryland.

Evan Lutz, Hungry Harvest

Mr. Lutz is an entrepreneur from Baltimore. From an early age, he's been passionate about business, food justice, and the Baltimore Ravens. He graduated from the University of Maryland in 2014, and started on a food-waste fighting journey called Hungry Harvest at the age of 21. He was recognized in 2016 as one of Baltimore's '40 under 40,' and was featured on the ABC show Shark Tank, where he made a deal with Robert Herjavec.

He has also won the Social Entrepreneur of the Year award from the University of Maryland's Smith School of Business, and was a semifinalist for the Cupid's Cup business competition, hosted by Kevin Plank. Hungry Harvest also won the Montgomery County Emerging Business of the Year award for 2016.

Terrance McGowan, Director of Food Safety & Quality Assurance, Giant Food

Mr. McGowan holds a Bachelor of Science degree in Food Marketing from Saint Joseph's University in Philadelphia. He has 26 years in the retail supermarket business. He started in 1990 at Acme Markets in Philadelphia, serving in multiple retail operations and food safety/environmental health positions, and transferred to Texas in 1999 as Director of Food Safety for Albertson's Dallas/Fort Worth Division. McGowan moved to Maryland in 2007 to start the Food Safety Department for Supervalu's Shoppers Food & Pharmacy Division. In 2011, he was hired by Giant Food, serving in his current role of Director of Food Safety & Quality Assurance. McGowan leads a team of 14 food safety and product quality assurance professionals for Giant Food's Landover, Maryland Division.

Giant is a 166-store chain covering the marketing area from Wilmington, Del. to Fredericksburg, Va. Giant Food is a Division of Ahold-Delhaize USA.

Speaker & Facilitator Bios

Hilary Miller, Maryland Department of the Environment

Hilary Miller is a Maryland native and 37-year employee with the State of Maryland. She earned a Bachelor of Science degree in Animal Science from the University of Maryland and spent the first six years of her career at the Prince George's County Health Department. Hilary began working for the Maryland Department of the Environment's State Superfund Program in 1985, then from 1987 through 1992 she was the Safety and Training Division Chief for the Department's Emergency Response Program. For the next 11 years, Hilary was a Regional Manager for the Waste Management Administration, overseeing oil control, hazardous and solid waste management, recycling, lead poisoning prevention, and environmental restoration and redevelopment activities. Hilary served as the Program Manager for the Waste Diversion and Utilization Program (currently the Resource Management Program), overseeing various Statewide recycling, waste diversion, sewage sludge, hazardous waste, and animal feeding operations activities for the Land Management Administration from 2004 through November 2013, when she was appointed as the Deputy Director for the Land Management Administration. In May 2015, Hilary was appointed Acting Director for the Land Management Administration and was appointed Director in December 2015, the position in which she currently serves.

Regina Northouse, Executive Director, Food Recovery Network

Ms. Northouse became Executive Director of Food Recovery Network in 2015 and is responsible for setting the vision, strategy and fundraising efforts for the network. She works with the team at national headquarters and with stakeholders and partners around the country to achieve ambitious goals. Overall, FRN's goal is to promote food recovery as being the norm, not the exception. Most recently, Northouse was tasked with implementing the three-year strategic plan for FRN.

For more than a decade, Northouse worked in the nonprofit sector with a focus on social justice issues. At the Coro Center for Civic Leadership in Pittsburgh, she worked with employers in all sectors to establish internship programs and to match talented individuals with those opportunities. At Independent Sector and LIFT in Washington, D.C., she worked to raise awareness of the nonprofit sector's abilities to solve our society's most complex issues.

Brenda Platt, Institute for Local Self-Reliance

Ms. Platt is the co-director of the Institute for Local Self-Reliance and leads ILSR's Composting for Community program, which is advancing composting in order to create jobs, enhance soils, sequester carbon, reduce waste, and build more resilient communities. She has authored numerous reports including Stop Trashing the Climate; Pay Dirt: Composting in Maryland to Reduce Waste, Create Jobs, & Protect the Bay; The State of Composting in the US; Building Healthy Soils with Compost to Protect Watersheds, and Growing Local Fertility: A Guide to Community Composting. She is a trained composter and has been licensed in Maryland to operate commercial composting facilities. She recently launched a Neighborhood Soil Rebuilders community composter training program in partnership with ECO City Farms to teach community leaders how to compost on a small-scale for local food production. The program has been replicated in Atlanta and Baltimore. She is currently planning a national Cultivating Community Composting Forum, collaborating with the City of Baltimore Office of Sustainability on its organics recycling strategy, with the Chesapeake Center for Youth Development on a bike-powered food scrap collection program in Baltimore, and with Annapolis legislators on statewide legislation to advance composting.

Speaker & Facilitator Bios

Christina Rice, Harvard Food Law and Policy Clinic

Ms. Rice is a Clinical Fellow in the Food Law and Policy Clinic at Harvard Law School, where she provides legal and policy guidance to community advocacy groups, state agencies and non-profits who are working to improve the food system. Christina helps lead the Clinic's Food Waste Initiative, which advocates for policy change to decrease unnecessary food waste. She also helps lead the Clinic's Sustainable Food Production Initiative, which works to assist small-scale and sustainable food producers and food entrepreneurs with breaking into local and regional markets. Christina is licensed to practice law in North Carolina.

Patrick Serfass, American Biogas Council

Mr. Serfass has led the American Biogas Council since its creation in early 2010 when 22 companies came together to form a new biogas organization. Serfass co-led the formal creation of the ABC in close coordination with these companies, laying the foundation for the first U.S. biogas trade association dedicated to building business in biogas and anaerobic digestion. In its first year, the ABC grew to more than 60 companies and by the end of the second year, more than 140. In 2011, the Board of Directors elected Serfass to serve as Executive Director. He provides guidance to the Board of Directors and with his staff, manages the activities of the American Biogas Council. Serfass is a member of the Canadian Standards Association Technical Committee for Digester/Landfill/Biogas Generation & Utilization, an advisory committee for the Innovation Center for U.S. Dairy and the Transportation Advisory Committee for the American Council On Renewable Energy.

Serfass has more than 12 years of clean energy, engineering and marketing experience, mostly through Technology Transition Corporation (TTC), which provides ABC's staff and management. As Vice President and COO of TTC, Serfass has managed trade associations focused on hydrogen, fuel cells and solar energy and served a variety of technical, communications and management roles within them. Serfass holds a Bachelor of Arts in Engineering Sciences from Dartmouth College.

Exhibitor Descriptions

Community Food Rescue

Launched in 2014, Community Food Rescue, (CFR) a program of Manna Food Center, is the network for food recovery in Montgomery County, Maryland. CFR rescues unsold, surplus food and redirects it to people experiencing hunger in our community. CFR offers a coordinated, comprehensive food recovery program including hosting free auto-matching software and mobile app; establishing food safety protocols and training, providing capacity building grants to food assistance organizations, and celebrating all participants through our recognition and donor verification programs. CFR mobilizes the entire Montgomery County community for collective impact in tackling food insecurity and food waste.

FoodBridge

Created by UEmpower of Maryland and Foodservice Professionals, www.myFoodBridge.org is a non-profit food rescue system that quickly and efficiently links those who have wholesome food to donate directly to local non-profit organizations who are helping the needy throughout our community. One hundred percent free of charge to both the donor and non-profit recipients, FoodBridge is simple and efficient solution to reducing waste and providing hunger relief.

The Compost Crew

The Compost Crew provides simple, clean, convenient collection of compostables - food scraps, egg shells, napkins and more! - You separate, we do the dirty work. By recycling organics, we combat climate change, heal soils, and reinforce a culture of sustainability while saving our customers time and money.

MEANS Database

The MEANS Database is a nonprofit food pantry communication system with member agencies in 48 states. The web-based system allows food pantries and suppliers of surplus food to easily share information on food needs and available surplus. The database is easily searchable and allows for email notifications.

Baltimore Free Farm

Baltimore Free Farm is an egalitarian collective of gardeners focused on improving food access. It provides community garden spaces for rent, as well as collective gardening space, which is used in part to produce food for donation. Baltimore Free Farm also has a "Food Rescue Day" every Wednesday, where its members collect food from distributors and grocers for distribution to the community. This includes distressed goods, which are items too ripe to sell or on or just past their expiration date. On Food Rescue Day, 300-500 lbs of produce, dry goods, and bread are collected from distributors and grocers.

MD DC Compost Council and Institute for Local Self-Reliance

The MD-DC Composting Council Committee: The MD-DC Chapter of the US Composting Council leads regional efforts in advocating for the compost industry in the Maryland/Washington, DC region. For 25 years, the US Composting Council has worked to advance compost manufacturing, compost utilization and organics recycling to benefit our members, society and the environment. The Institute for Local Self-Reliance (ILSR) is a national nonprofit promoting healthy communities through local economic development. Its MD Composting Makes \$en\$e Project is advancing composting in Maryland to create jobs, enhance soils, support local food production, protect the climate and regional watersheds, and reduce waste. To this end, ILSR is working on statewide policy to advance composting and has launched a Neighborhood Soil Rebuilders composter training program to strengthen community scale composting. ILSR is also providing technical assistance to MD jurisdictions on food waste recovery strategies.

Maryland Environmental Service

The mission of Maryland Environmental Service is to provide operational and technical services to protect and enhance the environment for the benefit of the people of Maryland. Maryland Environmental Service operates composting facilities in Prince Georges and Montgomery County, turning yard waste into the popular soil amendment named Leafgro®. At MES-operated composting facilities, communities turn their grass and leaves into a resource, rather than a waste.

Maryland towns and counties want to expand composting efforts. At MES, engineers continue to study ways to add food waste to the composting mix. MES is currently operating a food composting pilot project for Prince George's County.

