

Maryland Food Recovery Summit Summary and Action Items

February 2017



Maryland Food Recovery Summit

Industry the Means, Plenty the Result



MARYLAND DEPARTMENT OF THE ENVIRONMENT
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Introduction

The Maryland Department of the Environment (the Department) held the first ever Maryland Food Recovery Summit on November 30, 2016 in Linthicum, Maryland. The one-day event brought together almost 200 collaborators – including generators and users of food scraps, government agencies, nonprofits, and elected officials – to share information, needs, and strategies, with the goal of reducing wasted food in Maryland. The event came on the heels of several important national and regional discussions on food recovery and served as a first step to focusing and coordinating this growing interest in Maryland and the Mid-Atlantic.

Wasted food is a complicated problem. It crosses sectors and touches on many seemingly distinct issues. Consider the range of different entities involved in such issues as food access and equity; agricultural practices; date labeling; food packaging; municipal and private waste collection systems; logistics and transportation; institutional and commercial food procurement; event planning; recycling facility siting and permitting; individual consumption choices; tax law; energy policy; food safety and liability; and food production at every scale from small businesses to multinational brands. Very different networks of people are likely to follow and have expertise in each of these areas. Yet to be truly successful at minimizing wasted food, a food recovery strategy will ultimately need to address all of them.

To recover more of the 850,000 tons of food currently wasted in Maryland every year, more information-sharing and interaction will be needed across industries and sectors. A survey taken after the Summit confirmed that events such as this one represent a crucial first step to bridging gaps in cooperation. Survey respondents particularly valued the opportunity to hear from people in other sectors with whom they would not ordinarily interact. The following groups, among others, were represented at the Summit:

- Federal, state, and local government agencies dealing with environmental protection, solid waste, recycling, agriculture, food safety, public venues, and schools;
- Universities and other academic or research institutions;
- Green entrepreneurs;
- Food manufacturers and distributors;
- Composting and anaerobic digestion companies, consultants, and trade organizations;
- Food banks and food rescue organizations;
- Elected officials;
- Supermarkets;
- Urban farms and farmer's markets;
- Organics haulers;
- Hospitality and food service groups; and
- Nonprofits focusing on environmental protection and food access.

This document summarizes the key themes, challenges, recommendations, and potential short-term action items from the Summit. This summary can form the basis of collaboration moving forward. Appendix A contains the agenda and links to presentations given at the Summit. Appendix B lists the people and organizations that were represented.

Themes from the Event

Specific recommendations from the workgroup sessions are detailed in the next section. This section summarizes some of the broader themes that resonated throughout the event.

Examples of innovative food rescue and recycling efforts already exist, both in Maryland and nationally.

Entrepreneurs such as Evan Lutz of [Hungry Harvest](#) and Maria Rose Belding of [MEANS Database](#) described their innovative approaches to ensuring more food is used for its highest and best use – feeding people. These efforts use strong marketing and technology-based solutions to be successful, but at their core are based on relatively simple concepts that can be applied broadly. Specifically, these case studies show that the right messaging can change perceptions of “ugly” or surplus food, and that easy, real-time access to information helps get more food where it is needed faster. Within Maryland, organizations and programs such as the [Maryland Food Bank](#), [Community Food Rescue](#), [FoodBridge](#), [Baltimore Free Farm](#), [Southern Maryland Hub and Spoke Program](#), [Veteran Compost](#) and [Maryland Environmental Service](#) provide examples of how food recovery can work in Maryland.

Maryland has much work to do, particularly in building infrastructure.

As Secretary Grumbles noted in his opening remarks, Marylanders have long been leaders in recycling efforts. But the waste stream is changing, and in order to continue the progress we have seen over the past 20 years, waste diversion strategies and priorities must also adapt. Food scraps are the second most prevalent material in the U.S. waste stream and the most prevalent in the disposal stream. In Maryland, food scraps are recycled at a lower rate than many other recyclables at only 13 percent (compared with an overall MRA recycling rate of 43 percent). While interest in food composting has grown significantly over the past 10 years, the State’s composting infrastructure is still in its infancy, with only three permitted food composting facilities. The U.S. EPA has recognized that more work is needed at a national level as well; in her closing remarks, Cheryl Coleman of EPA highlighted EPA’s first ever national goal for food waste reduction of 50 percent by 2030 and its accompanying [Call to Action](#).

A growing body of research and data on policies and programs can be used to develop effective strategies for Maryland.

Maryland can benefit from the work that has already been done over the past several years to identify opportunities for food recovery. Speakers highlighted a number of useful tools and reports, including: Harvard Food Law and Policy Clinic’s [reports and fact sheets](#) on liability protection for food donation, expiration dates, food to animal feed, and policy options for diverting food from disposal; the Ad Council and Natural Resources Defense Council’s [Save the Food](#) outreach campaign; John’s Hopkins Center for a Livable Future’s [Maryland Food System Map](#); U.S. EPA’s [Food Recovery Challenge](#), [food assessment tools](#), and [Food: Too Good to Waste Toolkit](#); and the [ReFED project](#). We should strive to supplement these existing resources with improved Maryland-specific information, particularly on food recovery activities for which good data is currently lacking, such as commercial food scrap recycling and food scraps to animal feed.

The food recovery hierarchy should guide food recovery strategies.

Across the diverse group of stakeholders, there seemed to be broad agreement on the concept of the [food recovery hierarchy](#) as an appropriate guiding principle. Generators should, through methods such as waste audits, examine their wasted food and match each component with its ideal recovery strategy. Preventable waste should be targeted for avoidance; non-preventable but edible surplus should be targeted for programs that feed people; and non-edible food scraps should be diverted to digestion or

composting. While the hierarchy is often phrased as an order of preference, an effective overall recovery strategy will need to incorporate all levels of the hierarchy.

Food recovery is undoubtedly an environmental, social, and public health issue, but economic considerations are central to motivating change and sustaining success.

In discussions on obtaining buy-in for new food recovery programs, economic considerations were repeatedly mentioned as a sticking point that must be addressed. This is especially true in commercial and institutional settings, where a small group of champions within a broader organization is tasked with communicating benefits and obtaining buy-in from the organization as a whole. Economic considerations are also key for potential composting and anaerobic digestion (AD) facility operators, who are affected by the availability of financing for new facility construction and markets for finished products. Food recovery strategies should emphasize economic incentives or cost savings for generators to participate, and should seek to eliminate financial barriers for food scrap recyclers.

Partnerships and collaboration are essential.

A presentation on sustainable retailing by Terry McGowan of Giant demonstrated the power of cross-sector partnerships in developing solutions for various components of the waste stream. Giant's parent company, Ahold Delhaize, partners with food banks, local vegetable farms, animal feeding operations, an anaerobic digestion facility, and even a brewery in Belgium that makes beer from surplus bread. Presentations by Sodexo and Community Food Rescue, NRDC, Maryland Food Bank, and Veteran Compost also highlighted partnerships that make unique food recovery solutions possible. Partnerships provide a mechanism to pool funding, expertise, information, and other resources to achieve what would otherwise be impossible.

Specific Challenges and Suggested Solutions

Summit attendees split into the following three smaller workgroups to brainstorm challenges and solutions to increasing food recovery in Maryland:

- **Food recycling infrastructure:** how to increase the currently limited capacity for composting and anaerobic digestion (AD) of food scraps in Maryland. In addition to facilities to process food scraps, increasing food recycling requires collection programs to gather food scraps at homes, businesses, and institutions; haulers to transport feedstocks to facilities; and markets to make use of the finished product.
- **Source reduction and donation:** how businesses and individuals can reduce the generation of food scraps and ensure that edible surplus is captured to feed hungry people.
- **Food recovery outreach:** how to use clear, compelling messaging to reach the wide variety of stakeholders throughout the lifecycle of food.

Figures 1 through 6 below summarize the challenges and solutions identified in each of the workgroups.

Figure 1: Challenges to Improving Food Recycling Infrastructure

Siting challenges

- Public concerns about nuisances, traffic, or aesthetics
- Negative perceptions based on past facility failures
- Local zoning and land use restrictions
- High price of real property in most parts of Maryland

Economic barriers

- Difficulties obtaining financing, especially for facility types viewed as less commercially proven
- Lack of local government funding for new facilities or collection programs
- Need for composting to remain cost-competitive relative to disposal
- Costs to upgrade existing facilities to accept food scraps or additional material

Operational difficulties

- Odor control
- Contamination of feedstocks (plastics, pesticides, etc.)
- Lack of available or affordable carbon sources
- Lack of available research and dissemination of best practices
- Limited availability of trained operators, especially for small sites

Policies and partnerships

- Existing policies do not provide incentives to increase diversion
- More partnerships are needed, including with local government
- Local policies may limit backyard composting or siting on agricultural land
- Perception of difficulty, delay, or uncertainty in obtaining government approvals for newer technology; fear of being the first to approve or adopt a technology
- Lack of clarity on standards for compost in organic farming

Compost/biogas markets

- Limited demand for compost products
- Need for more education on compost uses and recognition that amending soil with compost is a best practice

Individual and institutional buy-in

- Need more support and education on the benefits of composting and AD
- Consumer perception - the "yuck factor" of separating food scraps at home
- Need more education on what is and is not compostable

Figure 2: Solutions to Improving Food Recycling Infrastructure

Siting challenges

- Create model zoning regulations and reduce onerous requirements for siting composting facilities, such as public hearings
- Research effect of organics recycling on nearby property values
- Use brownfields as potential composting sites or sites for compost use
- Obtain Department of Commerce assistance in identifying potential sites
- Provide incentives for landowners to host composting facilities

Economic barriers

- Offer Department of Commerce grants and loans to build infrastructure
- Enact a tipping fee surcharge to fund infrastructure grants
- Require local governments to use State revolving funds to build infrastructure
- Harness existing funding sources such as Closed Loop Fund
- Adopt a program similar to MDA's Manure Transport Program for food scraps

Operational difficulties

- Develop model composting sites for learning and training purposes

Policies and partnerships

- Increase coordination across government agencies
- Host more networking events to bring public and private entities together
- Coordinate with counties and municipalities to resolve barriers to local composting programs
- Form ongoing stakeholder groups for continuing discussion
- Engage directly with farmers to divert food scraps to animal feed
- Use technology (e.g. apps) to improve information exchange
- Create a "one-stop shop" for food recycling facility permitting
- Require large food scraps generators to divert food (similar to MA law)

Compost/biogas markets

- Encourage use of compost products by government agencies, including by revising specifications where needed
- Encourage utilities to purchase and sell biogas and biogas-generated electricity
- Develop model compost application sites to showcase compost products
- Implement a healthy soil initiative similar to California's

Individual and institutional buy-in

- Use farm demonstration sites to promote value of composting to farmers

Figure 3: Challenges to Source Reduction and Donation

Logistical Issues

- Limited space to sort and store food for donation
- Time constraints to match food with recipients, especially for difficult prepared foods such as salads, sandwiches
- Challenge to reduce food waste from catered events because of uncertainty in the amount of food needed and the perception that larger quantities of food will be appealing to attendees
- Difficult to manage the flow rate at local food aid organizations because the incoming donations and availability of volunteers are highly variable
- Transportation availability and costs
- Limited capacity for processing donations for organizations that rely on volunteers for labor

Individual and institutional buy-in

- High turnover makes it difficult to get everyone in an organization on the same page
- Challenge to promote reduction and donation within a large organization where people have other priorities and concerns
- Lack of communication across departments within an organization
- Difficulties effecting change in a large organization with only a small number of “champions” for the issue; the group’s capital to ask for changes can be quickly exhausted
- How to communicate food recovery in a way that makes it as easy as possible
- How to make a compelling business case for donating food
- At consumer level, working against a deeply ingrained culture of abundance and limited understanding of the value of food
- Lack of consumer knowledge about how to purchase and consume smartly

Liability and food safety

- Organizations are still reluctant to donate for liability reasons; perception that the Good Samaritan Act does not provide enough assurance of liability protection
- Need for certainty in food safety standards

Funding and goal-setting

- Uncertainty in how donation fits into the national goals given the relatively small portion of food potentially captured for donation
- Goals are set without an assessment of quantities needed to meet those goals
- As goals are increased, there is no proportional growth in budget capacity
- Great potential for gleaning in Maryland, but limited funding to execute

Figure 4: Solutions to Source Reduction and Donation

Logistical Issues

- Provide a forum for peer-to-peer training to help resolve common problems

Individual and institutional buy-in

- Enhance the capacity for small groups of champions to effect change within larger organizations by connecting them with resources (consultants, training materials, signage, etc.)
- Create standard processes for collection that make it easy to participate
- Start by engaging with young people to get buy-in
- Develop specific educational messages for different audiences along the supply chain and connect messaging to the things those audiences care about; disseminate messages across a variety of media
- Start a green team within the organization to take ownership of the project and get staff involved in designing the solution
- Create a competition within the organization or among vendors; offer incentives to those who perform the best in source reduction and donation and publicize the winners
- Include incentives for diversion in contracts for food services
- Identify partners that are deeply invested in the community to be allies in messaging (e.g. health, faith, and youth sectors)
- Invite people into our work; provide opportunities for hands-on experience through volunteering
- Engage with event planners on how to reduce overpurchasing

Liability and food safety

- Support efforts to address these issues on a national and regional scale

Funding and goal-setting

- Use data to drive change; conduct a waste audit to inform goals; use data on disposal and cost avoidance to solidify commitment and sustain progress
- Reduce costs and inefficiencies with more information-sharing; for example, share waste audit data to allow for prediction of waste composition
- Identify and promote economic "hooks" for source reduction and donation in agriculture, manufacturing, retail, and consumption

Figure 5: Challenges to Food Recovery Outreach

Outreach program implementation

- Lack of consistent guidelines on what can be eaten, donated, composted, or digested
- Difficulties in educating an employee population that is always changing
- How to ensure employees or residents receive the necessary information while maintaining simplicity in messaging
- Achieving buy-in on the necessity of the program
- How to engage with businesses that may be reluctant to question current practices or take risks

Achieving behavior change

- Limited self-awareness of how much waste is created makes it difficult to convince people they should care about the issue
- Outreach must address concerns about convenience and what is required of the participant
- Economic concerns, including the perception of available and affordable disposal options
- Cultural perception of leftover food as a waste having no value rather than as a commodity
- General nature of people as averse to change
- Fear of doing it wrong

Figure 6: Solutions to Food Recovery Outreach

Outreach program implementation

- Use social media to deliver messaging
- Improve the infrastructure for composting and donation so that there are more and easier options to divert food
- Develop champions in businesses, schools, and other organizations through a mentoring program with others who have implemented food recovery
- Work with culinary schools to promote waste reduction in food purchasing and preparation and to change perceptions of “ugly” or other recovered food
- Host events such as train-the-trainer events to increase outreach capacity; partner with local and regional groups such as the Chesapeake Foodshed Network
- Provide opportunities for people to get into the practice and mindset of diversion at school, work, and businesses, community gardens, and government buildings
- Develop school curriculum that addresses food diversion and the hierarchy, working with Maryland State Department of Education
- Develop demonstration sites for food collection, composting, and compost use

Achieving behavior change

- Characterize food as a valuable commodity and educate people on the economic benefits of capturing food scraps
- Rebrand the issue, including more appealing terminology that suggests a material with value rather than a waste
- Market the uses of finished compost to support composting infrastructure and educate the public on "closing the loop"

Next Steps

In this section, the Department offers some suggested next steps for the near term. These suggestions are intended as a first set of items that could be tackled as part of ongoing discussions among the Summit attendees and other interested parties. To select these action items, the Department reviewed the above challenges and solutions and selected items based on feasibility and impact. In particular, options that are aligned with the interests of a broad cross-section of stakeholders may be good choices for collaboration.

- 1. Develop demonstration sites to showcase composting methods, compost uses, and the agricultural benefits of composting.**
- 2. Assist businesses and institutions in performing waste audits.**
- 3. Meet with key groups, including event planners, culinary schools, and farmers to provide information on food recovery.**
- 4. Work with the Maryland State Department of Education and local boards of education to incorporate food recovery in curricula, create a model food recovery curriculum, and identify food recovery champions within schools.**
- 5. Harness existing national funding sources, such as the Closed Loop Fund and the Recycling Partnership, in Maryland.**
- 6. Create peer-to-peer training groups to problem-solve and address practical barriers to composting, anaerobic digestion, and food donation programs.**
- 7. Plan additional events and/or periodic meetings for networking among private and public entities.**
- 8. Support and get involved in efforts to address food labeling, liability, and food safety issues on a national level.**
- 9. Create model outreach materials and resources for commercial and institutional “green teams,” emphasizing (1) surplus food as a valuable commodity; (2) economic benefits of waste diversion; (3) the food recovery hierarchy; and (4) simple, consistent instructions for avoiding, donating, and recycling food. Make use of existing national efforts, such as NRDC’s Save the Food Campaign and EPA’s Food: Too Good to Waste. The Department can serve as a web clearinghouse for model outreach materials as they are developed.**
- 10. Identify new partners as allies in disseminating messaging, including groups heavily involved in the community such as the healthcare, faith, and education/youth sectors.**

Appendix A: Presentations from the Summit

Slides from each presentation are available on our Food Recovery website at:

<http://www.mde.maryland.gov/foodscraps>

Opening Plenary

- **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

Preventing Wasted Food through Source Reduction and Feeding People

- **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

Food Recycling Options

- **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

Appendix B: Organizations Represented at the Summit

Organization	Attendee*
Agora VR	Jason Ganz
Ahold Delhaize	Julia Jelinska
AKB Strategies	Ann Brown
Alpha Omega Resources	Josh Etim
American Biogas Council	Patrick Serfass
Anne Arundel County	Linnea Boogades
Baltimore City	Kristyn Oldendorf
Baltimore City	Sarah Buzogany
Baltimore City	Andrew Cook
Baltimore City	Robert Murrow
Baltimore County	Charlie Reighart
Baltimore Free Farm	Chris Mather
Baltimore Free Farm	Matthew Burke
Baltimore Office Of Promotion & The Arts	Sandy Lawler
BioCycle Magazine	Nora Goldstein
Calvert County	Keith Rounfort
Calvert County	Bill Teter
Caroline County Public Schools	Amanda Brewster
Carroll County Government	Maria Myers
Chesapeake Center for Youth Development	Deborah Smith
City of Bowie Green Team	John Teasdale
City of College Park	Janet McCaslin
City of College Park	Brenda Alexander
City of Gaithersburg	Dyan Backe
City of Greenbelt	Erin Josephitis
City of Greenbelt	Luisa Robles
City of Takoma Park	Nima Upadhyay
Civic Works - Real Food Farm	Kyron McKoy
Civic Works - Real Food Farm	Katie Strohl
Coker Composting & Consulting	Craig Coker
Community F.A.R.E.	Janice Wiles
Community Food Rescue	Susan Wexler
Community Food Rescue	Cheryl Kollin
Compost Cab	James Ley
Comus Materials	Mike Toole
Coppin State University	Mintesinot Jiru

DC Central Kitchen	Amy Bachman
DC Department of Energy and Environment	Barbara Williams
Delaware Dept. of Natural Resources and Environmental Control	Mindy Anthony
Delmarva Organics Recovery, LLC	James Whitehead
Environmental Law Institute	Carol Adaire Jones
Fair Farms	Mitchelle Stephenson
Filbert Street Garden	Rodette Jones
Filbert Street Garden	Edith Gerald
Food Recovery Network	Regina Northouse
Food Works Group	Sharon Feuer Gruber
Frederick County	Anmarie Creamer
Friends of Frederick County	Ellis Burruss
Future Harvest CASA	Dena Leibman
Garrett County	Kimberly Madigan
Garrett County Public Schools	Scott Germain
Gershman, Brickner & Bratton, Inc.	Lori Scozzafava
Giant Food of Landover, MD	Terence McGowan
Greater Philadelphia Coalition Against Hunger	Diana Reighart
Harford County Public Schools	Andrew Cassilly
Harvard Food Law and Policy Clinic	Christina Rice
Harvest Power	Justin Burch
Howard County	Gina Bonomo
Howard County	Kim Reichart
Howard County	Gemma Evans
Hungry Harvest	Evan Lutz
Individual	Karin Tome
Institute for Local Self-Reliance	Virginia Streeter
Institute for Local Self-Reliance	Linda Bilsens
Institute for Local Self-Reliance	Brenda Platt
IPHI and clb advising	Christine Bergmark
Johns Hopkins Center for a Livable Future	Carrie Burns
Johns Hopkins Center for a Livable Future	Erin Biehl
Johns Hopkins University	Leana Houser
Johns Hopkins University	Ashley Pennington
Lexington Market, Inc.	Robert Thomas
Maryland Association of Counties	Leslie Knapp Jr.
Maryland Aviation Administration	Edwin Maker sr
Maryland Department of Agriculture	Steve Connelly
Maryland Department of Agriculture	Karen Fedor
Maryland Department of the Environment	Laura Armstrong

Maryland Department of the Environment	David Mrgich
Maryland Department of the Environment	Hilary Miller
Maryland Department of the Environment	John Sullivan
Maryland Department of the Environment	Kaley Laleker
Maryland Department of the Environment	Max Tucker
Maryland Department of the Environment	Adrienne Diaczok
Maryland Department of the Environment	Paul Hlavinka
Maryland Department of the Environment	Horacio Tablada
Maryland Department of the Environment	Edward M. Dexter
Maryland Department of the Environment	Christy Bujnovszky
Maryland Department of the Environment	Jeffrey Fretwell
Maryland Department of the Environment	Tariq Masood
Maryland Department of the Environment	Duane Johnson
Maryland Department of the Environment	Lisa Nissley
Maryland Department of the Environment	Ben Grumbles
Maryland Environmental Service	Russ Brown
Maryland Environmental Service	Randy Bolt
Maryland Environmental Service	Steven Birchfield
Maryland Environmental Service	Melissa Filiaggi
Maryland Environmental Service	Willie Wainer
Maryland Farmers Market Association	Shelley Brosius
Maryland Food Bank	George Langenfelder
Maryland Food Bank	Meg Kimmel
Maryland Food Center Authority	Rose Harrell
Maryland General Assembly	Stephen Lafferty
Maryland Green Travel, Maryland Office of Tourism	Catherine Batavick
Maryland Stadium Authority	Jana Brooks
Maryland-National Capital Park and Planning Commission	Gul Guleryuz
MEANS Database	Maria Rose Belding
Mid-Atlantic Organic Resource Co.	Robert Winn
MOM's Organic Market	Alexandra DySard
Montgomery County	Marilu Enciso
Montgomery County	Eileen Kao
Montgomery County	Alan Pultyniewicz
Montgomery County Food Council	Susan Eisendrath
Montgomery County	Eli Golfer
Montgomery County	Bill Davidson
Montgomery County Food Council	Heather Bruskin
National Aquarium	Gaby Roffe
National Aquarium	Curtis Bennett

National Waste & Recycling Association	Chaz Miller
National Waste & Recycling Association	Anne Germain
Natural Resources Defense Council	Margaret Brown
NIE Institute	Doug Alexander
Northeast Foods, Inc.	Jon Paterakis
Northeast Maryland Waste Disposal Authority	Andrew Kays
Northeast Recycling Council	Mary Ann Remolador
Office of Delegate Shane Robinson	Sean Mullin
Plisko Sustainable Solutions	Joan Plisko
Prince Georges County	Adam Ortiz
Prince George's County	Marilyn Rybak
Prince George's County	Bob Reading
Prince George's County	Akosua Dosu
Prince George's Food Equity Council	Benjamin Fischler
Prince George's Sierra Club	Martha Ainsworth
Real Food Farm	Ellie Chetelat
Reduction In Motion	Kelsey Hollowell
River Jordan Project, Inc.	Rev. Tierney Screen
Schwartz, Metz & Wise, P.A.	Pam Kasemeyer
Shipley's Choice Elementary school	Holly Willis
Sierra Club	Besith Pineda
Sierra Club Maryland Chapter	Sydney Jacobs
Sierra Club Maryland Chapter	David O'Leary
Society of St. Andrew	Lynette Johnson
Sodexo	Rita Webster
Sodexo	Anna Lourie
Solid Waste Association of North America	Darryl Walter
Solid Waste Association of North America	David Biderman
St. Mary's College of Maryland	Isabella Lee
The Compost Crew	Ryan Walter
Town Creek Foundation	Megan Milliken
U.S. Composting Council	Linda Norris-Waldt
U.S. Department of Agriculture	H. G. Larew
U.S. EPA	Mark Baldwin
U.S. EPA	Laurie Solomon
U.S. EPA	Thomas ODonnell
U.S. EPA Region 3	Luke Wolfgang
U.S. EPA Region 3	John Armstead
U.S. Food and Drug Administration	Kevin Smith
University of Baltimore	Kenneth Turner

University of Maryland	Shane Kelly
University of Maryland	Nicole Embrett
University of Maryland	Ruth Heffes
University of Maryland	Adrienne Small
University of Maryland	Bill Guididas
University of Maryland	Nancy Nunn
Veteran Compost	Justen Garrity
West Virginia Department of Environmental Protection	Sandy Rogers
West Virginia Department of Environmental Protection	Niki Davis
Whole Foods Market	Martel Kelleher
www.MyFoodBridge.org	Kai Horn

* Includes only attendees who signed in at the event.