Donna Conkling

From: Mayor

Sent: Friday, December 25, 2015 11:06 AM

To: Donna Conkling

Cc: Steve Pappalardo; Robert Cole; David Lee (dlee.trustee@gmail.com); Bill Stern;

dpekarek@verizon.net; Marc Samwick (marc.samwick@verizon.net); Carl Finger; Matt

Callaghan

Subject: Fw: Food Scrap Municipal Pilot Program

FYI. JM

From: Mayor

Sent: Friday, December 25, 2015 11:04 AM

To: Judy Hamra

Cc: Peter Hamra; dfenigstein@yahoo.com **Subject:** Re: Food Scrap Municipal Pilot Program

Dear Mr. and Mrs Hamra -- Thank you for your email and happy holidays.

Very truly yours, Jon Mark

From: Judy Hamra <jhamra@verizon.net> **Sent:** Friday, December 25, 2015 8:03 AM

To: Mayor

Cc: Peter Hamra; dfenigstein@yahoo.com **Subject:** Food Scrap Municipal Pilot Program

Dear Mayor Jon Mark,

My husband and I are huge supporters of the Food Scrap Municipal Pilot Program. As people who love to cook, we generate a good amount of food scraps which used to go into the trash. Then we became enlightened and realized that we were throwing away a resource. Food scraps are alive, vibrant and full of energy to harvest. Everyone recycles paper and plastic, so what's stopping us from recycling food waste too? We keep a small plastic container on the kitchen counter to collect coffee grounds, fruit and veggie waste. When that gets full, my husband takes it outside to a bucket buried ½ way down in the backyard, with holes drilled here and there. He tosses the waste into the bucket and mixes it with leaves and lets the microorganisms go to work turning the food scraps into nutrient-rich compost that we don't even know what to do with now that the bucket is full. It's a bit of a messy job but well worth the effort. We would very much like to participate in the program as it will take away that extra step of making the compost ourselves.

For those grab-and-go people who don't get their hands dirty scrubbing beets for dinner, the process must to be super easy to be successful and I believe this program will do just that. By supplying residents with a small kitchen countertop pail, a box of compostable pail liners and a curbside bin, all that residents would need to do is fill the bin with kitchen scraps and set it outside for weekly collection. Years ago, we felt the same way about recycling paper and plastic; make it easy then we'll do it. Now it's second nature.

After a year of recycling our food waste, combined with related reduction in consumables, we're proud to report that we've decreased our trash dramatically. We used to put out three bags every week and now we are down to just

one. This is simply a great opportunity to reduce our impact on the earth by taking what would otherwise be going to a landfill and finding a way to give it new life and a new worth.

Thanks, Judy and Peter Hamra 258 Boulevard (914) 725-7012