

Salida Business Alliance Minutes

1.17.19

Attendance

Allie Stevens	Monarch	Fawn Walkik	First Street Flooring
Marianne Katle	Citizen	Patrick Payne	Boathouse Cantina
Jeff Stinyt	New Landowner	Nicole Balaun	Su Casa
Richard Kenshalo		Jim Balaun	Su Casa
Dawn Heigele	Café Dawn	Drew Nelson	City of Salida
Heather Adams	Moonlight Pizza	Linda Frances	Four Winds Gallery
Bryan Ward	Moonlight Pizza	Merrell Bergin	Hively Block LLC
Pip Conrad	First Street Flooring	Jacy Doumas	BV Storage, Chaffee Green
Donna Maloney	Chaffee Green	Maartie Potterton	Chaffee Green
Lori Roberts	Chamber	Lisa Martin	Garna
Karen Lundberg	Chaffee Green	Wano Urbonas	Env. Health
Julie Mach	Elements Mountain Compost		

Start Time: 8:05

VS: We have a full agenda, so were going to get started.

Deb: I'd like to introduce Julie Knox with Elements Mountain Compost. Lisa with Garna is here, and Jacy Dumas with Chaffee Green

Lisa: I just want to say that I am really excited about the new programs going on. We can't start programs without end products.

Mica: I'm with the high school's Green Club. Our silverware at the school has always been plastic and we've worked to get actual silverware

Julie: Hi everyone. I'm here to talk to you about the services we offer. We are locally based compost company. We do commercial food waste pick up and residential yard waste. We host events and weddings and all of the products we collect are turned into soil and sold on the back end. I've lived here for 10 years. One of the things I love about this community is how interested people are in keeping things local. I'm a one-person show. I'm collecting pre-consumer food scraps. No meat, dairy or animal waste. We can take cups, plates or silverware if it's compostable. Or compost piles are big enough that they are turning over in 3-6 months. We are starting to do some community drop off points. We mainly sell to backyard gardeners mainly at the farmers market and it's not going out of the county.

We also host education groups to teach students how to compost. The only reason that we are not taking meat or dairy is for a contamination concern, however, our piles are getting hot enough that we may be able to take them soon. We haven't had any rodent issues or smell issues. We hope that our clients are talking to their customers about how they compost and what their individual impact it. 50 Burger is now a green restaurant. We absolutely have room to grow and take on more business.

Mica: Would you ever consider a partnership with the school district.

Julie: Absolutely, I would love to partner with the school and do some education with you guys.

Linda: Is mold an issue?

Julie: Mold is not an issue, it's actually a sign that the process is working.

Guest: Is it tested?

Julie: Great questions, yes, I have it tested every year. It's not a substitute for potting soil, but you should mix it in with your existing soil to add nutrients.

Dawn: I'm from Café Dawn and we've been composting for 10 years. It's really easy, she gives us a bin and we take it outside every day. Most of my employees already know what can be composted. We saved 5,400 cups by offering a discount and we've kept 6.6 cubic yards out of the landfill.

Jen: We've been composting since we opened. As far as the smell out back, it's no more than a standard dumpster. We are a 3 star green restaurant. It's a fairly rigorous thing to go through and we should find out in the next couple of days if it's official.

Guest: You guys are doing this pre-consumer correct? If it was post-consumer, wouldn't it be as clean and neat?

Julie: Yes. Pre-consumer. As we get bigger, we'll have to look into some regulations as far as water run-off. Once you get to post-consumer, there is an education aspect for the consumer. All of our compost gets sifted, so any contaminates get pulled out.

Guest: I'd love to help from a household standpoint.

Julie: A priority for me in the next year is the community drop off points. I sell a cubic foot for \$11.

Guest: I've noticed that the landfill took branches with a chipper. Is this available for people to use.

Guest: They do separate but they are not composting.

Julie: Big companies will even take construction waste. There is information on the tables feel free to reach out if you have any questions

Wano: I work on environmental health in the county. These boxes are full of freezer packs from the flu vaccine that we could reuse. I'm the person who does restaurant inspections in the county. We do events in town, radon testing, illegal dumping, waste water, ground water, and surface water testing. Air quality in Chaffee County has never been tested, so we bought a kit. Purpleair.com. I'm the roach inspector. I'll be putting out an add asking for assistance. I'd like to see my department be two people, not just one.

Guest: How can the organization represented help you?

Wano: If we meet every other week for 12 weeks, I think we can put together a plan to present.

Guest: Will part of it be a community survey to see what the concerns are?

Wano: Yes, and we don't have to start from scratch. Thanks for having us!

VS: I want to thank Deb for coordinating this. SBA is all about networking. If there is a program you are interested in contact me at the Mountain Mail

Ken: I'm with 350 colorado and we have organized earth day which will be May 4th. Healthy Earth Festival. Anyone else that wants to have a presence, let me know. Were also trying to get the hospital more involved. Contact me, Ken Brandon, Box of Bubbles.

End: 8:51