

Salida Business Alliance Minutes

3.21.19

Attendance

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|------------------|---------------------|-----------------|-----------------------|
| Allie Stevens | Monarch Mountain | Adriane Kuhn | Little Red Tricycle' |
| Angel Rowell | Discovery Pass | Ken Brandon | Box of bubbles |
| Donna Cole | Kaleidoscope Toys | Marianne Katle | Citizen |
| Henry Martin | The chaffee Shuttle | Julie Mach | Elements Compost |
| Wano Urbonas | Env. Health Dept. | Liz Peuser | Chaffee Green |
| Michael Varnum | City of Salida | Nicole Balaun | Su Casa! Furniture |
| Jim Balaun | Su Casa! Furniture | Pip Conrad | First Street Flooring |
| Lori Roberts | Salida Chamber | Mike Rosso | CO Central Magazine |
| PT Wood | Wood's Distillery | Linda Frances | Four Winds |
| Vickie Sue Vigil | The mountain Mail | Deborah Feields | DFields Design |

Start Time: 8:32

VS: Let's get started.

Henry: I've accepted the executed director position for Neighbor to Neighbor, I'm ready to carry the torch and keep it moving.

Deb: Good morning, I'm so glad everyone is here. There are a lot of really good things happening. Patrick with the Boathouse is here and Julie with Elemental Mountain Composting, Liz with composting, and our county inspector, Wano.

Patrick: There are always hard elements for running a restaurant and staying eco friendly. We've found some products for us to use. I'd be glad to share this information with anyone. Check out the back of our menu, we list some of the things we do to be more eco-friendly. We're most proud of no single use plastics. We have big recycling bins though we will be shuffling things around. We just teamed up with Julie a couple of weeks ago and we are now composting with her. We have a plastic looking cup, but it's vegetable based and Julie can compost them. We've switched over to non bleached napkins and wooded spoons. Our to go boxes are also vegetable based. We went away from straws last summer. There are people with special needs that have to have a straw, so we've ordered paper straws. We have energy efficient light bulbs. We're not perfect, but ever little bit helps. We have noticed people coming in and thanking us for the efforts we're making.

Julie: I am the owner of Elements Mountain Compost. We take type 1 food scraps, anything but meat and dairy. I provide bins to businesses around town. We try to make it as easy as possible for the consumer. We're looking at expanding and getting more businesses on board. We've got serving residences on the horizon this year. It would be drop off points, similar to a recycle center. We would have to keep an eye on contamination but that's just a matter of education. We are talking with a couple of folks with space. The first question I get is about odor. There is some in the summer, but no more than a tradition dumpster. Monthly pick up for commercial composting is \$26 a month. Once everything is composted, I sell a lot this time of year in bulk and bagged soil. I'm always looking for brown materials, if you have garden trimmings that will break down quickly. If you're interested, I have business cards

Liz: I've been around Salida for about 40 years. I have some flyers here that Deb helped me put together. I am going to tell you about my home composting technique. I put in a layer of paper at the bottom food scraps and a little bokashi and layer that up. It's not pleasant when you empty it, but it's worth it. I'd be happy to come to any event and show people how to do this.

Julie: You could line your bucket with a compostable trash bag and that would avoid some of the mess.

VS: This year for 4th of July we will have 3-4 compostable bins. And we are looking into whether or not we'll be able to have compostable cups.

Wano: I think that sharing and educating others is what it's all about. The fibark pancake breakfast will be on June 14th and we are going to try to make it a more community friendly event. Hopefully we can jazz it up and maybe use recyclables. Maybe a sausage run against the scrambled egg. PACE is forming some teams to discuss consumer protection and environmental health. We currently monitoring real time air quality. We're working with BV blue

sky as well, so we can compare how the two towns are doing. Eventually, I would love to come up with a proposal for more of a budget for doing more than just food inspection. I'd also love to create a Chamber for the environment. The meeting on April 4th is open to folks in this group.

Nicole: Back to the to go clam shells, if it's in our normal trash bags it probably still would not break down. What do we do?

Julie: all of these material are made to be composted in a commercial compost facility. So, it is one of those things that is not perfect

Nicole: How are we doing with the process of banning single use bags?

PT: There is legislation going around in Denver that would allow us to bring this issue to the table. It would allow communities to make the decision. For us it would be a ban and not a fee. A fee would be a tax, which is way more challenging.

Nicole: Our mattress bags are the thicker plastic and work really well as a garden cover. So, if anyone wants give us a call ahead of time. Su casa would like to help with Julie and the pancake breakfast.

Liz: Ship and things will take quite a bit of packing material because he can reuse these things. If anyone is wondering what he'd be able to take, I'd say just go talk to him.

PT: The city has employed a number of new recycling bins around town. There was some talk about doing some art with the middle school art department.

Michael: The banner will go up soon. Probably be changed every two month promoting festivals. We're posting a park and rec position. We are also hosting a retirement party for Teresa on April 5th from 3-5.

End: 9:33