



Dear Kenai River Festival Vendors,

Welcome to the 2016 Kenai River Festival! We are happy to help you be able to supply your customers with earth-friendly compostable eating ware, with the least amount of hassle to you!

Loopy Lupine, Green Alaska Solutions, and Eco-Products all make ranges of compostable food service ware. You can obtain your materials from ANY supplier; following are contacts for several distributors who will be able to assist in the supply of the compostable products.

Loopy Lupine: <http://loopylupine.com/index.html>

Green Alaska Solutions: <http://www.greenalaskasolutions.com/products>

Eco Products: <http://www.ecoproducts.com/index.php>

Pritchard Packaging Inc.:
http://www.pritchard.com/RetailGift_Supplies/clear_candy_bags.htm

Thank you for your participation in this great Zero Waste Event, and for your efforts to protect and honor our river. If you have any questions about zero waste, please feel free to contact me:

Jenna Miller
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Below is a list of the items which are not zero waste products and the suggested compostable replacements.

Foodservice Item	NOT Acceptable	Acceptable Replacements
Cups		
	<ul style="list-style-type: none"> • No Styrofoam • No Plastic Solo cups or equivalent • No Paper to-go cups (plastic lining) 	<ul style="list-style-type: none"> • Compostable plastic cups • Compostable paper cups

Plates and bowls		
	<ul style="list-style-type: none"> • No Styrofoam • No Plastic 	<ul style="list-style-type: none"> • Corn plastic plates and bowls • Chinet/plain paper plates & bowls
To-go containers		
	<ul style="list-style-type: none"> • No Styrofoam • No Plastic • No Plastic-coated paper 	<ul style="list-style-type: none"> • Corn plastic to-go containers • Plain paper to-go containers
Utensils		
	<ul style="list-style-type: none"> • No Plastic 	<ul style="list-style-type: none"> • Starch utensils
Lids and straws		
	<ul style="list-style-type: none"> • No Plastic 	<ul style="list-style-type: none"> • Corn plastic lids and straws
Miscellaneous		
	<ul style="list-style-type: none"> • No Clear plastic bags 	<ul style="list-style-type: none"> • Clear compostable bags
	<ul style="list-style-type: none"> • No Condiment packets 	<ul style="list-style-type: none"> • Compostable condiment cups with bulk condiment dispensers
	<ul style="list-style-type: none"> • No Foil packages • No Potato chip bags 	<ul style="list-style-type: none"> • Purchase large bags and serve in portions on compostable serving trays or plates. • Buy products in compostable packaging (Sun Chips, etc)
	<ul style="list-style-type: none"> • No Plastic wrap 	<ul style="list-style-type: none"> • Tissue/wax paper, if possible
Non-compostable Fair Items used in past	Replace with compostables at 2016 Kenai River Festival	
Plastic Sno-Cone cups	Compostable soup cups and dessert cups	
Plastic & Styrofoam to-go containers	Corn plastic or paper to-go containers, foil	
Plastic utensils	Starch utensils	
Plastic cups, lids, and straws	Corn plastic cups, lids, and straws	
Plastic wrap	Tissue paper, if possible	
Styrofoam plates	Compostable Chinet or non-plastic coated paper plates	
Styrofoam cups	Corn plastic or compostable paper cups	
Fast-food type plastic coated paper cups	Corn plastic or compostable paper cups	
Potato chip packages/ foil	Buy large bags and serve in portions on compostable	

packages	serving trays or plates
Candy Wrappers	Clear compostable candy bags
Plastic Cotton Candy & Kettle Corn bags	Clear compostable bags
Aluminum Foil	Waxed Paper

Zero-Waste Guidelines

Zero Waste is a new waste management strategy that is gaining acceptance across the United States and in many countries around the world. Zero Waste is a systems approach modeled on the waste-free and self-sustaining systems seen in nature. It advocates eliminating waste as much as possible and viewing the remaining “discards” as important resources to be returned to the market place through recycling, or to nature through composting.

Zero Waste can be achieved through four basic concepts: **reduce, reuse, recycle** and **compost**.

Reduce & Reuse:

The preferred method of waste management is to reduce the amount of waste generated in the first place. In addition, reusing materials keeps trash out of landfills and saves resources and energy.

Tips:

- Buy in bulk to reduce packaging.
- Purchase durable, long-lasting goods.
- Seek products and packaging that are as free of toxics as possible.
- Purchase products that use fewer raw materials in production, have a longer life, or can be used again after its original use.
- Use durable coffee mugs and promote the use of travel mugs.
- Refill bottles, reuse boxes and turn empty jars into containers for leftover food.
- Use cloth napkins or towels.

Recycle:

When it is not possible to reuse a material, recycle it. Most aluminum, paper, glass, cardboard and plastics* may be recycled.

Tips:

- Empty all containers before putting them in the recycling bin.
- Plastic lids can be kept on the bottles. Metal lids are recyclable but **MUST** be removed and placed in the bin separately.

much more efficiently than plastic.

- Paperboard with a plastic lining (regular hot cups, frozen food boxes, etc.) cannot be recycled. These items are trash.
- Remove recyclables from plastic trash bags, and place loose in bin or dumpster.

Compost

Composting is nature's ultimate recycling system where living or once-living materials break down into a rich soil amendment. Compost is a dark, crumbly, and earthy-smelling form of decomposed organic matter. This process saves landfill space, decreases the amount of greenhouse gases emitted from the breakdown of materials, and enhances the quality of our soils. Acceptable materials include low-grade paper, food scraps and yard trimmings and foodservice items made of bioplastics* or paper (without a plastic coating).

Tips:

- Compost paper when it cannot be recycled:
 - Compost paper towels, napkins and tissues. They cannot be recycled due to the low grade of the paper fibers.
 - Compost shredded paper. Once paper fibers have been cut, they cannot be recycled.
- Compost food scraps: meat and dairy products, eggshells, fruit and vegetable scraps, coffee grounds, tea bags, pits, seeds, breads and sandwiches.
- Do not compost liquids, cooking oil or grease.
- Do not compost animal or human waste of any kind.

*Note: While traditional plastics are made from a byproduct of oil production, manufacturers of disposable foodservice items have found a way to make new kinds of 'bioplastics' out of corn (called PLA plastic), potatoes and sugarcane. Because these are made of organic materials, they can be composted.