

2010 GREEN AWARDS

RESIDENTS

John Kiefer: John has made local food a reality for hundreds of Lafayette residents by teaching sustainable methods for raising chickens for eggs. This includes demonstrating his sustainable coop that ensures chickens are raised in the natural, on-the-ground surroundings and working with neighbors before embarking on a chicken project. As one of his students said, *I can't imagine going back to life without my "girls" and their beautiful eggs.*

Rebecca Calahan Klein: Rebecca has been a dynamic and passionate champion for Lafayette's Farmers Market. Every time she has appeared before the City Council she has expressed her passion while being willing to find effective solutions to any problems. In addition to the Market, she began a Community Supported Agriculture program in the community resulting in 30-40 families reducing their carbon footprints.

LOCAL BUSINESSES

Chow: Chow is passionate about sustainable ingredients and other green practices. They use only the highest quality fresh, organic and seasonal ingredients, including all their produce, meats, and seafood. They use an organic flour supplier in Lafayette, and serve fair-trade coffee. The restaurant was one of the first to participate in a waste diversion program to collect restaurant food waste.

Elmwood Stationers: Elmwood Stationers offers a wide range of green office supplies locally. They earned certification as a Contra Costa County Green Business through a rigorous process by their wide range of practices for reducing waste, energy, waste, and transportation.

COMMUNITY ORGANIZATION

The Urban Farmers: The Urban Farmers has provided Lafayette families with the opportunity to transform their yards into gardens and supplied over 500 heirloom fruit trees throughout the community. They provided instruction on proper planting and care as well as sustainable gardening methods. They have shared their expertise with students in Acalanes' environmental science classes, and involved St. Mary's students in an urban farming program.

Tim Argenti, Allied Waste Services: Under the guidance of Tim Argenti, Allied Waste Services has partnered with the Central Contra Costa Solid Waste Authority to offer commercial food waste collection services to restaurants and other food services businesses in Lafayette. This program diverts significant amounts of food waste from landfills to be used for the creation of methane gas through a digestion process by EBMUD, which in turn burns the gas for electricity. This avoids the creation of greenhouse gas emissions and generates green energy.

SCHOOLS

Contra Costa Jewish Day School: Under the leadership of Pamela Payne and Janna Weiss, a school lunch program was established to provide organic local produce for lunches, after school, and for the onsite Community Supported Agriculture program. Hadas Rave's 4th grade class researched, developed, and implemented a school-wide composting program that uses almost 100 percent of the school's compostable waste that will be used in the school garden.

Springhill School: Principal Bruce Wodhams has made conscientious environmental practices a priority for Springhill School. He launched the "Team Green" bringing together teachers, administrators, parents, and

community members. Kathy Hemminway provided leadership behind the School Garden. Nanette Heffernan wears school lunch garbage to promote the school's Zero Waste Lunch program.