

'MV GREEN' EVENT GUIDE

A collaboration of Island Grown Initiative, Vineyard Conservation Society, Sail MV

LET'S GET STARTED!

This MV Green Event Guide will aim to:

- Decrease your disposal costs by reducing the waste stream
- Generate less trash sent off-island to the incinerator or landfill
- Demonstrate your commitment to a more sustainable Martha's Vineyard
- Track your waste to serve as a baseline for your next event on the Island to be Zero Waste*.



SAIL MV

WASTE STATION SET UP

Set up Waste Station areas that are centralized with clearly marked bins:

Compost (green container)

Island Grown Initiative can compost these items: Fruits & vegetables, nuts, seeds, grains, pasta, bread, dairy, meat & seafood, coffee, filters & tea bags, napkins & paper towels. *At this moment, compostable, "green" service wear is not accepted by IGI's composter.*

Recycling (blue container)

Recyclables need to be kept clean (no food or liquids)

The best practice is to pick in this order:

cardboard, aluminum, glass bottles, and plastic (at last resort!)

Trash (black container)

Bound for the landfill

FOOD WASTE

Island Grown Initiative offers two types of food waste rescue services.

Or, you can DIY and drop at your event's food waste at your local transfer station.

FULL WASTE STATION: For festivals, street fairs, large group events

- Register Waste Station rental with Sophie Mazza, sophie@igimv.org
- Details visit igimv.org/programs/food-equity-and-recovery/island-food-rescue

SMALL WASTE KIT: For events of any size

- Pick up 'Waste Kit' one-three days before your event at IGI's The Farm Hub @ Thimble Farm, 80 Stoney Hill Rd, Vineyard Haven, MA 02568
- Waste Kit: (1) 5-gallon food waste container, Waste signage (to affix to bins)
- Your team drops food waste:

Bring food waste to IGI's The Farm Hub and deposit in food waste bins outside the farm for free

OR Drop food waste at Edgartown, Oak Bluffs, Chilmark, West Tisbury transfer stations,

\$2 per 5-gallon bucket

NO SINGLE USE PLASTIC

Keep it real. Use reusable glassware, china plates, utensils, cloth napkins, etc. instead of disposables.

- NO plastic! That means plastic bottles, cups, straws, utensils, plastic food wrap, etc.
- Set up water filling stations with reusable glass wear instead

DISPOSABLES, if you must

There is no perfect disposables on the market. Here are are best suggestions to date:

For food (to-go packaging)

We recommend:

- YES to products that are PFAS free
- YES products made from untreated/uncoated paper or untreated paper lined with PLA
- NO #6 Plastic (ex. styrofoam and rigid polystyrene)
- NO molded fiber products (i.e.wheat fiber, blends of plant fibers, silver grass (miscanthus), sugarcane byproduct (bagasse), molded recycled paper, and PLA-lined molded sugarcane)

For liquids

- YES PLA (plant-based) plastic ****THIS NEEDS TO GO INTO TRASH****
- YES Plastic #1 or #2 ****THIS NEEDS TO BE RINSED AND PUT INTO RECYCLING****

Brands we recommend:

EcoProducts Vanguard line (available July 2019 certified PFAS-free), Sabert, Primeware

GREEN TEAM

Staffing your 'Green Team'

For a successful event you need one waste management point person and:

- 2-3 adults for centralized Waste Stations
- 1 adult for each stand-alone 3 bin stations.
- 'Green Team' are responsible for on-site monitoring stations, keeping it litter free, and sorting waste for maximum resource recovery.
- Train Volunteers on compost, recycling, and data collection protocol

TRACK WASTE

Waste Tracking / Data Collection

Tracking your successes will help you develop a baseline to dial in a Zero Waste event in the future and give you great social content to brag about.

- Photos / Videos from the event
- # of patrons at the event.
- # of pounds of food waste sent to a composting facility.
- # of pounds of recyclables (glass, plastic, aluminum, cardboard)

ABOUT

This mission-based collaboration between Island Grown Initiative, Vineyard Conservation Society, and Sail MV aims to educate event planners and caterers on Martha's Vineyard on the importance of saying NO to plastic, preventing and recycling food waste, and how to operate in an environmentally responsible manner.

A few facts:

FOOD WASTE

- 40% of food in the United States today goes uneaten
- We throw away approx. \$40 worth a food a month, equalling 20 pounds of food per household
- Americans toss \$165 billion of food a year
- 6,500 tons of uneaten and wasted food is ferried off the Vineyard for disposal in landfills and incinerators

Stats provided by: Natural Resource Defense Fund, EPA

PLASTICS & OCEAN DEBRIS

- An estimated 8 million metric tons of plastic ends up in the oceans every year. (Jambeck 2015)
- Only 9% of plastic waste has been recycled. (Geyer 2017)
- Plastics make up 60-80% of marine debris. (Derraik 2002)
- Plastics have been found in mussels and oysters. (Janssen 2014)
- Anthropogenic debris was found in 67% of fish species sampled. (Rochman 2015)
- Most seabirds are ingesting plastics. Plastic fragments occurred in 71% of the fulmar and 100% of the phalarope stomachs examined. (Nevins et al. 2005)

Questions and free consultation contact:

Vineyard Conservation Society: info@vineyardconservation.org

Sail Martha's Vineyard: admin@sailmv.org

Island Grown Initiative: office@igimv.org

*Zero Waste is when your event generates NO waste. Something to aspire to! Learn more about the rating system at: sailorsforthesea.org/programs/clean-regattas



igimv.org vineyardconservation.org sailmv.org