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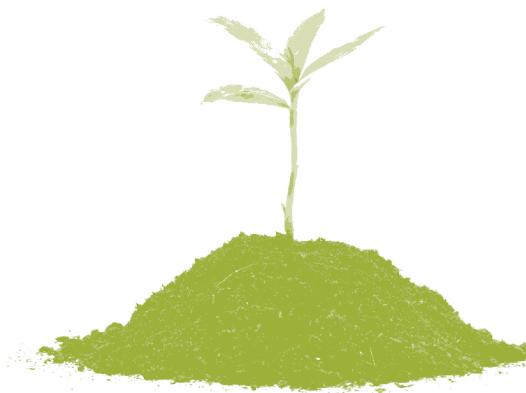
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MIKE MERNER
EARTH CARE FARM



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2013 Rhode Island COMPOST CONFERENCE & TRADE SHOW

February 8, 2013

Johnson & Wales University

ENVIRONMENT COUNCIL OF RHODE ISLAND
WWW.ENVIRONMENTCOUNCILRI.ORG

EVENT PROGRAM

8:30 a.m.

Registration begins and trade show opens

9:00 a.m.

Welcome

Greetings from hosts, conveners, and dignitaries

9:25 a.m.

Charge for the Day

9:35 a.m.

Keynote

GRETCLARK, *Hamilton, Mass. compost program*

10:15 a.m.

Announcements

10:20 a.m.

Head to Workshops

10:30-11:25 a.m.

First Workshop Session

Solutions for Restaurants

MATT GENNUSO, *Chez Pascal*
PAUL FRADE, *PF Trading*

Home composting

NANCY WARNER, *Worm Ladies of Charlestown*
REINHARD SIDOR,
URI Master Composter

Compost Science

DR. ROBERT RAFKA,
URI Master Composter

The Environment in Rhode Island for Advances in Composting

FRANK JACQUES, *Buxton Hollow Farm*
GREG GERRITT, *RI Compost Initiative*

11:35 to 12:30

Second Workshop Session

Solutions for institutions

SCOTT MILLER, *JWU*
JIM MURPHY, *RIC*
DAVID TEMPLE, *Vegware*

The State of Compost on Smith Hill

REP. ART HANDY

In-vessel Aerobic Composting

JOHN CLIFFORD, *Focused Sustainability Group*
BILL HANLEY, *Biogreen 360*

Compost, Soil and Food in Rhode Island

MIKE MERNER, *Earthcare Farm*
KEN AYARS, *Rhode Island DEM*

12:30 p.m.

Lunch and Trade Show in the Exhibition Hall

2:00 p.m.

Panel: What Next?

MICHAEL O'CONNELL, *RIRRC*
JOHN RIENDEAU, *Rhode Island EDC*
SHEILA DORMODY, *City of Providence*

3:00 p.m.

Wrap Up and Next Steps

3:15 p.m.

Trade show

SPEAKER BIOS

Ken Ayars is the Chief of the Division of Agriculture at the Rhode Island Department of Environmental Management

Gretel Clark was the recipient of Massachusetts' 2010 Recycler of the Year award and succeeded in leading her town to implement a town-wide, weekly curbside composting program. In its first five months of implementation it contributed to a 40 percent reduction in Hamilton's solid waste with an equal increase in recycling—and rising.

John Clifford is the founder and president of Focused Sustainability Consulting Group, LLC., a waste consulting firm based in Madbury, N.H. Focused Sustainability is the area distributor for Big Hanna on-site, in-vessel composters (IVC). In addition to IVC, other areas of areas of concentration include, but are not limited to solid waste, recycling, bio-medical/red-bag and sharps waste, and source reduction.

Sheila Dormody became Providence's first Director of Sustainability in 2011. She has been involved in advocacy, grassroots organizing, and training activists for the environmental community since 1989 and until recently was New England co-director of Clean Water Action. Dormody won a U.S. EPA Merit Award in 2008 for her work to prevent mercury pollution.

Paul Frade is the owner of PF Trading of East Freetown Mass. PF trading collects compost from commercial accounts in Rhode Island and transports wheeled carts of food scrap to composting farms in New England.

Matt Gennuso is a graduate of the CIA and has worked in many prominent kitchens in the U.S. and abroad. He and his wife opened Chez Pascal Restaurant in Providence in 2003. Since inception he has worked hard at building lasting relationships with local farmers and purveyors in an effort to obtain the best possible products for the restaurant and ultimately the customers. The compost query is one that remains tricky but is in desperate need of a solution.

Greg Gerritt leads the R.I. Compost Initiative at the Environment Council of Rhode Island, is the founder of Friends of the Moshassuck and the think tank ProsperityForRI.com. He has been involved in many projects exploring the ecology/economy interface. He received a 2012 Merit award from EPA Region 1 for advancing the cause of compost in Rhode Island.

Bill Hanley has been in the waste and recycling industry for 19 years in a variety of sales management positions: He is now a partner in Green Waste Stream LLC, the parent company of Biogreen 360, bringing problem-solving environmental technology to the marketplace.

Frank Jacques is the proprietor of Buxton Hollow Farm, an 18th Century Family Farm dedicated to growing healthy chemical-free plants using sustainable farming techniques. Buxton Hollow Farm produces an organic compost tea for inoculating the soil with naturally occurring organisms to improve soil health.

Mike Merner is thankful that he was touched by grace some thirty plus years ago, while working and daydreaming in the garden. He had this insight: All we need to do to grow healthy plants, raise healthy animals and live in a sustainable environment is to mindfully participate in the compost process in a health conscious manner.

Scott A. Miller is the LEED-GA, manager of recycling, Johnson & Wales University (JWU) Providence Campus. Scott came to JWU in June 2011 after having completed more than 25 years in the recycling and solid waste industry in both the public and private sectors. He has developed custom-designed comprehensive solid waste and recycling collection systems for commercial, industrial and municipal waste.

Jim Murphy took the job as Rhode Island College's (RIC) first ever sustainability coordinator in March of 2012. He works on sustainability curriculum development, capital projects, community partnerships and student involvement in sustainable initiatives at RIC. Jim also teaches green business Management at the RIC Outreach Program.

Michael O'Connell is the executive director of the Rhode Island Resource Recovery Corporation.

Leo Pollock is the director of programs at the Southside Community Land Trust and the Network Coordinator for the Rhode Island Food Policy Council.

Dr. Robert Rafka is a chemist and educator who is a University of Rhode Island Master Gardener and Master Composter. He will be presenting a talk on the chemical transformations associated with the process of composting.

John Riendeau is the Director of Business Development at the Rhode Island Economic Development Corporation

Reinhard Sidor, a University of Rhode Island Master Gardener and Composter produces eight cubic yards of compost a year, using a quick compost method on his one-acre suburban property. Material not composted is shredded and used as landscape mulch or is mown into the lawn. He also does vermiculture, and produces compost tea. Since 2006 he has held composting workshops for the public at his homestead. An environmental health scientist and lifelong gardener, he retired from Schenectady, N.Y., to Rhode Island because of the state's warmer climate.

David Temple is the founder of People Powered Machines and broker for Vegware's completely compostable products, which are eco-friendly catering disposables and food and beverage packaging. Vegware's products are made from renewable materials and are all compostable. Vegware strives to provide high quality, practical and economic solutions.

Nancy Hatch Warner is the owner of The Worm Ladies of Charlestown. She works with a network of people to speak and conduct workshops on vermiculture. The Worm Ladies are one of the best resources for everything vermiculture, which is the practice of raising red wiggler worms to consume food scraps and other household waste, thereby reducing our dependence on landfills and lessening our impact on the environment.