

# College of Saint Benedict

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37 S. College Avenue  
St. Joseph, MN 56374-2099

May 2, 2011

To: ASSHE- STARS

Re: Food Recycling to Farmers Program

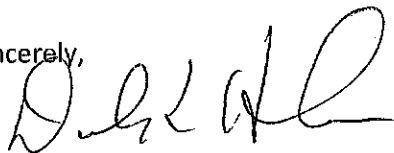
To Whom It May Concern,

For several years, the College of St. Benedict has been recycling food waste to local farmers as part of their waste disposal system. This program allows a local company of farmers, Barthold Recycling, to use food waste generated from food remaining on dining trays from students, staff and guests who dine at Gorecki Dining Center along with bi products from the preparation of food. The food waste is cooked at the Barthold Recycling site and fed to their hogs on this farm, as well as other family owned farms nearby. By cooking the food waste, it becomes consumable and wholesome for their animals. This eliminates new food that farmers need to produce to feed their hogs. It also allows St. Bens to become more involved with the local community as this farm is located about 50 miles from campus.

This program also significantly reduces our waste generated and amount of solid waste hauled for disposal. Data has been tracked over the past three and a half years to calculate the amount of food sent for processing through this program. An average of 16,033 pounds of food is picked up each month by Barthold Recycling to be further processed and fed to their hogs.

This program educates students about the importance of reducing waste. It also illustrates how we can recycle food waste into a product for animal consumption in order to reduce the amount of energy put into feeding them. It saves the farmer time, energy and money if they decide not to grow their own feed for their animals but decide instead to purchase this processed 'recycled' food. This program has allowed our campus to be more responsible in our waste process and socially responsible.

Sincerely,



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