

For Immediate Release:

The Longwood Foundation, DNREC and Constellation Energy fund the REPLENISH Program

A Demonstration Project of EDEN Delmarva

June 2011: Guided by the mission to demonstrate viable economic models which are in harmony with the environment, The Wellnet Foundation is launching REPLENISH. As a demonstration project of EDEN Delmarva, REPLENISH promotes the recovery of organic materials from Rehoboth Beach restaurants for the creation of compost that helps serve local farmers with their crops. This innovative program is funded by several grant awards, including grants from the Department of Natural Resources and Environmental Control's Greenhouse Gas Reduction Program, The Longwood Foundation, and Constellation Energy's EcoStar Program.

REPLENISH is a collaboration among restaurants, haulers, a compost facility, and local farmers. Local favorites like Matt Haley at Blue Coast Restaurant, Arena's Café, GoFish, and El Dorado have all begun to participate in diverting their organic material (table scraps). Blue Hen Disposal will be hauling the material to the compost facility at Blue Hen Organics in Dagsboro, DE. The training for the separation of organic wastes at other Rehoboth hot spots is getting underway.

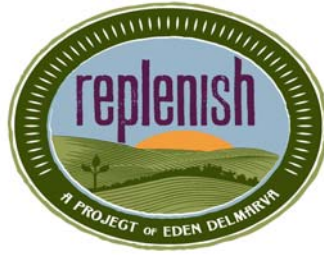
The purpose is to reclaim the valuable nutrients in table scraps, to cultivate compost for local farmers, which stimulates the farmer to grow and sell produce locally, which in turn can feed the folks at the same restaurants that recover the organic material. EDEN's seeks to encourage business leaders within the restaurant, resource recovery, transportation, and agricultural sectors to cultivate a paradigm shift within their business models, that will be economically rewarding and good for the earth.

EDEN's REPLENISH Program is a self-certifying program where businesses are qualified to participate by diverting valuable organic material away from the landfills, and creating compost, and/or soil additives which enable local farmers with their agricultural products. The mission of REPLENISH is to create a sustainable new practice in the marketplace with economic benefits for everyone, including the resource recovery specialist/hauler, restaurant, composter, and local farmer.

Participating haulers, restaurants, and farmers in the program will be included in the programs' educational community outreach efforts, and profiled on the REPLENISH website, DNREC's – restaurant certification site, and elsewhere. Carol Everhart, of the Rehoboth-Dewey Chamber of Commerce, explains, "Small businesses know that cutting costs is key to success in today's economy. It is exciting to see a program for the local economy that cuts costs for small businesses, but also helps solve an environmental challenge that many of our members care about."

Farmers, composting companies, and restaurant owners achieve economic stimulus by reducing the cost of doing business, remedying environmental problems, while still remaining competitive through the greening of their business models.





EDEN seeks to create specific outcomes by project's end: to reduce greenhouse gasses; reduce the cost of garbage disposal; increase the recycling of food scraps; and to stimulate public awareness of sustainable practices.

The community at large will enjoy three key benefits: reduction of greenhouse gasses; reduction of the use of chemical fertilizer responsible for agricultural run-off to the bay; and a growing market share for local farmers. Once the markets are established for each leg in the journey for organic material, then there is a sustainable commerce in the local economy, based entirely on viability of the by-products and the market's continued demand for such products.

EDEN's role is to act as the enabler—connecting the parts of the circle through the value nodes of each business. With success, the model can be expanded to include hospitals, schools, and other large food scrap generators. Markets for local produce can be expanded into conventional grocery stores, school cafeterias, and other food service providers.

The Delmarva Community Wellnet is a local non-profit 501(c) 3 community service foundation that promotes healthy living, the recovery of renewable resources, and the economic principles of sustainability.

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