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Subject: News from Food Trade Sustainability Leadership Association
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To:
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Greetings!

Our monthly E-Newsletter will provide you with

- news
- tools
- resources...

to help you be successful as a business leader in the growing sustainability movement.

Feel free to send us news, success stories, case studies, and questions for other members and upcoming events.

The Food Trade Sustainability Leadership Association Elects First Board of Directors

On May 27, 2008 the Food Trade Sustainability Leadership Association (FTLSA) elected thirteen members to serve as the first Board of Directors. The new nonprofit business association will work to build the capacity of the organic and natural food trade to transition to sustainable business models. It will provide a hub for leading businesses to network, learn best practices, and increasingly gain consensus toward shared sustainability benchmarking criteria.



The new FTLSA Board members include:

- **President** Nathan Morr, Director, Social & Environmental Responsibility, SunOpta Fruit Group
- **Vice President** David Lively, Marketing Director, Organically Grown Company
- **Secretary** Natalie Reitman-White, FTSLA Executive Director
- **Treasurer** Prudence Ferreira, Sustainability Coordinator, Amy's Kitchen Inc
- Marla Carlson, Manager, Farmer Direct Coop
- Diana Crane, Director of Sustainability, PCC Natural Markets
- Diane Demspeter, Organic Procurement, Charlie's Produce
- Kathy Larson, Vice-President of Sustainability & Education, Frontier Natural Products Coop
- Melody Meyer, Director of Procurement, Albert's Organics
- Jim Pierce, Global Certification Program Manager, Oregon Tilth
- Jyoti Stephens, Sustainability & Stewardship Manager, Nature's Path Foods
- Katie Ricketts, Sustainability Coordinator, Heath and LeJeune
- Maureen Royal, Director of Sales & Marketing, C F Fresh
- Cecil Wright, Director of Local Operations, Organic Valley

If you are interested in serving on a sub-committee of the Board please contact: [Natalie Reitman-White](mailto:Natalie.Reitman-White@organicgrown.com).

Ashland Food Cooperative Releases Annual Corporate Social Responsibility Report

Ashland Food Cooperative (AFC) has a long history of bringing healthy, organic food to the community. Started as a buying club in 1971, today it has grown into full-service cooperative grocery store with more than 5,000 owners. Practicing social responsibility remains a top priority for AFC. In 2007 the Board of Directors identified the need for "revitalization around concepts pertaining to social responsibility throughout the AFC organization". In turn they set the following three social responsibility strategic goals for 2007 and 2008: 1) Prioritizing the formation of an AFC Social Responsibility Committee. 2) Increasing the scope of AFC's social responsibility metrics to include new sustainability measures. 3) Increasing education and awareness about sustainable practices.



Ashland Food Cooperative's accomplishments documented in the report include:

Named in 100 Best Places to Work. For the second consecutive year Oregon Business

Magazine named Ashland Food Co-op as one of the 100 Best Companies to Work for in Oregon, ranking AFC #25 of the top 50 small businesses to work for in 2007.

Organic Integrity. In 2007 AFC achieved organic certification from Oregon Tilth for the entire store. Oregon Tilth Certified Organic (OTCO) is an internationally recognized symbol of organic integrity. OTCO provides a system that combines strict production standards, on-site inspections, and legally binding contracts to protect the producers and buyers of organic products.

Promoting Health. AFC helped launch a pilot program at Walker School to introduce whole food meals to Ashland school children. The Community Oven program offered 62 culinary classes in 2007, where 464 participants enjoyed a variety of cooking classes. The new "Doctor in the Aisle" program hosted Dr. Geoff Houghton 18 times throughout the year to provide shoppers a better understanding of the uses of vitamins and supplements.

Environmental Stewardship. In August a 45 panel, 7.65 kw, solar system was installed on the roof of the store. The electricity generated from the system offset a small portion of AFC's energy use by generating clean renewable energy that was added back into the grid. Early in 2007 the store switched to plant based, compostable utensils in the deli. In 2007, AFC continued to support the development of renewable energy with an investment of Green Tags from the Bonneville Environmental Foundation, offsetting 15% of the store's energy use.

Read the full report at: http://afc3.org/pdfs/annual_reports/AFCAnnReport08Web.pdf

Stemilt Growers Recognized as the 'Greenest' Agriculture Company in Washington State

Washington CEO Magazine recently honored tree fruit company Stemilt Growers, for its leadership in environmental sustainability, as the 'greenest' agriculture company in Washington state. Stemilt president West Mathison and co-owner/grower Kyle Mathison accepted the award at the first-ever Green Washington Awards banquet held on May 21, 2008 at Bell Harbor International Conference Center in Seattle. In 2005, Kyle Mathison started a compost farm in order to consume natural wastes from his orchards and Stemilt packing facilities. Today, the compost farms spreads across 23-acres, taking 100% of the leftover natural waste from these two locations and generating it into a nutrient-rich fertilizer. "Rather than taking leftover wastes (like apple culls and leaves) and putting them into landfills, we decided to regenerate the materials into fertilizer for the soil. We now feed over 1,000 acres of orchards with custom-made fertilizer that meets the specific nutritional needs of each tree," said Kyle Mathison.



In addition to the innovative compost farm--which prevents approximately 164 truck loads of waste from going into landfills each year--Stemilt recycles paper, cardboard and other packaging materials throughout its corporate offices and packing facilities. Stemilt has also worked to reduce its energy consumption through the installation of automatic closing doors and continues to invest in electric forklifts in order to reduce carbon emissions.

Read more at: <http://www.stemilt.com/InsideStemilt/press/Pages/default.aspx>

PCC Natural Markets Cuts the Cash-Register Tape

In an attempt to conserve natural resources PCC Natural Markets has found an innovative way to begin printing cash-register receipt on both sides, thanks to new machines PCC installed in the past couple of weeks. The new registers will cut the coop grocer's use of receipt paper 25 to 35 percent, which amounts to hundreds of miles in receipt tape each year. The company's 40 cash registers now use more than 1,200 miles of receipt tape annually. The technology has been available since 2006 from NCR, special receipt paper for the printers costs about 30 percent more. Only receipts longer than 5 inches are split in half. The company is taking other steps toward being a more ecological operation, including replacing the lighting in freezer cases with LED bulbs to reduce the heat output of the lamps. PCC plans to build a water-tower system atop their new store in Edmonds, Washington which will open in August. The tower will collect rainwater, then reroute it for landscaping and flushing toilets.



Food Marketing Institute Holds Industry Sustainability Summit

On June 16-18 2008 the Food Marketing Institute hosted a Food Industry Sustainability Summit in Minneapolis, MN which brought together retailers, wholesalers, suppliers, academics, NGO's, government and industry experts. The objective of the summit was to create an opportunity for education, develop new partnerships, and help the industry move forward with innovative new sustainability strategies. New industry research was



presented on the 'sustainable consumer' and a series of specialized sessions focused on different best practices and opportunities - including energy, store development, sustainable purchasing, supply issues, packaging, recycling human resources, employee relations, marketing and consumer relations. Summit sponsors included Kellogg's, General Mills, Domino Foods, DuPont, and others. Key speakers included: Bob Garrity FMI Sustainability Task Force Chairman and Vice President of Giant Eagle, Carter Roberts CEO of the World Wildlife Fund, and Roberto Munoz Director of Communication at Tesco.

Read more at: [Food Marketing Institute](#)

Upcoming Sustainability Related Events

October 15 2008 **Responsible Packaging Forum** **Boston, MA**
Natural Products Expo East

sustainablebusiness.com

February 26-28 2009 **Organicology Conference** **Portland, OR**

[organic seed alliance](http://organicseedalliance.com)

Food Trade Sustainability Leadership Initiative Sponsors

Lead Sponsors:



Cultivating Sponsors:
Albert's Organics/United Natural Foods, CF Fresh, Earl's Organic Produce, Nature's Path Foods, Organics Unlimited, SunOpta, Organic Valley, National Cooperative Grocers Association

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Supporting Business Members:
Co-Op Partners, Stemilt Growers

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