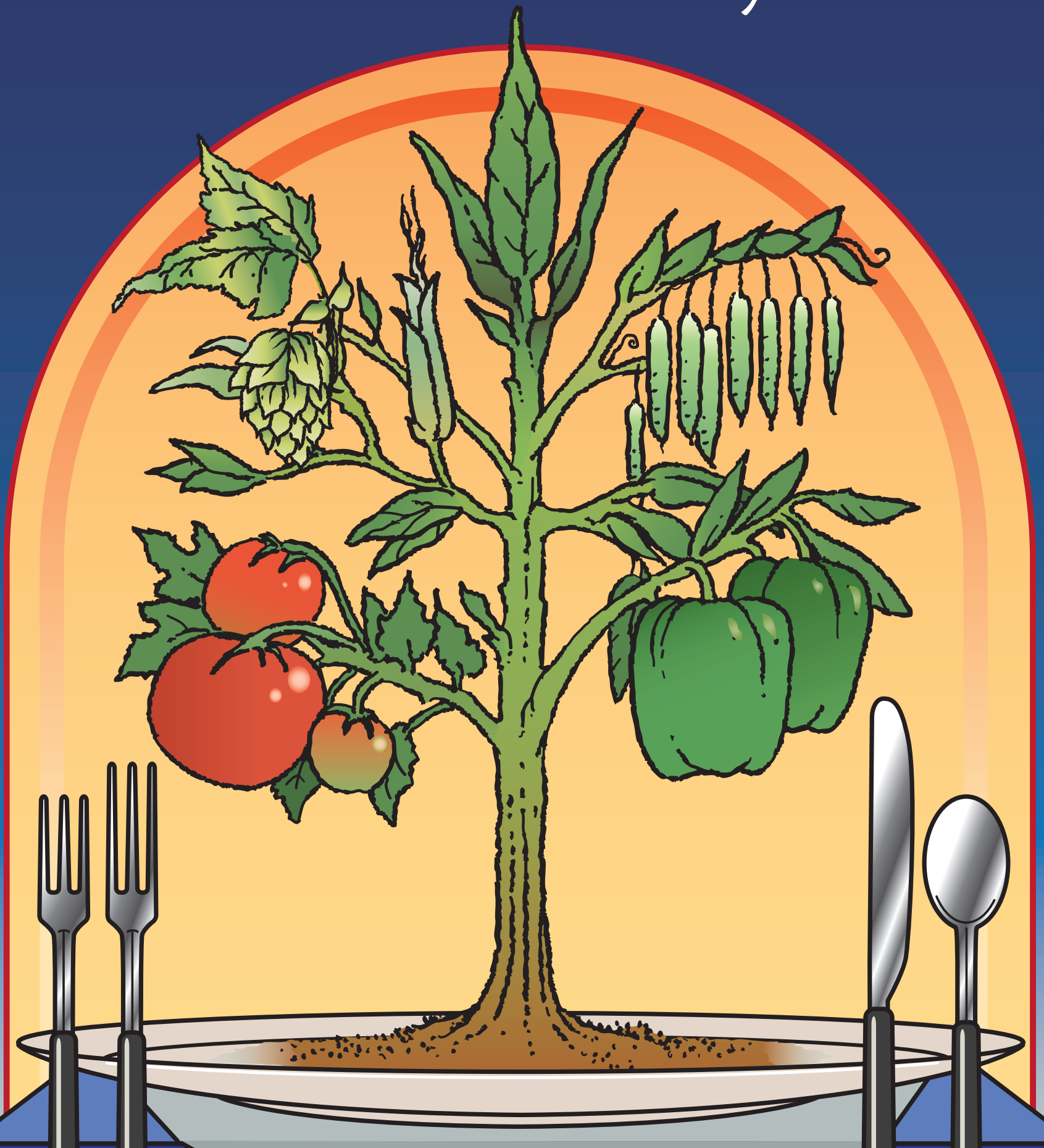



SCRAPS TO COMPOST

This Restaurant Recycles!



The
Brew Works

Fegley's
BREWWORKS



THEBREWWORKS.COM

Composts!

Fegley's Brew Works is one of the few restaurants in the Lehigh Valley reducing their ecological foot print and saving money at the same time by diverting over 1100 gallons of food scraps per week. The food scraps are sent to the **Rodale Institute**, just outside of Kutztown.

After enjoying a tasty meal, have you ever thought about what becomes of your food scraps?

According to the Environmental Protection Agency, the average person generates 1.35 pounds of food waste per day; across the entire U.S. population, this amounts to 12.5% of the total material entering landfills. Diverting food scraps from the waste stream will not only prolong the life of landfills, but will create a valuable resource – COMPOST – that provides environmental, agricultural and economical benefits to the community. Compost is a valuable soil additive, that enriches the soil by adding essential nutrients and organic matter, which is vital to farmers, gardeners, and landscapers to conduct sustainable operations. Essentially, food waste is not a necessary waste product; like cans and bottles, the material is of significant value if it can be transported to an appropriate location to be composted, and then can be used as a soil additive.