



FOR IMMEDIATE RELEASE

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The Tustin Community Foundation's new LIVE GREEN program aims to raise environmental awareness and increase motivation for conservation and recycling in the greater Tustin area with a goal to encourage local non-profit organizations, businesses and residents to LIVE GREEN.

The Tustin Community Foundation would like to congratulate and publicize the groundbreaking pilot food waste program, funded by OC Waste & Recycling in partnership with the City of Tustin and CR&R Incorporated, which has allowed Tustin Ranch to further their "green" endeavors. Mayor Pro Tem, John Nielsen, congratulated CR&R and the participating organizations at the August 3rd City Council meeting for already diverting 39 tons of food waste in a very short time.

You may have recently attended a free concert, a jubilant wedding reception or an elegant dinner event at Tustin Ranch Golf Club. You may even have had a golf lesson, played the course, or just admired the amazing setting voted OC Register's "Best Orange County Golf Course 2009." But you may not have known that Tustin Ranch is currently participating in a food waste recycling program. Jeff Gagnon, Director of Food and Beverage Operations at Tustin Ranch, has had great success implementing the new program with his staff eager to learn. He was initially excited to get all of the employees on board and see them take ownership of this very important program.

Food waste recycling is now in full force at Tustin Ranch Golf Club. Kitchen staff, from the dishwashers to the chefs to the waiters and bartenders is familiar with the daily routine of food waste recycling. Everything from sauces to plate scrapings to toothpicks goes into containers marked for composting around various kitchen stations. Tustin Ranch is a "green" facility. They purchase environmentally sound products and supplies. Much of the produce on the menu is either local or organic, and Mr. Gagnon is quick to point out that vegetable prep (chopped carrots, celery, potatoes, etc.) are used to make stocks and broths with the intention of wasting as little as possible.

For more LIVE GREEN information, please visit www.tustincommunityfoundation.org