



**The Landfill Free Company**

## **CUSTOMER FOCUS: CLEMENS FOOD GROUP**

As we've mentioned in the past, we always enjoy working with customers whose values and priorities closely parallel our own — kindred spirits, so to speak. And it makes it even more exciting to discover a company we're working with that's been championing those values even longer than we have: since 1895, to be exact.

Based in Hatfield, PA, Clemens Food Group is a vertically coordinated company that includes hog farming, food production, logistical services, and transportation. And as a family-owned company with strong roots in the local community, they were fully committed to environmental stewardship and sustainability long before it became fashionable.

"Their viewpoint on Landfill Free was simply 'It's the right thing to do,'" according to Dieter Scheel, our VP of Business Development. "We've helped them implement Landfill Free services and composting at their plant, and single-stream recycling throughout the entire Hatfield complex: moving forward, we expect to help Clemens divert 2,200 tons of waste from landfills each year. We're proud to be working with a company that's so dedicated to building a foundation for future generations."



For more information about Clemens Food Group, visit [www.clemensfoodgroup.com](http://www.clemensfoodgroup.com).

For more information about SWS, please go to [www.landfillfree.com](http://www.landfillfree.com) or call 215-723-7723.



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## **GREEN CUISINE: MCCC CULINARY ARTS INSTITUTE GETS COOKING THE LANDFILL FREE WAY**

Freshness and sustainability have always been an integral part of the foodservice industry.

Which is why The Culinary Arts Institute of Montgomery County Community College (MCCC) in Lansdale, PA has created an innovative curriculum that focuses on sustainability as a core value. It's also why MCCC has partnered with SWS since the day its doors first opened in August, 2013, according to Institute Director and Chef Francine Mars.

Says Chef Francine, "Sustainability is an important part of culinary education. That's why we immediately turned to Sustainable Waste Solutions to convert 100 percent of our waste – including food trimmings, cooking oil and trash — into Energy-from-Waste or recycling, allowing us to be a Landfill Free facility."

The push to become Landfill Free was driven by Culinary Arts Institute Business Manager and Chef John De Pinto: "We're well aware of how much waste and trash the industry produces. We're trying to teach our students that they're responsible and accountable for what they do."

In a thoroughly enjoyable program overview video available to watch at <http://www.planetforward.org/idea/cooking-green-cuisine>, Business Manager and Chef John De Pinto goes on to say composting, recycling and turning your waste oil into biodiesel all helps to complete the farm-to-table cycle the foodservice industry is so justifiably proud of.

To learn more about the Culinary Institute, visit [www.mc3.edu/culinary](http://www.mc3.edu/culinary).

To find out more about how Montgomery County Community College is going green, visit [mc3green.wordpress.com](http://mc3green.wordpress.com).



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## **STRENGTH IN NUMBERS: SWS PARTNERS WITH NSF SUSTAINABILITY**

Achieving Landfill Free status is a significant accomplishment for any environmentally minded company, and one to be proud of. But the ability to demonstrate your environmental leadership to the world publicly via certification from a well-known, respected independent third-party organization?

### **Priceless.**

We're proud to announce we're partnering with NSF Sustainability, a division of the global public health organization NSF International, in providing companies with effective, Landfill Free waste management solutions for waste disposal, as well as independent third-party Landfill Free verification.

Working together to provide Landfill Free verification, SWS and NSF International will assess companies to document that all wastes generated are reused, recycled, or processed as Waste-to-Energy.

"Having provided Landfill Free services to our customers for a number of years, a partnership with NSF is a natural progression for us, as it gives customers easy access to third-party verification of their Landfill Free claims" said Randy Hendricks, CEO of Sustainable Waste Solutions. "We look forward to working with NSF as we continue to make more businesses Landfill Free."



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## **EMERGING TECHNOLOGY: 3D PRINTING: COMING SOON TO A HOME NEAR YOU**

Need a part for your car, pronto? How about a bionic hand? Or a nice, juicy steak for dinner that was born on a bio-printer, instead of a farm?

Looks like they're all headed our way, thanks to the rapid advances being made in three-dimensional printing, also called additive manufacturing. 3D printing is the process of making three dimensional, solid objects from computer-derived digital models with plastics, metals and lab-generated organic tissue cultures.

3D printing builds objects by laying down micro-thin, precisely placed layers of material, as opposed to traditional manufacturing's more wasteful machining techniques (subtractive processes) which rely on the removal of excess material by drilling, cutting, etc.

As you might expect, NASA's already jumped aboard the 3D train, building customized spacecraft and instrument parts with 3D printing, with plans to build mission-specific tools and parts in space as needed one day.

Great leaps have also been made in 3D printed prosthetics: a recent story has a man comparing an open source Cyborg Beast prosthetic hand 3D printed with \$50 in materials to his \$42,000 myoelectric hand... and preferring the \$50 plus printing Cyborg Beast.

And tech startup Modern Meadow is working on creating humane meat and leather products made without killing animals, using bio-ink created from stem-cell tissue cultures that contains hundreds of live cells to form living tissue.

As for 3D printers coming soon to a home near you? With models like the Da Vinci 1.0 Desktop 3D Printer available for as little as \$499 online, it's not inconceivable that 3D printers may become as common as home computers in the next 10-15 years.

Or that today's weekly trip for groceries might simply turn into tomorrow's walk to the kitchen.



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## **EMPLOYEE PROFILE: STEVEN VOID – A DRIVING FORCE AT SWS**

When you've been with SWS from the beginning, you hold a special place in our hearts, and Steven Void clearly falls into this category. Talk about someone that's into driving trucks - Steven has been doing it since he was 18, and has been our go-to-guy since day one.

"I've been a Roll Off truck driver in the Northern Division for years now and love every minute of it," says Steve. "I take any opportunity to put in the miles making drop-offs at the Energy-from-Waste facility, which creates energy from waste that would otherwise go into landfills. That's a rewarding feeling."

Married to wife Carin, with whom he has twin boys Aiden and Mason, Steven and the Void family reside in Quakertown. He keeps busy with the boys' sports teams, as well as All-American outdoor hobbies such as dirt biking and 4-wheeling, so as you can tell, it's all about energy at work and in home life with him.

Whether he's driving his SWS truck into the sunset, or spending as much time with his family as possible, Steven's one of the most energetic and genuinely enjoyable people we've ever met.

Which is to say, we're happy that he's a part of our family, too.



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