Epicurean Group Honored with Prestigious Environmental and Economic Leadership Award

Epicurean Group has received the State of California's most prestigious environmental honor, the Governor's Environmental and Economic Leadership Award, for the company's Waste Not program.

California Environmental Protection Agency Secretary Matthew Rodriguez presented the award at a ceremony held at the agency headquarters in Sacramento on January 19. The waste reduction award recognizes Epicurean Group's comprehensive program, which launched in 2003 and is implemented in all 60 company facilities.

"We're thrilled to be recognized for our Waste Not program. We're eliminating plastic and food waste, reducing vehicle miles and using food that is healthy and produced in the least environmentally damaging manner," said Epicurean Group CEO Mary Clark Bartlett, who accepted the award. "We're buying local, seasonal foods and supporting communities. We're reducing meat consumption and serving grass-fed beef and organic and Fair Trade foods. And, we're educating our customers about the foods that are good for their health and for the health of the planet."



Clark Bartlett also noted that the company's Waste Not program directly supports California's 75% Initiative goal of 75 percent recycling, composting or source reduction of solid waste by 2020, and the California at 50 Million climate-change goals.

The Governor's Environmental and Economic Leadership Award program recognizes individuals, organizations, and businesses that have "demonstrated exceptional leadership and made notable contributions" in conserving resources and protecting and enhancing the environment. A total

of 12 awards were given across four categories: Climate Change; Environmental Education; Sustainable Practices, Communities or Facilities; and Waste Reduction.

"We hope that our progressive programs and practices will take root and grow, inspiring and encouraging Californians to work to create positive environmental change," said Clark Bartlett. "We are confident that, together, we can build a new and environmentally sustainable food system."