



WHAT IT MEANS TO BE GREEN AT WINE & FOOD WEEK 2008

Return to Nature

Chefs are encouraged to use local, farm-to-market products, sustainable and organic when possible in order to be considered for the Waterford Crystal National Chef of Chefs Awards to be featured in the September issue of *body+soul* Magazine.

Recycle

Wine & Food Week will recycle wine bottles, water bottles, plates and other materials from the event.

Repurpose

Event promotional materials are printed on recycled paper using soy ink. Corks will be reused in making art projects. Exhibitors are requested to use products and materials that can be reused, repurposed or recycled. Selected events will feature products that are in their second use.

Reframe

Dedicated educational elements such as Natural Street @ Market Street will provide hands-on family-style learning showcasing products and services that embrace "green" living, "green" building and a mindful approach to living.

Environmental Benefits

Enhance and protect ecosystems and biodiversity. Improve air and water quality.
Reduce solid waste. Conserve natural resources.

Economic Benefits

Reduce operating costs. Enhance asset value and profits. Improve employee productivity and satisfaction. Optimize life-cycle economic performance.

Health and Community Benefits

Improve air, thermal, and acoustic environments. Enhance occupant comfort and health.
Minimize strain on local infrastructure. Contribute to overall quality of life.

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