



MEDIA RELEASE: [FOR IMMEDIATE RELEASE]

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MEET 'CHLOE' THE SUPER COMPOSTER AT LEURA GARAGE MINGLE

Leura Garage now offers free composting and a low carbon footprint with every meal since the arrival of 'Chloe', the restaurant's new Super Composter. Chloe is the next step in owner James Howarth's personal war on waste and marks the start of his goal to make ***Leura the first village in Australia to eliminate all restaurant food waste from landfill.***

The composter officially known as a '*Rapid Food Decomposing Unit*' will sit centre stage at an upcoming networking Mingle to be held at the restaurant, operating live and churning through organic material while waste-management experts answer questions for industry figures interested in getting involved.

"Leura Garage constantly strives to find systems, processes and equipment to reduce our carbon footprint and be environmentally conscious and friendly," says Leura Garage owner James Howarth.

"With the arrival of Chloe, the restaurant can turn all its organic food waste into nutrient rich soil conditioner and reduce landfill to nil, bringing us one step closer to 'closing the loop' and making dining more sustainable while encouraging our local industry to get on board too."

As well as being part of the eco solution, there are financial benefits: Leura Garage's sustainable business practices save the restaurant over \$10,000 in utilities annually. With Chloe taking the driver's seat on organic-waste management, Leura Garage hopes to set a new standard for both the village and the region.

Local Greens councillor Brent Hoare, who will attend the Mingle, says: "Reducing waste from the commercial sector remains an ongoing challenge for Council, so the innovative approach adopted by the Leura Garage deserves recognition and sets a standard for other businesses to follow. It would be great to see similar facilities being used in every village across the Mountains."

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Chloe uses new cutting-edge microbial technology to reduce waste volumes from 90% in 24 hours, creating a nutrient-rich and reusable end product. The compost is pasteurised in the machine and after rest time the product will be used on local community gardens. The initiative is strongly supported by MP Tish Doyle, Councillor Kerry Brown, representatives from Low Carbon Living, The Big Fix and the Blue Mountains World Heritage Institute.

Motivated by a need for conversation about resource management, resource renewal and best practices in the region, the restaurant wants to show local industry a way forward by sharing knowledge and information about its 'eco garage' initiatives and by inviting stakeholders to come and see the Super Composter in action.

To launch the 'war on waste' Leura chapter, James and business consultant Luca Postiglione are holding a waste-management education and networking event for its August Mingle. The event will showcase the new Super Composter and feature industry speakers from Cool Planet, the Environmental Protection Agency and Closed Loop.

The event focus is on sharing best waste practices to local industry and will be the first of many devoted to spreading knowledge and encouraging all Blue Mountains villages to work together for the goal of eliminating all restaurant food waste from landfill. If you are a local food outlet and passionate about sustainability initiatives - this is a not to be missed event.

The Mingle takes place on Wednesday 7 August. To register attendance, visit the Events page at www.leuragarage.com.au/mingle.

or further information and to arrange a media interview or photography, please contact:

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MEDIA LINKS

<https://www.leuragarage.com.au/eco-garage/>

<https://www.leuragarage.com.au/mingle/>

<https://www.bluemountainsgazette.com.au/story/6115890/super-composter-reduces-waste-by-90-per-cent/>







Industry Speakers

leura garage

invites local business owners to come and

mingle

A special waste management information & networking event

7th August, 4.30pm-7pm



Showcasing our new composter, Clo'ey, as featured in the Blue Mountains Gazette. Hear from and meet with industry professionals.

Join us for complimentary drinks & nibbles

RSVP

leuragarage.com.au/mingle



DANIEL HARPER - is founder and director of Coolplanet, NSWs largest provider of waste and recycling assessments to small businesses.



LESLEY FOX - is senior project officer at the NSW EPAs Business Recycling Unit and helps deliver waste and recycling improvements to businesses throughout the state.



ROB PASCOE - is founder and managing director of Closed Loop, an environmental company that offers programs to businesses, such as food waste composting, packaging reduction and waste minimisation audits.



Find out how together we can make a difference.