



**CEDAR
GROVE**[®]



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**Pagliacci's Sustainability Efforts Close the Loop with Delicata Squash,
Grown in Compost at Oxbow Farm**

November 21, 2017 – Pagliacci Pizza has been locally owned and operated since 1979. Their current seasonal pizza, the Quattro Stagioni, features Delicata Squash, one of many seasonal items sourced from local farms throughout the year. The Delicata is grown at Oxbow Farm & Conservation Center in Carnation, using Cedar Grove's organic compost.

In 2006, Pagliacci was one of the first restaurants in the Puget Sound region to begin an organics recycling program in its restaurants. The company worked closely with Cedar Grove and local public utilities departments to help develop commercial composting programs and support the infrastructure for what would become the region's composting program.

"Working with local seasonal foods everyday inspires us to look after our environment. We actively seek fresh ways to use less and use wisely whether it's composting boxes and food waste, saving water and energy, or doing our part to bring 'green' power to

the Pacific Northwest from local utilities.", said Matt Galvin, co-owner.

"Closing the urban food loop is a new challenge and opportunity in our modern regional food system. To have a local composting facility gather 'waste' from local restaurants and grocers opens opportunities to apply compost with greater impact. Oxbow's organic production farm grows fresh Delicata squash, Lacinato kale, and summer squash in that very compost —and Pagliacci then purchases the veggies from Oxbow to nourish the population!" said Adam McCurdy, farm manager.

In 2016 alone, Pagliacci diverted approximately 750 tons of food scraps from the landfill to be composted locally at Cedar Grove. Because food waste in a landfill creates methane gas, diverting food scraps to composting can help in reducing effects caused by climate change. Additionally, when used in farming, compost sequesters carbon in the soil, so the benefits of creating compost and then using compost in agriculture are significant.

"Pagliacci's commitment to sustainability is making a direct impact on the carbon footprint of their restaurants and the local food system," said Karen Dawson, director of marketing and community relations, Cedar Grove.

Well before Seattle's city ordinance, they also took the bold step of procuring and using compostable or recyclable food service ware in their restaurants, working closely with Cedar Grove to ensure that each product going in the compost bin was actually compostable at their facilities. Not only this, but they purchase pizza boxes that are FSC Certified, meaning responsibly sourced from sustainable tree farms in the region.

Pagliacci's sustainability efforts do not end with their pizza or pizza boxes. In addition to sourcing local produce and their robust composting program, they also purchase green power from Seattle City Light and Puget Sound Energy and have since 2006. Those local utilities draw renewable energy from Washington State Dams, the Stateline Wind Project and the Hanford Solar Facility – resources generated right in Washington State.

Pagliacci also prioritizes using Green Seal certified cleaning products and secured LEED certification for its delivery kitchen in Madison Valley since the location opened.

The Quattro Stagioni Primo will be available until next week. With cream-coloring and green stripes, delicate squash is known for its culinary quality. The flavor has a hint of brown sugar, and when roasted with crimini mushrooms, red onions and radicchio in homemade garlic oil, the sweetness of the squash is complemented nicely by the bold, slightly bitter flavor of the radicchio. Creamy fresh mozzarella over an Italian tomato base finish off this savory spectacle.

To find a Pagliacci near you, please visit:

<https://www.pagliacci.com/locations/category/all>

To learn more about Oxbow Farm & Conservation Center, please visit:

<http://www.oxbow.org/>

To learn more about the benefits of compost in agriculture, please visit:

<https://cedar-grove.com/commercial/agriculture>

About Cedar Grove

Cedar Grove Composting is a local, family-owned business with deep roots in the Seattle area dating back to 1938. Cedar Grove plays a critical role in the Puget Sound's recycling infrastructure and sustainability efforts, diverting more than 350,000 tons of yard waste and food scraps from landfills annually. With two processing facilities in Maple Valley and Everett, Cedar Grove is a local manufacturer providing green jobs in King and Snohomish Counties. Cedar Grove produces wholesome, nutrient-rich compost that is sold to businesses, governments and residents, ensuring consumers have access to locally produced, recycled products. For more information, please visit www.cedar-grove.com.

About Oxbow

Oxbow Farm & Conservation Center is a nonprofit organization that inspires people to eat healthy, sustainably grown food and to steward our natural resources for future generations. The Center is located on 230 acres of privately-owned land bordering the Snoqualmie River in Carnation, Washington. Using the land as a natural laboratory to learn about and protect nature while benefiting from it, Oxbow: grows 30 acres of mixed vegetables using sustainable farming practices; researches and grows ecologically important native plants; restores degraded river and forest habitats; and educates children and the general public about food, farming, and the environment. Learn more at www.oxbow.org.

About Pagliacci

Pagliacci Pizza was founded in 1979 on the Ave in the University District and now has 26 stores throughout the greater Seattle metropolitan area. Over the decades, Pagliacci Pizza has been voted a Seattle favorite in many polls and has won many awards, including Best Pizza numerous times in Seattle Weekly and Seattle Magazine.

To learn more, and to order online, please visit www.pagliacci.com. To keep up with all the latest news, follow Pagliacci Pizza on Facebook, Instagram, and Twitter.

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