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Ivar's Restaurants and Cedar Grove® Team Up to Close the Loop on Food Scrap Recycling in Seattle on August 16
Lunchtime Diners to Receive Free Bag of Compost

SEATTLE, Wash. – (August 4, 2016) – Ivar's Restaurants and Cedar Grove are teaming up to provide free bags of compost to all lunchtime customers at Ivar's Seafood Bar on Aurora Avenue (13448 Aurora Ave N, Seattle, WA 98133) on August 16 from 11 a.m. – 2 p.m. Seattle Tilth educator and garden hotline program manager Laura Matter will also be on site to provide free gardening advice, including tips on how to use compost.

Sustainability is a core value at Ivar's and a part of its commitment to its guests, who embrace the concept, and to the communities they serve. The restaurants' robust food scrap recycling program is part of its overall sustainability program, wherein valuable food scraps are diverted away from the landfill to be transformed into nutrient-rich compost at Cedar Grove facilities.

"As one of the first restaurants in Seattle to compost food waste more than a decade ago, Ivar's has been a leader in reusable packaging, working with the city and county on solutions to compost all packaging and working with suppliers and industry leaders like Cedar Grove to institute best practices," said Bob Donegan, president of Ivar's. "Not only do our customers appreciate the effort we put into these programs, but we know it's the responsible thing to do."

Since 2008, Ivar's commitment to providing its customers with compostable food service ware and supporting a robust composting program in its restaurants resulted in a diversion of nearly 5,000 tons of food scraps and food packaging materials from the landfill. In addition, Ivar's has diverted tons of compostable food waste and materials from landfills through its operations in regional stadium concessions and the Boeing Classic. Because food scraps in a landfill create methane, one of the most



harmful, ozone-layer depleting gases, recycling food scraps is an important first step for restaurants and households to take to positively impact the environment.

In turn, Ivar's purchases bulk compost for landscaping of its 23 quick-serve Seafood Bars and three full-service restaurants. In essence, re-using much of what they put in.

"Ivar's commitment to the environment and the Seattle community is real and, through its composting program, it chose to lead the pack as an early adopter of best environmental practices in the restaurant industry, setting the table for many other local restaurants to follow in its footsteps," said Karen Dawson, director of marketing and community relations, Cedar Grove.

To find out more about the free compost event, please visit: www.ivars.com/events/item/431-compost-giveaway.

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 or follow Cedar Grove on [Facebook](#), [Twitter](#) or [Instagram](#).

About Ivar's

Ivar's Restaurants opened on Seattle's waterfront in 1938. Today, there are 23 Ivar's fast casual Seafood Bars and three full-service restaurants: Ivar's Acres of Clams, Ivar's Salmon House and Ivar's Mukilteo Landing. Ivar's Seafood, Soup and Sauce Company markets and sells its award-winning soups, chowders and sauces nationally and internationally. The company also operates regional stadium concessions including Safeco Field, CenturyLink Field, Alaska Airlines Arena, Husky Stadium and Cheney Stadium. Learn more at www.ivars.com or Follow Ivar's on [Facebook](#), [Twitter](#), [Pinterest](#) or [Instagram](#).

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