



RESOURCE RECOVERY • KA'OHĀO PROTOCOL

A partnership of Windward schools working cooperatively in the pursuit of waste reduction, soil restoration, and applied environmental education. All members participate annually in the U.S. EPA's Food Recovery Challenge and adhere to strict, safe, standardized operational procedures.

SUMMARY • NOVEMBER 2017

The Hui was honored to host a site visit from **State Senators Mike Gabbard** and **Laura Thielen** this month. Senator Gabbard learned of our program at a hearing before his Environment/Agriculture Committee, touched by compelling oral testimony presented by a Ka'elepulu 5th grader. After a whirlwind tour of waste collection, processing, and documentation at multiple campuses, both agreed that the Ka'ohao Protocol is the appropriate best-practices model for all Hawaii public schools, and pledged their strong support for funding by sponsoring bicameral legislative action this year.

We were pleased also to welcome **Bubba Walker** and **Heidi Ho** representing the **Garden Club of Honolulu**. This historic and prestigious organization gives generously to local environmental projects each year, and the Hui's accomplishments had come to their attention – they came by to check us out. Although we hope ultimately to be supported by public monies, the critical mass we need to achieve that goal must be provided by numerous and varied private and community resources. We are grateful to include GCH as potential partners on our journey.

KA'OHĀO PUBLIC CHARTER SCHOOL

Start: January 2014 • Number of students: 330 • Annual food waste: 8 tons • Food waste collection: 100% cafeteria lunch and campus-wide snacks • Other: 98% HI-5 cans and bottles, green waste, paper, cardboard, mylar • Technologies: thermal composting, vermicomposting, bokashi

Food waste recovered: 1,303 pounds. At long last, the first Ka'ohao Farm School crops have been planted: rows of broccoli, curly kale, Swiss chard, eggplant, a sampling of basil varieties, and cilantro.

KA'ELEPULU ELEMENTARY

Start: August 2016 • Number of students: 201 • Annual food waste: 9.2 tons • Food waste collection: 100% cafeteria breakfast and lunch • Other: 100% HI-5 cans and bottles, some green waste • Technologies: thermal composting, vermicomposting

Food waste recovered: 1,517 pounds. The garden continues to thrive with intensive involvement of students and teachers at every grade level. Talk of expansion is in the air. Plans are being made to auction off boxes of tomatoes and other garden produce at next month's Silent Auction fundraiser. Waste Manager Heather Marshman trained two additional parent volunteers to independently supervise the lunch catch and add to the compost pile, increasing Ka'elepulu's functional capacity and adding to our list of skilled practitioners.

KAINALU ELEMENTARY

Start: January 2017 • Number of students: 463 • Annual food waste: 14 tons • Food waste collection: 100% cafeteria breakfast and lunch • Other: 100% HI-5 cans and bottles • Technologies: thermal composting, vermicomposting

Food waste recovered: 2,770 pounds. The inaugural class was held at the new MADA (Malama 'Aina Discovery Area) facility for two 3rd grade classes, under the canopy on the cement slab. The space was cozy yet comfortable, the acoustics ideal, and the ability to toggle within seconds from words on a wall to real life made for a perfect environmental educational experience.

COMBINED NOVEMBER 2017 TOTALS

Four-week period from Nov. 6 through Dec. 1, 2017. Includes 16 school days.

Total students participating daily: **1,001**

Total food waste recovered in November: **5,644 pounds**

2017 total to date: 59,090 pounds (29.5 tons)