

Do not go where the path may lead - go instead where there is no path and leave a trail.

The Beacon Reduces Waste and Greenhouse Gases

Nanaimo Recycling Exchange Society has been working with the Beacon since 2015 to help reduce waste. Organics collection and recycling are successful programs at the Beacon. Soon, the Beacon will add on-site collection of used cooking oil, which will be recycled into biofuel by Cowichan Biodiesel.

Recycling is part of the solution, but recycling can't keep up to plastic pollution caused by over-production and excess packaging. READ MORE about What Happened to Recycling on our website: <https://www.recycling.bc.ca/recycling-part-1>

Reduce and Reuse are more important than Recycling. NRES and the Beacon strata has formed a committee to increase awareness and access to Reduce and Reuse options for residents. The committee has also invited residents from the Gabriola and the Newcastle to participate and learn.

Education Day at the Beacon – June 1, 2022.

Community farmers and zero waste businesses came to the Beacon to meet residents. This event highlighted options and strategies to eat the best local food, reduce packaging, reuse containers, and lower GHG's while supporting local farms and sustainable businesses.

Three local farmers came to talk about their sustainable practices, fresh food, and home delivery programs.

- 1) Growing Opportunities Farm Community Co-op (deliver each week)
<https://nanaimofarmersmarketonline.ca/collections/veggies>
- 2) Cowichan Cow-op Farmers online market (deliver to Nanaimo each week)
<https://cow-op.ca/>
- 3) Glassen Farms pastured meat and regenerative agriculture
www.GlassenFarms.com
- 4) Two local businesses came to show food packaging and storage alternatives
 - a) VI Refillery - making the world a better place one refill at a time
<https://www.virefillery.ca/>
 - b) Reusables VI - Reusable take-out container service
<https://reusablesvi.com/>

Find a Vancouver Island Farm at <https://bcfarmsandfood.Com/farm-map/> Here are some local farms:

- 5) Living Soils Farm. Open Saturdays 12:00 to 2:30 pm
<https://www.facebook.com/LivingSoilsFarm/>

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- 6) Morgan Creek Farms. Order online.
<https://morgancreekpa.com>
- 7) Omega Blue Farms. Poultry, eggs, and seeds for sale online, pick up at farm, drop site or market.
<http://www.omegabluefarms.ca/index.php/farm-market>

Other ideas

- 8) Collecting special waste
 - a) NRES is piloting used cooking oil recycling programs for multi-family buildings.
- 9) Kitchen and patio composters for high-rise and patio gardening.
 - a) Living indoor/outdoor composters for patio gardening
<https://fcmponline.com/collections/vermicomposters>
 - b) Cresta Roca Farm Vermicomposting
<https://www.crestarocafarm.com/>
 - c) wormbox.ca:
 - (1) comes with education and resources
 - (2) can control amount with sizes
 - d) 11 best small composters
<https://www.bhg.com/gardening/yard/compost/best-compost-bin/>
- 10) Dedicated sharing place and programs
 - i) Lending library (for books, tools, household appliances)
Can be in central location or use online inventory
 - ii) Centralized Refillery space for cleaning products, other products?
 - iii) Car sharing
 - (1) Modo
<https://modo.coop/>
- 11) Learn more
 - a) Learn the facts about Recycling and Plastic
NRES website <https://www.recycling.bc.ca/>
 - b) Learn some facts about food transport and GHG's coming on Facebook
 - c) Watch The Story of Plastic (about 4 minutes)
<https://www.youtube.com/watch?v=iO3SA4YyEYU>
 - d) Learn some ways to use beeswax wrap instead of plastic
 - i) <https://www.youtube.com/watch?v=Se-IPS3mbm0>
 - ii) cover a bowl <https://www.youtube.com/watch?v=422anyHFUy0>
 - iii) large and small bags <https://www.youtube.com/watch?v=WX4DZr5ZPno>
 - iv) mushroom <https://www.youtube.com/watch?v=UTCK2Pc5wDg>