Follow these Winners to a More Sustainable Future!

2007 Governor's Award

for Pollution Prevention and Sustainable Practices

December 2007 **Ecology Publication #07-04-004**

Winners lead the way

Meet the winners of the 2007 Governor's Award for Pollution Prevention and Sustainable Practices. These 11 businesses, agencies, and organizations are thriving while protecting the environment. The winners:

- ✯ Reduced or eliminated their use of toxic materials
- ✯ Minimized waste
- ✯ Conserved energy, water, and other resources
- ✯ Led by their commitment to environmental quality
- ✯ Shared their knowledge

You Can Be a Winner Too!

Your business, organization, government agency or school could win the 2008 award. Apply between April 1 and June 6, 2008. For more information on the award and the winners, visit the Governor's Award Web site at: www.ecy.wa.gov/programs/hwtr/GovAward/index.html. You can also call Mariann Cook Andrews at the Department of Ecology's Hazardous Waste and Toxics Reduction Program, (360) 407-6740, or e-mail her at maco461@ecy.wa.gov.

Ben Franklin Transit www.bft.org/

Ben Franklin Transit in the Tri-Cities, is a public transit agency serving Benton and Franklin counties. The agency was the first in the country to blend the renewable fuels ethanol and biodiesel with Ultra Low Sulfur Diesel. This combination creates a cleaner burning composite fuel that reduces fossil fuel use by 28 percent, diesel smoke by 60 percent, and particulates by 31 percent.

Ben Franklin Transit sponsored a forum to explain the principles of Livable Communities, Smart Growth, and Sustainable Development. They work with state, local agencies, and developers on park-and-ride lots and access to transit so it is a more viable option for the community.

L to R, Leo Bowman, Governor's Advisor on State Sustainability Kathleen Drew, Ed Frost, Christy Watts

Bi-O-Kleen www.biokleenhome.com/home

Bi-O-Kleen in Vancouver manufactures non-toxic cleaners and detergents from soy and citrus extracts. They make their products from renewable resources and sell them in concentrated form to limit packaging. This conserves about 5.39 million gallons of water, 8.27 million pounds of salts and fillers, and 3.72 million containers they would otherwise use each year.

They helped develop a national "green" standard for cleaners that use third-party systems for verification. The U.S. Environmental Protection Agency (EPA) recognized them as a company that formulates cleaners and detergents with a positive environmental profile.

L to R, Cindy Rimer, Jim Rimer, Barry Firth

If you need this information in an alternate format, please call the Hazardous Waste and Toxics Reduction Program at 360-407-6700. Persons with hearing loss can call 711 for Washington Relay Service. Persons with a speech disability can call 877-833-6341.

Chambers Creek Regional Wastewater Treatment Plant

www.piercecountywa.org/pc/abtus/ourorg/pwu/sewer/wwtp/ccwtp.htm

Chambers Creek Regional Wastewater Treatment Plant, a Pierce County utility in University Place, receives and treats 17.1 million gallons of wastewater daily. The Plant also uses biosolids to make SoundGRO™, a high quality fertilizer that meets EPA standards for Exceptional Quality (EQ) Class A product.

The Plant used to flare off 160,000 cubic feet of biogas each year; now it's used to dry fertilizer. It cut water use by 500,000 gallons each day by switching to treated wastewater for fertilizer production and landscaping. It replaced 90 tons of chlorine and sulfur dioxide gases used each year in the treatment process with a low-pressure, high-intensity ultraviolet light disinfection system.

L to R, Tim Ramsaur, Rob Lowe, Steve Kamieniecki, Larry Ekstrom, Robin Ordonez

Lummi Island Wild www.lummiislandwild.com/

Lummi Island Wild, of Lummi Island, uses the ancient art of reefnet wild salmon fishing to help shape the future of the Pacific Northwest salmon fishery. They use selective and sustainable methods, catching only targeted species while returning protected or unwanted species to Puget Sound unharmed. The company's innovative live well system also helps protect vulnerable species while supplying fresh, sustainably caught salmon to market.

L to R, Riley Starks, Dave Hansen, Ian Kirouac, Tom Munroe, Paul Humphreys, Johan Enslin

In 2007, the company mixed modern and traditional technology and became the world's first solar-powered fishery. They collaborated with Alpha Energy to install solar panels on the boats that charge the batteries for the net winches. They gain 1,200 watts from solar power and no longer use eight lead acid batteries. The "Chef's in Raingear" program draws hundreds of chefs and restauranteurs from across the country to "get involved with your ingredients" and experience the benefits of sustainable fishing.

Materials and Resources Management, Business and Finance, WSU www.surplus.wsu.edu/

The Materials and Resources Management office helps Washington State University in Pullman reduce its "environmental footprint." The office works in a closed-loop organizational structure that integrates supply, use, reuse, recycling, and disposal into an efficient process.

Their work resulted in the campus recycling 1,962 tons of material in 2006, composting another 10,500 tons, surplusing 4,625 items for reuse, and salvaging 98.7 tons of construction waste. The office also fosters innovation throughout the campus, such as helping the dining services find possible biodegradeable utensils. The Materials and Resources Management office staff serve on boards and advisory councils at the local, state and national levels in support of sustainability.

L to R, Governor's Advisor on State Sustainability Kathleen Drew, John Glass

Mountain Gear, Inc. www.mountaingear.com/

Mountain Gear, Inc. sells and ships outdoor equipment and clothing from a newly renovated building in an industrial area of the Spokane Valley. Mountain Gear was the first commercial company to follow the Leadership in Energy and Environmental Design Standards in remodeling their building. The 30-year old, long-time vacant, former office complex uses 60 percent less energy than before and conserves 248,000 gallons of water each year. The remodeling salvaged or recycled 50 percent of the construction debris.

The company includes environmental stewardship in their outdoor recreation classes. The owner promotes the principles of green building to other businesses in the community and models the real costs and benefits.

L to R, Governor's Advisor on State Sustainability Kathleen Drew, Paul Fish

SEH America, Inc. www.sehamerica.com/

SEH America, Inc. in Vancouver produces silicon wafers for computer chips. They succeeded in maintaining high quality while moving away from using toxic chemicals. They worked with their colleagues in Japan to eliminate chromium in one wafer-making process. They replaced another process with one that doesn't need isopropyl alcohol. In less than four years, they went from discharging 270,000 pounds of chromium-contaminated wastewater to zero. They went from using 251,000 pounds of isopropyl alcohol to 47,021 pounds.

Each year SEH America joins Clark County to hold a hazardous waste collection day for the community. They reuse water in the facility and make sure that they don't send any contaminated water to the Bridge Creek watershed. Their recycling rate is 93 percent by weight.

L to R, Matthew Brinkman, Ted Schilling, Tim Moore

The Evergreen State College www.evergreen.edu/

The Evergreen State College, an interdisciplinary public liberal arts college in Olympia, teaches and practices sustainability. Evergreen built Washington's first publicly funded educational facility, the Seminar II building, certified to the Gold Leadership in Energy and Environmental Design standards. The building uses natural ventilation, daylighting, recycled and sustainable materials, and green roofs.

Evergreen completed its first carbon inventory in 2007. At 5.1 metric tons of greenhouse gas per fulltime student, the college's carbon footprint is less than half the national average for colleges and universities. The college purchases green tags for all electricity, amounting to 16.4 million kWh/year. In 2006 the campus recycled/composted 655,739 pounds of material. They have reduced their annual generation of dangerous waste by 76 percent.

L to R, Lindsy Miller, Steve Trotter, Nancy Parkes, Robyn Herring, John Hurley

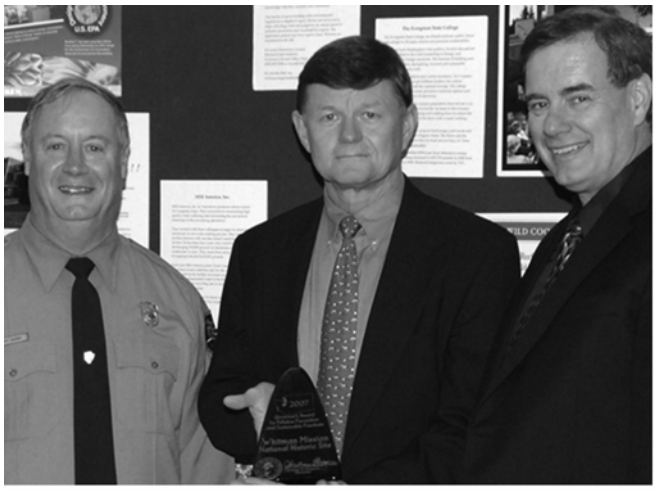
The Holland, Inc.-Burgerville www.thehollandinc.com/

L to R, Governor's Advisor on State Sustainability Kathleen Drew, Jack Graves

The Holland, Inc. in Vancouver owns the Burgerville restaurant chain in Washington and Oregon. They lead the way towards sustainability in their industry by conserving energy and resources, supporting local, organically raised food, and educating their customers and employees on the benefits of sustainable practices.

The Holland, Inc. buys renewable wind-power credits for all of the electricity in the 39 Burgerville restaurants, reducing carbon dioxide production by 17.4 million pounds per year. Their restaurants recycle 7,500 gallons of cooking oil into biofuel each month. They buy their beef, turkey, bread, cheese, eggs, and produce from ranchers and farmers who support more sustainable practices. They won the Food Network's national award for the Best Better Burger. They support their employees with a good health insurance program and have cut their turnover in half.

Whitman Mission National Historic Site www.nps.gov/whmi



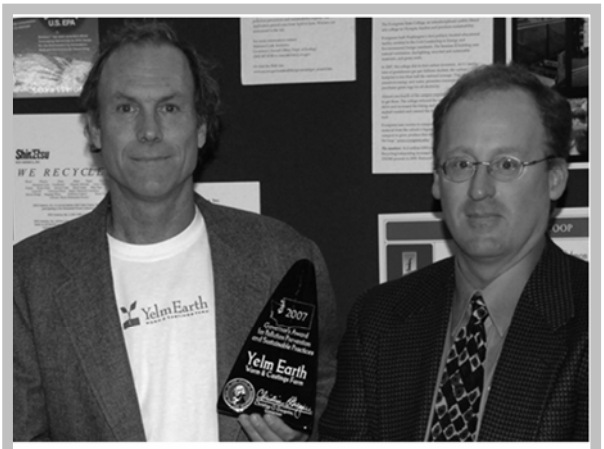
L to R, Francis T. Darby, Rory Westberg, Steve Butterworth

Whitman Mission National Historic Site near Walla Walla, a unit of the National Park Service, is the site of an 1836 mission. A combination of need and vision has propelled the remote facility's workforce to take a holistic approach to resource stewardship.

They replaced or retrofitted inefficient systems to save 648,000 gallons of water each year. When they couldn't find biodiesel locally to meet their needs, they bought pure soybean oil and mixed their own blend. They now use biodiesel throughout the park for heating and fuel. Solar energy panels on the maintenance building supply 17,975 kWh per year. These efforts have reduced carbon emissions by 46 percent and sulfur dioxide and nitrogen oxide by 20 percent.

They have replaced all petroleum-based products in the maintenance shop with bio-based products and use "green" cleaning products in the buildings. They diverted more than 46 tons of yard waste from the landfill in 2006 by composting it, and then used the compost on the landscaping. They buy recycled materials, including entrance signs, restroom partitions, and paper products.

Yelm Earthworm & Castings Farm www.yelmworms.com/



L to R, Hunt McLean, Kelan Moynagh

Yelm Earthworm & Castings Farm near Yelm produces organic-certified soil amendments, seed, and crops in addition to earthworms for worm composting (vermiculture). They offer home kits for worm composting and brewing aerobic compost tea.

The present owners converted a faltering business into a success. They (and the worms) turn manure, straw, hay and other materials into valuable products. They till their fields by horse and use manual labor for most of the work. They reuse many materials and buy products with recycled content. They offer tours of the farm and demonstrate vermicomposting at garden shows, schools and other venues. They participate in scientific research on the use of worms for composting and the results of the compost. They have reached out to educate many levels of the plant-growing industry – organic farmers, landscapers, even military bases and the Washington Dept. of Transportation.