



Park City Compost Initiative

Year 1 Impact Statement

Having just completed our first year of incorporation on March 6th, 2023, Park City Compost Initiative Inc. (PCCI) has created this impact statement to share and celebrate how this small start-up has fulfilled both of our mission planks: that of food waste diversion and composting, and education on the benefits and urgency for aerobic composting.

Prepared for the PCCI Community
by Park City Compost Initiative, Inc.

PCCI's Mission:

To establish a non-profit, commercial-scale, aerobic food scrap composting operation to service Bridgeport and surrounding regions with resources directed for education and environmental justice that support composting and the local food movement including community gardens, school programs, and other engaging ways to build support and participation in this important effort.

PCCI will donate and sell finished compost and accept tipping fees from commercial haulers and generators to support our operational costs and mission programs noted above. We will also seek and accept grants and donations to fund start-ups, capital equipment, and operations ongoing.

Food Scrap Diversion Program

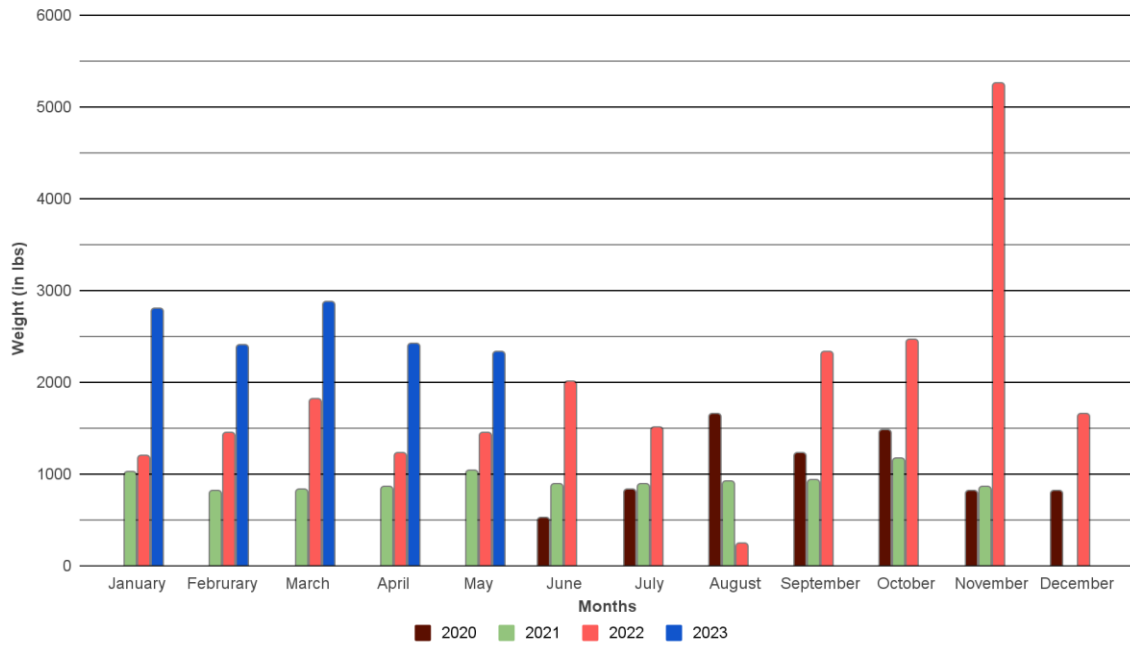
Our food scrap diversion program includes participating residents in Bridgeport's Black Rock, West End / West Side and Brooklawn areas. Additionally, PCCI's pick-up program collects food scraps from other organizations such as nOURish Bridgeport, The East End NRZ Market & Cafe, and a local feminist vegetarian restaurant called BloodRoot. Our food scrap diversion program serves multiple purposes apart from diverting food scraps from the incinerator in Bridgeport. It's a tool that educates people on how to compost, and its importance, but also builds community. PCCI's food scrap diversion program has also been a part of Black Rock's Farmers Market, which serves as a food scrap drop-off area, education table, and a community building location to engage our participants with local food sources, another part of PCCI's mission.

Some key performance metrics for Park City Compost Initiative's (PCCI) composting program:

- Diverted over 55,290 lbs (27.6 tons) of food scraps via a free volunteer-run residential pick-up program.
- Increased average weekly food scrap diversion year over year by 143.2% vs 2021.
- Served a participant list totaling over 160 participants, an increase of 97 since 03/06/2022.
- Provided free residential pick-up and BioBags (compostable bags) for participants to transfer their scraps into buckets for pick-up.
- Collaborated with the City of Bridgeport OPED, WPCA, Public Facilities, and neighborhood City Council members to find and settle on a larger and more permanent site for PCCI to expand its composting mission.
- As we also support Backyard Composting through educational initiatives, we hope we have also inspired increased participation and diversion of food scraps via that effort as well.

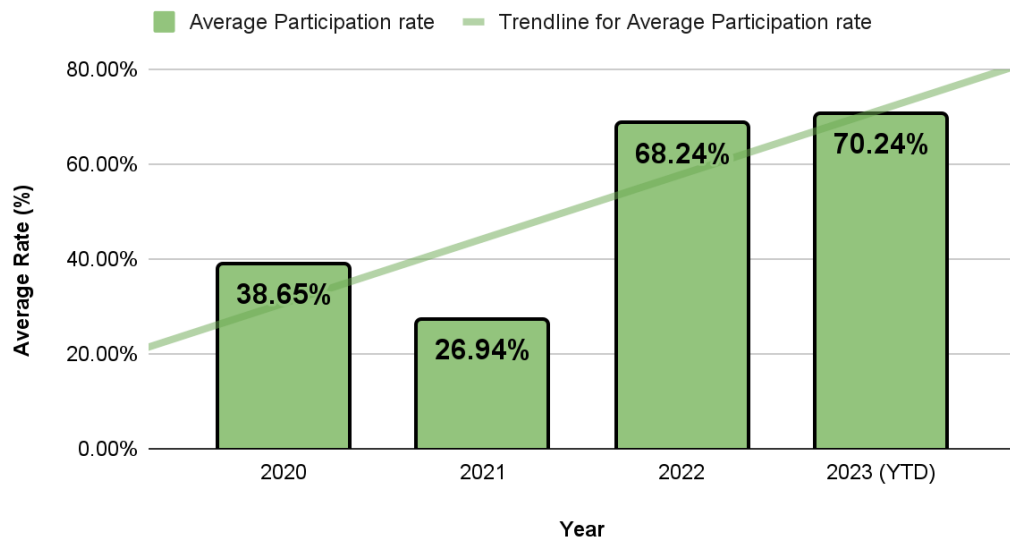
The following chart highlights PCCI's collection history and total food scrap diversion on a monthly basis from 2020-2023.

Food Scraps Diverted (lbs)



As mentioned before, PCCI has grown its participant list by adding 97 participants year over year to a total of 162 total participants. We track the participation rate with each weekly pickup. In the past year, we have grown participation from an average of 68.24% to 70.24%, all while growing our total participant list by 150%, thus leading to the substantial increase in tons diverted. This demonstrates to one and all that the public will respond to the call to divert food scraps from the incinerator and to compost locally and aerobically.

Participation Rate



As our collection and composting rate increases, so does our finished production of premium compost soil amendment. We sell and donate finished compost to participants, other non-profits, and local community gardens. Some of the organizations that partner with us in this respect include:

- The Black Rock Garden Club Tree Initiative, which planted 30+ street trees over the past year, with many of them free to the homeowner
- The Beardsley Zoo in Bridgeport for its greenhouses and gardens
- PT Partners for the Shell Street Garden renovation (PCCI also contributed labor for clearing the community garden)
- CT Cooperative Extension for the Urban Farming Training Course held at the Arctic Street BPT urban garden
- Green Village Initiative for the Community Reservoir Farm
- Over 50 households participating in the PCCI residential pick-up program

Community Compost Pilot Site Operation at Captains Cove, Bostwick Ave, Bridgeport



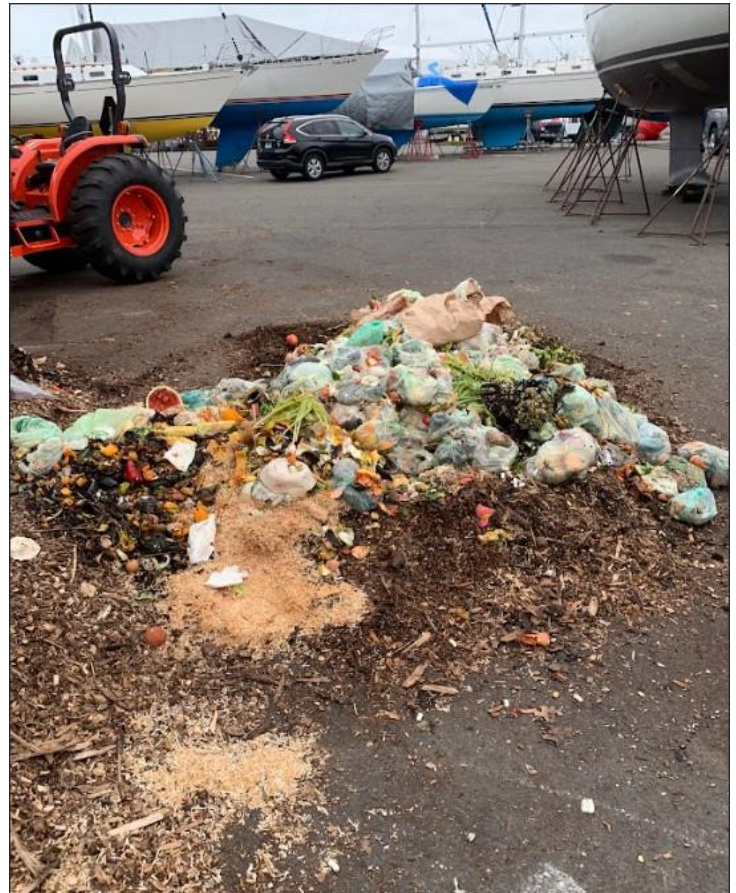
In 2021 start-up funding grants were received from the Bridgeport Rotary Club and the Bridgeport Entrepreneurial Foundation, in 2022. In 2023, PCCI was awarded a grant of \$110,000 from the Bridgeport Community Environmental Benefit Fund administered by the Bridgeport Environmental Task Force (ETF) for site development and equipment.

As our site plans have taken longer than planned with some hits and misses due to environmental risks and costs, we have not yet received or fully utilized the ETF grant. We have, however, used some of these funds to purchase a tractor and a trommel. With the new equipment, PCCI has been able to have an even bigger impact on diverting food scraps from the local incinerator by processing materials more efficiently. Before the grant, we depended on volunteers to manually turn by shovel and pitchfork the food scraps with the leaves, wood

shavings, and wood chips needed to compost. Sometimes we were lucky enough to be allowed to use the equipment from Captains Cove (of whom we are extremely appreciative and cannot express our gratitude enough). Now, the tractor enables us to mix and move the compost in bulk (versus by shovelful).

You can also view videos of our Kubota (Charlotte) in action on [YouTube](#) or our [Instagram](#).

In addition to having to manually perform the mixing and turning of our compost piles, we also had to manually sift our finished compost through screens which would take us days at a time and many hands (and gloves). Thankfully the ETF grant has allowed us to buy a trommel (rotary sifter) that allows for a cleaner compost and separation of the “overs” (only partially decomposed wood chips) to inoculate the next pile and jumpstart the subsequent batch as well. The tractor and trommel, along with the tarps for the piles have allowed us to increase our food scrap diversion and composting rate with only our small volunteer team to create an even higher quality finished product.



(Sifting compost to get premium compost by Trommel(left) and by Hand(right)).

Process Improvement

More recently, PCCI has applied a newer, more efficient process to accelerate the composting rate and further reduce the weekly workload to manage our operation. We have invested in a Passive Aerated Static Pile (PASP) system using a perforated drainage pipe set down under our “Curing Stage Pile”. This pile does not receive any more food scraps, and it is set to “cure” by allowing the bacteria working on the nitrogen-rich food scraps to get to work without disturbing them with manual mixing. Instead, the bacteria, fungi, and other natural micro and macro-organisms of our unseen volunteer workforce are able to get air via the pipes to more quickly finish composting the food scraps and carbon sources into finished compost.

Before initiating the PASP, PCCI would have to turn this pile every week or two to aerate the pile and keep the bacteria aerobic and healthy. The curing stage could take from 6 to 12 months to be fully complete



and the nitrogen to be fixed. With the new PASP, the Curing Stage Pile can be ready in 3 to 6 months (depending on the season, temperature, and how dogmatic we want to be on curing). The PASP therefore dramatically increases our efficiency and effectiveness, while the hotter operating temperature of the PASP pile (150-168°F) will help ensure greater weed seed kill and reduced risk of pathogens (anaerobes) surviving in the compost.

In larger-scale operations (SOON!), we would expect to utilize a blower system on an intermittent timer to ensure full aeration of a larger static pile (ASP). This system will allow PCCI to manage more food scraps because the piles will be constantly getting oxygen, allowing the compost to be in an aerobic condition throughout the whole process, and will improve the quality of the compost.

Educational Programming

As stated previously, another important pillar of PCCI’s mission is education. PCCI has had the chance to raise awareness virtually and in-person. Activities included in-person community events, educational zooms, WPKN radio shows, tabling at events and farmers markets, in-school formal workshops with kids, a 30-week educational course with the Unquowa School, community garden clean-ups, and finally through our digital platforms.

Social Media:

- Our Instagram count has grown to 653 followers, with an organic reach of 30,142. We go by [@parkcitycompostinitiative](https://www.instagram.com/parkcitycompostinitiative)
- Our Facebook page has grown to 399 followers, with an organic reach of 5,222. Find us [@Parkcitycompostinitiative](https://www.facebook.com/Parkcitycompostinitiative)

- Our YouTube channel has 44 Subscribers with 19,800 total views. [@parkcitycompost](https://www.youtube.com/@parkcitycompost)
- We have also increased our newsletter to a total of 175 subscribers.

Community Events:

PCCI has hosted multiple educational community events. Our first big community event was on April 24, 2022, when we hosted our first ever “Composting Gathering” at Captain’s Cove. As part of an open-to-the-public educational event, PCCI welcomed EarthMatterNYC, a fellow non-profit composting organization, to tour and discuss their much larger operation. We manually sifted compost for an hour or so to process about half of our cured pile and then demonstrated with full public participation our weekly batch mixing of food scraps to start the composting process and show that food scraps processed as compost have no noxious odors. This event was very well received and helped create more buzz for PCCI’s weekly collection.

In the fall we held our biggest community event (so far), with more than 150 people attending throughout the day. Hosted on the weekend after Halloween, the community gathered for our first annual, *Pumpkin Smash!* While kids (and kids at heart) literally smashed pumpkins, community members also learned about PCCI, aerobic composting, and finding a better way to dispose of pumpkins and food scraps. We diverted and composted more than 1,500 lbs. of pumpkins that day. Fun was had by all, and Channel 12 even featured this special event with a video on the news.



PCCI has also held three weekends of community events during the spring of 2023. PCCI hosted two compost give-back days, where we had the chance to educate people on Earth Day. Topics highlighted why we need to compost and how to have an impact by joining PCCI. We also hosted an International Compost Awareness Week event for further education and outreach.

Radio Shows:

PCCI has been invited by WPKN on different occasions to talk about compost. One was during Kevin Gallagher's show called "*Digging in the Dirt*" where PCCI's master composters were able to raise aerobic composting awareness and talk about all the good work PCCI has been up to.

Additionally, PCCI's Executive Director was invited to talk on WPKN's *GM Report* show to further educate people on why Bridgeport needs to compost and to help raise awareness about all the work PCCI is doing for the city.

Educational Zooms & In-person Events:

PCCI has been invited to several Zoom meetings and in-person conversations to educate people on the need to divert food scraps and create compost. PCCI has also had the chance to educate people on the benefits of aerobic composting. This has included statements before the CT Legislature.

An early in-person event PCCI was invited to engage in was with Sacred Heart University's Environmental Club where PCCI spoke with over 40 students about our work and our mission, and how the students can help.

Another amazing opportunity PCCI had was at the University of Bridgeport's Business Accelerator Program graduation where PCCI's co-founder and master composter Andrew Tyrrell presented to more than 50 of his classmates and faculty members. The presentation highlighted the work that PCCI has been doing, and how he applied what he had been learning through UB's program to PCCI's growth and success.

On a smaller and younger scale, PCCI engaged with the Green Village Initiative (GVI) Youth Leadership program. The focus of GVI Youth Leadership was on food rescue and food waste where PCCI shared with the participants as well as to a member of Food Rescue US Fairfield County PCCI's mission, how to compost and what PCCI has achieved so far.



Finally, PCCI was invited by DrawDown EastEnd in Long Island to be a part of a 25-member compost mini-summit to help a community that had started off a composting program on eastern Long Island and to provide insight on how to start a small-scale community compost operation.

Tabling events:

PCCI has been tabling at the Black Rock Farmers Market since 2020, providing a food scrap drop-off location, signing up new participants, and educating community members about aerobic composting, its environmental and social impacts, and all the work PCCI has done.



PCCI was subsequently invited to the University of Bridgeport's career fair to sign up students to become summer volunteers with PCCI and educate them about composting and its benefits with a hands-on demonstration with a worm bin.

Finally, we participated in the Bridgeport BRBC's Non-Profit Business Expo where over 100 organizations networked, shared tips on navigating the local environment, and drove greater awareness of the many non-profits doing good in Bridgeport.



Working with Youth and Schools:

PCCI has been invited multiple times to teach different forms of composting to youth groups.

PCCI taught a two-day program for the GVI Youth Summer Crew on why we need to compost and how to do two different forms of composting, aerobic and vermicomposting. We mixed a batch of compost (food scraps and chips) into a thermophilic pile using a composting bin system for use at GVI's Reservoir Community Farm and the students got to start a vermicompost bin (worms).

PCCI had two distinct opportunities to work with schools this past year. Most recently was in celebration of Earth Week at Fairfield's Mill Hill School. PCCI created a hands-on experience for the 2nd and 3rd graders by building worm bins to keep in their classrooms and taught them about why we need to compost and how to maintain the worm bins. Additionally, PCCI taught composting and built worm bins at assemblies for kindergarteners, and 1st, 4th, and 5th grades.

Through another extended program with the 8th grade at the Unquowa School in Fairfield CT, PCCI created and taught a 30 week "Compost Curriculum" for the 8th-grade science classes.



Through this deep dive, hands-on program, the students learned the science of composting and how to properly maintain an aerobic compost system. Students kept weekly logs of the pile temperatures, compost bulk density, porosity, and tracked the weights of the food scraps, carbon sources (wood shavings, leaves, wood chips) and the finished compost.

These 24 students and their teachers received certification to officially be "Compost Apprentices" by PCCI's Master Composters.



Community Garden Clean Up:

Apart from composting, and compost education, PCCI's mission is invested in the local food movement. This is why we have worked with community members PT Partners and PT Youth Corps to help with the community garden on Shell St. in Bridgeport, carrying out two clean-ups at this community garden as well as meetings with community members to see how everyone can be involved and revitalize this garden. PCCI has donated and delivered sifted compost to refresh the beds and has offered to host a weekly composting training program over the summer to the PT Youth Corps.



Future Compost Site Plans:

We have worked for over a year to find and secure a larger site for a scaled aerobic composting operation to demonstrate PCCI's and Bridgeport's active leadership in this important movement to better address the environmental justice of incinerated food waste pollution on the local community, the value of aerobic composting as a community and regionally sustainable solution and an economically responsible process to reduce the cost of solid waste disposal in southwestern Connecticut. This effort has been difficult with the limited open space that is not a brown field.

We hope for next year's PCCI Impact Report to share with you the start-up of operation of this collaborative effort with the City of Bridgeport and even adjacent communities. Our mission is clear, strong and shared with multitudes.

Financial Performance

As already shared, PCCI was very fortunate recipient of an important grant from the Bridgeport Community Environmental Fund administered by the Bridgeport Environmental Task Force (ETF). In addition, we collaborated with SustainableCT to organize a \$7,500 crowdfunding program with \$/\$ match by SustainableCT to support our education and communication programming in conjunction with scaling up our operation. This success also gained the attention and support of the Emily Tremaine Hall Foundation for a separate grant.

Thank you to all who have supported PCCI's mission financially, with your time and with your word

of mouth, PCCI has also received stipends from some of our education programs which have been used to pay our Master Composters for their time, expenses, equipment, and expertise. This support is not nearly what they deserve but it's a fair sharing of the rewards.

PCCI earns a small amount of earned revenue from the sale of compost where possible (or for donations), but we have donated far more than we sell as many of the highest need areas and groups can't afford to pay for this valuable and healthy product.

PCCI also depends on the generosity of the many supporters of the SustainableCT crowdfunding, FCCF's Giving Day campaign and our own efforts for sustainable funding to cover the costs of our free pick-up program and someday shift to an employee-based system instead of volunteer while still being a mission driven organization.

Finally, PCCI has been the fortunate benefactor of substantial assistance and support from the extended Williams Family at Captains Cove, providing help, equipment, and the very land we have operated on for over two years. No monetary calculation can quantify the value of this support in all seasons and situations. Thank you especially to Robert and Bruce.

In the future we plan and hope to receive tipping fees from haulers and organizations at rates competitive (far lower) than for incineration that will allow us to hire workers, pay for more equipment and supplies and make a massive difference. Our long-term site plans will allow for processing as much as 65,000 tons of food scraps a year, which will save the community substantially while also funding our continued educational related programming.

Our 2022 IRS 990 report is available on request from our website. We welcome any feedback and questions on that report of our first fiscal year.

About PCCI

A quick word and thanks to our team, board and network of advisors:

Volunteer Team

- Scott Burns, Founder, Board Chair, and overall facilitator
- Tim O'Connor, Executive Director, tractor driver, bookkeeper, and grant writer
- Thomas Iezin, Lead Educator, Master Composter, Marketing, and Communications
- Andrew Tyrrell, Founder, Master Composter. (Andrew left PCCI this spring due to familial responsibilities; we miss his ready help, positive attitude, and friendly smile.)

Board

In addition to Scott Burns and Tim O'Connor

- Matthew McCarthy, Treasurer
- Dan Martens
- Uyen Huynh
- Briana Wahl
- Yolanda Stinson

Advisors: PCCI is open to and eagerly seeks expertise and advice from all corners on composting, non-profit management, accounting, state and local politics and regulations, and success stories

from across America on the Aerobic Composting Movement. We greatly appreciate this advice and support and could not move forward effectively without it.

Thank you!

Participants: The understanding and thus participation to meet the need for food scrap diversion is still nascent in the general population. Luckily we have a number of community members who are passionate and understand the environmental and environmental justice impacts of composting versus incineration. This supports our communication and awareness efforts through positive word of mouth to grow our community. Thank you to all of you.

Thank you again to our co-founder and friend Andrew Tyrrell. We so appreciate all you did to get PCCI going, working in all weather and temperatures, getting filthy and advocating passionately to any who would listen, and literally driving your truck into the ground. We miss you. Thank you.

