



sustainability awards

an environmental center event *e*

PRESS RELEASE

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2018 Sustainability Award Winners Recognized

Bend, OR - The 2018 Sustainability Awards were announced by The Environmental Center tonight at a celebration at the Unitarian Universalist Fellowship of Central Oregon. The Environmental Center received 13 nominations and the winners were selected by a community review committee.

"Sustainability is a big, complex topic," said Mike Riley, Executive Director. "Achieving it requires patience and perseverance in the face of often daunting obstacles. Our Sustainability Awards celebrate the citizens, businesses, and organizations in our community that are dedicated to overcoming these challenges and making sustainability real in Central Oregon."

The Environmental Center presented six awards:

Local Food Catalyst - Nicolle Timm-Branch and Central Oregon Locavore

Local Food Innovator - Volcano Veggies

Business - Wanderlust Tours

Creative Re-Cycling - Bend Velo

Organization - Bend Science Station

Exemplar - Bethlehem Inn

More information about each winner is presented in the attached document, "*2018 Sustainability Awards - Winner Profiles.*"

A 13-member committee reviewed the nominations and selected the final winners. The committee members were: Allen Engle, Environmental Center Board; Becca Gilbert, Environmental Center staff; Cassie Lacy, City of Bend; Don O'Brien, Environmental Center Board; Indigo Teiwes, Hydro Flask; Jennifer Letz, Environmental Center Board; Karen Kassy, former Sustainability Awards winner; Kendra Hamerly, GreenSavers; Lauren Williams, Environmental Center staff; Mike Riley, Environmental Center staff; Serena Dietrich, Deschutes Brewery; Tom Elliott, Environmental Center Board; and

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Tom Rowley, Business Oregon. This year's awards were designed and created by local artist Pete Servine of NW Modern Design.

The nominees were scored on the basis of their leadership, innovation, and operating practices with regards to sustainability, as well as their community involvement and promotion of social equity.

The 2018 Sustainability Awards are sponsored by Worthy Brewing.

About The Environmental Center

The Environmental Center's mission is to embed sustainability into daily life in Central Oregon. We translate sustainability into practical, local action in order to create a healthy future for people and the planet. Our programs incorporate education and advocacy to advance our vision of a sustainable community. We are focused on building community, educating kids, revolutionizing energy, rethinking waste, and advocating for change. Learn more at www.envirocenter.org or by visiting us at 16 NW Kansas Ave. in downtown Bend.

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2018 SUSTAINABILITY AWARDS – WINNER PROFILES

Local Food Catalyst: Nicolle Timm-Branch and Central Oregon Locavore

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Nicolle has been a tireless advocate for the local food movement in Central Oregon over the past decade. She formed a small food co-op in her own home in 2009, going above and beyond to provide the community with fresh, organic food. That small co-op has since evolved into the current nonprofit, Central Oregon Locavore, under Nicolle's leadership.

Locavore is a leader in making local food accessible in Central Oregon. They offer a marketplace featuring in-season and nutritious foods. They also organize farm dinners, cooking classes, and several other educational programs and events that support farmers and connect consumers to the local food system. This synergy creates a radically sustainable community of farmers, ranchers, crafters, and consumers who care about our planet, our health, and our people.

Nicolle's hard work and dedication have made it possible for Central Oregonians to enjoy locally-grown and organic food – which has a lighter carbon footprint, strengthens our local economy, and provides an avenue for authentic community connection. To sum it up in the words of one Review Committee Member, Nicolle is a farm-to-kitchen rockstar.

We're pleased to present this award to both Nicolle and Central Oregon Locavore for catalyzing the local food movement.

Local Food Innovator: Volcano Veggies

Contact: Shannon Sbarra

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The local food movement is extremely important to our community and economy and to a sustainable future. You just heard a little bit about this from Mike and Nicolle. It's noteworthy to see this movement gaining momentum and evolving in new and different directions – so we're going to stick with the food theme a little longer.

Our next award winner is an innovator in this category. They were nominated in 2014 - shortly after they got started - and although they didn't receive an award back then, the company really stood out to us. Fast forward to today, and they have evolved into a thriving small business that is providing big solutions.

We are awarding a Local Food Innovation award to Volcano Veggies, who is proving that small-scale, urban farming can be a viable business model. Their proprietary indoor aquaponic growing system creates a closed bio-sphere where fish and plants live in harmony, allowing them to grow local produce and fish year-round in Central Oregon. Their produce is now available in eight local retail locations, including Fred Meyer, and they plan to have fish available in about a year.

Volcano Veggies' system is incredibly efficient, reduces food miles, and uses very little water. They have also invested in efficient LED lights for growing and efficient heat pumps for maintaining stable water temperatures. And no small feat, their farm is also certified organic.

Indoor, urban agriculture could play a significant role in the future of farming, providing food security and access to fresh vegetables and protein in many communities. Volcano Veggies' system is designed to be replicated in other dry, cold weather communities and rural, mountainous areas.

By focusing on a small-scale, profitable business model, Volcano Veggies has developed an innovative solution to help address both environmental and social challenges we face today.

Business: Wanderlust Tours

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Website: <https://wanderlusttours.com>

For 25 years, Wanderlust Tours has put sustainability at the forefront of its business practice.

The aim of each Wanderlust tour is to impart the importance of responsible recreation, and provide deep insight into the heart and soul of Central Oregon's wild spaces. Each tour is led by an expert Naturalist Guide who interprets the local landscape, cultural history, and plant and animal life. The inclusion of a Naturalist Guide adds a strong educational component to each tour and engages guests in the importance of stewardship.

Each tour is carefully designed to leave little to no impact on the natural world. In addition to following the core principles of Leave No Trace, Wanderlust also chooses to not geo-tag most locations on social media in order to minimize traffic to vulnerable destinations.

They're committed to our community by leading clean-up events throughout the area, and presenting at local elementary schools to educate the next generation of outdoor enthusiasts.

Wanderlust Tours is crafting enjoyable, educational experiences for guests while setting a great example for the outdoor tourism industry in our community. Please join us in congratulating them as the Business Award winner!

Creative Re-Cycling: Bend Velo

Contact: Eric Power

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Website: <http://www.bendvelo.com/> and <http://www.jlivingstonbikes.com/>

In an era when many communities struggle to manage increasing amounts of waste and recycled materials, Bend Velo is successfully turning waste into highly desirable new products with their J. Livingston bicycle line. Eric Power, the owner, and his team salvage old bicycles and parts -- then the pieces are cleaned, repaired, powder coated, and assembled into beautiful bikes that look and ride like brand new. J. Livingston bikes prove to customers, vendors, and other businesses that repurposing has a viable place in our economy and community.

Bend Velo is committed to helping people move about the community with a lower carbon footprint. Many local organizations and businesses - including Jefferson County School District, the US Forest Service, and OSU Cascades - have purchased fleets of bikes to provide clean and healthy transportation options for their employees. Eric also serves on the Board of Bend Bikes where he helps advocate for active transportation policies and plans for Bend.

Eric has been quoted saying he wants to, "make the world a better place, one bicycle at time." After eight years and over 1,000 J. Livingston sold, Bend Velo is leading the way with a passion for cycling and creative *re-cycling*.

Organization: Bend Science Station

Contact: Lisa Bermudez

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Website: www.bendsciencestation.org

Bend Science Station has been committed to sustainability since its inception 16 years ago. Their new building on OSU's campus, which opened in September, has been identified as a Zero Energy Project and is in the process of achieving NET ZERO certification through the Living Building Challenge. In fact, it will be the first NET ZERO commercial building in Central Oregon, with a long list of impressive features including:

- A 20.16 kW PV rooftop system and electric service metering
- 100% LED lighting
- High efficiency heat pump and heat recovery ventilator
- Passive approach to daylighting

The new Bend Science Station is a living laboratory for students to better understand the connection of technology, design, innovation and our environment. The space will expose 7,000 students a year to the real world application of sustainable building construction, including innovative design technologies which optimize energy efficiency and span STEM curriculum. For example, the rooftop tower is a unique architectural feature, but it also provides natural ventilation AND provides specialized space for physics experiments.

The Bend Science Station has provided exceptional, laboratory-based science education for more than 35,000 Deschutes County students in K-12th grade, in addition to inquiry-based training for teachers.

In the words of a Bend Science Station employee, "Science is about more than innovation, discovery and solving problems. By expanding students' ability to observe and pay attention, they can learn to adjust their perspectives in a meaningful way."

For their innovative green building and dedication to science education in Central Oregon, we're happy to announce that Bend Science Station is receiving the Organization Award.

Exemplar: Bethlehem Inn

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When Bethlehem Inn was ready to expand their space to serve more people, the staff and Board committed to build a facility that would be an energy efficient example for our community. They applied to Energy Trust of Oregon's *Path to Net Zero*, which supports the entire design and construction process from kick-off through completion. The result is their highly energy-efficient, yet modest and straightforward new Family Shelter that includes a 96.6 KW solar PV system. And their second building, under construction now, will also be super-efficient and solar ready.

The Bethlehem Inn team is making a tremendous effort to publicize the building's energy performance and share their learnings. They highlight energy efficiency and solar features during public tours and as part of staff and resident orientation, and have shown the building on the COBA Tour of Homes and our Green Tour. The main office has a live display that shows current solar production, providing an opportunity to engage and educate residents, donors, volunteers, and guests.

Bethlehem Inn has demonstrated the synergies between their social mission and environmental performance improvements, and they are bringing the many benefits of clean tech to an underserved population.

Bethlehem Inn is an excellent model of what can – and should - become a standard for large, commercial buildings in Central Oregon.