



# Designing for Food Resources

March 2009 Edition of the AEGB  
Seminar Series





# Health & Food



- Vitamins break down in transit
- Vitamins in food picked green never fully form
- National food trends effect public health





# Energy & Food



- 1,500 Miles travel between production & consumption
- US consumes 2/3 as much energy shipping food compared to growing it
- Shipping Lettuce from CA to NY consumes 36 x as many calories as the lettuce



# Case Study: Grapes



- Every year, nearly **270** million pounds of grapes arrive in CA from Chile
- That is a **5,900** mile journey in cargo ships and trucks
- Climate Impact: **7,000** tons of global warming pollution each year



# National Security & Food



- 4 companies slaughter 81% of the nations beef
- California has been the most productive agriculture state for more than 50 years.

# Green Building & Food



- Backyard Gardens
- Urban and Community Gardens
- Permaculture Landscapes
- Farming Our Rooftops



# Austin's Discards



- Metro Austin's is the highest/capita in TX
- Austin faces landfill capacity in ~ 20 yrs
- Half of Austin's waste is Compostable
  - Plant Debris: 19% (\$1.4 mill)
  - Putrecibles: 9% (\$630k)
  - Soils: 1% (\$70k)
  - Wood: 9% (\$480k)
  - Paper 34% (\$18 mill)



# Problems with Landfilling Compostables



- Methane: 23 times the heat trapping capabilities of CO<sub>2</sub>
- Land Use Compatibility: 2 landfills located within a mile of the Austin Airport



*February 18, 2008, a Delta Airlines MD-88 aircraft was damaged when it struck a large bird while on approach to ABIA.*

# Reduce the Foodprint



- Choose: Local & Organic
- Aim Lower on the Food Chain
- Reuse or Compost Food Waste



# Welcome our Speakers



- Pamela “Sweetpea” Hoover: the Natural Gardener
  - Marla Camp: Edible Austin
- Justin Doak: BlueBin LLC & Austin Refuel