

## SUCCESS STORY: GRILLING UP FOOD WASTE REDUCTION AT

# HUNTINGTON TERRACE



## From burgers to breadsticks, this senior living facility brings a tasty side of waste reduction to the table.

“With food prices rising, reducing food waste is important for helping us stay on budget”.

That’s an observation from kitchen manager Myrna Casden, who is working towards increasing composting and other food waste reduction initiatives at Prestige Care Huntington Terrace in Gresham.

The facility pays attention to what residents leave on their plate and uses that to adjust portion sizes and how meals are offered. After observing that burgers were often returned with a quarter left uneaten, they adjusted the size of the burgers to prevent waste.

Additionally, extras like bread, breadsticks, butter and fruit items were frequently left untouched, so now they are available by request for those who want them. They have found around 25% of residents don’t request these items, and have been able to reduce their food buying and prep accordingly, saving money.

Myrna has also taken advantage of cost and food waste saving measures buying produce day of from groceries that sell produce at max ripeness, which needs to be eaten in the next day or two. Because of that it is priced 25% less. This has allowed Myrna to stretch their food budget further, buy more fresh and diverse ingredients, and helped provide more unique dishes to their residents.

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Myrna's team have also found ways to repurpose ingredients that are not eaten. For example, surplus pasta from dinner becomes an ingredient in tomorrow's rigatoni soup.

When purchasing food at peak ripeness, sometimes you will have some things go bad. They compost these but also have used some of these items as plantings for a vegetable garden on site. "Those onions, they were green onion sprouts from a ripe box this Spring."



In addition to reducing food waste on the plate, staff work in a system putting food scraps in smaller buckets before emptying them into the compost bin that is collected each week by their regular hauling company.



These food scraps get combined with food and yard debris from around the region and made into compost which comes back into the region to help grow healthy plants, fruits and vegetables.

All these efforts help both their budget and the environment, as reducing food waste cuts down on potent greenhouse gases that contribute to climate change, among other benefits.

All types of facilities, businesses and restaurants can benefit from a good food waste reduction system. Contact [greenbiz@greshamoregon.gov](mailto:greenbiz@greshamoregon.gov) if you would like to learn more about Huntington Terrace's experience.

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