

City of
Eau Claire

GREEN TEAM

To reuse or not to reuse
...that is the question.
Reuse bags, that is.



7

PLUS... a great
"green tip" you just
have to know!

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25 FOODS
YOU CAN REGROW
FROM KITCHEN SCRAPS

COOL RECIPE!
use an entire
orange (yep,
peel and all)
to bake a
cake!

EAU CLAIRE GOING
WILD!

THAT
COULD
SAVE
THE
WORLD

Green Tips

FALL 2016

Cover Photo: Rod and Gun Park

EAU CLAIRE GOING WILD!

Well...not really. Really, we're just talking about the *grass* growing wild. There are places around some City buildings where this could be amazing. Check out this link and then let the Green Team know if you think this could work in EC: <http://www.governing.com/topics/mgmt/gov-washington-capitol-lawn-lean-management.html>. Isn't about time Eau Claire went *wild*?

To reuse or not to reuse...is there even a question anymore?

If you've ever wondered whether or not to take the plunge and just buy those reusable grocery bags already, here are a few facts about plastic bags and reusable bags that might help you decide:

- Plastic bags are not biodegradable. They actually go through a process called photo degradation—breaking down into smaller and smaller toxic particles that contaminate both soil and water, and end up entering the food chain when animals accidentally ingest them.
- According to the Environmental Protection Agency, more than 380 billion plastic bags are used in the United States every year. Of those, approximately 100 billion are plastic shopping bags, which cost retailers about \$4 billion annually.
- Plastic bags as litter have even become commonplace in Antarctica and other remote areas.

Ok, so let's say a typical Eau Claire household uses a minimum of **8** plastic bags a week. If every Eau Claire household used **4** reusable bags instead for only one week, we could eliminate over **214,424** plastic bags. If all those EC households used those same **4** reusable bags all year long, that would get rid of **11,150,048** plastic bags from our ecosystem. Nice! Reusable bags are easier to carry than plastic bags, hold more items per bag, and just make a lot less garbage. So go ahead, grab those reusable grocery bags the next time you go shopping. Your kids will be *really* glad you did.



Here's a great "green tip" you just *have* to know: go to your Outlook mail and open a "New E-mail". Now type "W-O-R" into the "To" box. You should see "Work Order Custodial Request" come up. Click on it. Now send a friendly email to our custodial staff to let them know how the temperature is where you are. Is it too hot? Too cold? Just right? Let them know...anytime!

They really like heading over to your neck of the woods and adjusting the temp for you...it's actually much greener to do that than turn on that space heater by your feet. Who knew?

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25 foods you can regrow from kitchen scraps

1. Lettuce
2. Celery
3. Lemongrass
4. Bean Sprouts
5. Avocado
6. Potatoes
7. Sweet Potatoes
8. Ginger
9. Pineapple
10. Garlic
11. Onions
12. Pumpkins
13. Mushrooms
14. Peppers
15. Fennel
16. Tomatoes
17. Basil
18. Cilantro
19. Turnips
20. Cherries
21. Apples
22. Peaches
23. Lemons
24. Hazelnuts
25. Chestnuts



FYI...THE FARMER'S MARKET
@ PHOENIX PARK IS OPEN
UNTIL OCTOBER 29!

Borrow and use heirloom, locally-grown seeds from the "Seed Library" at the public library...just stop by the Information Desk and they'll get you green and growing in no time at all!

<http://www.diyncrafts.com/4732/repurpose/25-foods-can-re-grow-kitchen-scraps>

Orange cake

(courtesy of Cuc Aebly, Fire Admin)

INGREDIENTS:

- 1 orange, unpeeled
- 1 tsp. baking soda
- 1/2 C. softened butter
- 1 C. sugar
- 2 eggs
- 1 tsp. vanilla extract
- 2 C. flour
- 1 C. golden raisins *
- 1/2 C. chopped walnuts *



1. Preheat oven to 325 degrees. Grease a 9-inch cake pan; line the base with parchment paper.
2. Cut the orange into quarters, remove the seeds and process in a food processor until finely chopped. Dissolve baking soda in 1/2 C. water and add to the food processor with butter, sugar, eggs, vanilla and flour. Process to combine. Add golden raisins and walnuts and stir with a spoon to combine.
3. Pour into prepared cake pan and bake until a skewer inserted into the center comes out clean (about 1 hour).

**or try dried cranberries and coconut.*

7 PLANTS THAT COULD SAVE THE WORLD



PERENNIAL WHEAT or Kernza—staple grain that doesn't need to be replanted yearly. Kernza also builds soil quality and takes CO₂ out of the atmosphere, which may help with mitigating climate change.



AZOLLA tiny floating aquatic fern with phenomenal growth rate used as an alternative for livestock feed.



ALGAE harvested weekly, powerful potential fuel source. It is estimated that 15,000 square miles could supply the US with all its fuel needs.



SEDUM flourishes in dry climates—preeminent species for living architecture and living works of art.



BAMBOO fast-growing perennial terrestrial plant—edible, useful for building, making fiber & paper and is an alternative to plastic.



BRACKEN FERN grows in toxic conditions—used to remove heavy metals from contaminated sites. Allowed to mature, harvested, burned; the resulting ash contains metals that are then recycled.



CHESTNUT potential to serve as a staple food source that improves environmental quality, with all the benefits of natural forests and none of the cost of annual grains.

CAN ALL BE
GROWN
LOCALLY!

Submit *your* green photo to Chris.Finn@eauclairewi.gov...it could be the next Green Tips cover!

And hey, thanks for sharing.