

Suggestions for SLCC Event Hosts

Thanks so much for hosting the next Silver Lake Chamber of Commerce mixer! We hope that it brings a crowd and allows you to show off your wonderful business.

Please contact Peg 323.627.8616 if you have general questions about the mixer, or Natalie 323.386.1610 if you have questions about how to “go green” for the upcoming mixer.

We’re all trying to do our part to make Chamber events “zero waste” – to produce less trash which ends up in the landfill.

The following are some easy steps which you can take to help us achieve this goal:

1. If your business typically uses durable plates, tableware, glasses, etc. and has dishwashing capabilities (restaurants, for ex.), please use them for the mixer. Linen napkins are great, but if that’s not practical, see below for alternatives.
2. Other businesses: Some great alternatives to traditional disposables exist in the form of compostable cups, plates, etc. (NOT “biodegradable”- these don’t break down into soil but just into smaller pieces of plastic) Choose those that are made from renewable materials. These are available at the following locations:
 - Gingergrass restaurant, retail price list @:
http://www.gingergrass.com/html/gg_cater_green
 - BioSmartPackaging.com (wholesale)
 - CaterGreen.com (wholesale)
 - The Chamber can also make some items available at cost, please contact Natalie at least 2 weeks prior the mixer if you need to order.
3. For napkins, look for those made with a high percentage of “post-consumer” recycled content.
4. Provide 3 different waste receptacles labeled “Compost”, “Recyclable” and “Landfill.” If you need to borrow signs and containers from the Chamber, we can make them available.
5. Please try to stay away from plastic or Styrofoam, especially single-use items! These items are not very recyclable and use a lot of resources and energy to make.
6. Use reusable pitchers for drinks when possible. If you purchase drinks in containers, shop wisely; buy the largest possible containers (for ex: 2 L soda rather than individual servings, 3 gal. water jug instead of small bottles)
7. After the mixer:
 - The container labeled “landfill” can go into your regular disposal container
 - The container labeled “compost” should go to a food waste bin. If your usual disposal company doesn’t compost, please ask and we’ll help you find one. If a member of your staff has a compost bin at home, it can also go to that.
 - The container labeled “recyclable” can be put into the city blue containers, or can be given to any “urban miner.” You can also take it to your local recycling facility to redeem for the deposit money.

Thanks for doing your part to help the environment!

*Thank you to Leslie VanKeuren of SustainLA for helping with these guidelines