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P. O. Box 5431
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MICHIGAN, 49696
WWW.MGCONLINE.ORG

### **About the Consortium**

The Michigan Green Consortium (MGC) is organized exclusively for charitable, scientific and educational purposes, more specifically, to foster the general knowledge of sustainable practices and to promote the application of sound environmental stewardship through educational workshops, seminars, monthly networking events designed to raise awareness of green products, services and practices, and community-wide events that lessen the burden of government. MGC members share green values; conserving natural resources, eliminating dependence on fossil fuels, and reducing waste stream. Michigan Green Consortium is a 501c3 public charity.

### **EARTHDAY 2018**

On April 22<sup>nd</sup>, the MGC participated in the Earth Day event at Twin Lake Park. The Michigan Green Consortium's booth placed emphasis on the benefits of recycling. The Event drew 400-500 people. Some of the highlights of the event involved the bee keeping, Wings of Wonder, Nature Necklaces as well as a sculpture created by the Career Tech welding class. The sculpture was constructed out of recycled forks.



### 2018 SUMMER vol 2 2018

- In Review
- In the News
- Featured Business
- Upcoming Events
- Helpful tips

## **Helpful Tips**

### **How to Grow the Best Vegetables**

In addition to choosing the right location, here are a few tips that will help you grow your best veggies yet.

**Space your crops properly.** For example, corn needs a lot of space and can overshadow shorter vegetables. Plants set too close together compete for sunlight, water, and nutrition and fail to mature. Pay attention to the spacing guidance on seed packets and plant tabs.

Use high-quality seeds. Seed packets are less expensive than individual plants, but if seeds don't germinate, your money—and time—are wasted. A few extra cents spent in spring for that year's seeds will pay off in higher yields at harvest time. Water properly.

Water properly. Watering your plants the correct amount—neither too much nor too little—will give them the best chance at producing well-formed, mature vegetables.

Plant and harvest at the right time, not too early or too late. Every vegetable has its own planting dates so be sure to check the seed packet or a gardening calendar customized to your local frost dates.

"Vegetable Gardening for Beginners" Farmers Almanac .



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## **Featured Business**



From Michigan's first utility-scale wind farm to Michigan's first community solar array, Cherryland Electric Cooperative is committed to finding innovative ways to source energy that is not only clean, but also reliable and cost-efficient.

Cherryland leads Michigan with its renewable and carbon-free energy portfolios. Today, the cooperative serves its members with energy that is 56% carbon-free, of which 18% is from renewable resources.

In late 2016, Cherryland partnered with its power supplier to develop a suite of solar programs to incentivize consumer-owned solar across its service territory. The suite included new community solar, net metering, and buy-all sell-all programs. The programs were wildly successful, increasing solar in Cherryland's service area by approximately 700% in only 18 months.

In addition to exploring clean energy resources, Cherryland promotes energy efficiency to its members through education and energy-saving programs. The cooperative has a full-time energy use advisor on staff to provide free home energy assessments and use administer Cherryland's residential and commercial energy efficiency rebate programs. At the beginning of 2018, Cherryland rolled out a pilot project in partnership with the State of Northwest Michigan and Michigan Community Action Agency designed to make renewable energy accessible for low income members and increase the energy efficiency and quality of housing stock for those same members. Program participants learn about low- to no-cost measures to reduce energy use and receive monthly bill credits from

panel shares in the Spartan Solar community solar array in Cadillac.

Today, Cherryland continues to explore clean energy programs while keeping to its mission of providing safe, affordable, and reliable electricity.

## In the News

The Boardman River Clean Sweep started as an early spring time outing of the Traverse Area Paddle Club in 2004. Because of financial concerns the BRCS became an independent 501(c3) non-profit in 2011. At first, they only cleaned the Boardman, but when that river got really clean, they branched out to other rivers. Today they clean 20 different rivers from Wolverine to the north (Sturgeon), Lovells to the East (N BR



AuSable), Gladwin to the South (Golden Cedar) and Benzonia to the West (Betsie) and many other rivers in between. The Boardman River Clean Sweep also work with the DNR to do cleanups at illegal dumping sites in Grand Traverse County, especially if they are on or near the Boardman River or on or near a tributary of the Boardman River. There are 13 projects planned every year but stuff comes up, so last year they completed 45 projects in total. All of our projects are documented with photos and write-ups. To see the BRCS schedule and reports, look at http://www.brcleansweep.org. Donations can be made on line. Anyone is welcome to help us and it is always FREE. Contact Norm Fred at <a href="mailto:nrfred@yahoo.com">nrfred@yahoo.com</a> to volunteer.

# Upcoming Events

MAY – OCT - Sara Hardy Farmers Market, 8:00 am – 12:00 pm

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**SAT MAY 26** -Boardman River Clean Sweep, 9am -3pm

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**SAT JUN 2** – Maritime Heritage Boat & Garage Sale, 9am – 12 noon

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**WED JUN 13** The Great Giveaway. Fcctc.org, 5pm-9pm

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THU JUN 21 & THU AUG 9

Household Hazardous Waste collection, Recycle Smart, (231) 941-5555, 1pm - 7pm

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SAT SEP 29 - Household Hazardous Waste collection. Recycle Smart, (231) 941-5555, 9am -2pm

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**SUN SEP 30** - Clean Up Green Up, Traverse City West Senior High, 9am -3pm

If you are interested in volunteering at an event, or supporting the Michigan Green Consortium, reach out to us at mgconline.org/contactus



# How can you help reduce food waste at home? Try these tips!

### 1. Don't Blind Date

Don't be uninformed. Learn about the date markings on food products. The sell-by date is aimed at retailers and informs them when a product should be sold or removed from store shelves. (Typically, after the sell-by date, one-third of a product's shelf-life remains.) The use-by date is a directive aimed at consumers; it informs how soon the food should be eaten. After the use-by date, food quality declines.

### 2. Grow Your Own Herbs

Keeping your own miniature indoor garden of herbs growing in pots means you can snip off what you need, when you need it, instead of buying a packet of herbs at the supermarket for one recipe, and letting the remainder of the herbs languish in your produce drawer until they're unusable. Some popular and fairly easy herbs to grow indoors include chives, parsley, cilantro, mint, thyme, and oregano.

### 3. Shop Specifically

Planning meals ahead is more than just an organizational tool. It can also help you prevent food waste. Don't buy more than you need for each recipe; if you find you'll have overage, plan a second meal around the extra portions or ingredients. Go into the supermarket with a specific list, and do your best not to buy extras just because they're

on sale or are in a particularly attractive sales display — especially when it comes to perishable foods.

### 4. Love Your Leftovers

If you do end up with leftovers, don't stuff them into Tupperware and hide them at the back of your refrigerator. Actively plan to make them into a meal the very next day, adding something to pep them up, like perhaps extra salad ingredients, a different side vegetable, or a savory sauce. Keep them visible so you remember that you've got more food all ready to enjoy.

### 5. Banish Clutter

Don't fill your refrigerator to the brim with everything from lunchmeats to condiments. The better you can see what's in there, the more you'll remember to eat it, or to use those ingredients to prepare a fresh meal. Food piled on top of food only means you can't see what you've got ... until it's too late because it's already spoiled.

Northern Express, <u>KRISTI KATES</u> | MAY 12, 2018

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