

FOR IMMEDIATE RELEASE

A Spice of Life – The New Face of Eco-Catering

Denver, April 11, 2011: [A Spice of Life](#), local catering company in Boulder Colorado, brings a new meaning to eco-friendly. Typically, the catering industry and the environment are not seen as complimentary. However, since *A Spice of Life* has collaborated with *Eco-Cycle*, a Boulder based company that endorses recycling for businesses and communities, the environment and the catering industry have become a perfect pair, creating Eco-Catering. For the month of February, the catering company posted an 82% diversion number, which is unheard of in the Catering and Events industry.

“We were introduced to *Eco-Cycle* during their event they were having in 2005. It was not the typical relationship where we sought out their services, but rather one of their staff member popped their heads into our kitchen and asked 'Do you guys recycle?' and offered to help us get started. Since then, we have learned a lot about recycling, reusing, and composting. We still have a ways to go, but we are definitely on the right path,” states [Daniel Bruckner](#), Co-Owner/ Director of Operations of [A Spice of Life](#).

On Friday, March 19th, *Eco-Cycle* presented [A Spice of Life](#) with its second monthly *Eco-Cycle* Diversion Report. In this report, it showed that [A Spice of Life](#) Catering increased its diversion results by a 10%, making an 82%, which is monumental for a catering company. This means that only 18% of *A Spice of Life*'s waste is going into the landfills. The remainder of the materials divided into 3 types, plastic and aluminum, compostable, paper and cardboard. Bruckner explains that *A Spice of Life* attained this “by becoming more aware of the products we're using, reusing, recycling and throwing out. We switched our catering materials to compostable containers... Instead of throwing the containers in the trash, we are able to place them in our composting (heap).”

This is not the first time that *A Spice of Life* has made advancements in the eco-friendly catering world. In 2008, *Eco-Cycle* acknowledged *A Spice of Life* by giving them an award for their outstanding efforts to becoming a Zero Waste Catering Company. Since then, *A Spice of Life* receives Runner-Up to the Boulder area grocer and caterer, Whole Foods.

“We were proud to be the first zero waste catering company in the state of Colorado. It makes the entire team at *A Spice of Life* spirit's soar to know we are making a difference, by saving our landfills, trees, kilowatts of energy, water and saving our atmosphere. We know that if we can change and assist others to do the same we are doing our part to save our planet for generations to come. We thank *Eco-Cycle* for their leadership and education and look forward to the future of our country taking further strides.” – David Rubin, Co-Owner/ General Manager of [A Spice of Life](#).

Contact:

Mark McGinnis
Marketing Manager
303.443.4049
mmcginnis@aspiceoflife.com

###