

Food waste prevention is part of the family business at Milwaukie's

The Bomber Restaurant



The Bomber Restaurant in Milwaukie has been in owner Punky Scott's family for generations, and is recognized as a staple in the Clackamas County community.

Despite being known as a purveyor of delicious homemade food for 70 years, many Bomber regulars are unaware of how deeply the restaurant's sustainability efforts are woven into its operations.

"Years ago when my parents were still involved, we had a farmer who came by and picked up all our food waste," said Scott. "Eventually he stopped, and all our food waste ended up in the landfill. It was a disaster, but I was soon approached by the county to consider composting."

Scott and the rest of her family have long been fierce recycling advocates, so the jump to composting wasn't a huge one. She also witnessed firsthand how much food goes into landfills, after peering into her garbage bin one day and seeing a startling amount of food that was not being eaten by customers.

"We realized our generous portion of French fries were being wasted, so we reduced

the portion size," Scott said. "With our composting program very little food gets wasted," said Scott. "Being a sustainable business is important to me – and my grandkids. By changing how we handle food in our kitchen, we're improving our bottom line and helping to preserve Oregon's natural resources for future generations."

Scott also repurposes any uncooked and unused excess food in the following day's menu. For example, she prepared nearly 300 pounds of corned beef for St. Patrick's Day, and turned the unserved leftovers into a cabbage soup the next day.

"The key for me was to take a look at what was being wasted," advises Scott. "Think about what it takes to grow the food, and how many people are hungry all over the world. They'd give anything for some leftover stew, bread or salad."

**Food Waste
Stops With Me**

**Learn how you can prevent food waste
FoodWasteStopsWithMe.org**

Food Waste Stops with Me is a collaboration between Metro, the Oregon Restaurant & Lodging Association, the Oregon Department of Environmental Quality, as well as city and county governments to help food service businesses reduce food waste.