



SAVOR...earth

Savor takes another step in its commitment to green practices

Savor Catering at Marion Oliver McCaw Hall is pleased to announce a partnership with Cork ReHarvest, a recycling program to reclaim a small portion of the estimated 13 billion natural cork wine stoppers sold into the world market each year. Savor is already an industry leader in introducing green standards and programs to public facilities. Initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products and recycling and composting our waste whenever possible.

It seems patrons of the arts do enjoy a nice glass of wine before seeing an opera or ballet. In December alone Savor Catering at McCaw Hall will pop just over 2,000 corks. Unlike plastic or metal screwcap closures, recycled cork can be turned into flooring tile, building insulation, shoe soles, fishing rod handles, bulletin boards, and even soil conditioner. Natural cork is biodegradable, sustainable and a valuable source for carbon retention. With billions of corks ending up in landfills each year taking an estimated 100 years to decompose, Savor is thrilled to make this partnership with Cork ReHarvest and make another positive impact on our environment.

Cork ReHarvest is the only non-profit North American recycling initiative 100% committed to carbon neutral solutions for the collection and distribution of recyclable natural corks. For more information, visit www.corkreharvest.org

For more information on Savor's sustainability commitments, visit www.savorsmg.com