

## LIZZY SCULLY'S BLOG

LIZZY SCULLY, WRITER/EDITOR AND CLIMBER, LIVES IN LYONS, COLO., ON THE HALL RANCH OPEN SPACE, IN A TINY HOUSE. SHE'S A SENIOR CONTRIBUTING EDITOR FOR ROCK & ICE MAGAZINE AND A COLUMNIST FOR ROCKY MOUNTAIN SPORTS. SHE ALSO WORKS WITH A VARIETY OF COMPANIES: SKIRTSPOUNTS, EVOLV, TRANGO, MONTBELL, AND A FEW OTHERS.

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### **Rocky Mountain Sustainable Enterprise launches RecycOil program**

By Lizzy Scully

What happens to the millions of gallons of cooking oil we use over the holidays for frying our turkeys and cooking our potatoes? Typically it ends up in our landfills and down our sewage pipes, contaminating groundwater and clogging plumbing and municipal wastewater infrastructure (costing taxpayers thousands of dollars). The Rocky Mountain Sustainable Enterprise (RMSE) recently came up with one solution to this problem – its recycOil program.

On November 29, from 10 a.m. to 4 p.m. fried turkey lovers can bring their fryer oil to one of RMSE's Holiday recycOil locations, including Longmont's Eco-Cycle on 140 Martin Street, and the City of Loveland Recycling Center on 400 N. Wilson Ave.

In addition to keeping the oil from polluting our waterways, this innovative program is reducing our dependence on foreign oil and contributing to cleaner air, and it "allows families and households a convenient way to recycle their used cooking oil," said Aaron Perry, the CEO, CFO and co-founder of RMSE. It also raises awareness generally about recycling opportunities, and specifically about alternatives to standard waste disposal practices. According to Perry, companies such as RMSE are investing money in an infrastructure that can deliver ecologically beneficial and economically sound "up-cycled biomass energy products" to the Front Range.

Plus, he explained, programs like this promote regional economic development. "By partnering with RMSE, families and municipal governments are making the choice to help build the regional supply chain network required to develop and deliver sustainable, commercial-scale biofuels solutions to our region at economically competitive prices," he explained.

So what exactly happens to the oil, including the 2,000 gallons of oil collected from last year's recycOil program? It (along with millions of gallons of oil that restaurants on the Front Range recycle with RMSE) is collected and processed at RMSE's feedstock processing facility in Berthoud, and then sold to agricultural users such as livestock raisers in Colorado and biodiesel and agricultural users out of state. RMSE is currently building a refining facility in Fort Morgan, where it will be turned into "high quality" biofuel for use on the Front Range.

"We expect that with the expanded participation this year, we'll divert even greater quantities in 2008," stated Perry, enthusiastically. His hope is to continue to grow the program year after year to include additional municipalities throughout the region and to encourage some to set up year-round centers so that families can conveniently recycle oil throughout the year.

For Perry, this is the perfect answer to a serious problem. "RMSE is delivering solutions to the challenges we face in energy, agriculture, water and climate," he explained. "By developing integrated biorefining infrastructure with our customer-members and total supply chain stakeholders, we are helping thousands of

restaurants and facilities realize the greatest economic and environmental benefit from their biomass wastestreams – all while enhancing ‘green-collar’ employment in our communities and regions.”

And there isn’t anything he’d rather be doing. “I love working every day to help thousands of people to maximize their economic and environmental benefit,” he explained. “Having grown up in the Rocky Mountain region, and now that I have two wonderful kids of my own, I am grateful to have the opportunity to create green-collar jobs with my team while contributing to the overall sustainability of our region – for current and future generations.”

Posted by Lizzy Scully at 7:16 PM 