

BRINK

Metro/ORLA

May Food Waste Podcast | Punky Scott and The Bomber

Segment #2 | Outline

April 23, 2018

Segment Guest: Punky Scott, owner of The Bomber, 13515 SE McLoughlin Blvd., Milwaukie

Segment Goal: Share your journey story as the owner of The Bomber to how you became a champion of food waste prevention efforts and your ongoing initiatives.

Podcast Tips

- **Limit fidgeting:** Mics are sensitive and will pick up the sounds of tapping on the table, shuffling notes and shifting in your chair.
- **Remain a steady distance from the mic:** This will help keep your voice audible and consistent.
- **Avoid long monologues:** Try to limit your responses to one or two minutes. Be conversational.
- **Keep it conversational:** Statistics and data are nice to reference, but don't rely on them alone.
- **Utilize anecdotes:** Nothing sticks in a listener's mind like a strong story.

Topic #1: The Bomber - A Family Business

The Bomber has been in your family for generations. Tell us how you got started.

- I've ran the restaurant since the early 80s, but my father started it in 1948, making this the 70th year of my family being in the restaurant business.
- We lived in the back of the restaurant (common in WWII).
- Being around my father and food inspired me to cook and feed people.
- Parents eventually got older, and father didn't want to run it anymore.
- I left my job as a dental assistant for my husband to help my parents run The Bomber.
- I did a lot of miscellaneous work before joining the restaurant (First National Bank, etc.)

- Fun story: As a little girl, I lived with my mom who ran a gas station in Portland while my dad ran the restaurant out in Milwaukee.
 - Mom had a customer who was an egg farmer, he wanted to sell eggs at her gas station.
 - She said 'no, but my daughter might.'
 - Age 6 or 7, I had my own business where I took egg orders from around the neighborhood, the man would deliver them to the station and I'd pack them up and deliver them.
 - I made five cents a dozen, so I was doing alright!

Topic #2: Tell us about The Bomber? *Size, staff, etc.?*

- The Bomber has been in my family for since 1948.
- Today, we have 26 employees, including some who have worked with us for over 30 years.
- The Bomber can seat 110 guests, and we do a lot of catering.
- Some of our staff are younger and still in school, but need or want a job.
- I try to find employees who are a good fit for The Bomber and our food waste efforts.
 - I have some really great people working for me who treat the business like it's their own and that makes my job a lot easier.
- I now have grandchildren who work here.

Topic #3: *Why is reducing food waste so important to you?*

- Years ago when my parents were still involved, we had a pig farmer that came by and picked up all our food waste.
- Eventually he stopped, and all our food waste ended up in the landfill.
- This was a disaster, but I was approached by the county to consider composting.
- We've always been into recycling, so it wasn't a huge jump to compost.
 - I have been a recycler of everything possible for a long time. I have seen how much food goes into landfills, and think there has to be a better way of using some of it instead of throwing it all away.
 - So many people would give anything to have something to eat, while many of us consider that same food garbage and have no problem throwing it away.
 - When the Clackamas County Resource Conservation and Solid Waste Department approached me, it felt like a solution to that problem.
 - I have been really pleased to be a part of the program, and hope to see it expand.

Topic #4: *Tell us about your work with Clackamas County?*

- They explained to me what they were going to do with our food waste; fertilize the land and generate energy.
- Very explanatory about providing dumpsters, and what the certain bins could and could not accept.
- The county came into The Bomber and talked to my staff about it.
- Definitely an adjustment at first, but didn't take long for entire staff to buy-in (thanks to being accustomed to recycling)

Topic #5: *And the results?*

- My garbage bill went down by about \$100 a month; separating our food waste for composting really opened my eyes to how much food is actually wasted.
- To cut down on some of that waste, I decided to adjust some of my portion sizes as a result
 - Like tater tots; when 1/3 of those you give to people is being thrown out, maybe you're giving them too many.
- We used to grow a lot of produce on property in our garden, and now that's being revived.
 - The "Victory Garden" is named after our connections with veterans over the years.
 - A group of veterans is coming in April to revive and maintain the garden.
 - The food it generates will go to veteran groups and causes.
- We use any leftover food as ingredients in the next day's menu.
 - For example, we made almost 300 pounds of corned beef for St. Patrick's Day. Turned those leftovers into a cabbage soup the next day.

Topic #6: Tips for Other Businesses

- For buy-in:
 - Start composting seriously at first. That helps you see how much food you are wasting.
 - County visits/training.
 - Frame the issue: Don't waste food to begin with. Think about all the food that is thrown away, and the 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, gravy, anything.
- Check with the county to determine if you have any food waste service, and if not, work with them to figure out an option.