

Hot tips Best Practices

Opportunities for e2 Businesses

Hello from the e2 staff. We hope you have all had a great winter season and are looking forward to a new year of membership with the e2 program! At the office we have been busy certifying several newcomers to e2, drafting new program initiatives, and organizing more events to engage our members and the public. Most recently, e2 hosted February's green drinks in partnership with new e2 businesses Zest Kitchen & Bar and Unsacred Brewery. That evening, guests mingled with the many e2 members who served as the guests of honor while enjoying pints of Unsacred and Zest's gourmet vegetarian snacks. The event was a great success, leaving community members with a stronger understanding of the e2 program and what its members have set out to accomplish. As the year progresses, e2 will continue to host more public events such as these—don't miss the next fun networking opportunity! 2013 promises to be an exciting year for e2 and we look forward to your participation.

—e2 Staff

As Varian Medical Systems continues to make major investments in the company's energy and resource efficiency projects, the impact of these activities is reflected in the annual report they submit to e2 program staff each year. But not all of Varian's success is a result of equipment upgrades or a dynamic sustainability program—much of their progress stems from the strong culture of sustainability that begins at new employee orientation. "The sustainability portion of employee orientation was added to the schedule in summer of 2012 and has been a positive addition to the program" says Missy Nelson, Sustainability Program Manager

at Varian's Salt Lake Facility. During the sustainability portion of orientation, new employees are provided with an overview of Varian's past and present sustainability efforts. Additionally, each employee's Green Team contact is identified based on the employee's department and position. Under this model, employees are encouraged to present their own ideas for efficiency improvements to their manager and Green Team contact who can then help



New employees work with the Varian green team to affect new sustainability strategies

develop the project, present it to the Green Team, and ultimately put it into practice. The guiding philosophy behind this approach is that the best efficiency ideas can come from employees who recognize opportunities in their daily work. Varian's sustainability orientation is proof that incorporating the company's sustainability commitment into training, and empowering employees to develop their own strategies to affect change, may prove to be the most fruitful effort that your company can make. And it's free.

Events New Members

LEED Silver Building Tour

Intermountain Supply Chain Center

Tuesday, April 9 2:30-4 PM

"Learn from one of the state's best comprehensive large scale sustainability efforts. Led by Steve Bergstrom, Sustainability Director, the tour will feature the LEED Silver building, single stream recycling efforts, daylight harvesting, centralized supply chain and more. Light refreshments following the tour will be provided."

[Register Here](#)

Bike Share Program Launch

Gallivan Plaza

Monday, April 8 10:30 AM

"Salt Lake City Chamber will open 10 stations and make 100 bicycles available in our capital city. Salt Lake City's Bike Share program is a network of Bike Share stations where members can take *any bike* from *any station*, as many times as they like, for a small membership fee of \$5 a day or \$75 per year."

Energize 2013: sustainable energy summit for the mountain west

Snowbird Ski & Summer Resort

April 11 – 12

The University of Utah's Energy Commercialization Center will bring together diverse and influential stakeholders from the sustainable energy community of the Rocky Mountain West for two days of thought leadership, collaborative problem solving, and inspiring dialogue on the emergence of a sustainable, carbon free energy economy.

If you are interested in attending, visit

www.eccutah.com

Grand Opening of Momentum's Recycling Clean Glass Plant

658 South 4050 West

Thursday, April 11 10 AM – 3 PM

Momentum recycling, which this year began operating a their new glass recycling plant that has allowed for curbside glass recycling in salt lake city, will have their official grand opening with a ribbon cutting, press conference, open house and plant tours. Please RSVP to

katie@momentumrecycling.com

ReDirect Guide's 10th Annual Live Green SLC! Festival

Library Square

Saturday, May 4th, 11AM-5PM

Utah's, premiere green event featuring interactive and educational exhibits, local and organic foods and goods, live auctions, a children's area, eco-carnival games, music, entertainment and much more. Discounts available for e2 businesses who would like to sponsor to table!

www.livegreenslc.com/

Our newest e2 Business Members

Avenues Bistro on Third

564 East Third Avenue

801-831-5409

www.facebook.com/avenuesbistroonthird

"At the Avenues Bistro on Third, we do our absolute best to serve you the most local, organic, free range, wild, and appetizing selections available. We serve only what we ourselves will eat."

Epic Brewing

825 S State St

801-906-0123

www.epicbrewing.com

"EPIC is Utah's first brewery since prohibition to brew exclusively high alcohol content beer. EPIC handcrafts and carefully bottles its unique product in 22-ounce bottles, perfect for sharing or a long savor, solo style. EPIC Brewing Company creates high-quality, fresh and extremely flavorful beer in small quantities with unending varieties. EPIC uses only the finest malts from the US and Europe, intense hops and triple filtered water. Discover natural variations of taste, from sweet malt, citrus, pine, oak, smoke to chocolate, coffee, vanilla to cinnamon, to most anything epicurean you can imagine..."

Sugarhouse Barbeque Company

2207 S 700 E

(801) 463-4800

www.sugarhousebbq.com

"At Sugarhouse Barbeque Company, our signature style is Memphis style barbeque. If you're expecting ribs laden with sauce that masks the true, delicious flavors of the meat itself, you're in the wrong place. Once your order makes its way to your table, there's only one decision you need to make: Which of our sauces are you going to choose to complement your meal? We didn't say it was going to be easy. But the trial is going to be the fun part."

Unsacred Brewing

www.facebook.com/UnsacredBrewing

Unsacred is Utah's newest local brewery. This somewhat underground operation is releasing four beers this spring: *The Vision Lager*, *Unfaithful IPA*, *Priesthood Pale Ale*, and *Rimando's Wit Beer*. Find these in store now and toast to yet another great local brew!

Zest Kitchen & Bar

275 South 200 West

801-433-0589

www.zestslc.com

"Zest Kitchen & Bar melds healthy food and fresh, hand crafted drinks within a modern, social environment. We focus on local, organic ingredients in both the kitchen and bar. We invite you to come for the distinctive food, but stay for the impressive cocktails, wines and beers paired with great live music, deejays and dancing."

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