



# GARBAGE TO GARDEN

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## **Garbage to Garden Wins Silver Prize at Second Annual International Food System Innovation Competition**

(PORTLAND, Maine) — [Garbage to Garden](#), based in Portland, Maine, was recently named a Silver Prize Winner in the Second Annual [Food+City Challenge Prize](#), an Austin, Texas based food startup competition and awarded \$5,000 for having a top idea in global food system innovations. Garbage to Garden founder, Tyler Frank traveled to Austin to compete against an international group of 20 other finalists working on a wide range of ideas aimed at improving or solving a wide range of food issues.

"It was exciting to meet other food system innovators from around the world and receive such strong affirmation of the impact Garbage to Garden has had in Maine." Franks says. "The competition in Austin has presented new connections and exciting opportunities for the future."

The top 10 Food+City Challenge Prize finalists were judged on 3 minute pitches inspired by entrepreneur and author Evan Baehr's book, *Get Backed*. Baehr was in attendance and quoted Frank in two of his "[Lessons from the top 10 CEO pitches at Food+City Challenge Prize](#)." Garbage to Garden was mentored by Mary Ann Anderson, Associate Director of the Supply Chain Management Center of Excellence in the 12 weeks preceding the Food+City Challenge Prize competition.

The goal of the Food+City Challenge Prize is to identify and encourage startup businesses, products and/or processes that spark new solutions for problems within the global food system. Food+City awarded a total of \$50,000 to this year's winners (up from \$30,000 in 2015). Now in its second year, the [Food+City](#) Food Challenge Prize (formerly known as the Food Lab at the University of Texas at Austin) attracted 115 entrepreneur submissions from around the world.

Three other \$5,000 Silver Prizes were awarded to The Food Corridor, an online marketplace for food entrepreneurs to find commercial kitchen space; Agruppa, a service in Latin America that leverages technology to empower small foods vendors in low income neighborhoods by providing them with fruits and vegetables at wholesale prices; and Real Food Solutions, a company that uses existing clinical research to create food-based remedies for everyday ailments, including nausea.

The Gold Prize, which included a check for \$30,000, was awarded to True Made Foods, a startup based out of New York City that makes vegetable-based, lower-sugar condiments, including ketchup and barbecue sauce.

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### **About Garbage to Garden**

*Garbage to Garden has been helping schools, businesses, events and people at home compost in Southern Maine since 2012. Founded by Tyler Frank, Garbage to Garden services homes in 8 Portland area towns including Portland, South Portland, Cape Elizabeth, Westbrook, Cumberland, Yarmouth, Falmouth and Brunswick, diverting up to 10 tons of organic material a day from landfills.*

*For \$14 a month, once a week on garbage day, Garbage to Garden swaps buckets of food scraps at the curb for a fresh, clean Garbage to Garden bucket - and, if requested, a bag of compost at no extra cost. Garbage to Garden partners with local nonprofits to provide volunteers opportunities to serve the community in exchange for free service.*

*For more information on Garbage to Garden, please visit [garbagetogarden.org](http://garbagetogarden.org). Follow and like on Facebook, Twitter and Instagram.*

### **About Food+City**

*Food+City grew out of The Food Lab at The University of Texas at Austin and is directed by Dr. Robyn Metcalfe. Based in Austin, Texas, Food+City is a platform for bold exploration of the global food system; it provokes fresh perspectives on the realities of how we feed cities, inspiring and fostering action. The Food+City stories, told in many forms, will raise awareness of the opportunities for improvement in our food systems and uncover the insights that will shape how we make our world sustainable.*

*For more information on Food+City, please visit [foodandcity.org](http://foodandcity.org). Follow and like on Facebook, Twitter and Instagram.*