

Reducing the juice at the food bank

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The Reduce the Juice (RTJ) business conservation initiative has donated 10 new Energy Star chest freezers and hundreds of dollars in energy savings to the Orangeville Food Bank. As part of the RTJ conservation project, a draw was held that entitled the winner to a free energy retrofit. The Orangeville Food Bank was the winner of the draw and of the new energy efficient freezers.

"This is great news for the food bank. It will help us take our precious donations and use them for more worthy purchases than our hydro bill," says Mason Reid, who sits on the food bank's board of directors.

The food bank had been using older freezers that had been donated in the past.

When the RTJ project coordinators, Phoebe Lusk and Sara Wicks, conducted an energy audit at the food bank earlier this summer they were surprised by the results. The existing freezers used almost 2000 kWh per year and cost over \$2,100 a year in electricity fees.

The new Energy Star freezers average 320 kWh a year and cost only \$350 a year to run.

That's a savings of \$1,750 a year -- which will buy a lot of groceries.

"This retrofit for such a worthy organization as the food bank will result in a win-win situation for everyone involved. Thanks to Orangeville Hydro and Reduce the Juice, this freezer upgrade will save the food bank money in electricity bills and reduce their greenhouse gas emissions by conserving electricity," says Theresa Sauren, executive director of Reduce the Juice.

The new freezers are slowly being filled by the many volunteers at the food bank, but there is still lots of room for donations.

For more information on the Reduce the Juice Business conservation initiative, contact Theresa Sauren at 519-943-0303.

For information on the food bank or to make a donation, call Diane Ellis at 519-942-0638.

