



Leanne Pomellitto, president of Savory & Sweet Catering, holds the Arrow Award, next to award panelist Neil Mohr, general manager of Republic Services.

Savory & Sweet Recognized for Product Stewardship



Savory & Sweet Catering, based in Sunnyvale, Calif., was one of four California companies honored in August by the California Product Stewardship Council (CPSC) during the organization's Arrow Awards ceremony, held in San Diego at the California Resource Recovery Association's 35th annual conference. Savory & Sweet Catering was awarded the Green Arrow for System Design and Innovation for integrating green thinking into their entire business model. The company recycles all the products it uses, and was the first U.S. business to purchase a Korean composting tub that turns food scraps into a soil amendment every 24 hours. Over the past 10 years, Savory & Sweet's goal of having 95 percent of any catering event be edible, re-usable, compostable or recyclable has provided a blueprint for other food services and catering businesses around the state. For more information, visit www.savoryandsweet.com.