

Green Fund Midterm Report
Ex Libris Cafe

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Hello all,

In our 2024-2025 Green Fund proposal, we aimed to reach a total of 30,000lbs of coffee grounds and other food waste diverted from trash streams by Summer Quarter 2025, through partnering with the Urban Canopy. As of May 2025, Ex Libris Cafe has achieved and surpassed this goal, having now **composted over 30,400 lbs of organic waste**. Between November 2024, the time of writing our proposal, and May 2025, the time of our current cafe operations, we have reached a rate of composting about **350lb per week**, well exceeding our expectations of 240lb per week. Our composting program has now offset in total the equivalent of 1,369 gallons of gas, or 12.2 metric tons of CO₂. This is an increase from our previous recorded total offset of 11.9 metric tons of CO₂.

As we enter Summer Quarter, we acknowledge that our composting rates will slow dramatically. We expect only to reach about a quarter to a third of our usual volume, with composting pickups scheduled for every other week instead of every week. However, our composting program is well embedded in our cafe's daily practices and reduced volume will not affect our method of operation. From summer to the beginning of fall quarter, about 15 weeks, we hope to achieve a rate of about 100lbs of compost a week, totaling a little less than 32,000 lbs of compost by the start of the new year. However, we acknowledge that we may not achieve this goal due to the aforementioned lowered customer and consumption volume.

We have found success in and will continue to arrange composting pickups from the delivery dock of the Regenstein Library. We have found no issues with communication from Urban Canopy, or with communicating to both new and seasoned employees the location of the composting bins.

We greatly appreciate the generous help that the Green Fund has offered us to continue our robust and successful composting program. This program is an invaluable part of our cafe operations, and we have spread awareness on sustainability and composting practices to countless employees and patrons. Thank you for your time and continued support.

Warmly,
Emma Zhu