



Bar and Restaurant Recycling Case Study: **Zambra**

Recycling since: 1999

Type of facility: upscale restaurant and bar

Recycles: brown, clear and green glass, office paper cardboard and cooking oil.

Average cost of service: \$20 per month per can for weekly pick up and \$200 per month for two 4' X 8' containers



Zambra is an upscale restaurant and bar located in the heart of Asheville's historic downtown. The restaurant and bar feature a tapas menu, serving dishes reflecting Mediterranean, Spanish, North African and Gypsy flavor.

Owners Peter Slamp and Adam Bannasch have been recycling since they opened Zambra eight years ago. Its recycling

program diverts glass bottles, cardboard, office paper and cooking oil from the restaurant's solid waste.

Using a low-tech approach, Zambra collects materials internally using garbage cans for bottles and collecting paper in stacks. Material is taken out to the back of the restaurant where it is placed in 32-gallon recycling cans. There are about 20 collection cans for bottles, a Dumpster for corrugated cardboard and oil is collected in an oil container.

A local recycling company is handling Zambra's recycling. The recycling company serving Zambra charges \$20 per can per month for weekly pick up and \$200 per month for two 4'X 8' containers for the collection of corrugated cardboard and office paper.

Interviewed: Peter Slamp,
Owner

Location:
85 Walnut Street
Asheville, NC

Web:
www.zambratapas.com