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**MUSKET RIDGE GOLF CLUB TO HOST VALLEY ELEMENTARY SCHOOL'S  
"GREEN TEAM" FOR TOUR OF THEIR ZERO FOOD WASTE INITIATIVE &  
LAUNCH OF NEW RAIN BARREL IRRIGATION SYSTEM**

**STUDENTS TO BRING THEIR HARVEST FROM SCHOOL HERB &  
VEGETABLE GARDEN & LEARN HOW TO MAKE HEALTHY SALAD &  
DRESSING FROM MUSKET RIDGE EXECUTIVE CHEF**

**Innovative Sustainability Program Features Bokashi Composting, Rain  
Barrel Initiative, New Herb & Vegetable Garden & Educational Program for  
Local Students**

Myersville, Maryland — June 1, 2011 —Musket Ridge, which recently became the first golf course and wedding venue in the Eastern half of the United States and possibly in the entire country, to launch a zero waste food initiative for its award-winning golf course, restaurant and Catoctin Hall wedding and banquet facility, is continuing to connect that initiative to students through its educational program for local schools.

Following the launch of its Zero Food Waste initiative, Musket Ridge sponsored a Rock 'n Renew Foundation Ecology Education program at Valley Elementary School which included helping the school plant a native herb and vegetable garden which mirrors the one built at Musket Ridge.

Now, on Wednesday, June 1<sup>st</sup>, Musket Ridge will provide students from Valley Elementary School with a first-hand look at the bokashi composting process and also teach them how to use the vegetables and herbs from their school garden to make a healthy, tasty salad. Students will also learn about Musket Ridge's new rain barrel irrigation system, which will add watershed restoration to their growing list of environmental initiatives

Musket Ridge produces approximately 4,000 pounds of food waste per year, which the club is now saving from going into a landfill through their zero waste program.

According to Jonny Dubowsky, musician and founder of Rock 'n Renew Foundation, (who is partnering in this initiative with The Greener Planet Group, a sustainability consultancy that helps businesses and organizations take a proactive, cost efficient approach to becoming more sustainable), "With the launch of the Musket Ridge Kitchen garden and a rain barrel irrigation system, Musket Ridge completes a full-cycle sustainability program that puts them in a league of their own. It's inspiring to work with a business that has this long-term vision for success."

According to Damon DeVito, managing director and a founder of Affinity Management ([www.affinitymanagement.com](http://www.affinitymanagement.com)) in Charlottesville, Virginia, which manages Musket Ridge, "We welcome all businesses and organizations in the Mid-Atlantic to visit Musket Ridge to get a first-hand look at our sustainability initiatives. The response from the community and our guests has been tremendous and inspires us to continue to do more."

The Club also currently recycles all plastic, aluminum, glass and cardboard and has contracted with a biofuel company to utilize its kitchen grease to be reproduced into fuel.

Musket Ridge was rated #8 among Maryland golf courses by Golfweek Magazine in 2010 and named Best Golf Course in Frederick Magazine's Best of Frederick 2009 Awards. Catocin Hall at Musket Ridge has been called "Maryland's Best New Event Venue." For more information about Musket Ridge Golf Club, please visit [www.musketridge.com](http://www.musketridge.com) or call 301-293-9930.

Affinity Management advises, manages and owns private clubs, golf courses, equestrian facilities and other member-based businesses. Affinity has helped clubs in twenty-four states since 1997, and has a strong and growing practice in providing professional management for lenders post-foreclosure as well as borrowers aiming to avoid foreclosure. For more information about Affinity Management, please visit [www.affinitymanagement.com](http://www.affinitymanagement.com) or call 434-817-4570.

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