

THE BELLINGHAM HERALD

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Bellingham Pasta delivers eco-friendly food, often one bike ride at a time

CRAIG PARRISH - FOR THE BELLINGHAM HERALD

The Bellingham Pasta Co. has unusual products, an unusual record of success and an unusual delivery method, but its core value is one that is becoming more and more common.

Katie Hinton and Anna Rankin make up the essentially two-person operation - though Hinton's husband serves as number-cruncher - that turned a profit in its first year and has plans to expand in the next several months.

Producers of fresh pasta with a mouth-watering roster of flavors (lemon black pepper linguine, roasted red pepper linguini, whole-wheat spaghetti, basil, beets), Hinton and Rankin are staunch advocates of a sustainable and environmentally conscious business model. Rankin makes up to half of the company's deliveries on her bicycle, pulling a small trailer with tubs of nearly 60 pounds of their unique products.



MARK MALIJAN | THE BELLINGHAM HERALD - Co-owners of the Bellingham Pasta Co. Anna Rankin, left, and Katie Hinton show off their freshly made Penne Rigate pasta at a commissary kitchen in the Masonic Hall on State Street and East Maple Street, on March 29, 2010.

"We wanted to keep our carbon footprint as little as possible," Hinton said.

"From the lettered streets to Fairhaven, it's pretty much all by bike," Rankin said. "It saves the company a ton of money, and it gets people talking."

Bellingham Pasta Co. (bellinghampasta.com) varies its offerings based on seasonal availability, is within an eyelash of having 100 percent compostable or recyclable packaging and gets the vast majority of its ingredients from local merchants. Rankin and Hinton say they're convinced nearly anything the business requires can be procured locally, and that mind-set benefits the immediate community.

"Yes we could be saving money, but buying locally is a lot more important," Rankin said.

BELLINGHAM PASTA CO.

Names: Katie Hinton, Anna Rankin

Ages: Hinton, 45, Rankin, 40

Occupation: Co-owners, Bellingham Pasta Co.

Mode of transport: Rankin, bicycle; Hinton, energy-efficient car

Average fuel bill: \$60 per month

Eco-cheat: "The only thing we throw in the trash is a small amount of paper on the back of our labels."

Turning point: Being environmentally sustainable has been the company's goal since its outset. "It's so worth it," Rankin said. "But (take) baby steps - you don't have to become an environmental hero overnight."

Favorite green Web site: sustainableconnections.org, bellinghamfarmers.org

Best tip: "Step back and look at your production with a different eye."