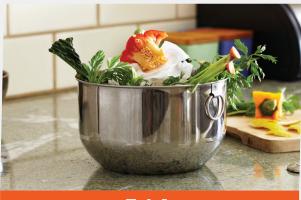
## **COMPOSTING TIPS**

Make separating food scraps a part of your daily routine. Find more tips at **ReadySetRecycle.org**.



Tub It

Keep a small tub near your cutting board.
Place all those vegetable trimmings
into a tub that you can easily dump into
the curbside green bin.



Line It

You can line your pail with a bag to keep things even tidier. Just make sure the bag is compostable\*.

\* BPI-certified



You can use a milk carton to collect food scraps. Once it's full, toss the whole thing into the green bin.



Line your compost pail with newspaper or a paper bag to minimize any mess. Dump everything into your green bin.





## WHY COMPOST?

In addition to the environmental benefits, compost provides an essential resource for California Farmers and our community.

Community gardens all over the Bay Area rely on compost from food scraps to provide safe and healthy food.

This compost is utilized by home gardeners and local farmers.



The facilities process the material into rich compost.





Food scraps and other compostables go into your curbside green bin.



Haulers collect the compostables and deliver to commercial facilities.

Putting your food scraps and food soiled paper in the green bin keeps them out of the landfill and helps create compost, which in turn:

- Reduces the amount of waste going to the landfill
- Creates healthy soil by feeding it important nutrients
- Saves water by acting like a sponge to help the soil hold more moisture
- Reduces the use of chemical fertilizers and pesticides
- Reduces greenhouse gas emissions

Learn more at ReadySetRecycle.org.