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*.

Milk carton reuse

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

Neat news

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

* BPI-certified
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.

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.