

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



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.

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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](https://www.ReadySetRecycle.org)**.