

## COMMUNITY COMPOSTING GUIDELINES



*Short term storage: keep a small bucket under your sink to easily store your compost scraps during the week. You should plan on dumping your scraps in the compost heap once every 1-2 weeks, depending on the size of your bucket.*

### **DO's**

*(Reminder: remove stickers, rubber bands, and twist ties - these are not compostable)  
(Note: many items marketed as 'compostable' products contain PLA's and Bigasse (e.g. green 'compostable' bags), which do not work in our compost piles.)*

Vegetables/fruit (whole, scraps, skins, stems, pits, etc.)  
Paper & small cardboard (*please cut into smaller pieces and soak in water to facilitate faster breakdown*)  
Clean bread (*no pieces with mayo, butter, etc.*)  
Old potting soil  
Coffee grounds  
Paper coffee filters (*no K-cups*)  
Tea bags and loose tea (*please remove staple and make sure 100% paper*)  
Egg shells  
Yard trimmings  
Used, unbleached parchment paper

### **DON'T'S**

Meat  
Fish  
Dairy  
Nothing with added sugar, butter, or condiments  
Pet bio-waste (litter, poop bags)

### *Why not these?*

The decomposition of meat, fish, and dairy can introduce potentially dangerous bacteria to the compost. They also attract a larger array of unwanted pests including racoons and cats.

### **Tips & Tricks**

- We recommend lining buckets, and even your countertop bin, in brown paper bags to keep the bucket cleaner. Grocery store bags work well for the bucket and lunch sized bags work well for countertop bins.
- Keeping food scraps in the freezer until ready to empty the bucket works well keeping the bucket cleaner, as well.

### **Veggie Broth Recipe**

*Keep all vegetable scraps in a plastic bag in your freezer.*

Add **frozen veggie scraps** to a large pot with **1 bay leaf**, and a **1-3 Tbsp salt** (optional). Fill pot with water, and bring to a boil. Simmer for 1.5 hours. Remove from heat, strain the broth and put in appropriate containers. Allow to cool on the counter to room temperature. Store in the fridge or freezer.

***Pro Tip #1:*** I use this veggie broth for sauces, to cook grains (rice, millet, quinoa, barley) and even in salad dressings.

***Pro Tip #2:*** The boiled veggie scraps can go directly into your compost bucket/pile!