COMPOST THAT STUFF

SMM Web Academy Webinar Series
Cupertino CA and Cambridge MA: Tips for How Communities Can Successfully Engage Businesses to Divert Food Scraps

Ms. Randi Mail, Recycling Director
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Population: 106,000
Households: 47,000
People / Sq Mile: 16,500
Land / Sq Mile: 6.43
Businesses: 4,500
Rent vs. Own: 65% vs. 35%
Single Families: Only 7.5%
Food Recovery Hierarchy

www.epa.gov/foodrecoverychallenge

Source Reduction
Reduce the volume of surplus food generated

Feed Hungry People
Donate extra food to food banks, soup kitchens and shelters

Feed Animals
Divert food scraps to animal feed

Industrial Uses
Provide waste oils for rendering and fuel conversion and food scraps for digestion to recover energy

Composting
Create a nutrient-rich soil amendment

Landfill/Incineration
Last resort to disposal
Bringing back the honey wagon and bucket...
The History of Banana Peels in Cambridge...

1952-1974  Honey wagon program
1992       Home compost bins sales
2004       Worm composting workshops
2006       Commercial collection
2008       Residential drop-off
2009       Bicycle pickup
2009       School composting
2014       Residential curbside pilot

City of Cambridge, MA
• Effective 10/1/14, food & vegetative material only

• Only businesses & institutions that dispose > 1 ton/week ~ 1,700 potentially subject

• Primary goal: divert 350K more tons/year by 2020

• Benefits: make soil, reduced reliance on disposal capacity, make energy, cost effective, solution for residuals

• 10+ years of stakeholder meetings w/ diverse participation
  Focus now on outreach & compliance assistance

• RecyclingWorksMA.Com or Mass.Gov/EEA
Commercial Collection
Started September 2006

City and hauler partner to establish route with “anchor customers”

Hauler set targets
90 customers
15 tons/day
5-6 days/week

MassDEP grant for marketing materials and recruiting customers

Aim to price service same or less than trash
Recruiting Customers

• **Hired consultant to recruit food licensees**
  (direct calls, presentations, benefits)

• **High Volume, “Anchor Customers”**
  (universities, supermarkets, hotels, labs, industrial food processors)

• **Medium Volume**
  (large restaurants, corporate cafeterias, assisted living)

• **Low Volume**
  (bars, florists, coffee shops and schools)

• **68-gallon wheeled carts**
  (Most using plastic liners that stay inside, 200-400 pounds)

• **Results**
  (70+ Cambridge customers, 300 non, 35 tons/day 30,000+ tons collected in 8+ years)

• **Report and more info online:**
  [Commercial Composting Collection](#)
Marketing Materials

Poster & Brochure

Truck Graphics

In-Mold Label on Toter

Spanish Translations

“Clean Up Your Trash” message
“Back of the House” Collection
Material to be composted
3 Local Companies Offer Pickup (often with bicycles!)

MetroPedalPower.Com
617-776-3700
MetroPedalPower.Com/Soilcycle

BootstrapCompost.Com

CityCompost.Com
Local Food Rescue & Donation Orgs

Through food rescue, farming, and transportation services, we give food programs year-round access to fresh fruits and vegetables, while our delivery program brings food directly to isolated seniors and people with disabilities. FoodForFree.Org

Food For Free

We pick up wholesome, fresh food that would otherwise be thrown away from grocery stores, produce wholesalers, farms and farmers markets, and distribute it to community non-profits that feed Greater Boston’s hungry. LovinSpoonfulsInc.Org

fair foods inc.

We provide the same quality produce sold in supermarkets to everyone regardless of income. Along with supplying produce to food pantries and homeless shelters, with our Two Dollar a Bag program we go beyond emergency hunger relief programs. There is more than enough to go around. FairFoods.Org
Lunchroom Composting at the Cambridge Public Schools Started March 2009

8 public schools participating including high school, 5 more to go

15–20 lbs per 100 students /day, 145+ tons collected to date
# Cambridge Lunchroom Composting
in 5 easy steps

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<thead>
<tr>
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<th>2</th>
<th>3</th>
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<th>5</th>
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<tbody>
<tr>
<td><strong>COMPOSTING COMMITTEE</strong></td>
<td><strong>PLAN PROGRAM</strong></td>
<td><strong>FINAL STEPS</strong></td>
<td><strong>KICKOFF!</strong></td>
<td><strong>ONGOING</strong></td>
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<td>5-6 weeks from launch day</td>
<td>3-4 weeks from launch day</td>
<td>1-2 weeks from launch day</td>
<td>Launch day</td>
<td>Ongoing</td>
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<tr>
<td>• Meryl and Kristen work with Principal, Custodian &amp; Lead Teacher to form a Composting Committee.</td>
<td>• Meryl prepares publicity materials and supplies within school and home to families.</td>
<td>• Meryl presents at school meeting with all staff and distributes first round of publicity materials.</td>
<td>• Meryl and Composting Committee run two morning assemblies (likely: K-4, 5-8) on a Tuesday or Wednesday.</td>
<td>• Monitoring for first month, then as needed.</td>
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<td>• Meryl and Kristen meet with Composting Committee to explain rollout of program.</td>
<td>• Meryl arranges for weekly collection and coordinates with Senior Custodian.</td>
<td>• Meryl begins lunchroom monitor trainings.</td>
<td>• Start composting at lunch!</td>
<td>• Composting is reinforced in lessons.</td>
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<td>• Composting Committee visits a composting school during lunch.</td>
<td>• Composting Committee meets to discuss training of lunchroom monitors and to plan kickoff.</td>
<td>• Meryl and Composting Committee meet once with kitchen staff, lunch aides, custodians.</td>
<td>• Students monitor for first month. DPW/parent volunteers also monitor for first two weeks.</td>
<td>• New staff and students are trained.</td>
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<td>• Meryl and Composting Committee finalize slide shows for assemblies.</td>
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<td>• Adults provide quality control and feedback.</td>
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<td>• Expansion of composting to other areas is explored, including teacher’s lounge, meals in the classroom.</td>
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Food Scraps Drop-off for Residents
Started February 2008
Best Practices

Educate users

Encourage people to wrap meat/dairy

Cover regularly with cardboard or sprinkle baking soda

Power wash toters / lids and replace liners regularly

Hauler leaves area clean

Results

500+ participating HHs

4 sites (10,000-12,000 lbs/mth, 340+ tons in 5+ years)

More info: Food Scraps Drop-off Program
CURBSIDE PICKUP OF FOOD SCRAPS

started April 2014 in North Cambridge!

~600 bldgs, 1-12 unit residences
Averaging 7 lbs/HH/week
90% setout rate
33% trash reduction

Learn more about the pilot project: CambridgeMA.Gov/CompostPickup
Thank you for signing up!

Weekly Pickup of Curbside Compost Starts April 7th...

Thanks for signing up for the City’s exciting initiative to collect food scraps for compost pickup. Once you start composting, you’ll be amazed how little trash remains! Please see the reverse side for more info and tips.

This pilot will run until March 30, 2015. Multi-family residences: please encourage all your building neighbors to sign up, if they have not yet done so. Pickup is Mondays, same day as recycling and trash. During holiday weeks, pickup is delayed one day.

Line kitchen bin with compostable bags to collect food scraps. The design of the bin and bags, lets heat escape and moisture evaporate, practically eliminating odors. Place full bags of food scraps in curbside bin 2-3 times/week or if you’re going away. No loose food scraps in curbside bin. Always latch lid closed. Place curbside bin at curb for weekly pickup, even if it isn’t full.

Remember, reducing waste is even better than composting. Whatever food you love, you can reduce waste and save money. Plan ahead when shopping. Store groceries properly to avoid spoilage. Right size portions. Love your leftovers. Trust your senses to check if food is still good.

What to Compost:

- All Food Scraps
  Vegetable & fruit scraps, coffee grounds, meat & bones, dairy, cereal, seafood, eggshells, nutshell, baked goods, candy, even spoiled food.

- All Soiled Paper
  Used napkins, paper towels, coffee filters, tea bags, paper bags, waxed paper, paper sandwich wrappers.

- Other Compostables
  Paper & compostable plastic products certified by the US Composting Council, wooden, ceramic boxes, houseplants, potting soil, pet food.

Do Not Compost...

- No liquids, such as grease or soup.
- No plastic bags or plastic, diapers, baby wipes, pet or human waste, cigarette butts, metal, glass or styrofoam, dryer lint or dryer sheets.

Helpful Tips...

- No liquids. Drain excess moisture (i.e. squeeze tea bags).
- Wrap meat & fish scraps in newspaper or paper bags to prevent odors.
- Place wooden ceramic boxes next to curbside bin at curb.
- Clean kitchen bin in sink or dishwasher.
- Clean curbside bin outside and drain liquids onto the grass. Never pour wash water in a catch basin, which goes to the Charles River.

CambridgeMA.Gov/CompostPickup
617.349.4815  TTY 617.499.9924
Remember, reducing waste is even better than composting.

Shop Smart

Make It Last

Right Size It & Plan

Love Your Leftovers

Trust Your Senses
FRUIT AND VEGETABLE STORAGE GUIDE

INSIDE THE FRIDGE

- Apples, berries, and cherries
- Grapes, kiwi, lemons, and oranges
- Nectarines, apricots, peaches, and plums (after ripening at room temperature)
- Avocados, pears, tomatoes (after ripening at room temperature)
- Almost all vegetables and herbs

OUTSIDE THE FRIDGE

- Bananas, mangos, papayas, and pineapples: store in a cool place
- Potatoes / onions: store in a cool, dark place
- Basil and winter squashes: store at room temperature—once cut, store squashes in fridge

MORE STORAGE TIPS

- If you like your fruit at room temperature, take what you will eat for the day out of the fridge in the morning.
- Many fruits give off gases that hasten the spoilage of other produce. Store bananas, apples, and tomatoes by themselves and store fruits and vegetables in different bins.
- Check out storage bags and containers designed to help extend the life of your produce.
- To prevent mold, wash berries just before eating.

FOR MORE TIPS VISIT: http://makedirtnotwaste.org/prevent-wasted-food
LEARN HOW TO STORE WITHOUT PLASTIC: http://ecologycenter.org/factsheets/veggie-storage.pdf
Resources to Reduce Food Waste

[Image of the book "Wasted: How America Is Losing Up to 40 Percent of Its Food from Farm to Fork to Landfill"

[Image of the book "American Wasteland"

[Logos for "Love Food Hate Waste", "Think Eat Save: Reduce Your Foodprint"]
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