

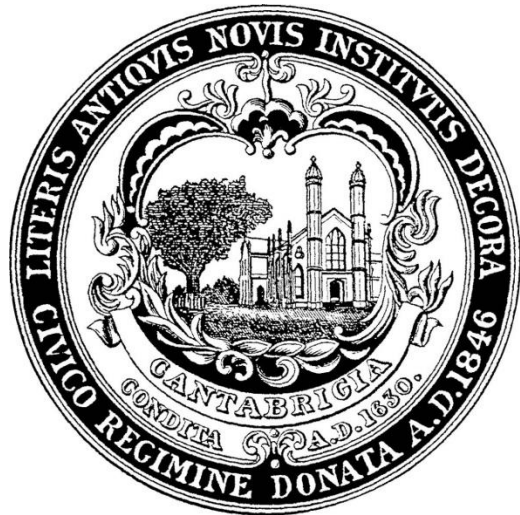
COMPOST THAT STUFF

**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
rmal@cambridgema.gov 617-349-4866



Cambridge, Massachusetts



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



1950s Chevy GMC

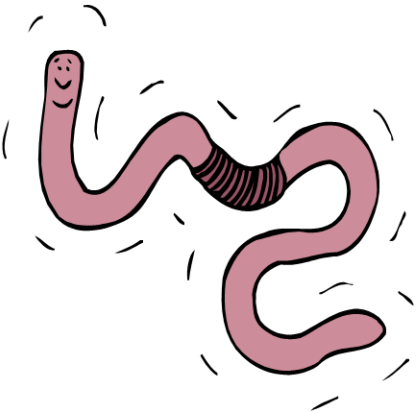


**Bringing back
the honey
wagon and
bucket...**

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 |



Massachusetts

BANS FOOD WASTE



- 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



Compost and clean up your trash

ALL FOOD WASTE
Bones and fat trimmings, dairy products, eggshells, fruits and vegetables, meat, poultry and seafood, rice, beans and pasta, spoiled food

SOBRAS DE ALIMENTOS
huesos y grasa, productos lácteos, cáscaras de huevos, frutas y vegetales, carne, aves, mariscos, arroz, frijoles, pasta, comida podrida

FOOD-SOILED & NON-RECYCLABLE PAPER
Coffee grounds and filters, paper napkins, paper towels, paperboard and other cereal box-type material, tea bags, wet or waxed cardboard

SOBRAS DE CAFÉ MOLIDO O NO RECICLABLE
sobras de café molido y, filtros de café, servilletas y toallas, de papel, cajas de cereales de cartón y, otras similares, bolsas de té, cartón húmedo o encerado

PLANT MATERIAL
Floral drippings, grass clippings, leaves, weeds

MATERIAL VEGETAL
recortes de flores o césped, hojas, malas hierbas

OTHER
biodegradable liner bags, made from cornstarch, biodegradable containers, dishware and utensils

OTROS
bolsas biodegradables hechas, de maicena, contenedores, cubiertos, etc., que son biodegradables

NO
branches & tree trimmings, foil candy & butter wrappers, hazardous waste, plastic-coated disposable paper products, such as coffee cups, plates, bowls, frozen food boxes, etc., plastic cups, lids, straws and tableware, plastic gloves & bandages, plastic packaging recyclables, styrofoam and packing peanuts, twist ties, twine & plastic strapping

productos de papel disponibles con una capa plástica, tales como tazas de café, platos, platos hondos, cajas del alimento, congelado, etc., no ramas o recortes/ restos de árboles, envolturas de aluminio de dulces, o mantequilla vasos, tapas, popotes y cubiertos, de plástico, guantes y vendajes de plástico, paquetes de plástico, ningún artículo o envase con material de "Styrofoam", alambres o cuerdas, material o sustancias peligrosas, material o envases reciclables, basura

save THAT Stuff
we'll take it.

save THAT Stuff
we'll take it.

www.savethatstuff.com
617.241.9998
printed on post consumer recycled paper

CAMBRIDGE
COMPOSTS

Brought to you through a grant from
MassDEP to the City of Cambridge.

“Back of the House” Collection





Material to be composted

3 Local Companies Offer Pickup (often with bicycles!)



617-776-3700

MetroPedalPower.Com/Soilcycle

**BOOTSTRAP
COMPOST**

BootstrapCompost.Com



city compost
CityCompost.Com

Local Food Rescue & Donation Orgs



Food For Free

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

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



[Step by Step Lunchroom Composting Guide](#)



Cambridge Lunchroom Composting

in 5 easy steps

1

5-6 weeks from launch day

COMPOSTING COMMITTEE

- *Meryl and Kristen* work with *Principal, Custodian & Lead Teacher* to form a Composting Committee.
- *Meryl and Kristen* meet with *Composting Committee* to explain rollout of program.
- *Composting Committee* visits a composting school during lunch.

2

3-4 weeks from launch day

PLAN PROGRAM

- *Meryl* prepares publicity materials and supplies within school and home to families.
- *Meryl* arranges for weekly collection and coordinates with Senior Custodian.
- *Composting Committee* meets to discuss training of lunchroom monitors and to plan kickoff.

3

1-2 weeks from launch day

FINAL STEPS

- *Meryl* presents at school meeting with all staff and distributes first round of publicity materials.
- *Meryl* begins lunchroom monitor trainings.
- *Meryl and Composting Committee* meet once with *kitchen staff, lunch aides, custodians*.
- *Meryl and Composting Committee* finalize slide shows for assemblies.

4

Launch day

KICKOFF!

- *Meryl and Composting Committee* run two morning assemblies (likely: K-4, 5-8) on a Tuesday or Wednesday.
- Start composting at lunch!
- Students monitor for first month. DPW/parent volunteers also monitor for first two weeks.

5

Ongoing

ONGOING

- Monitoring for first month, then as needed.
- Composting is reinforced in lessons.
- New staff and students are trained.
- Adults provide quality control and feedback.
- Expansion of composting to other areas is explored, including teacher's lounge, meals in the classroom.



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 totes / 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...



curbside bin

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.

CambridgeMA.Gov/CompostPickup

617.349.4815

TTY 617-499.9924



This material was provided through a grant from the Massachusetts Department of Environmental Protection to the City of Cambridge. Project partners also include Cambridge School Dept, Cambridge Public Library, BioBag USA, and Novamont.



What to Compost:

✓ All Food Scraps

Vegetable & fruit scraps, coffee grounds, meat & bones, dairy, cereal, seafood, eggshells, nutshells, 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, clementine boxes, houseplants, potting soil, pet food.



kitchen bin

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 clementine 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.



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>

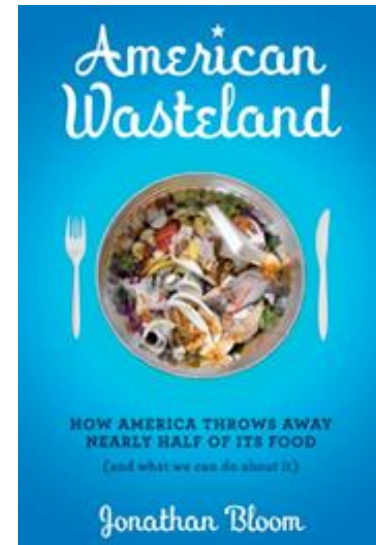
Resources to Reduce Food Waste



 NRDC ISSUE PAPER
AUGUST 2012 IP:12-06-B

Wasted: How America Is Losing Up to 40 Percent of Its Food from Farm to Fork to Landfill

AUTHOR
Dana Gunders
Natural Resources Defense Council



REDUCE

REUSE



RECYCLE

Cambridge

Ms. Randi Mail
Recycling Director

617.349.4866
rmail@cambridgema.gov

CAMBRIDGE
DEPARTMENT
OF PUBLIC
**THE
WORKS**