

FOOD WASTE & COMPOSTING

Composting:

The process of decomposing organics into humus-like material

- Produces a soil amendment that provides nutrients, improves water retention & filtration, and supports soil organisms that aid in disease suppression



Yard, garden & food waste account for 20% of the total trash thrown away annually. Instead of creating harmful greenhouse gases in a landfill, turn these resources into recycled nutrients by composting at home.



Composting is easy!

- ✓ Compost outdoors using bins, barrels or piles
- ✓ Compost indoors year-round using worms
- ✓ Cut items small to increase decomposition rate
- ✓ Keep the pile moist like a damp sponge
- ✓ Turn regularly to add oxygen
- ✓ Use compost to feed your garden & yard
- ✓ Add a mixture of "browns & greens"

Resources

Contact the Waste Prevention Program for more information on composting or food recovery for your home or business. We offer Master Composter/ Recycler classes, workshops and technical assistance to help our community reduce waste.

Extension.wsu.edu/clallam/waste-reductionprogram/



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Brown carbon-rich

- dry leaves
- straw and hay
- shrub prunings
- pine needles/cones
- chopped twigs/branches
- wood ash
- newspaper
- shredded paper (avoid glossy paper)
- cardboard (shredded)
- corn cobs, stalks
- dryer lint (from natural fibers)
- sawdust (from untreated wood)
- eggshells
- brown paper bags (shredded)

Green nitrogen-rich

- table scraps
- fruit scraps
- vegetable scraps
- fresh grass clippings
- lawn and garden weeds (if they have not gone to seed)
- flowers
- seaweed and kelp
- chicken manure
- coffee grounds/filters
- tea leaves (loose or in bags)
- corn cobs, stalks
- hedge clippings
- garden waste
- fresh leaves