

zero|waste

B e y o n d C o m p o s t i n g



SUMMERTIME TIPS FOR YOUR GREEN BIN

The Green Bin Program is a service that provides households with weekly curbside collection of residential food and kitchen waste (food scraps and food-soiled or wax-coated paper products). Instead of going to the landfill, a local licensed composting facility converts the food waste collected into compost and eventually renewable fuels.

The green bin goes beyond what can be composted at home. Not just fruit and vegetable scraps but leftover cooked food, meat, fish, bones, food soiled paper and paper packaging such as waxed fast food cups and milk cartons are accepted in your green bin.

During warmer summer weather the contents of the green bin or kitchen catcher may cause slight odours just as they would if placed in your garbage can.

Here are some tips that can help prevent odours and pests:



Put a lid on it!

Don't leave food waste exposed and keep your **green bin and kitchen catcher lids tightly closed.**

Wrap it!



By wrapping wet food waste in paper (e.g., paper towel, a sheet of newspaper, empty milk cartons or cereal boxes) you can **reduce wetness & odours**, and help prevent nuisances.

Chill it!



During **hot weather** freezing your food waste can help reduce odours and pests. Keep a small, compostable liner, a brown paper lunch bag, or even an empty milk carton in your **refrigerator freezer**. Grease from cooking, bones, skin, and leftover meat and fish scraps - all of those things that would smell when sitting in a garbage container or the green bin can go into the freezer until collection day.

Just don't forget to add them to the green bin on collection day!



Clean it!

If you choose to not use compostable liners there will be material that sticks to the inside walls of the green bin. The collection staff will not reach in to scoop it out, and banging the bin on the truck to dislodge stuck food waste will crack the bin. Be prepared to rinse or hose out the green bin from time to time. This will help to reduce odours, and minimize flies and other pests.

You can wash your kitchen catcher and green bin with hot water and bio-degradable detergent.



Fruit flies are more common during warm weather. In the kitchen you can capture fruit flies with a **bowl of vinegar** covered with plastic wrap with several small holes in it.

Spritzing some Lysol on the edge of the green bin lid can deter pests as they do not like the taste, plus your bin will smell fresher.

Deter pests!



Be bear aware. Remember, bears are most active in the warmer months.

- Store your green bin and garbage cans in a secure, locked location such as a garage or sturdy garden shed and keep the lids closed.
- Put your green bin or garbage can at the curb **on the morning** of your collection day. Please don't leave them at the curb overnight.

Green Bin at the Curb!



Please put your green bin at the curb on collection day, **NOT the small kitchen container**, even if you only have a very small amount of material for collection. The green bin is designed for the rigours of collection – the kitchen container isn't. We will not be replacing lost or broken kitchen containers.

...and don't forget!

You can use **permanent marker to write your address** on your green bin.



If you are a tenant, a landlord, or selling your home and moving **PLEASE rinse out your green bin and kitchen container and leave them at the house for the next residents.** The containers were provided at no charge and are intended to stay with the property.

Compost made at the International Composting Corporation

is available for purchase. Phone Alpine Soil Mart at (250) 751-1089 to find your nearest location, or phone 1-800-647 9933 for bulk orders.



Beyond Composting

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