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# Kitchen to Compost

## Recycling your organics

ISSUE 3

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### Recycle more than ever before

Kitchen to Compost, our unique food scraps recycling service began in



Are you recycling as much as you can by using the Kitchen to Compost service?

late 2008 and is leading the field in sustainable waste management.

Participation is easy, all you need is a green-lid wheelie bin (pictured left). Most residents will already have one of these bins because they have been traditionally used for collecting our garden refuse.

**Now, food and garden organics can go into the same bin!** The combined organics will be turned

into a nutrient rich compost thanks to the added food scraps.

Recycling your food scraps has never been easier and with your help we can achieve significant results in carbon and waste reduction by keeping thousands of tonnes of food scraps out of landfill.

For more information or to order a green-lid organics bin, phone customer service on 9391 7000.

### Credit for composting

A recent review of Kitchen to Compost in Paddington/Woollahra has shown the service is immensely popular.

90% of residents who received new custom, compact 60L bins (as part of the service) are recycling their food scraps.

Highlights from the survey:

- 86% have seen a significant reduction in their waste;
- 50% are wrapping scraps in newspaper;

- 70% are placing ALL scraps including meat into their green bin;

The survey also found that residents thought food scraps were too valuable to go to landfill and the most important reason for recycling food scraps was to "recycle as much of my waste as possible".

Paddington resident Susan, won a \$100 Myer voucher for taking part in the recent survey and said "It's good to know

organics are no longer going to landfill". She had also noticed a difference in her normal garbage bin since being able to deal with all the organic items separately.



Pamela Mina from Woollahra Council presents Susan with a \$100 Myer gift voucher