

# WANT TO COMPOST?

Start your own backyard compost or use Food Scraps Drop-Off locations.

## WHAT'S THE DIFFERENCE?

You can take dairy, bones, meats, etc. to Food Scraps Drop-Off locations. Commercial compost has better chemistry and higher temperatures! However, dairy, bones and meat can't be composted in your backyard because they won't break down.

## TIGHT LID, IN THE FRIDGE!

Afraid of smells or bugs? Your compost won't be any smellier or bugger than your trash! Same stuff, different bin! Keep a tight lid to avoid any issues or store it in the fridge/freezer, especially if you have meat, bones and fish. After dumping your compost out, rinse your indoor bin!

## SAVE THE FOOD AVL!

While composting is a great option for those bones, peels, and shells, reducing food waste is the best first step! Try to shop with a list, organize your fridge, and use leftovers creatively.



Check out [www.foodwastewnc.org](http://www.foodwastewnc.org) for more tips!

## WHAT PAPER GOES WHERE?

### COMPOST

Dirty or thin paper, like paper towels, napkins and tissue.



### RECYCLING CART

Clean paper, cardboard and cartons.



### TRASH CART

Plastic-lined receipts, plates, and to-go containers.



# FOOD SCRAPS DROP-OFF

REGISTER AND FIND A LOCATION NEAR YOU!



Scan QR code or visit [ashevillenc.gov/compost](http://ashevillenc.gov/compost) for a list of food scraps drop-off locations!

## LET'S MAKE COMPOST!

**YES!** All foods (raw, cooked, scraps) and plant trimmings



Leave produce bags/stickers OUT of your collection.



Paper products (no plastic lining) and other certified compostable products

**NO!**



Plastic bags and wrappers



Plastic-coated (shiny) take-out boxes and plates



To-go hot and cold drink cups

## MATERIALS CAN BE COLLECTED LOOSE AND FREE!

If you choose to bag your food scraps, use only paper bags or certified BPI compostable "bio bags."

**NO OTHER TYPE OF BAGS WILL BE ACCEPTED.**



# ASHEVILLE COMPOSTS!



WNCFOODWASTE.ORG

## LEARN MORE ABOUT COMPOSTING

in your backyard or at Food Scraps Drop-Off locations

[ASHEVILLENC.GOV/COMPOST](http://ASHEVILLENC.GOV/COMPOST)

# BACKYARD COMPOSTING 101

## FRESH GREENS

### NITROGEN-RICH



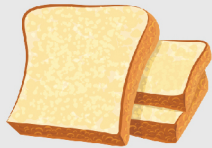
Grass and plant trimmings



Fruits and vegetables



Egg shells



Bread



Rice and legumes



Tea leaves and coffee grounds

Leave produce bags/stickers OUT of your compost!

## DRY BROWNS

### CARBON-RICH



Dead leaves, straw and hay



Broken up sticks and wood chips



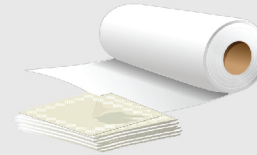
Coffee filters



Shredded paper

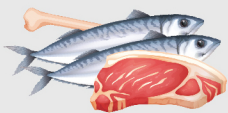


Compostable paper products  
(No plastic-lining; tear up)



Paper towels and napkins

## ⊘ KEEP THESE OUT! ⊘



Meat, fish and bones \*



Food cooked with grease



Dairy products



Snack wrappers



Certified compostable products \*



Plastic-coated (shiny) to-go containers



To-go hot and cold drink cups



Plastic-coated (shiny) paper plates

# 1

### DECIDE ON A LOCATION THAT HAS:

- Easy access for your convenience
- Bare soil for microorganisms to enter the compost from beneath
- Flat ground for good drainage

# 2

### ORGANIZE INDOORS:

- Collect food scraps in the kitchen in a container with a tight lid to keep fruit flies away / minimize odor – or store in your fridge / freezer
- Chop up larger items like watermelon and pumpkins

# 3

### ADD YOUR INGREDIENTS:

- Empty your kitchen container into your compost bin regularly
- Stir in your new material to the top layer
- Cover your food scraps with a three-inch layer of browns

# 4

### HARVEST:

- Wait six to twelve months and let nature do its work, or aerate with a shovel and add water as needed to speed up the process. It's ready when the compost is dark brown and earth-like!

Want to learn more or get free bin materials? The City of Asheville partners with Asheville GreenWorks on workshops and bin giveaways. Check out [ashevillegreenworks.org](http://ashevillegreenworks.org) for more info!



\* Meat, fish, bones, and compostable products like hot and cold cups, cutlery, and to-go containers are compostable ONLY at Food Scraps Drop-Offs – not in your backyard.