Greetings Composters!



Thank you for becoming a member of **Rockbridge Conservation's Food Recovery Coop**. By contributing your food residue/food scraps, you are partnering with a farmer who will manage this material for the benefit of increasing organic content in local soils. This method for handling food waste eliminates the harmful methane gasses produced by your food as it breaks down, and by diverting your food to our Food Recovery Co-op, you are helping reduce methane emissions in our local landfill.

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## "Composting Do's and Don'ts":

**Do's: Do include all food residue from any materials that were living cells within the last few years.**This includes all parts of breads, fruits, vegetables, meat, eggs, dairy, nuts, etc.

## Don'ts: Do NOT include any of the following materials\* in your food residue:

paper, silverware, plastic utensils, compostable plates and utensils, cloth and paper napkins, food labels, straws, plastic bags, Styrofoam, foils, plastic wraps and any other material not recently a living cell.

\*These materials will contaminate the resulting compost, rendering it harmful for farming purposes.

By signing up for this program, you agree to comply with these two "rules" to assure that the resulting compost will be usable and safe for growing plants.

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Logistics:

- When: Weekly compost bucket drop off will occur by end of day every Sunday.
- Where: 210 Alum Spring Rd., Lexington, VA
- What: Leave your weekly bucket outside the gate (where the farmer will pick it up) and retrieve your replacement bucket for the coming week's food scraps from the unlocked shed behind the house.
- Note: Buckets will all be labeled on the lid with home addresses.
- Contact: Your neighborhood contact for any issues or questions will be Lauren McCaughrin.
 Phone: (323) 309-9657 Email: GlobowlCafe@Gmail.com

Thank you in advance for participating and for sticking with the "Composting Do's and Don'ts"!