

## Why Recycle Food Scraps?

Food scraps are one of the largest components of trash sent to landfills and incinerators. However, food scraps are not trash, they are a resource that can be turned into useful compost.

Recycling food scraps into compost captures their nutrients and energy and returns them to the environment. When food scraps are sent to a landfill or incinerator this resource is lost. In a landfill, food scraps create methane, which is a potent greenhouse gas that traps CO2 and contributes to global warming. When sent to an incinerator, food scraps reduce the efficiency of the Incinerator because they contain water and therefore don't burn well.

Composting food scraps turns that story around! Instead of wasting energy trying to burn food, or creating methane from landfilling it, composting food scraps produces a useful and valuable product that gives back to our nutrient life cycle resulting in cleaner soil, water and air.

## What Is Compost?

Compost is a soil amendment which enriches our soil. When purchasing a bag of potting soil or observing your landscaper putting down "dirt" you are using compost.

Compost benefits our landscape by maximizing plant growth, preventing soil erosion and mitigating the frequency of water, fertilizer and pesticide use.

By recycling your food scraps you are reducing waste and Creating compost - a double win!

**THANK YOU for your participation in Rye Brook's Food Scrap Recycling Program!**

# Village of Rye Brook Food Scrap Recycling Guide



## Too Good to Waste



# Food Scrap Recycling

## Here's How To Do It:

1. **COLLECT** your food scraps in a countertop pail. Although not required, you may line your pail with a compostable bag - *please no plastic bags*. Compostable bags are available for purchase (roll of 25 bags for \$2.00/roll) in the Administration Office at Rye Brook Village Hall (938 King Street).



2. Most residents will fill the countertop pail with food scraps 3-4 times per week. Therefore it is suggested that residents also have a larger bin to **TRANSFER** food scraps into for weekly storage. This larger bin can also be used for transportation of food scraps to Village Hall. Anything that holds around 5-6 gallons and has a lid will work. It is recommended that food storage bins be kept indoors – either in the house or in the garage.



3. **BRING** your transportation bin to the Food Scrap Recycling drop-off bins at Village Hall to dispose of your food scraps as often as needed.

**All material collected is brought to a commercial Composting facility where it is turned into compost.**

## Drop-off Location and Hours:

The Food Scrap recycling drop off-bins are located at the Rye Brook Village Hall Parking Lot (**938 King Street**). The Drop-off site is open 24/7. There is no charge to drop off food scraps.

## Accepted Items:

- ALL FOOD, including:
  - Fruits and Vegetables (remove stickers, bands, ties)
  - Meat and Poultry (bones ok)
  - Fish and Shellfish (shells ok)
  - Dairy Products
  - Bread and Pasta
  - Rice and Grains
  - Egg Shells
  - Chips and Snacks
  - Nuts and Seeds
  - Leftover, Spoiled and Expired Food (cooked ok)
  - Coffee Grounds (paper filters ok)
- Tea Bags (no staples)
- Paper Towels and Napkins
- Cut Flowers
- Compostable Bags (no plastic bags)

## Items Not Accepted:

- Plastic bags, plastic packaging and wrappers are never allowed in the bins. Plastic does not biodegrade and therefore will contaminate the compost. Use only compostable bags, paper bags or no bags.
- Baby/Hand wipes are never allowed in the bins. They are synthetic, do not biodegrade and will contaminate the compost.
- Please no pet waste.
- If unsure about an item, please call us before putting it in the bin at 914-939-0077.

## Starter Kits:

Starter kits can be purchased at the Rye Brook Administration Office (938 King Street) for \$20. Kits include one 2-gallon countertop pail, one 6-gallon home storage & transportation bin and one starter roll of 25 compostable bags for your pail.

**QUESTIONS? Call  
914-939-0077**