



Let's Get
COMPOSTING
Coffs Coast

PUT YOUR FOOD SCRAPS AND GARDEN
WASTE IN THE GREEN BIN



letsgetcomposting.org.au



Bellingen Shire
COUNCIL



MIDWASTE
Regional Waste Forum



WHAT GOES IN YOUR GREEN BIN

- all fruit & vegetable scraps & peelings



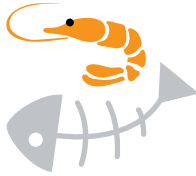
- cooked foods, leftovers & plate-scrappings



- coffee grinds, tea bags & tea leaves



- bones, seafood & shells

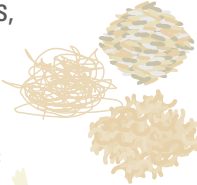


- bread, pastries, cakes & biscuits

- eggshells



- rice, grains, cereals & noodles



- onions, garlic & citrus peels



- cut flowers



- dairy products



- soiled paper such as paper towel & newspapers



- grass clippings



- small branches & sticks



- leaves, weeds & flowers



- small untreated & unpainted timber off-cuts



TURN YOUR
SCRAPS INTO SOIL



your green bin is emptied weekly



reduce emissions



reuse valuable resources



reduce landfill waste



KEEP THESE OUT OF YOUR GREEN BIN

- NO plastic bags of any kind - including compostable or biodegradable bags



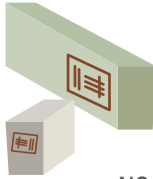
- NO soil & rocks



- NO large or thick branches, stumps, logs (nothing thicker than your arm)



- NO treated or painted timber (some treatments are toxic eg treated pine)



- NO timber furniture or toys



- NO plant pots - plastic or ceramic



- NO nappies - not even compostable or biodegradable nappies



Find out the right place for these items at coffscoastwaste.com.au

PUT YOUR FOOD SCRAPS TO GOOD USE

Collect food scraps in a container. Empty into the green bin



1.



2.



Compost is used on parks, gardens and farms to grow more food



4.



3.

Your green bin is emptied every week and taken to the compost facility

The material is transformed into nutrient-rich compost



TOP TIPS!

COLLECT YOUR KITCHEN FOOD SCRAPS

- Use a container to make it easy to collect your food scraps in the kitchen and empty them directly into the green bin
- Use any container with a lid, for example an empty ice-cream tub or large yoghurt container. Look for one with a study handle to make it even easier. Get creative and reuse something rather than buying new!
- Line your container with used paper or paper towel to soak up soggy food and liquids. Do not line with plastic or compostable bags

- Empty your container at least every 2 to 3 days, more often in warm weather
- Wash or wipe it out after emptying
- Freeze seafood and meat scraps until collection day to reduce odours, flies and vermin
- Keep the lid tightly closed and store in a dark, cool place such as under the sink



FOR A FRESH GREEN BIN

- Alternate layers of grass clippings with food scraps
- Keep your green bin in the shade if you can
- Keep the lid tightly closed to keep out pests & flies
- Put your bin out every week for collection, even if it's not full



AVOID FOOD WASTE IN THE FIRST PLACE!

- Save money and the environment
- Plan your meals and shop with a list
- Store food properly to keep it fresh
- Love your leftovers



Join the **Compost Revolution**

For residents who want to reap the rewards of home composting, sign up at compostrevolution.com.au

ALREADY COMPOSTING AT HOME? THAT'S FANTASTIC! KEEP IT UP.

You can put any food you don't want to compost at home in your green bin.



This project is a NSW Environment Protection Authority initiative funded from the waste levy.

letsgetcomposting.org.au