





WELCOME TO 'Being greener'







Community Composting





Saving the planet, one bucket at a time:

- Why compost?
- There's no such thing as 'away'.
- Going it alone.
- Composting hubs for greener communities.

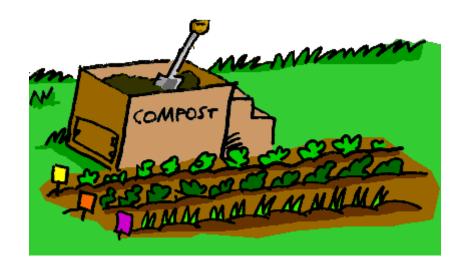


Why compost?

In goes waste...



Out come vegetables.





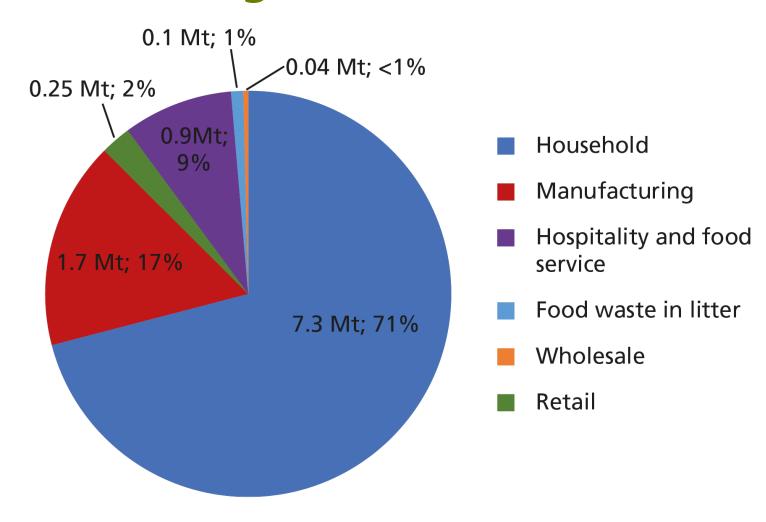
Lifting the lid on food waste:

The UK produces 9.5 million tonnes of food waste each year. Some of this comes from the food industry, but 6.6 million tons (around 70%) comes from our homes.

Most of this goes straight into landfill.

Waste and Resources Action Programme (WRAP)

Food for thought:



Let's put that into perspective:

- On average, each person in the UK throws away 498 grams of food every day - big box of pasta's worth!
- UK food waste emits 25 million tonnes of greenhouse gases per year .
- Wasted household food alone is responsible for more than 21 million tonnes of CO2e.

And this is a global problem.



The Top Ten:



- Bread
- Bagged salad
- Fresh vegetables
- Cooked leftovers
- Fresh fruit
- Milk
- Eggs
- Cheese



(Organic material rich in nitrogen)

Fruit and veg scraps (cores, peelings)

Coffee grounds

Grass clippings

Weeds

Flowers

Loose leaf tea and plastic free teabags





BROWNS

(Organic material rich in carbon)

Dead leaved, small twigs and prunings

Sawdust and chippings - from untreated wood

Uncoated, ripped up cardboard

100% cotton balls

Nut shells

Dry cereal and breads

Crushed eggshells

DO NOT COMPOST

Fish meat and whole eggs

Dairy products

Citrus peel

Onions

Dog and cat poop

Cooked food

Hot-bins:

Green Joanna hot-bins at the Langford Community Composting Hub.

Hot composting allows you to convert food waste that shouldn't go in a conventional bin or heap. Things like:

- Cooked food
- Meat fish and bones
- Dairy







LOCAL ENVIRONMENT ACTION FRIENDS ...in the Wylye Valley

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