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The UCRRA Recycling Outreach Team is available to help improve or implement waste reduction programs for residents, apartment buildings, businesses, and schools! Our team provides free professional and knowledgeable programming, and is dedicated to providing essential services to not only manage waste, but to reduce, reuse, and rethink waste. Please contact UCRRA (845-336-0600) to ask about our programs.
Why Compost?

Composting has many benefits! Backyard Composting is an easy and effective way to manage food scraps at home in an environmentally sustainable way. Organic materials, like yard waste and food scraps, are highly recyclable through composting and the end product, compost, can be used in home gardens, on farms, lawns, or added to potted plants.

Food makes up 15% of the total waste stream (nationwide)

At the landfill, food waste degrades anaerobically and creates Methane, a greenhouse gas more potent than carbon dioxide

Food waste makes up the largest component (22%) of material buried in landfills

Food scraps are a valuable natural material that can be recycled into compost (an organic matter resource)

40% of food produced in the USA is never eaten

The value of this wasted food is estimated to be $161 billion/year or $1500/year for a family of four

Americans generate more than 250 million tons of municipal solid waste each year

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In Ulster County, each truck sent to the landfill travels 480+ miles roundtrip. By composting organic materials, UCRRA can reduce waste transport, which conserves fuel, saves money, and reduces the County’s ‘carbon footprint’!
What is Composting?

Composting is a natural process where organic materials (like food scraps, yard trimmings, and animal manures) are mixed together and managed in a controlled way. A network of soil organisms work to break down, or decompose, the plant materials. As soil organisms break down the materials, the compost pile heats up. By providing consistent management for the chemical, physical, and biological processes at work, composters create an ideal environment for the soil organisms to thrive - and the end product is called compost.

What is Compost?

Compost is a crumbly, dark material that looks and smells like soil – but it is not soil. Compost is a natural humus material high in organic matter, soil microbes, and plant micronutrients. Compost can be used to plant trees, shrubs, flowers, vegetables; it can be used on lawns, sown directly into fields and garden beds or used in potted plants. Compost aids in soil moisture retention, improving soil structure, and has many other horticultural uses and benefits.

‘Myths’ About Composting

You may have heard that compost piles attract pests and create odors in your backyard. These issues can easily be avoided by knowing a few simple tips. Or you may think that composting is complicated, but anyone can be successful at home composting by learning ‘the basics’. Or maybe you think home composting takes up a lot of time and outdoor space. There are many ways to make compost, and each bin or method has pros and cons. Composting happens, with or without much ‘fuss’ but successful composting does take a little TLC. There’s really no right or wrong way to do it, and the best way to learn is to just get started!

Actinomycetes
Greens

“Greens” are fresh, moist, nitrogen-rich plant materials that typically break down quickly and should be mixed or covered with a thick layer of browns. All food scraps, and some yard wastes, are considered to be ‘greens.’ In addition to adding nitrogen, greens typically add moisture. Tip: always bury or cover your food scraps completely so that no food is showing on the top layer of the bin or compost pile. This helps reduce odors, pests, and control moisture.

Compost these greens: Food scraps including: inedible vegetable and fruit scraps (cores, skins, ends, etc.), coffee grounds, coffee filters, tea bags (staples removed), stale bread, nut shells, egg shells, uneaten cooked foods like rice, pasta, etc. Other ‘greens’ from the garden include: grass clippings, fresh plant leaves and trimmings, weeds (no seeds). Animal manures are also considered greens: chicken, rabbit, pig, goat, sheep, cow, horse manures mixed with natural animal bedding.

Avoid composting these greens: Butter, fats, cooking oils, meats (cooked or raw), bones, fish scraps, milk or dairy products, salad dressings, cooked foods with excessive oils/sauces, vegetable/fruit seeds, dishwater, etc.

Never compost these: Diseased plants, chemically-treated plants or grass clippings, weeds with weed seeds, etc. cat, dog, bird manures or cat litter bedding.

Water

Water is both an input and an output during the composting process, so moisture levels will always be changing. Moisture depends on the mix of materials being composted, and if your pile is exposed to weather. Always look for moisture when adding new materials. You may need to add water if the pile is dry. Or you may need to add more dry (brown) materials if the compost pile is too wet. This isn’t an exact science, but a good rule of thumb is to aim for 45–60% moisture, damp enough so that a handful of material feels moist, but dry enough that a hard squeeze produces one or two drops of water.

low moisture = slow decomposition, soil microbes go into dormancy
high moisture = slow decomposition, dense or compacted pile, odors, and nutrient leaching
**Browns**

“Browns” are dry, woody, carbon-rich plant materials that typically break down very slowly. In addition to adding carbon, browns also add good structure and porosity to the compost mix, allowing air to flow freely through the pile.

**Tip:** smaller pieces = faster composting.

**Compost these browns:** Garden wastes including: dry leaves, small branches (twigs, sticks, pine cones, pine needles, etc.), natural wood chips/sawdust, soil, old potting mix, hay, straw, corn stalks, etc. Other ‘browns’ include: Cardboard (shredded, no tape/dyes), uncoated paperboard (paper towel rolls, toilet paper rolls, etc.) shredded paper, newspaper (no glossy or magazine type paper), clean paper towels/napkins (no chemicals).

**Never compost these:** Diseased or chemically treated plants, or plant waste with weed seeds, ashes/coal, charcoal, treated/painted wood, colored mulch products, waxed cardboard, glossy paper, paper towels with cleaning chemicals, compostable packaging.

**Air**

Composting is an aerobic process, meaning it requires oxygen. Air should be able to move freely throughout the pile or it can become anaerobic, which leads to foul odors and other chemical byproducts that can be harmful to plants. To add air, or to aerate, the compost pile, manually mix or turn over the material with a pitchfork, shovel, or specialized tool. Some compost systems aerate passively by the design of the bin.

Turning fluffs and loosens compacted areas, mixes material to better blend browns with greens, and re-charges the composting process with fresh air. Turning the pile can also help control moisture, release trapped gases, and invigorate the process.

**How Often Should You Turn the Pile?**

Turn the pile as often as you can or whenever you have the time. Once per month is commendable, but more importantly, consider turning according to the pile conditions or when adding new material.
Composting Methods: Choosing a Bin and Bin Location

Enclosed Bins

**Pros**
- A fully enclosed container helps deter pests and keeps a nice, neat appearance
- There are lots of options for commercially-sold bins or you can make your own using chicken wire or an old trash can!
- TIP: When possible, the bottom of the composter should make direct contact with the ground
- A good option for: 1-2 people with a small amount of yard waste and limited outdoor space

**Cons**
- Best for batch style composting (once it’s full you’ll need to wait to add more, or use more than one bin)
- Once full, these bins can become difficult to turn and harvest the finished compost
- Small size = not ideal for someone with lots of yard waste
- Fully enclosed bin = monitor pile dryness

Compost Tumblers

Tumblers have all the same pros and cons as enclosed compost bins. Additionally, consider these features...

**Pros**
- Tumblers offer a more efficient way to turn the material high up off the ground (no need for other turning tools)
- A good option for: urban composting, 1-2 people with a small amount of yard waste and limited outdoor space

**Cons**
- Tumblers typically costs more than other stationary bins
- Once filled to capacity, these units become difficult to turn
- Wear & Tear – handles rust, fall off etc.
There are many different ways to compost! There is no ‘right or wrong’ way to decide which type of bin to use — the important considerations are: how much and what types of materials do you have to compost, and how much money and time do you want to spend on composting?

**Three Bin Systems**

**Pros**
- Many DIY design options (made from pallets, cinder blocks, mesh screens, etc.)
- Shape of the compost system makes shoveling/turning easier
- Allows you to stockpile yard waste while still having a mixing bay for active composting, and a place to store finished compost
- Can handle lots of material, larger piles = hot composting
- Easy to harvest finished compost
- Pile is open to the weather and elements = less watering
- A good option for: gardeners with lots of yard waste, large families, group composting programs

**Cons**
- Permanent structure, hard to move
- Turning is more labor intensive
- Pile is open = needs more maintenance to prevent pests

**Compost Piles/Heaps**

**Pros**
- No start-up costs! All you need is a tool to turn the pile
- Can handle lots of material, larger piles = hot composting
- Pile is open to the weather and elements = less watering
- A good option for: low budget composting, gardeners with lots of yard waste, large families, group composting programs

**Cons**
- Messy appearance
- Pile is open = needs more maintenance to prevent pests

*For fast, hot composting, the ideal compost pile size is 3 ft x 3 ft x 3 ft.*
Vermicomposting

**Pros**
- Low maintenance – worms do the work for you!
- Can be done indoors, all year round
- Lots of options for commercially-sold bins or you can make your own using old storage bins
- Produces a ‘Compost Tea’ that can be used to water plants
- The resulting ‘vermicompost’ is a high quality, nutrient rich compost
- A good option for: apartment dwellers, families with kids, people with a small amount of yard waste, scalable for group composting like in classrooms or office buildings, winter composting

**Cons**
- Not a good way to manage yard wastes
- Worms can’t eat everything (citrus, meat/bones, dairy etc.)
- Must chop food in smaller pieces
- Harvesting the compost is labor-intensive (must sort worms from compost)
- Poorly managed bins can produce odors and fruit flies

Bokashi

Bokashi is a fermentation method of ‘pickling’ food scraps in a sealed bucket, aided by a ‘bokashi mix’. Bokashi has most of the same pros and cons as vermicomposting. Additionally, consider these features . . .

**Pros**
- Can manage meat, fish, bones, fats, dairy, grease, and other hard to compost materials
- A good option for: advanced composters, winter composting, and ‘zero waste’ composters

**Cons**
- Need to purchase or make your own bokashi mix
- More likely to have some odors
- Not a stand-alone compost system, the end product should be added to another composting system

*These options cover the basic bins — but there are many styles of compost bins and other composting methods, such as ditch composting and digesters!*
Where Should You Site Your Compost Bin?

Convenience is key: how far are you willing to walk to dump your food scraps or garden waste, to add water, or to access tools? What do your neighbors think about composting? Do you want to share access to the compost with them? Tip: winter composting is more successful when the bin or pile is placed up against a wind shield like a fence or outbuilding. Composting can be done in shady areas or direct sunlight (though sunny areas can dry out the compost pile).

How Soon Will Compost Be Finished?

Composting takes time. Certain management techniques can speed up the process. With good management composting can take as little as 4-8 months. With more passive management and more stubborn materials, composting can take 1-2 years.

Is it done yet?

Finished compost is dark, crumbly, and smells earthy. Compost needs time to rest, or mature, before it is ready to use (even when it looks like finished compost it may still be immature). Using compost before it is ready can damage plants. If ‘brown’ materials are not fully decomposed, it can temporarily reduce the amount of nutrients available for plants. If ‘green’ materials are not fully decomposed, it can produce unwanted or imbalanced natural chemicals like organic acids that can be harmful to plants. Immature compost can also contain weed seeds.

Try the Jar Test to see if your compost is ready. Place a small amount of compost in a glass jar, add enough water to cover the compost, and then seal the lid for seven days. When you open the jar, if the compost smells nice and earthy, then it’s done!

Before using the compost, let it dry out and rest in a small pile or on a tarp in the sun for a few weeks.

It’s As Easy as 1,2,3

**Step 1:** Gather browns & greens. Collect food scraps using an old coffee tin, a bucket, or a store-bought kitchen caddy. Chop scraps into small pieces! Stockpile your browns. Tip: bag up leaves until you’re ready to use them!

**Step 2:** Mix or layer browns & greens. Lay browns into a nest in your bin or pile. Then, add greens in the center and cover with another layer of browns. This is called 'lasagna composting'. For large batches, manually mix the materials instead of working in layers.

**Step 3:** Show some TLC! Add water and/or turn the compost pile as needed.
### Home Composting Troubleshooting Guide

<table>
<thead>
<tr>
<th>Symptom</th>
<th>Possible Problems</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pile has a bad odor</td>
<td>Material is too wet and compacted, or not enough ‘browns’</td>
<td>Add dry materials (dry leaves, woodchips, straw or shredded paper) to balance moisture. Then turn the pile to add air. If using a small bin, poke holes deep in the pile with an old broom stick or tool and leave lid off the bin.</td>
</tr>
<tr>
<td></td>
<td>Wrong materials in the pile</td>
<td>Keep meat, fish, fats, and bones out. Large amounts of cooked foods can cause odors. Be sure to always cover or bury food scraps well.</td>
</tr>
<tr>
<td>Mosquitoes or flies</td>
<td>Presence of stagnant water</td>
<td>Eliminate any puddles or standing water.</td>
</tr>
<tr>
<td></td>
<td>Wrong materials in the pile</td>
<td>Remix the outer layer of material into the hot center of the pile so any fly larvae will be destroyed.</td>
</tr>
<tr>
<td></td>
<td>Flies may indicate the food scraps are too exposed and not buried well enough</td>
<td>Insects are a good sign of a productive compost pile. However, if a large population of one insect — the compost food web could be unbalanced. Remake the outer layer of material into the hot center of the pile so any fly larvae will be destroyed.</td>
</tr>
<tr>
<td>Earwigs, slugs, mites, or other insects</td>
<td>No problem - Pile is composting correctly!</td>
<td>Actinomycetes are a form of bacteria that resemble fungi, and may appear like white/gray spider webs during the final stages of composting. They play an important role in degrading tough, woody biomass that's harder to breakdown. Molds and yeasts take over during the final stages of composting but fungal species can be numerous during the whole process.</td>
</tr>
<tr>
<td>White “ashy” substance in compost pile</td>
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<tr>
<td>Pests (raccoons, rats, bears, etc.)</td>
<td>Wrong materials in the pile</td>
<td>Keep meat, fats, bones, etc. out of bin and cover food scraps well.</td>
</tr>
<tr>
<td></td>
<td>Foods scraps are exposed or not contained well enough</td>
<td>Chop food into smaller pieces so it breaks down faster. Contain compost by securing the bin into the ground, or covering with a tarp and bricks, etc. Never leave food scraps exposed — always bury or cover with ‘browns’.</td>
</tr>
<tr>
<td>Compost pile isn’t heating up/ nothing is breaking down</td>
<td>Material is too dry, or not enough greens (nitrogen)</td>
<td>Wear a gardening glove and squeeze a handful of material; Is it damp? If too dry, use a hose or watering can to add some moisture. If material is too dry it’s also possible that there’s not enough ‘greens’ in the mix.</td>
</tr>
<tr>
<td></td>
<td>Pile is too small</td>
<td>The ideal pile size is for active composting is 3’x3’x3’. Smaller piles won’t heat up. Add more material, or insulate the sides and top of the bin/pile.</td>
</tr>
<tr>
<td></td>
<td>Cool weather</td>
<td>See Solutions for Frigid, cold weather.</td>
</tr>
<tr>
<td></td>
<td>Large, undecomposed items</td>
<td>Smaller pieces = faster composting. Make sure food scraps are cut into 1-3 inch pieces and yard waste is broken down or shredded as much as possible.</td>
</tr>
<tr>
<td></td>
<td>Compost may be finished</td>
<td>If it looks dark, crumbly and smells earthy it may be done! Try the jar test: put some finished compost in a sealed jar for 24 hours. If you open the jar and smell any foul odors, let the compost continue to cure and mature before using it.</td>
</tr>
<tr>
<td></td>
<td>Lack of oxygen</td>
<td>Turn the pile more frequently.</td>
</tr>
<tr>
<td>Frigid, cold weather</td>
<td></td>
<td>Composting slows during the winter. Increase pile size and/or insulate the sides and top of the bin/pile. Build a wind break by covering the bin/pile with a tarp or by moving the bin/pile up against a fence or building to protect it from harsh winds. Do not turn the pile in the winter, as this will only make the pile lose heat. In the Spring when the snow melts, the compost may become overly wet or saturated, so add dry browns and give the pile a big turn as soon as possible.</td>
</tr>
</tbody>
</table>
Home Guide to Reducing Food Waste
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**Wasting Food Facts**

- **1 in 8 Americans face food insecurity.**
- Feeding America estimates that more than 2.5 million New Yorkers are food insecure.
- **90% of us throw away food before it has spoiled.**
- **15% of the U.S. waste stream is food.** It is the largest component (22%) of the material buried in landfills.
- Food scraps are a valuable natural material that can be recycled by composting.

In Ulster County, each truck sent to the landfill travels almost **500 miles** roundtrip. By composting and reducing organic wastes, we can reduce waste transport and disposal, which conserves fuel, saves money, and reduces the County’s carbon footprint!
Pathways for Food Loss

On the Farm — Food is wasted before it ever leaves the farm! Feeding America estimates 3 million tons of food goes unharvested each year because it doesn’t meet quality, size, or cosmetic standards. Farmers can make a difference by partnering with gleaning groups to harvest and donate ‘imperfect’ produce — they’re just as delicious and nutritious!

During Transportation and Distribution
The average American meal travels 1500 miles before reaching your dinner plate! This system is inefficient and leads to spoilage due to improper refrigeration, or damage during transport. A long distribution chain also means a larger carbon footprint!

Food Service — Restaurants generate 11 million tons of food waste every year in America. Over preparing, large portion sizes, over purchasing, and improper storage can lead to food loss. Restaurants can make a difference by donating food to local meal centers (at no risk to them under liability protection laws), and by training culinary staff with better skills to utilize the entire plant when cooking. Restaurants can incorporate blemished or bruised foods into prepared meals or value added products. Composting food scraps is also a key solution!

Food Processing — Food waste at this point of the food supply chain is generally low, due to high efficiency in food product manufacturing processes. Waste occurs from trimming off edible or inedible portions of food, and from cleaning machinery. Food processors can do more by composting their food!

Retail Centers — Grocery stores and distribution centers generate 8 million tons of food waste every year in America. Rejected shipments, overstocking and outdated products, or damaged and mislabeled packaging are some of the reasons why food gets wasted in retail centers. Food retailers can make a difference by reducing the prices of imperfect produce, by creating smaller food displays, and by donating surplus food to feed hungry people, and farm animals.

At Home — Certain shopping and cooking habits contribute to food loss. Americans tend to impulse-buy and do not plan meals or shopping lists. Confusion about food labels causes people to discard food that’s still safe to eat. Poor storage and food prep skills also lead to food loss that can easily be avoided.

Everyone has a role to play in preventing food loss!

Learn more at www.refed.com and www.feedingamerica.org
Practice Proper Food Storage

Your Fridge and Food Safety
Keeping your refrigerator clean and organized helps minimize food spoilage and reduces your risk of food borne illness. Clean refrigerator surfaces with hot, soapy water and diluted vinegar solution. Keep your fridge smelling fresh by placing an opened box of baking soda on a shelf.

Do not overfill your refrigerator.
The fridge needs air to circulate to be efficient. Allow enough space in between foods so that cold air can circulate all around.

Cooked Leftovers
Leftovers are safe for 3 to 4 days in the refrigerator.

Doors
The refrigerator door is the warmest part of the fridge. This is a good place for condiments. It is not a good place for anything that is even moderately perishable. Though models may have a compartment for eggs in the door, it’s probably a better idea to keep them on one of the main shelves.

Raw Meat
Prevent juices from leaking by storing on a wrapped plate or in a sealed container.

Freezer
Frozen food stays safe longer, though quality may suffer with lengthy storage. Wrap and label meat, fish and poultry that you plan to freeze.

Temperature
Bacteria grow most rapidly between 40°F and 140°F so your refrigerator should be set at 34°F -40°F. Your freezer should be set at 0°F or below. The thermometers let you know your appliance is set at the right temperatures.

The Upper Shelves
The upper shelves are slightly warmer than below, and are a great place to store items that don’t have a high safety risk. Great for leftovers, drinks, ready-to-eat foods like yogurt and cheese.

The Lower Shelves
Foods with a higher safety risk are better off in the coldest section. The bottom shelf is the coldest place in the fridge. Store meat, poultry and fish here in trays to prevent them from dripping.

Humidity Drawers
Put most veggies, particularly those that might wilt, in the high humidity drawer. Put fruits in the low humidity drawer along with vegetables that have a tendency to breakdown and rot.

High Humidity
Carrots, leafy greens, spinach, arugula, basil, broccoli, etc.

Low Humidity
Pears, apples, grapes, avocados, peppers, mushrooms, berries, etc.

Learn more at U.S. Department of Agriculture [www.foodsafety.gov](http://www.foodsafety.gov)
Freeze in Freshness

Freeze your leftovers! Follow directions for each type of food. Prepare food at your convenience and have it ready to reheat or thaw and use.

Choose the right container to protect flavor, color, moisture; use flexible freezer bags, aluminum foil, or rigid plastic or glass containers like canning jars. Lids/covers should close tightly! Leave extra headspace to allow for expansion during freezing. Some foods may need to thaw completely before removing from its container.

Label each container with the type of food, date, number of servings, etc.

Don’t overload the freezer, which can slow down the freezing rate and can affect quality. Leave space between packages so air can circulate freely. Once frozen, you can stack packages close together.

Foods that do not freeze well: cucumbers, celery, lettuce, potatoes, cooked pasta, sour cream, cheese, mayo, fried foods, fruit jelly.

Visit the National Center for Home Food Preservation to learn more https://nchfp.uga.edu/

Interpreting Food Labels

Are you throwing out food that is still safe to eat? Most date labels indicate peak freshness, not food safety.

A “Best if Used By/Before” date indicates when a product will be of best flavor or quality.

A “Sell-By” date tells the store how long to display the product for sale for inventory management purposes.

A “Use-By” date is the last date recommended for the use of the product while at peak quality. It is not a safety date except for when used on infant formula.

A “Freeze-By” date indicates when a product should be frozen to maintain peak quality. It is not a purchase or safety date.

Visit www.USDA.gov to learn more.

Play with your food!

• Make a quiche, soup, stirfry, frittata, or a bruschetta to use up veggies.

• Cook ‘root to leaf’. Transform herb stems or leafy greens of veggies into a pesto, sauce, or salad dressing.

• Save onion/garlic skins, vegetable ends, etc. in a container in the freezer until you’re ready to make a vegetable soup broth!

• Make potato chips from potato peelings.

Re-invent your food scraps & leftovers

• Brown bananas “past-their-prime” can be delicious as breads or pancakes.

• Sheet pan hash (utilize leftover veggies)

Hero ingredients
Stock up on these to help use leftovers/veggies: rice, pasta, eggs, onions, diced tomatoes, and chicken or veggie stock.

Find recipes & more at www.lovefoodhatewaste.com
Shop S.M.A.R.T.
Save Money And Reduce Trash
It’s as easy as 1, 2, 3

1. Consider what meals you’d like to enjoy for the next seven days. Consult with your family members as a fun dinner table conversation. **Write down the menu!**

2. With your menu in hand, go on a scavenger hunt in your kitchen! Take an inventory of ingredients you already have, and make note of the items you need to buy according to your menu. Check to find food that needs to be used up first – and use them in your menu. **Write it down!** Making a grocery shopping list helps you avoid impulse-buys that can lead to wasted food, and also helps you save time and money once in the store!

3. **Don’t forget reusable shopping bags!**

Food Recovery & Helping Your Neighbors

Many families struggle to have access to fresh, healthy foods. Re-gifting (donating) is one of the 7R’s and is an important zero-waste strategy that can help mitigate hunger while also reducing waste!

**How You Can Help:**
- Volunteer to harvest fresh produce donated by local farms (gleaning)
- Volunteer to pick up and distribute produce to our community’s food pantries, shelters and feeding programs
- Help out at your local food pantry or soup kitchen
- Help prepare & deliver meals to the homebound
- Donate produce from your farm or garden directly to your local food pantry, or contact Ulster Corps for help with distribution
- Purchase a share from your local CSA to be donated to your local food pantry

**These foods are always good to donate:**

| Don’t waste | Save money!
<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>• Non perishable shelf stable dry goods, sealed and in original packaging, not past expiration date.</td>
<td>• dry fruits</td>
</tr>
<tr>
<td>• Canned items such as fruits and veggies, beans, tuna, soups, juices.</td>
<td>• popcorn kernels</td>
</tr>
<tr>
<td>• Packaged foods such as breads, cereals, flour, sugar, nuts, dry beans, lentils, pastas, coffee, and tea.</td>
<td>• shelf stable milk alternatives such as soy, almond, rice, etc.</td>
</tr>
<tr>
<td>• Perishable, fresh foods (based on the storage capability of the donation center)</td>
<td>• dry herbs, spices, &amp; non salt spice blends</td>
</tr>
<tr>
<td>• hardly any</td>
<td>• seeds like sunflower, sesame, &amp; pumpkin</td>
</tr>
<tr>
<td>• Mostly whole</td>
<td>• healthy oils such as olive, grapeseed, etc.</td>
</tr>
<tr>
<td>• Mostly whole</td>
<td>• natural sweeteners such as honey</td>
</tr>
<tr>
<td>• Mostly whole</td>
<td>• Easy to open (pop top cans)</td>
</tr>
<tr>
<td>• Mostly whole</td>
<td>• Puree foods such as apple sauce, sweet potato, pumpkin, etc.</td>
</tr>
</tbody>
</table>

**Avoid:** spoiled food, candy or soda, no home-canned foods, pet foods

To learn more about volunteering, gleaning, or to find a food pantry near you, visit [www.ulstercorps.org](http://www.ulstercorps.org)
Learn more tips at www.SAVETHEFOOD.COM

Food Storage Cheat Sheet

It’s Good To Know…

✓ Generally, once a condiment bottle or food jar is opened, it should be refrigerated.
✓ Spices stay at peak freshness for up to 2 years!
✓ Eggs stay fresh 3 to 5 weeks after sell-by date; up to 12 months in a freezer; or 1 week if hard-boiled.
✓ White flour stays fresh for 1 year in your pantry; or 2 years in the refrigerator.
✓ Place apples and ripe avocados in the fridge — they’ll last longer!
✓ Citrus — Store loose in the low humidity crisper drawer.
✓ All fruits — don’t wash until you’re ready to eat.
✓ Cheese — Wrap leftover cheese loosely in wax paper, not plastic.
✓ Wrap celery in aluminum foil so it stays fresh longer!
✓ Salad greens — Store with a damp cloth in an airtight container in the high-humidity drawer of the refrigerator.
✓ Tender herbs (basil, cilantro, parsley, dill) — place in a cup with water, like you would display fresh cut flowers. Place a sandwich bag over the jar of herbs. Store in the fridge. *Keep basil on the counter!
✓ Hardy herbs (rosemary, sage, thyme, chives) — arrange into a single layer on a damp paper towel, roll them up, then transfer to a sandwich bag in the fridge.
✓ Mushrooms should be used as quickly as possible. Do not wash until ready to use. Store on the lower shelf in the refrigerator.
✓ Potatoes and onions need cool, dark, dry, well-ventilated storage but should not be stored together. Storing in hanging sacks is a great idea, it encourages ventilation.

Learn more tips at www.SAVETHEFOOD.COM
Recycle Right!

THESE ITEMS ARE ACCEPTABLE

This may not be a complete list. Recycling rules vary.
Always follow the guidelines provided by your waste hauler, town transfer station, or contact UCRRA Recycling Outreach Team at 845-336-0600.

PLASTICS
BOTTLES, JUGS, TUBS, JARS, AND LIDS

RINSE CONTAINERS CLEAN AND DRY

METALS
CANS, LIDS, FOIL WRAP, AND FOIL TRAYS

KEEP RECYCLABLES LOOSE (NOT BAGGED)

PAPER
PAPER EGG CARTONS, NEWSPAPER, PAPER BAGS, BOXES, MAGAZINES, SOFT BOOKS, TOILET/PAPER TOWEL ROLLS, ETC.

BREAK DOWN BOXES

GLASS
BOTTLES AND JARS

CARDBOARD
CORRUGATED BOXES

999 FLATBUSH ROAD, KINGSTON, NY 12401 • 845-336-0600 • WWW.UCRRA.ORG • @UCRRA

This poster was created by Ulster County Resource Recovery Agency, made possible with the support of NYS Department of Environmental Conservation and the Environmental Protection Fund.
¡Recicla correctamente! 
ESTOS ARTICULOS SON ACCEPTABLES

Puede que esta no sea una lista completa. Las normas de reciclaje varían. Siga siempre las regulaciones proporcionadas por su transportista de residuos, la estación de transferencia de la cuidado o comuníquese con el Equipo de Alcance de Reciclaje de UCRRA al 845-336-0600

PLASTICOS

BOTELLAS, JARRAS, TARRINAS Y TAPAS

ENJUAGUE Y SEQUE LOS CONTENEDORES

METALES

LATAS, TAPAS, BANDEJAS Y PAPEL DE ALUMINIO

MANTENGA SUELTOS LOS RECICLABLES (NO BOLSAS)

PAPEL MIXTO

PAPEL PERIODICO, PAPEL DE OFICINA, CARTAS, BOLSAS DE PAPEL, CAJAS DE CEREALES, ETC.

ROMPER CAJAS

VIDRIO

BOTELLAS Y FRASCOS

CARTÓN

CAJAS DE CARTÓN ONDULADO

999 FLATBUSH ROAD, KINGSTON, NY 12401 • 845-336-0600 • WWW.UCRRA.ORG • @UCRRA
Help Us Clean the Stream!
ULSTER COUNTY RESOURCE RECOVERY AGENCY

Avoid Wishcycling
THESE ARE NOT ACCEPTABLE

These items do not belong in the recycling bin. Items with a gold star may have other recycling options. Recycling rules vary. Always follow the guidelines provided by your waste hauler, town transfer station, or contact UCRRA Recycling Outreach Team at 845-336-0600.

PLASTICS

METALS

GLASS

Removing contaminants from the recycling stream wastes time, money, resources, can damage equipment and harm workers.

Know your program! And when in doubt, ask! Call 845-336-0600

PAPER

CARDBOARD
Check with your recycler

999 FLATBUSH ROAD, KINGSTON, NY 12401 • 845-336-0600 • WWW.UCRRA.ORG • @UCRRA

This poster was created by Ulster County Resource Recovery Agency, made possible with the support of NYS Department of Environmental Conservation and the Environmental Protection Fund.
Ayúdanos a limpiar el reciclaje!

ULSTER COUNTY RESOURCE RECOVERY AGENCY

Evite reciclar incorrectamente
ESTOS ARTÍCULOS NO SON ACCEPTABLES

Estos artículos no pertenecen en al reciclaje. Los artículos con una estrella dorada pueden tener otras opciones de reciclaje. Las normas de reciclaje varían. Siga siempre las regulaciones proporcionadas por su transportista de residuos, la estación de transferencia de la cuidado o comuníquese con el Equipo de Alcance de Reciclaje de UCRRA al 845-336-0600

PLÁSTICOS

METALES

VIDRIO

PAPEL MIXTO

CARTÓN

Consulte con su reciclador

Remover la contaminación del reciclaje desperdicia tiempo, dinero recursos, puede danar el equipo y perjudicar a los trabajadores. ¡Conozca su programa! En caso de duda, ¡pregunte! Llame al 845-336-0600.

999 FLATBUSH ROAD, KINGSTON, NY 12401 • 845-336-0600 • WWW.UCRRA.ORG • @UCRRA
Compostable Organics
THESE ITEMS ARE ACCEPTABLE

All food scraps and food residuals: uneaten food and food waste residuals including peelings, shavings, ends, cores, cooked or uncooked food scraps

BREAD  DAIRY  TEA BAGS  EGG SHELLS  COFFEE GROUNDS & FILTERS  MEAT  PASTA  FRUIT  BONES  VEGETABLES

When in doubt, ask! Call 845-336-0600

Compost Contaminants
ARE NOT ACCEPTABLE

Non-food items including: plastics, glass, metal, cardboard, papers, waxed paper, produce stickers, rubber bands, twist ties, mesh food bags, condiment wrappers, grease, cooking oil, etc.

UTENSILS  LATEX GLOVES  BULK LIQUIDS  CARDBOARD  ALUMINUM FOIL  PIZZA BOXES  STRAWS  BREWERY WASTE  COATED PAPER PRODUCTS  ANIMAL MANURES
Compóstable Organicos
ESTOS ARTICULOS SON ACCEPTABLES

Residuos de alimentos: alimentos no consumidos y desperdicio de alimentos incluyendo cascaras, restos de comida cacida o cruda.

PAN
LÁCTEOS
BOLSAS DE TÉ
CAFE MOLIDO Y FILTROS
CARNE
PASTA
CASCARAS DE HUEVO
FRUTA
HUESOS
VEGETALES

En caso de duda, ¡Pregunte! 845-336-0600

Contaminantes del Compostaje
ESTOS ARTICULOS NO SON ACCEPTABLES

Artículos no alimentarios: plásticos, vidrio, metales, cartón, papeles, papel encerado, adhesivos para productos agrícolas, liga, bolsas de malla para alimentos, envoltorios de condimentos, grasa, accite de cocina, etc.

UTENSILIOS
GUANTES DE LATEX
LIQUIDOS A GRANEL
CARTÓN
PAPEL DE ALUMINIO
CAJAS DE PIZZA
SORBETOS
RESIDUOS DE CERVECERIA
PRODUCTOS DE PAPEL LAMINADOS
ESTIERCOL ANIMAL

Este folleto fue creado por UCRRRA, gracias al apoyo del condado de Ulster y el Departamento de Medio Ambiente y Conservación de Nueva York y el Estado de Protección Ambiental de Nueva York.
## 7R’s to Rethink Waste

Simple acts and creative thinking can greatly reduce the amount of waste we make. Be mindful of your consumption and your relationship with ‘things’.

### Refuse

**Don’t consume what you don’t need!** It’s okay to say no to excess packaging and unnecessary plastic waste.

### Reduce

**Small acts make a big difference!** Buy in bulk. Shop plastic-free at your local farmers’ market. Make your own products! And try to avoid purchasing items whose packaging is not recyclable.

### Reuse

**Bring your own** bottles, mugs, and shopping bags! Look for creative ways to reuse and upcycle unwanted items.

### Repair

**Fix broken items before you toss them!** Visit a Repair Café for free! [www.repaircafehv.org](http://www.repaircafehv.org)

### Regift

**Donate unwanted items** that are still in usable condition! Furniture, home goods, clothing, toys, books, and more can be donated to charitable organizations!

### Recover

**Try home composting!** Recover energy from wasted food and make gardeners black gold!

### Recycle

**Know your program and follow recycling rules!** Contact your hauler, town transfer station, or call the UCRRA for recycling Do’s and Don’ts. [#RecycleRightNY](https://www.ucrra.org)

### Bags & Film Plastics

New Yorkers use 23 billion plastic bags each year! Plastic bags do not belong in the recycling bin. Recycle thin plastic films at a local grocery or retail store:

- Bread bags
- Newspaper bags
- Fresh produce bags
- Cereal bags
- Food storage bags
- Shrink wrap from paper products (paper towels, toilet paper, napkins, etc.)
- Bags must be clean, dry, & empty

Learn more at [www.dec.ny.gov/chemical/50034.html](http://www.dec.ny.gov/chemical/50034.html)

Ulster County Bring Your Own Bag Act

### Fabrics & Textiles

New Yorkers throw away 1.4 billion lbs. of textiles every year! Donate and recycle fabrics and textiles at a clothing drop-off bin near you:

- All types of clothing
- All types of shoes & boots
- Linens & bedding
- Towels & throw rugs
- Curtains & canvas cloths
- Bookbags, purses, & more
- Fabric must be odorless, dry, and free of blood stains or grease

Recycle fabrics regardless of condition. Items can be stained, ripped, missing buttons, broken zippers etc.

Find a clothing drop-off bin near you by visiting [www.nysar3.org/textile_recovery_locations.php](http://www.nysar3.org/textile_recovery_locations.php)
Latex Paint Disposal

Empty *dry* cans of paint are not hazardous and can be safely disposed in the trash. Incorporate sawdust, wood chips, or kitty litter to dry and solidify the paint completely. Leave the can outside or in a well ventilated area overnight to dry out.


Contact UCRRA if you have household hazardous wastes.

Free Electronics Recycling

Saturdays Only 7am-3pm
Ulster County Resource Recovery Agency
999 Flatbush Road • Kingston, NY 12401
(845) 336-0600

Accepting: Audio-visual equipment, cables/wires/cords, cellphones, chargers, computers/monitors/printers, circuit boards or other intact computer parts, copiers/fax machines, televisions (all types), and more!

Not Accepting: Disassembled TVs/computers, materials leaking/containing fluids, dry/wet cell batteries, CDs/DVDs/VHS, freon appliances, gas powered equipment, large or small appliances, lamps or lighting, smoke detectors, thermostats, yard/lawn equipment etc.

Safe Disposal of Medications

Don’t flush medications! Contact your local police department for free, safe, anonymous disposal of prescription and over the counter medications, as well as vitamins, pet meds, medicated ointments etc. Visit our website for a list of locations.

Not Accepted: Home-use medical needles or other SHARPS, thermometers, hydrogen peroxide, bloody, infectious, or hazardous wastes or meds in glass containers.

Safe Disposal of SHARPS & Home Medical Needles

SHARPS include needles, syringes, lancets, etc.

Health Alliance – Mary’s Ave Campus
105 Mary’s Ave., Kingston • 338-2500 ext. 4243

Ellenville Regional Hospital
10 Healthy Way, Ellenville • 647-6400

Mountain View Rehabilitation Center
1 Jansen Road, New Paltz • 255-0830

Hudson Valley Rehabilitation Center
260 Vineyard Ave., Highland • 691-7201

Kingston Ambulatory Surgical Center
40 Hurley Ave., Kingston • 338-4777

Health Alliance Broadway Campus
360 Broadway, Kingston 331-3131 ext 2287

Northeast Center for Special Care
200 Grant Ave., Lake Katrine 336-3500 ext 3192

Don’t flush medications!

Contact your local police department for free, safe, anonymous disposal of prescription and over the counter medications, as well as vitamins, pet meds, medicated ointments etc. Visit our website for a list of locations.

Not Accepted: Home-use medical needles or other SHARPS, thermometers, hydrogen peroxide, bloody, infectious, or hazardous wastes or meds in glass containers.

You must check-in at the main office each time you bring E-waste. This program is open to residents, businesses with less than 50 employees, and nonprofit organizations with less than 75 employees.

Sold in bulk $30 per ton
(1 Ton = 2 Cubic Yards)
Grow Ulster Green!

Compost for sale
Mon-Fri 7am-4pm • Sat 7am-3pm
Ulster County Resource Recovery Agency • 999 Flatbush Road • Kingston, NY 12401 • www.ucrra.org
7R’s para volver a pensar en residuos reciclables

Actos simples y pensamientos creativos pueden reducir la basura. ¡Piensa antes de comprar!

Repensar
No consumas lo que no necesitas! Está bien decir no al exceso de envases y desperdicios de plástico innecesarios.

Reduce
Pequeños actos hacen la diferencia! Comprar en grandes cantidades. Ir al mercado de agricultores. Evite comprar artículos que vienen en envases que no pueden ser reciclados.

Reusa
Traiga sus propias botellas, tazas y bolsas de compras. Busque formas creativas de reutilizar elementos viejos no deseados.

Repara
Arregle sus artículos antes de tirarlos! www.repaircafehv.org

Regala
Done artículos no deseados que todavía estén en condiciones de uso. Muebles, artículos para el hogar, ropa, juguetes, libros y más se pueden donar a organizaciones benéficas.

Recupera
¡Intenta hacer compost en casa! Recupere la energía del desperdicio de alimentos, úselo como abono, vea cómo su jardín crece sin tóxicos.

Recicla
Sigue las reglas de reciclaje! Pongase en contacto con su estación de transferencia de la ciudad o llame a UCRRA para saber que puedes reciclar y no.

Bolsas de Plastic

Los Neoyorquinos usan 23 billones de bolsas plásticas cada año. El plástico bolsa no pertenece al bote de reciclaje. Recicla bolsas plasticas en supermercado locales, incluyendo estas bolsas:

- Bolsas de pan
- Bolsas donde viene el papel periodico
- Bolsas de alimentos
- Bolsas de cereal
- Bolsas de almacenamiento de alimentos
- Envolturas de papel (toalla, higienico, servilletas).
- Recuerda las bolsas tienen que estar limpias y secas

Aprende más en: www.dec.ny.gov/chemical/50034.html

Acta del Condado de Ulster: Traiga su bolsa
www.ulstercountyny.gov/environment/wastereduction/bring-your-own-bag-act

Ropa/Textiles

Los Neoyorquinos boton en la basura 1.4 billones de libras de ropa cada año! Done/recicle ropa y telas en las cajas de donación de ropa:

- Cortinas
- Todo tipo de ropa
- Todo tipo de Calzado (botas, tennis, etc.)
- Ropa de cama (sabanas, colchas, edredones, cortinas, toallas, etc)
- Mochilas, carteras, bolsas y mas

Recuerde la ropa para donar debe estar limpia y libre de manchas (sangre, grasa, tinta). Si la quiere reciclar puede hacerlo en cualquier condicon (manchadea, sin botones ni cremalleras o rota).

Encuentre un contenedor cerca a Usted en: www.nysar3.org/textile_recovery_locations.php
Eliminación Segura de Medicamentos

No deposite medicamentos en el inodoro! Contacte el departamento policial para eliminar cualquier medicamento de manera segura, (vitaminas, medicinas de mascotas y cremas medicadas). Visite a nuestra pagina para mas información.

No aceptamos: Agujas medicas, medicamentos liquidos, termometros, hidrogeno de peroxide, medicinas en contenedores de vidrios o basura peligrosa con sangre o infectada.

Eliminación de Pintura de Latex

Aserrín, astillas de madera o arena de gato sirven para endurecer la pintura completamente. Deje el bote de pintura en una area ventilada toda la noche para que se seque. Las latas de pintura que están secas y sucias pueden tirarse a la basura.

Visite www.paintcare.org para obtener más información sobre el reciclaje de pintura en Nueva York.

Reciclaje Gratis de Electronicos

Solo los Sábados 7am-3pm
Ulster County Resource Recovery Agency
999 Flatbush Road • Kingston, NY 12401
(845) 336-0600

Debe registrarse cada vez que traiga electronicos.
Este programa esta disponible para residents, negocios con menos de 50 empleados y organizaciones sin ánimo de lucro con menos de 75 empleados.

Acceptamos: Equipo visual-audio, cables, telefonos, cargadores, computadores, monitores, impresoras, cajas de circuito, copiadoras/maquinas de fax, televisiones (de todo tipo) y mucho mas.

No aceptamos: Televisions/computadoras que esten desarmadas, materiales que goteen o contienen algun fluido, baterias de mojadas/secas, CDs/DVDs/VHS, lamparas o iluminación, electrodomicesticos grandes, detectores de humo o algun equipo para cortar el cesped.

Eliminacion Segura de Afiladas y Agujas Medicas

SHARPS incluyen agujas, jeringas, lancetas, etc.

Health Alliance – Mary’s Ave Campus
105 Mary’s Ave., Kingston • 338-2500 ext. 4243

Ellenville Regional Hospital
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200 Grant Ave., Lake Katrine • 336-3500 ext 3192

Crecer Ulster Verde

Compost/ Suelo en venta
Lunes-Viernes 7am-4pm • Sábados 7am-3pm
Ulster County Resource Recovery Agency • 999 Flatbush Road • Kingston, NY 12401 • www.ucrra.org

Vendido a granel
$ 30 por Tonelada
(1 Tonelada = 2 Yardas)
RECYCLABLES ONLY!
No trash please!

¡SÓLO RECICLABLES!
¡No basura, por favor!
TRASH ONLY!
No Recyclables Please!
¡SÓLO BASURA!
¡No reciclables, por favor!
FOOD SCRAPS ONLY
NO TRASH PLEASE!

RESIDUOS DE COMIDÍS SOLAMENTE
¡NO BASURA, POR FAVOR!
The US Composting Council has developed the Consumer Compost Use Program to provide the consumer with an easy to use guide for compost application in the home garden and landscape. Use of this product meets the acceptable parameter range for home tree and shrub establishment. Look for the Consumer Compost Use Program icons for other applications of compost use. For more information please go to www.compostingcouncil.org

**Soil Analysis:** A soil analysis should be completed by a reputable laboratory to determine any nutritional requirements, pH, and organic matter adjustments that may be necessary. Once these are determined, the soil can be appropriately amended to a range suitable for the particular plants being established. A list of state agricultural cooperative extension labs can be found at: [http://www.csrees.usda.gov/Extension/index.html](http://www.csrees.usda.gov/Extension/index.html)

**Applications**

**Establishment:** Excavate a planting hole slightly shallower and 2 to 3 times the width of the root ball or container. Set the root ball on firm soil so that the top of the root ball sits slightly higher than the final grade. Uniformly blend compost with the excavated soil at one (1) part by volume compost to 2-3 parts by volume soil. Compost with higher amounts of salts and nutrients should be used at lower rates (e.g. 1:3 or 1:4 parts compost to soil). Backfill and firm the soil blend around the root ball within the planting hole. Always water thoroughly after planting. It should be noted that whenever possible, trees and shrubs should be planted in a mass planting bed, where multiple plants are established in a larger amended bed. This technique allows for greater planting success.

Lower compost application rates should be used for salt sensitive crops (e.g., conifers), or where composts possessing higher salt and nutrient levels are used, while higher application rates may be used for plants that require greater amounts of fertility.

**Maintenance:** Apply a coarser compost mulch (1" - 2" screened) over the garden bed to conserve moisture, for weed suppression and/or for aesthetic purposes. **Note:** The nutrients contained in compost should be considered when applying fertilization. They will typically offset plant nutrient requirements, thereby potentially reducing fertilizer application rates.

**Disclaimer:** The USCC makes no warranties regarding this product or its contents, quality, or suitability for any particular use. Please refer to the individual producer’s product label for specific use instructions.

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The US Composting Council has developed the Consumer Compost Use Program to provide the consumer with an easy to use guide for compost application on the home garden and landscape. Use of this product meets the acceptable parameter range for home garden use (flowers, vegetables and fruit). Look for the Consumer Compost Use Program icons for other applications of compost use. For more information please go to www.compostingcouncil.org

**Soil Analysis:** A soil analysis should be completed by a reputable laboratory to determine any nutritional requirements, pH, and organic matter adjustments that may be necessary. Once these are determined, the soil can be appropriately amended to a range suitable for the particular plants being established. A list of state agricultural cooperative extension labs can be found at: [http://www.csrees.usda.gov/Extension/index.html](http://www.csrees.usda.gov/Extension/index.html)

**Applications**

**Establishment:** Compost should be uniformly applied over the entire area at an average depth of 1-2 inches and then incorporated to a depth of 6-8 inches using a rotary tiller or other similar equipment. Higher application rates of compost may be used if the compost is incorporated to a greater depth. Rake the soil surface smooth prior to seeding or planting. The soil surface should be free of large clods, roots, stones, and other material that will interfere with planting. The amended area should be watered thoroughly after planting.

Lower compost application rates may be necessary for salt sensitive crops (e.g., strawberries), or where composts possessing higher salt and nutrient levels are used, while higher application rates may be used for plants that require greater amounts of fertility (e.g., tomatoes).

**Maintenance:** Apply a coarser compost mulch (1" - 2" screened) over the garden bed to conserve moisture, for weed suppression and/or for aesthetic purposes. **Note:** The nutrients contained in compost should be considered when applying fertilization. They will typically offset plant nutrient requirements, thereby potentially reducing fertilizer application rates.

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### Product Parameters

#### Compost Parameters for Tree & Shrub Use

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Unit</th>
<th>Range</th>
<th>Preferred</th>
<th>Acceptable</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stability</td>
<td>mg CO2-C per g OM per day</td>
<td>&lt;2</td>
<td>&lt;4</td>
<td></td>
<td>The lower the number, the more completely composted the product.</td>
</tr>
<tr>
<td>Maturity</td>
<td>% seed emergence &amp; vigor</td>
<td>90-100</td>
<td>80-100</td>
<td></td>
<td>The higher the percentage, the more versatile the product.</td>
</tr>
<tr>
<td>Moisture Content</td>
<td>% wet weight basis</td>
<td>40-50%</td>
<td>35-65%</td>
<td></td>
<td>Products with higher moisture contents may be used. They may simply be more difficult to apply.</td>
</tr>
<tr>
<td>Organic Matter Content</td>
<td>% dry weight basis</td>
<td>35-60%</td>
<td>25-65%</td>
<td></td>
<td>Creating a soil containing 5% - 10% organic matter is desirable in typical, well drained soils.</td>
</tr>
<tr>
<td>Particle Size</td>
<td>Screen size to pass through</td>
<td>3/8&quot;</td>
<td>1/2&quot;</td>
<td></td>
<td>Planting compost should be finely (3/8&quot; - 1/2&quot;) screened, whereas coarsely screened compost (1&quot;-2&quot;) should be used in mulching.</td>
</tr>
<tr>
<td>pH</td>
<td>pH units</td>
<td>6.0-7.5</td>
<td>5.5 - 8.5</td>
<td></td>
<td>Modify soil pH with lime, etc., if necessary, based on soil testing results.</td>
</tr>
<tr>
<td>Soluble Salts (Conductivity)</td>
<td>dS/m (mmhos/cm) dry weight basis</td>
<td>Maximum of 5</td>
<td>Maximum of 15</td>
<td>Keep in mind that most soluble salts are also plant nutrients. Compost containing a higher soluble salt content should be applied at lower application rates, and ‘watered in’ well.</td>
<td></td>
</tr>
<tr>
<td>Physical Contaminants*</td>
<td>% dry weight basis</td>
<td>&lt;0.5%</td>
<td>&lt;1%</td>
<td></td>
<td>Small stones may be deemed more acceptable than man-made inerts (e.g., plastic).</td>
</tr>
</tbody>
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*All federal and state standards related to biological and chemical contamination must also be met.

### Compost Parameters for Flower & Vegetable Garden Use

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<tr>
<td>Soluble Salts (Conductivity)</td>
<td>dS/m (mmhos/cm) dry weight basis</td>
<td>Maximum of 5</td>
<td>Maximum of 15</td>
<td>Keep in mind that most soluble salts are also plant nutrients. Compost containing a higher soluble salt content should be applied at lower application rates, and ‘watered in’ well.</td>
<td></td>
</tr>
<tr>
<td>Physical Contaminants*</td>
<td>% dry weight basis</td>
<td>&lt;0.5%</td>
<td>&lt;1%</td>
<td></td>
<td>Small stones may be deemed more acceptable than man-made inerts (e.g., plastic).</td>
</tr>
</tbody>
</table>

*All federal and state standards related to biological and chemical contamination must also be met.
The US Composting Council has developed the Consumer Compost Use Program to provide the consumer with an easy to use guide for compost application on the home garden and landscape. Use of this product meets the acceptable parameter range for home lawn use. Look for the Consumer Compost Use Program icons for other applications of compost use. For more information please go to www.compostingcouncil.org

Soil Analysis: A soil analysis should be completed by a reputable laboratory to determine any nutritional requirements, pH, and organic matter adjustments that may be necessary. Once these are determined, the soil can be appropriately amended to a range suitable for the particular turf type in your area. A list of state agricultural cooperative extension labs can be found at: http://www.csrees.usda.gov/Extension/index.html

Applications

Establishment: Compost should be uniformly applied over the entire area at an average depth of 1-2 inches and then incorporated to a depth of 6-8 inches using a rotary tiller or other similar equipment. Higher application rates of compost may be used if the compost is incorporated to a greater depth. Rake soil surface smooth prior to seeding, planting or sodding. Always seed, plant or sod during the recommended period of time in your region. The soil surface should be free of large clods, roots, stones, and other material that will interfere with planting and maintenance. The amended area should be watered thoroughly after seeding, sodding or planting.

Maintenance: Annual topdressing of a finer grade compost (1/4 – 3/8" screened) is a good maintenance practice on both cool and warm season lawns. This can be done before or after core aeration to reduce compaction and improve moisture holding capacity. Drag or rake compost into the aeration holes. Cool season lawns can be compost topdressed in the early spring or fall. It’s best to apply compost to warm season lawns in the spring just prior to the active growing season. The area should be watered thoroughly after seeding.

Note: The nutrients contained in compost should be considered when applying fertilization. They will typically offset plant nutrient requirements, thereby potentially reducing fertilizer application rates.

Disclaimer: The USCC makes no warranties regarding this product or its contents, quality, or suitability for any particular use. Please refer to the individual producer’s product label for specific use instructions.

See Back for Product Parameters
### Product Parameters

**Compost Parameters for Lawn Use**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Unit</th>
<th>Preferred</th>
<th>Acceptable</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stability</td>
<td>mg CO2-C per g OM per day</td>
<td>&lt;2</td>
<td>&lt;4</td>
<td>The lower the number, the more completely composted the product.</td>
</tr>
<tr>
<td>Maturity</td>
<td>% seed emergence &amp; vigor</td>
<td>90-100</td>
<td>80-100</td>
<td>The higher the percentage, the more versatile the product.</td>
</tr>
<tr>
<td>Moisture Content</td>
<td>% wet weight basis</td>
<td>40-50%</td>
<td>35-65%</td>
<td>Products with higher moisture contents may be used. They may simply be more difficult to spread.</td>
</tr>
<tr>
<td>Organic Matter Content</td>
<td>% dry weight basis</td>
<td>35-60%</td>
<td>25-65%</td>
<td>Creating a soil containing 5% - 10% organic matter is desirable in typical, well drained soils.</td>
</tr>
<tr>
<td>Particle Size</td>
<td>Screen size to pass through</td>
<td>3/8&quot;</td>
<td>½&quot;</td>
<td>Compost topdressing should be screened through a 1/4&quot; - 3/8&quot; screen, depending on grass mowing height.</td>
</tr>
<tr>
<td>pH</td>
<td>pH units</td>
<td>6.0-7.5</td>
<td>5.5 - 8.5</td>
<td>Modify soil pH with lime, etc., if necessary, based on soil testing results.</td>
</tr>
<tr>
<td>Soluble Salts (Electrical Conductivity)</td>
<td>dS/m (mmhos/cm) dry weight basis</td>
<td>Maximum of 5</td>
<td>Maximum of 15</td>
<td>Keep in mind that most soluble salts are also plant nutrients. Compost containing a higher soluble salt content should be applied at lower application rates, and 'watered in' well.</td>
</tr>
<tr>
<td>Physical Contaminants*</td>
<td>% dry weight basis</td>
<td>&lt;0.5%</td>
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</tr>
</tbody>
</table>

*All federal and state standards related to biological and chemical contamination must also be met.*

Compliments of: [Image]
Did You Know?
The Ulster County Mandatory Source Separation and Recycling Law requires all residents, businesses, schools, and municipalities to separate the regulated materials for recycling. If you have questions or concerns about recycling compliance, please contact UCRRA.

See more tips on the back of this flyer!

This flyer is made possible with the support of funding by the New York State Department of Environmental Conservation, as administered by the New York State Environmental Protection Fund.
Know Your Program. **Avoid Wish-cycling!**

For recycling to be environmentally and economically sustainable, it’s important to understand local recycling Do’s and Don’ts. Placing unacceptable items in the recycling bin is very harmful to the collection, sorting, processing, and marketability of recyclable items.

When in doubt, ask! Contact the UCRRA Recycling Outreach Team, or your recycling service provider.

<table>
<thead>
<tr>
<th>Item Type</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clamshell Packaging</td>
<td>Hinged salad or berry containers, take-out, to-go containers, bakery domes</td>
</tr>
<tr>
<td>Tanglers</td>
<td>Coat hangers, garden hoses, belts, clothing, chains, ropes, wires, etc.</td>
</tr>
<tr>
<td>Bags &amp; Plastic Films</td>
<td>Plastic shopping bags, plastic food bags, shrink wrap from products, etc.</td>
</tr>
<tr>
<td>Single Use Service Ware</td>
<td>To-Go utensils, cups, straws, plates, napkins, etc.</td>
</tr>
<tr>
<td>Bulky Rigid Items</td>
<td>Miscellaneous toys, baskets, furniture, totes, auto parts, scrap metal, etc.</td>
</tr>
<tr>
<td>Electronics</td>
<td>Cell phones, batteries, CDs, wires, appliances, etc.</td>
</tr>
<tr>
<td>Foam</td>
<td>Expanded polystyrene foam blocks, packing peanuts, cups, etc.</td>
</tr>
<tr>
<td>Hazardous/Medical</td>
<td>SHARPS, medication bottles, chemicals, etc.</td>
</tr>
<tr>
<td>Pizza Boxes</td>
<td></td>
</tr>
<tr>
<td>Black Plastic</td>
<td>Meat trays, black containers, flower pots, etc.</td>
</tr>
<tr>
<td>Non-Container Glass</td>
<td>Ceramics, dishes, glassware, mirrors, windows, etc.</td>
</tr>
<tr>
<td>Paper Beverage Cartons</td>
<td>Large or small milk/juice &amp; beverage/snack pouches</td>
</tr>
</tbody>
</table>

Reduce It! Refuse It! Regift It! Repair It! Upcycle It!

But please, do not wish-cycle it!

“*How do I get rid of…..*”

Visit our A-to-Z Recyclopedia for more alternative recycling options!

Ulster County Resource Recovery Agency | 999 Flatbush Road Kingston NY | 845.336.0600 | WWW.UCRRA.ORG | @UCRRA
Guía de reciclaje de doble flujo

Estas normas pertenecen a los residentes del condado de Ulster que utilizan los Centros de Reciclaje Municipales locales, o cualquier negocio comercial que utilice el Programa de Reciclaje de Doble Flujo de UCRR.

Para obtener más información sobre la estaciones de transferencia residenciales, visite www.ucrra.org/waste-recycling/town-transfer-stations

¿Sabías?
La Ley de Reciclaje y Separación Obligatoria de Fuentes del Condado de Ulster requiere que todos los residentes, negocios, escuelas y municipios separen los materiales regulados para su reciclaje. Si usted tiene preguntas o inquietudes sobre el cumplimiento del reciclaje, comuníquese con UCRR.

Plásticos
botellas, jarras, tarros y tapas

Vidrio
botellas y frascos

Metal
latas, tapas, papel y bandejas de aluminio

Papel Mixto
papel periódico, papel de oficina, cartas de correo, cartulina, etc.

Cartón Corrugado
cajas de cartón ondulado

Limpio y seco
Mantenga las tapas en las botellas
No bolsas de plástico
Mantenga los artículos sueltos
Cajas de desglose

Vea más consejos al dorso de este folleto!

Aprendamos más sobre el reciclaje en www.ucrra.org/waste-recycling/dual-stream-recycling
Conozca su programa. ¡Evite reciclar incorrectamente!

Para que el reciclaje sea sostenible desde el punto de vista medioambiental y económico, es importante comprender lo que se debe y no se debe hacer en el ámbito local. Colocar artículos inaceptables en el contenedor de reciclaje es muy dañino para la recolección y clasificación.

En caso de duda, ¡pregunte! Comuníquese con el Equipo de alcance de reciclaje de UCRRRA o con su proveedor de servicios de reciclaje.

<table>
<thead>
<tr>
<th>No</th>
<th>Artículos grandes</th>
<th>Electrónicos</th>
<th>Productos de unicel</th>
<th>Contenedores que no sean de vidrio</th>
</tr>
</thead>
<tbody>
<tr>
<td>Contenedores plásticos de comida</td>
<td>Juguete diverso, cestas, muebles, totes, metal, partes de carro, etc.</td>
<td>Teléfonos celulares, baterías, CD, cables, electrodomésticos, etc.</td>
<td>Vasos, platos, etc.</td>
<td>Bandejas de carne, recipientes negros, maceteros, etc.</td>
</tr>
<tr>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td>Artículos de un solo uso</td>
<td>Utensilios para llevar, vasos, sorbetes, platos, servilletas, etc.</td>
<td>Jeringas, frascos de medicamentos, productos químicos, etc.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td>Bolsas plásticas</td>
<td>Bolsas de plástico para la compra, bolsas de plástico para alimentos, film retráctil de productos, etc.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td>Materiales enredados</td>
<td>Perchas, mangueras de jardín, cinturones, ropa, cadenas, cuerdas, alambres, etc.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td>Contenedores que no sean de vidrio</td>
<td>Cerámica, vajilla, cristalería, espejos, ventanas, etc.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td>Materiales color negro</td>
<td>Bandejas de carne, recipientes negros, maceteros, etc.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
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<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td>Contenedores de cartón</td>
<td>Cartones grandes o pequeños de leche / jugo y bebidas / bocadillos</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
</tr>
</tbody>
</table>

Reciclar incorrectamente causa:
- Daños al equipo de reciclaje
- Lesiones a los trabajadores
- Daños al valor de otros materiales reciclables
- Mucho tiempo y es costoso

“¿Cómo me deshago de ...?” Visite nuestra Reciclópedia de la A a la Z para obtener más opciones de reciclaje alternativas!

¡Reduce! ¡Rechaza! ¡Repara! ¡Recicla!

Pero, por favor, no recicle incorrectamente!

Ulster County Resource Recovery Agency | 999 Flatbush Road Kingston NY | 845.336.0600 | WWW.UCRRA.ORG | @UCRRA
According to NYS Department of Environmental Conservation, Plastics make up 13% of all municipal waste generated in New York, and approximately 17% of the material buried in landfills (2010). 40% of plastic produced today is used for packaging; which is used once and then discarded in the landfill where it could take more than 500 years to start to break down. Most of the plastic used today cannot be recycled tomorrow!

Plastic pollutes watersheds!
The National Oceanic and Atmospheric Administration (NOAA) claims that each year, 8 million tons of plastic enters the world’s oceans and researchers believe much of it comes from activities on land, including litter sources (2019). Marine debris damages habitat, transports invasive species, and disrupts aquatic food chains, among other serious effects. Microplastics/fibers from clothing also pollutes water systems when released during laundering.

Plastic pollutes wildlife!
Ocean plastic pollutes aquatic ecosystems and impacts wildlife at each level of the food chain. Marine life are entangled, injured, or killed due to marine debris. Wildlife may mistakenly ingest plastic debris and chemicals that bio-accumulate up the food chain, which is harmful to the health of fish, seabirds, and other animals — including humans!

Plastic pollutes our communities!
Everyone deserves a clean neighborhood and to enjoy the natural beauty Ulster County has to offer. In the Nation’s Largest Litter Study, Keep America Beautiful reports that the presence of litter in a community is believed to decrease property values by as much as 7%. Plastic makes up 19% of all litter found on U.S. roadways (2010). Plastic litter impacts recreation, outdoor activities, tourism, and a sense of pride in our communities.

Plastic impacts human health!
Researchers are continuing to study the effects of plastic use on public health. Microplastics are very small plastic fragments and scientists have found microplastics in seafood, sea salt, tap water, beer, and even honey (NOAA, 2019). Reducing our use of plastics may have health and safety benefits, reducing long term exposure to chemicals that may cause illnesses.

Plastic pollutes our environment!
Globally, we produce roughly 310 million tons of plastic each year. Almost all plastic is made from non-renewable fossil fuels (Project Drawdown, 2019). Plastic production is an energy and chemical intensive process, resulting in toxic emissions of sulfur oxides, nitrous oxides, methanol, ethylene oxide, and other volatile organic compounds (Ecology Center Plastics Task Force, 2020).

Waste impacts Ulster County’s Carbon Footprint
New York manages waste using large regional landfills as opposed to local waste management systems. That means that waste must travel far distances for final disposal, which creates green house gas emissions from long-hauling. In Ulster County, each trip to the landfill travels over 480 miles round trip! It’s estimated that 4% of Ulster County’s GHG emissions are generated from the solid waste sector (Ulster County, 2018).
Zero waste living is a lifestyle that aims to drastically reduce the amount of garbage we create on a daily basis. Reducing our reliance on single use disposable plastics helps foster stewardship of New York’s natural resources. Small acts make a big difference at home, at work, at school, and on-the-go!

- **Regift unwanted items**
- **Reduce & Refill**
- **Buy in bulk**
- **Refuse over packaged items**
- **Toss it? No way! Bring it to a Repair Café!**
- **Bring your own**
- **Skip the straw or use a metal one**
- **Upcycle! Make your own**
- **See it? Don’t ignore it! Pick up litter!**
- **Look for plastic alternatives**
- **Donate**
- **Regift unwanted items**

### Climate Smart Choices to Be Plastic-Free!