

Recycling Kitchen Scraps/Composting/Source Reduction

The reduction of organics waste in Carlisle's solid waste is our most important goal as it constitutes 300-400 tons of our total 1600 tons of waste and is the largest problem in the state and country. Food scraps make up around 30% of the waste stream from Carlisle (based on 2019 data supplied from the trash incinerator company used by 17 local communities).

Carlisle is offering three ways to better dispose of your kitchen scraps:

- Curbside pickup - we are partnering with Black Earth to offer curbside pickup in Carlisle
- Home composting - we are subsidizing the purchase of home composting bins
- Drop off at the Transfer Station - you may bring your kitchen scraps to the Transfer Station bins

Curbside Pick Up

Black Earth will pick up your kitchen scraps every other week at \$15.99/month (\$15/month if paid semiannually). Carlisle is subsidizing the cost of the curbside bin (\$36). Black Earth also provides 1 free bag of compost each year and offers additional services such as pickup of yard waste and eWaste at modest additional feeds. [Click here for more information or to pre-register.](#)

Home Composting, Recycling Food Scraps

Home compost in your backyard using a pile, a homemade compost bin or [purchasing a subsidized compost bin](#) through the Transfer Station for \$35 (actual cost \$65). [This flyer](#) has more information. Two types of bins are available: [the New Age Composter and the Earth Machine](#).

CURRENTLY ONLY ACCEPTING PRE-ORDERS. DO NOT SEND PAYMENT. YOU WILL BE NOTIFIED WHEN BINS ARE READY FOR PAYMENT AND PICKUP.

Payment is made **by check or money order only** to "Town of Carlisle" **at Town Hall**. Check may be brought to the Executive Assistant (2nd floor) or dropped off or mailed to Town Hall attn: Compost Bin, 66 Westford St, Carlisle, MA 01741.

After payment is received, you will be sent a receipt to be shown at the Transfer Station to pick up your compost bin.

These sites has good detailed instructions on how to compost properly at home: the [EPA's Composting at Home](#), and also [Composting is Easy!](#)

Drop Off at the Transfer Station

Bring kitchen scraps (including animal waste, bones and shells), biodegradable household items and food-soiled paper and compostable table ware to the large [Black Earth](#) bins at the Transfer Station. There are 6 bins which are routinely emptied and all of the material is composted at their facility. For more details on what is acceptable for the Black Earth bins, go to [this link](#). Purchase a small countertop bin for about \$20 from Amazon to get started; if not big enough, a pail works as well! For those of you who like to garden, combine composting food scraps and yard waste in your own backyard compost bin and use the nutrient-rich soil, and also bring other waste to Black Earth bins.

Backyard Composting Educational Resources

- CT DEEP [Home Composting Turning Your Spoils to Soil](#) video
- MassDEP's [Home Composting & Green Landscaping](#) resources
- [MassDEP Infographic Why Should I Compost?](#)
- Home Composting Webinar, 4/21/20: [Video: Turn Garbage into Gold Composting at Home](#)
- [MassDEP Home Composting brochure](#)
- [MassDEP Composting is Easy poster/flyer](#)
- [MassDEP Compost Food Web poster/flyer](#)
- [MassDEP Don't Trash Grass brochure](#)
- MassDEP [Lawns & Landscapes in Your Watershed](#)

Indoor Composting Educational Resources

- [MassDEP Vermicomposting \(Worm composting\) fact sheet](#)
- MassDEP [How to Control Fruit Flies and Fungus Gnats](#) fact sheet
- [MassDEP Home Composting Workshops & Demonstrations](#)
- MassDEP Home Composting presentation outline and script for Teaching [Residents About Composting: Outline & Talking Points](#)

- MassDEP Presentation: [Home Composting for Zero Waste, 4/20/21](#)
- Resources for teachers and schools: [THE GREEN TEAM](#)

Source Reduction

Reducing Food Waste

Though recycling is preferable to throwing things in the trash, when possible waste can best be reduced at the source by reducing unnecessary consumption. It is estimated that 30% of food is wasted. This food results in environmental damage during production and transport which can be eliminated through a variety of measures.

Many people are confused by the dates placed on food and assume that beyond these dates, food should be discarded. In most cases these food products remain nutritious. [Click on the link for detailed information on food safety.](#)

A second strategy is to avoid serving more food than you expect to be consumed.

Reducing Packaging

Extraneous packaging also results in environmental damage during production and transport and also utilizes precious resources such as water and minerals.

Single use packaging can often be eliminated, sometimes with an additional benefit of cost savings.

- Coffee made from K-cups in a typical household can result in 500-1500 plastic cups placed in the trash each year and is also expensive. Using brewed coffee instead eliminates this packaging, the coffee grinds are compostable (or can be spread in the garden) and also saves money.
- Many food products are available in reusable containers
- Some coffee/drink retailers will fill a reusable container you bring eliminating disposable packaging
- If you commonly bring home leftovers from a restaurant you might bring your own reusable container
- Read additional information with the [League of Women Voters US Food Waste Guide](#)

