

The Recycler

Wasting Food Wastes More Than Food!

The food supply chain is complex and generates significant greenhouse gas emissions. When food is wasted, the resources used to grow, harvest, process, transport, store, and cook that food are wasted too. (epa.gov)

Households across the state are reducing food spoilage with tips and tricks that make a big difference. Reducing food spoilage saves real money and helps to save resources.

1) Plan ahead

Plan out meals for a few days or a week so you only buy what you need.

2) Store Food properly
Not all foods can be stored the same. Learn more about optimal food storage at https://savethefood.com/storage.

3) Freeze before food goes bad Freezing food helps extend its life.

4) Get Creative

Use your imagination to creatively use up leftovers like soups, casserole, salads, etc. Incorporate a fun theme, Wasteless Wednesdays, Leftover Buffet one day a week for dinner.





JOIN OTHERS AND BE PART OF THE **SOLUTION TO STOP WASTED FOOD.**

An estimated 40% of all food produced or imported for consumption in the US is never eaten. Learn more bout reducing food waste at dontletgoodfoodgobad.org

Whole wheat flour should be kept in the fridge?! Learn more about optimal food storage at savethefood.com/storage



FOOD SCRAPS can be mixed with YARD WASTE



Interested in **FOOD** PRESERVATION?

extension.oregonstate.edu/lane and click on Nutrition Education to learn more information or find local workshops.



Oregon State University **Extension Service** Lane County





MONSTER IN YOUR CLOSET?



more items can be recycled through Oregon E-Cycles.

Electronics Disposal Ban

Electronic waste is prohibited from disposal in the garbage or at disposal sites such as landfills, incinerators, and transfer stations.



Oregon E-Cycles:

Free Recycling for common electronics. 1-888-532-9253

If your electronics are in working condition please consider donating or repairing the items before taking them for e-cycling.





HAUL-i-DAYS

If your pick up day falls on or following one of these holidays, your pick up will be one day later ending with Friday's pick up being done on Saturday. Example: Thanksgiving Day only affects Thursday and Friday customers. New Years Day Memorial Day 4th of July Labor Day Thanksgiving Day Christmas Day

YARD DEBRIS & KITCHEN COMPOSTING

Place in your gray yard debris cart anything that grows above the ground.
Including: fruits, vegetables, coffee grounds, plate scrapings, meat, bones, dairy products, baked goods, kitchen trimmings, grass, leaves, branches up to 4" in diameter, brush, fruit tree discards, and vegetation.

CLOSE THE LID
120 LBS LIMIT
NO DIRT OR ROCKS
NO BAGS

NO PET WASTE
NO POISON OAK
NO COMPOSTABLE WARES
(PLATES, SILVERWARE, CUPS)

NEVER MISS YOUR COLLECTION DAY AGAIN!

With our Sanipac Mobile App you can:

- Sign Up for waste collection reminders
- Receive Service Alerts for collection delays
- Search how to properly dispose of materials

Download it for free at the Apple or Android store.





COMMINGLE RECYCLE INSTRUCTIONS:

All recycling must be clean! Separating recyclables from your trash reduces the amount of waste that ends up in landfills, saves energy and reduces emissions!

INCLUDE ONLY THE FOLLOWING ITEMS:



PLASTIC

Bottles, round containers, buckets, and rigid plant pots Caps OK if screwed on. All items must be 2 inches by 2 inches or larger.



METAL

Aluminum and steel cans, and scrap metal Less than 10 pounds and 18 inches.



CARDBOARD AND CARTONS

Flattened cardboard, packaging boxes, and food and beverage cartons Pizza boxes must be empty with no food residue.



PAPER

Newspaper, magazines, office paper, paper egg cartons, mail, paperback books, paper bags, and non-metallic gift wrap



