

Congregation to Compost Outreach Messaging

Washington state has a goal to cut food waste in half by 2030. For Clark County that is a lot of tons and we need your help to meet this goal!

Did you know the average family in Clark County throws away 2 pounds of food waste per day? That is 700 pounds of food wasted per year.

Some of you may already be keeping food waste out of the landfill by composting in your backyards, with worm bins, sharing it with other composters or with organics collection customers in the City of Vancouver.

To make composting easy, convenient and free St. Thomas of Aquinas is launching an effort to collect food scraps at our church. It is a modern-day scrap drive and in this case it is food scraps.

We need at least 30 families to participate to justify the cost of picking up the food scraps.

What is this project?

The Congregation to Compost project is a Clark County partnership with faith-based organizations to establish community composting centers to serve the organization, congregation members and possibly neighborhood residents.

How does it work?

St. Thomas of Aquinas will receive compost collection containers provided by Waste Connections of WA and paid for by Clark County Solid Waste during the pilot period (six months).

- Every member who wants one will receive a lidded bucket to collect kitchen food scraps.
- When you come to church dump your food scraps into the compost collection container
- Waste Connections will service the containers and deliver the food scraps to Dirt Huggers

Why is this important? –

By participating in this project you will be turning your kitchen food scraps into compost, a rich soil amendment, to be used by gardeners and farmers in the Pacific Northwest.

Washington state and Clark County have set a goal of cutting food waste in half by 2030 and your kitchen and the Congregation to Compost program plays an important role towards meeting that goal.

St Thomas Aquinas is a LEADER!

By contributing food scraps to this program you will be part of a larger movement to keep valuable nutrients out of the landfill and make richer, nutrient-filled soil

Tips for successful food waste management:

- Keep food scraps indoors in a cool place. If you have room, try freezing or refrigerating food scraps until you take them to St. Thomas to empty into the cart.
- Clean your food scrap bucket regularly

Food Scrap Guide: (Kristin, Meg has a graphic of this that she will send you)

| YES | NO |
|--------------------|---|
| Cooked or raw meat | Grease |
| seafood | 'Compostable' or 'Biodegradable' service-ware |
| bones | paper towels or plates |
| cheese | plastic bags |
| egg shells | glass |
| vegetables | Styrofoam |
| baked goods | pet waste |
| grains | |
| fruits | |
| coffee grounds | |

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