

TRASH TALK

March 2021



MIXED *Help us keep it clean!* COMPOSTABLES

Imagine our surprise when we got a photo of this in our compost load...



Metal pieces
(gloves for scale)

The curbside Mixed Compostables program works fantastically well when all the items in the cart belong. When that happens, Pacific Region Compost (PRC) facility, where we haul all raw compostable material, turns all that material into nutrient-rich compost in about 70 days! It's used in agriculture, nurseries, landscaping businesses, and home gardens. The quality compost products created develop healthier and more resilient soil, reduce greenhouse gas emissions, recycle nutrients, conserve water, and may reduce the use of synthetic fertilizers, pesticides and herbicides. WOW, all that?!

Imagine our shock when PRC sent us the photo above, along with others, of large pieces of metal in our load. Our route drivers try to catch this kind of contamination, but they're not able to

see absolutely everything. There is where you, our customers, come in. We need your help in making sure everything going in the cart belongs.

"If it goes, it grows!" is a handy thing to remember when loading your cart full of organics.

ALL FOOD:

fruits, vegetables, meat, poultry, seafood, bones, grains, beans, pasta, bread, cheese, and eggshells.

FOOD-SOILED PAPER:

napkins, paper towels, 100% paper plates (no

lining), tea bags, coffee grounds/filters, wooden crates, sawdust

PLANTS:

floral & tree trimmings, leaves, grass, brush, weeds (including invasive species)

What does not belong: everything else, including...

- Compostable bags, packaging, and service-ware

Why?

- 1) They don't always compost (even nationally certified products),
- 2) It hurts resale quality (imagine fragments of a compostable fork),
- 3) Can't sell to organic farmers and may threaten human health (packaging materials that include moisture-resistant chemicals).

In the Know

Annual Compost Giveaway @ TSS

Stay tuned for the exact date

In celebration of Earth Day, Thompson's Sanitary is providing free compost, tentatively scheduled for Saturday, April 24th, at our office address, 7450 NE Avery, Newport.

The compost is hauled to Newport from Pacific Region Compost in Corvallis, where we take the raw Mixed Compostables materials picked up at the curb and turned into compost after a 70-day process. Due to weather and demand, the date is **could move** based on when compost is available. We will post on our website, thompsonsanitary.com, as well as on our Facebook and Instagram accounts when a date has been decided. Limit to one pick-up load per person, while supplies last.



SOLVE Spring Cleanup

April 17th, volunteer for local cleanups across Oregon

In honor of Earth Day, SOLVE is supporting litter and beach cleanups across the state. Go to: <https://www.solveoregon.org/spring-cleanup> to check for local cleanup opportunities. Thompson's is supporting these local events with trash pickup and disposal.

Did you know the average American produces 4.5 pounds of waste per day? 😲 **8 WAYS 2 REDUCE**

So many decisions we make in our everyday lives have a major impact on the planet. Learn how you can make small changes that are eco-friendly and have a lasting effect:

- 1. Reusable bottle/cup for beverages on-the-go.** It saves money and reduces unneeded waste. By taking your own water with you, you'll also reduce your chances of purchasing more expensive beverages on-the-go.
- 2. Reusable grocery and produce bags,** and not just for groceries.
- 3. Purchase wisely & recycle.** Reduce the amount of waste you produce by purchasing products that come with less packaging, bulk, and/or come in packaging that can be recycled. Download our waste wizard app.
- 4. Put your food waste in your Mixed Compostables cart!** Keep a container on your kitchen countertop for food prep and leftover meal scraps.
- 5. Avoid single-use food and drink containers and utensils.** It's so much waste,

estimated at 190 million tons (ton=2,000 pounds) annually across the globe, and is only used once. Just once. Bring your own cups, silverware, napkins, etc.

- 6. Buy secondhand items and donate used goods.** By purchasing secondhand items many times means also supporting local charities in addition to saving items from ending up in the landfill.
- 7. Shop local farmers markets and buy in bulk to reduce packaging.** Shopping at your local farmers market is a win-win.

Supporting local supply chains means fresher ingredients. Food produced locally isn't shipped as far or refrigerated in transit. Local farmers often rely on less packaging and many are happy to have you return last week's berry basket or egg carton for use next week. Majorly reduce packaging waste by shopping at stores that sell food in bulk.

- 8. Curb your use of paper: mail, receipts, magazines.** Most companies offer bills by email. More and more stores (e.g. Panini, Walgreens) are offering e-receipts, too. Consider digital subscriptions for your favorite magazines you can read on your tablet or computer. There are numerous companies which allow you to opt out of their marketing mailings; we like the options offered at www.ecocycle.org/junkmail.



\$35 once vs. \$1000 annually for single-use plastic



Employee Spotlight:

JAVIER HERNANDEZ



Javier, with his granddaughters, on a recent trip in Mexico.

Maybe you've started new service with the arrival of all three carts or had a broken one replaced? Most likely Javier has been the one to deliver them. For the past year and a half, he's been the one who makes carts magically appear in front of your home. Javier is quick with a smile, takes tremendous amount of pride in his work, and is extremely reliable. Besides being a person to count on at work, he's also a devoted family man and spends much of his free time with his wife Angelica, his four daughters Wendy, Heidi, Maria, and Alia and his two grandchildren Aileen and Adelina. Javier and his family have built their lives here in Newport as 28-year residents of our small coastal town where he also enjoys home maintenance and fixing things. We feel so fortunate Javier chose to be a part of our team and look forward to him continuing to be a part of TSS into the future!

CHEW ON THIS

RETHINKFOODWASTE

Here's why wasted food is an important issue:



FINANCIAL IMPACTS

\$165B

THE AVERAGE FAMILY OF FOUR SPENDS ABOUT

\$1,600 A YEAR
(\$130/MONTH) ON FOOD THEY THROW AWAY.

PER YEAR IS SPENT ON FOOD IN THE U.S. THAT NEVER GETS EATEN AND ANOTHER \$750 MILLION A YEAR TO DISPOSE OF IT.

135 MILLION TONS OF GREENHOUSE GASES COME FROM WASTED FOOD EVERY YEAR.

ENVIRONMENTAL IMPACTS

10% AND 25% OF OUR ENERGY AND OF ALL FRESH WATER

GO TOWARDS PRODUCING FOOD THAT'S NEVER EATEN.



SOCIAL IMPACTS

CURRENTLY, **50 MILLION** AMERICANS DO NOT HAVE ACCESS TO ENOUGH FOOD.

IF WE REDUCED OUR WASTE BY ONLY 15%, WE'D HAVE ENOUGH FOOD TO FEED **25 MILLION** AMERICANS!