



CASE STUDIES

FOOD AND AGRICULTURE: COMMUNITY & REGIONAL COMPOSTING

STRATEGIES AND SOLUTIONS FOR A MORE RESILIENT, CARING, INCLUSIVE ECONOMY THAT CAN WITHSTAND, ADAPT, INNOVATE, AND TRANSFORM IN THE FACE OF NATURAL AND HUMAN DISASTERS.

WHAT TO EXPECT FROM THESE CASE STUDIES

This is a collection of case studies for community, regional, and education-based composting programs. During focus group conversations with the food and agriculture industry in the North Country, participants expressed the need to develop composting programs in the region to reduce food waste and build healthy soil. This Case Study has six examples of composting programs that can inspire the development of community and regional composting programs in the region.

Examples Of



Community Compost Programs

Case study examples of communities creating compost initiatives.

Education-Based Compost Programs

Case study examples of organizations creating education-based programs for implementing composting programs in their community/state.

Regional Compost Programs

Case study examples of organizations/state agencies creating composting initiatives..



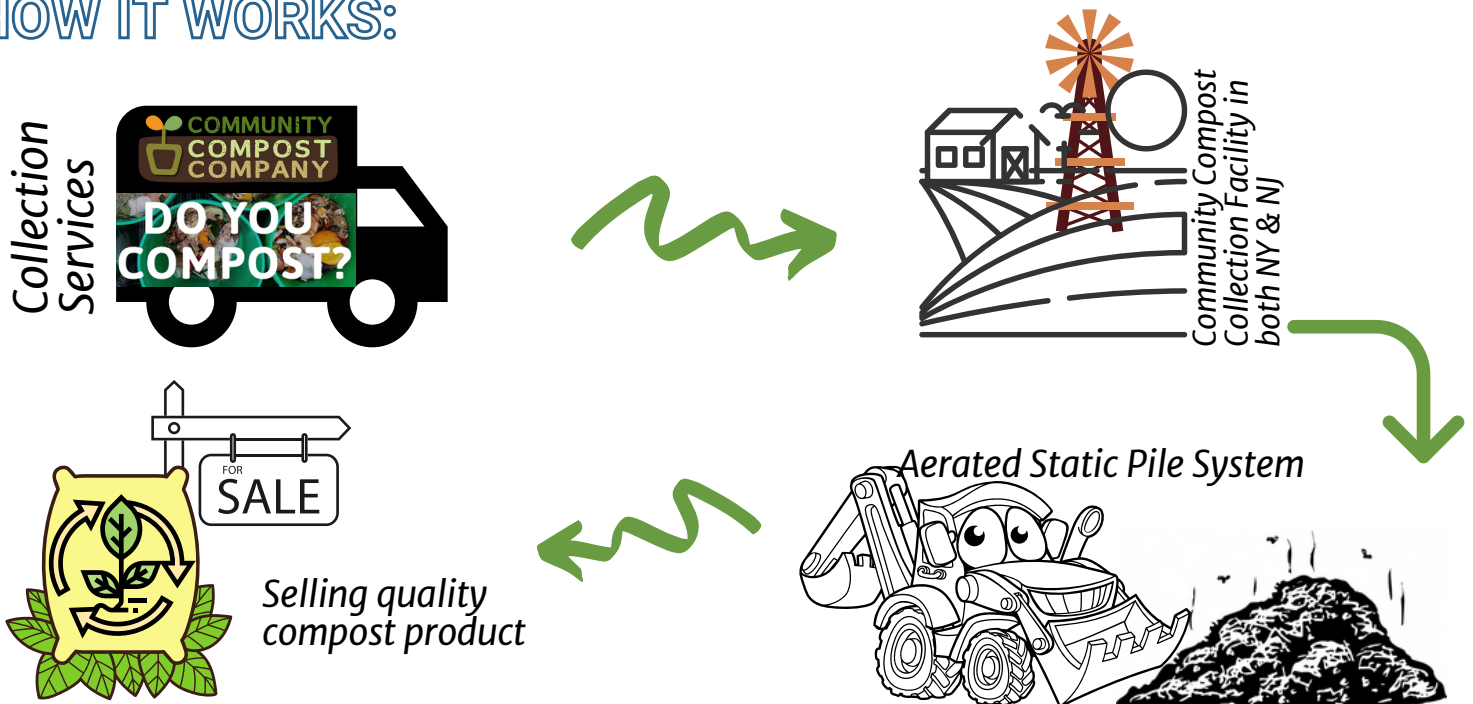


COMMUNITY COMPOST COMPANY WAS FOUNDED IN 2013 TO LEAD THE CHANGE ON FOOD WASTE, CLIMATE CHANGE AND SOIL HEALTH THROUGH REGIONAL COMPOSTING. BY APPLYING A SYSTEMS APPROACH TO THESE ISSUES AND ADVANCING SOLUTIONS THOROUGH OUT SERVICES AND EDUCATIONAL OUTREACH. VALUING LOCAL ECONOMIES AND COMMUNITY-BASED ACTION, WE EMBRACE PRACTICES THAT ADVANCE THE 4 P'S: PLANET, PEOPLE, PLACE, AND PROFIT. COMMITTING OUR COMPANY TO PRODUCING A QUALITY REGENERATIVE COMPOST TO SUPPORT THE REGION'S HEALTH.

ABOUT THE PROGRAM:

Community Compost Company collects food scraps formerly slated for the landfill and produces compost. Servicing residents, businesses, and institutions, we provide an opportunity to ecologically dispose of these materials, while educating on the importance of food waste reduction. We partner with farms and compost facilities in the Hudson Valley to process the food scraps into compost. Compost is a valuable amendment that restores soil by building health and structure to improve water retention and plant vitality. They believe in establishing soil hubs throughout the NY metro area to work in conjunction with farm/food hubs, reduce hauling distances, provide local, green jobs, and create soil amendments that can be used in the communities they are produced, so Community Compost Company is building a distributed model to meet the growing demand for organics recycling and compost products.

HOW IT WORKS:





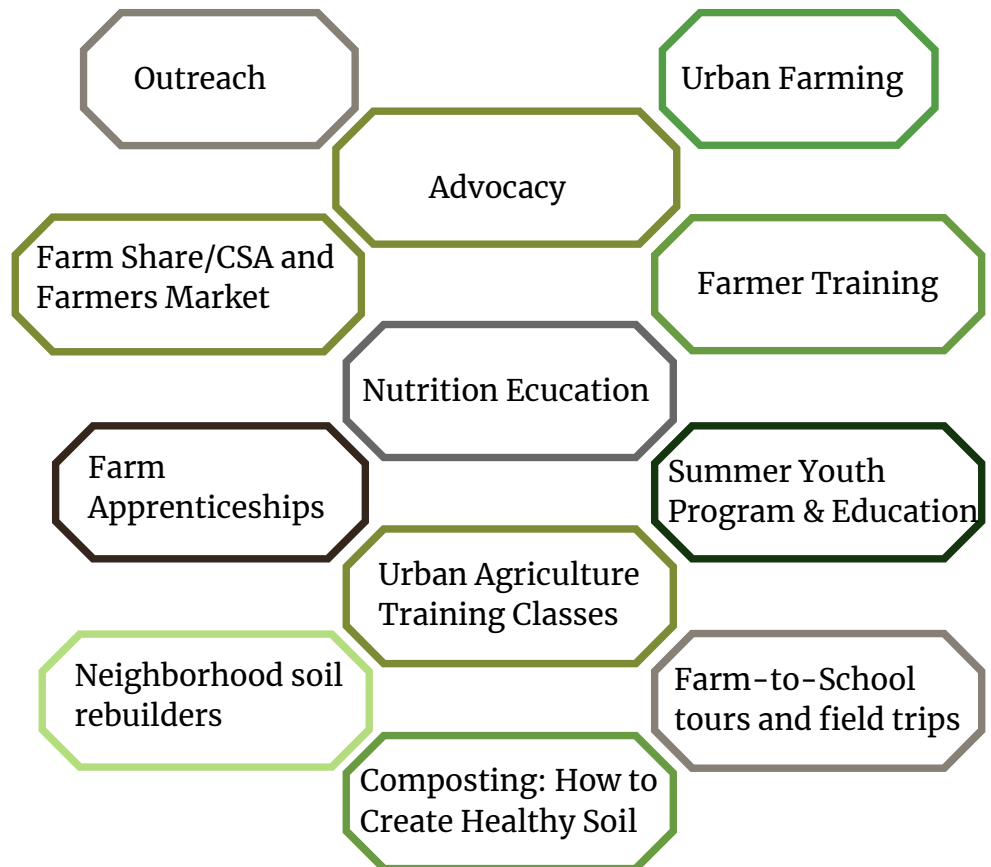
ECO CITY FARMS IS A NONPROFIT URBAN TEACHING AND LEARNING FARM IN PRINCE GEORGE'S COUNTY THAT GROWS GREAT FOOD, FARMS, AND FARMERS IN WAYS THAT PROTECT RESTORE AND SUSTAIN THE NATURAL ENVIRONMENT AND THE HEALTH OF LOCAL COMMUNITIES. WORKING WITH AREA CHILDREN, YOUTH AND ADULTS, ECO EDUCATES AND TRAINS THE NEXT GENERATION OF URBAN FARMERS AND EATERS.

ABOUT THE PROGRAM:

Eco City Farms looks to enhance food security, safety, and access, to improve nutrition and health to preserve cultural and ecological diversity, and to accelerate the transition to an economy based on preservation, recycling, and foodshed with sustainable ways of making food and money. ECO city farms educate, creates prototypes and incubates viable food-related income-producing enterprises through replication methods that will help continue the farm grow and produce healthy soil, create diverse collaborations among new and seasoned urban rural farmers, distribute local produce, reshape land-use policy, promote environmental protection, and rekindle people's relationship to food.

HOW IT WORKS:

Programs created by ECO City Farms through their non-profit organization:



BOOTSTRAP COMPOST

TO LEARN MORE...



SCAN ME

MISSION & VISION

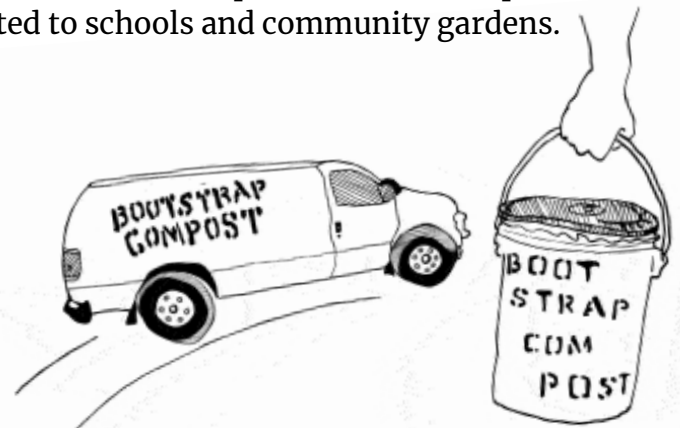
A SUSTAINABLE & SOCIAL ENTERPRISE FOR PEOPLE, PLANET, AND PROFIT. AT BOOTSTRAP THEY TAKE CARE OF THEIR COMMUNITY, EMPLOYEES, AND PROFITABILITY IN SUSTAINABLE MANNER WHICH IS AT THE CORE OF THEIR COMPANY. THESE ARE THE THINGS THAT MAKE BOOTSTRAP MORE THAN JUST A FOOD WASTE HAULER.

ABOUT THE PROGRAM:

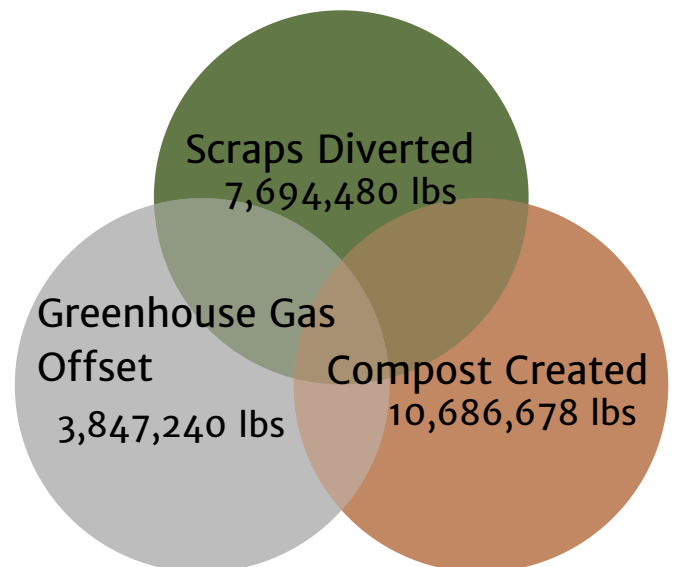
Bootstrap Compost has been slaying waste since 2011 and has been leading compost pickup throughout the boston, providence, and worcester area. Partnering with local farms, Bootstrap diverts thousands of pounds of organic refuse to redefine and empower a local food community. The farm benefits from the compost in production of crops while each bootstrap subscriber receives a portion of the compost for their own gardening projects. Remaining compost is donated to schools and community gardens.

HOW IT WORKS:

- Ground Control- Management & Consultation.
- Residential- Resident subscribers with 5-gallon bucket, collection, and drop off.
- Office- Allows businesses to subscribe and receive equipment to compost for their building/work. As well as collection and disposal.
- Restaurant- Provides restaurants with equipment and collection and disposal of the compost as well as quarterly report that describes the restaurants impact.
- Event- This is for any events that are looking to compost and allow Bootstrap to service their event.
- Education- Provides hands on workshops and presentations for kids and adults alike to be able to understand the vast world of waste management.



IMPACT SINCE 2011



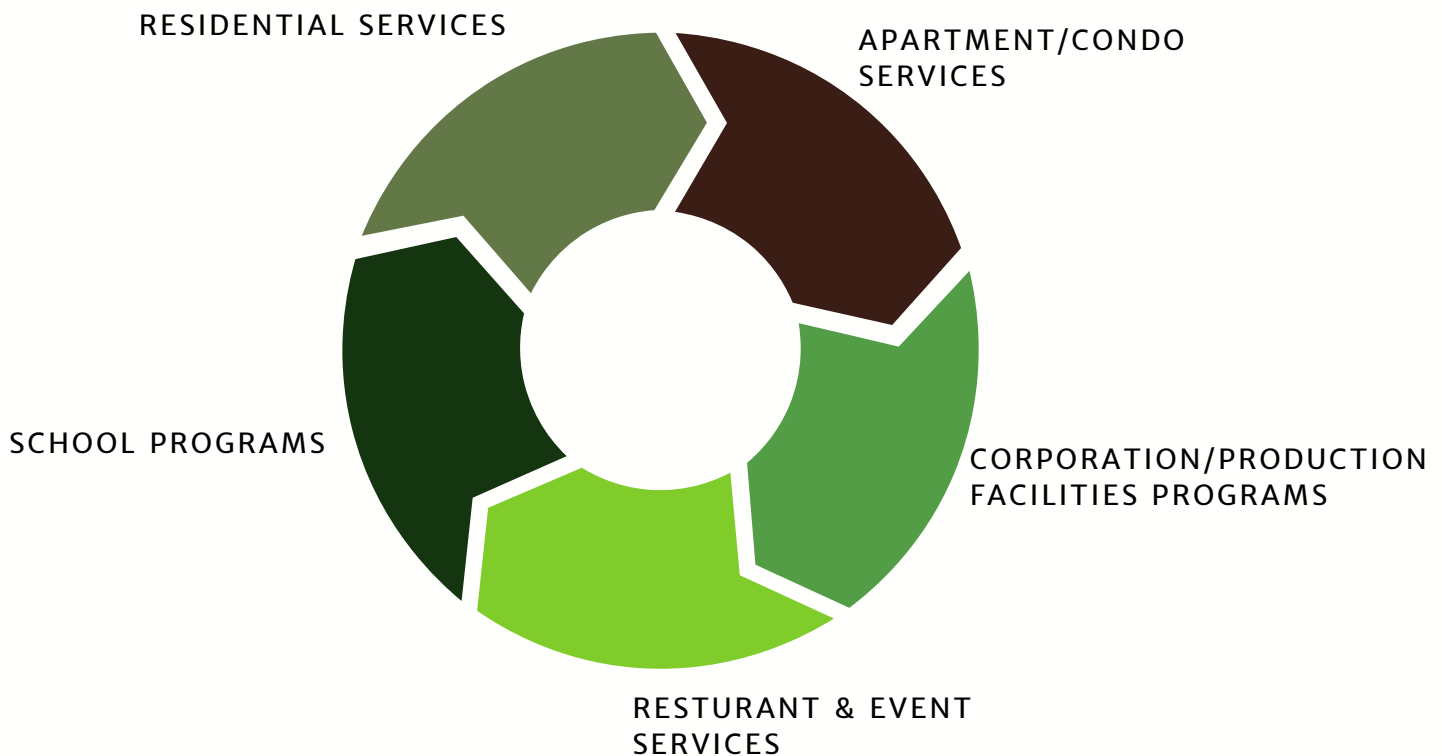


OUR MISSION IS TO CREATE A CULTURE AROUND SUSTAINABILITY THAT EMPOWERS INDIVIDUALS AND ORGANIZATIONS TO DIVERT ORGANIC MATERIAL FROM THE LANDFILL, IN AN ECONOMICALLY AND ENVIRONMENTALLY SUSTAINABLE WAY.

ABOUT THE PROGRAM:

Compost Crusader was created in 2014. We create a culture around sustainability that empowers individuals and organizations to divert organic material from the landfill in an economically and environmentally sustainable way. Compost Crusaders work with schools, restaurants, grocers, municipalities, and anyone else that realize that positive impact they can make in their community and environment by composting their waste. They work with a wide range of industries, municipalities, schools, and community organizations to achieve our composting goals.

HOW IT WORKS:



TO LEARN
MORE...



SCAN ME



MISSION & VISION

Our vision is to close the loop on food waste by empowering community members and local businesses to divert their compostable from the landfill and instead, use those nutrients to build nutrient-rich soil. Closing the loop on food waste is imperative in building healthy soil, creating resilient, local food systems, and fighting climate change.

ABOUT THE PROGRAM:

CompostNow is a group of farmers, artists, technologists, social workers, musicians, poets community activists, mothers and fathers working together to reimagine food waste management and help to rebuild the depleted soils on earth. They have built this business to solve the problem of lost nutrients in our soils and along this journey, we've discovered that composting creates more jobs fights climate change in order to build a more vibrant, resilient local food systems. The nutrients that are found in food scraps are precious and must be returned to the soil, they call this Nutrient Cycling.



HOW IT WORKS:



GARDEN

PARTNER PROGRAM

Partnering with dozens of local community gardens and urban farms to connect them with compost needs.



FOOD

SERVICE

clean and reliable pick up and cleaning of bin as well as pricing for any other service added.

HOME COMPOSTING PROGRAM

Weekly doorstep collection service. Which allows you to earn compost back or share with a local community garden.



OFFICE PROGRAMS

A turn-key program as well as impact reporting for businesses or organizations.





TO LEARN MORE...



SCAN ME

MISSION & VISION

Food rotting in landfills releases methane, a greenhouse gas 25 times more damaging than carbon dioxide. If every Vermonter composted, it would reduce greenhouse gas emissions as much as taking 7,000 vehicles off the road each year. Keeping food scraps out of the trash saves landfill space and reduces greenhouse gas emissions, reducing food waste which saves resources as well.

ABOUT THE PROGRAM:

On July 1st, 2020, Vermont state law banned disposal of food scraps in the trash or landfills. This included three categories of materials from trash bins. The Vermont resident must separate their food scraps from other waste materials. Food scraps include parts of food that are typically not eaten, as well as plate scraps and leftovers that have gone bad. Compliance with this law is not strictly enforced at the individual level. The Agency of Natural resources has enforcement authority and will respond to complaints and perform outreach efforts with large producers of food waste in the state.

HOW IT WORKS:

Why compost? Food rotting in landfills releases methane, a greenhouse gas 25 times more damaging than carbon dioxide. If every Vermonter composted, it would reduce greenhouse gas emissions as much as taking 7,000 vehicles off the road each year (EPA Warm Model & GHG Overview).

Tips:

- Store food scrap, recycling, and trash containers in a shed or garage so they don't attract animals.
- Keep food scraps in the freezer until you're ready to take a trip to a drop-off.
- Buy local compost for your yard or plants. This supports composters and VT's soil and water quality.

Learn more:

- Explore VTrecycles.com, call VT DEC at 802-828-1138, or follow @VTrecycles and @TheVermontDEC
- Take the online [VT Master Composter course](#) offered by UVM Extension.
- Ask your local solid waste district or town if they offer compost classes or discounted bins. Find their contact information and website at 802recycles.com.

WE COMPOST FOOD SCRAPS

Compost with Confidence

State law bans food scraps from the trash.

- 1 At Home:** It could save you money on trash; or
- 2 Drop-off:** Transfer stations, bag drops, and compost facilities accept food scraps; or
- 3 Curbside Collection:** Ask your hauler if they pick up food scraps for composting.

Questions? Contact your local waste district or town at 802recycles.com or the VT Department of Environmental Conservation at 802-828-1138.

Reduce before you compost! A family of four spends ~\$1,500 a year on food they never eat. Give yourself a raise: reduce your food waste with tips from SaveTheFood.com.

VTrecycles.com
@VTrecycles
@TheVermontDEC



WE COMPOST FOOD SCRAPS

Backyard Basics

Compost food scraps & yard debris at home.

Compost: Purchase a bin from your solid waste district or town or build your own durable, enclosed container. Line the bottom of the bin with wire-mesh hardware cloth to keep critters out.

Cover 1-part food scraps ("greens") with 3-parts dried yard waste, wood chips, sawdust, or shredded paper ("browns"). Mix occasionally and cover exposed food scraps with more browns to reduce odors. Empty the bin in the fall to make space for the scraps to freeze in the winter; shovel any fresh food scraps back into the bottom of the empty bin. The frozen winter scraps will decompose as they warm in the spring; add lots of browns and stir frequently at this time. Use compost on your lawn or plants.

Solar Digester: A different type of bin that nourishes nearby plants and breaks down food scraps, even meat and bones. Compost yard waste separately.

Feed your chickens: The gals love food scraps. Compost the scraps they don't eat.

Worried about animals? You don't have to compost meat & bones at home, even after 2020. Take them to a drop-off or throw them in the trash.

Tip: Wash your kitchen bucket regularly and/or toss a handful of dry browns in the bottom to absorb liquid. Cover with a lid.

Composting in Bear Country

Composting well protects animals and people because it reduces the chance that you will accidentally feed an animal.

Take down birdfeeders, except when bears are hibernating. Bird seed draws bears into yards. Plant native flowers and shrubs that attract birds instead.

Compost in a hard, durable bin, ideally with a lid that would be challenging for a bear to open. Cover all food scraps with "browns" (dried yard debris, wood chips, sawdust, or shredded paper); they help contain odor. Frequently mix the pile.

Don't compost meat and bones at home. Bring them to a compost drop-off or put them in the trash.

You have options! You can bring food scraps to transfer stations and other local drop-offs. Consider drop offs in the spring when bears are most active.

Curious Bear? Don't Feed It.

1. Contact Vermont Fish & Wildlife for more advice on deterring a bear in your yard before it becomes a problem. Fill out this form to get in touch: Anweb.vt.gov/FWD/FW/WildlifeBearReport.aspx

2. Bring food scraps to a drop-off for a while OR Surround your bin with an electric fence (smear peanut butter on the fence so the bear gets a little zap to the face).



VTrecycles.com
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