

Purchasing

To purchase any of the products described in this leaflet, or to buy a traditional compost bin, visit www.recyclenow.com/compost or phone 0845 077 0757.

Further Information

If you would like further information on any of the products mentioned in this leaflet, please contact the Waste Management Team in North Yorkshire on 01609 533312 or York on 01904 551551, or email wastecampaigns@northyorks.gov.uk or visit www.letstalklessrubbish.com

Home composting using a traditional compost bin or heap is an easy way to reduce the amount of food waste that you throw away. Raw fruit and vegetable peelings, tea bags, coffee grounds and egg shells can all be composted at home.

But, what if you want to compost cooked or processed food at home to slim your bin even further? What options are available to you?

This leaflet highlights four ways to deal with your cooked food waste within your own home or garden and when combined with home composting could eliminate food waste from your rubbish altogether.

We can provide help and advice on ways to compost your food and garden waste through our fully trained volunteer network called the North Yorkshire Rotters. The Rotters are able to provide advice and assistance on all of these products, either face to face, over the telephone, or by email.

If you would like to talk to a Rotter to see if one of these products might suit your lifestyle and help you to reduce food waste, please contact the North Yorkshire Rotters on 01609 532045 or email nyrotters@northyorks.gov.uk If you live in York, contact the York Rotters on 01904 412861 or email rotters@stnicksfields.org.uk



The York and North Yorkshire Waste Partnership comprises North Yorkshire County Council, Craven District Council, Hambleton District Council, Harrogate Borough Council, Richmondshire District Council, Ryedale District Council, Scarborough Borough Council, Selby District Council and the City of York Council. By working together, they have developed a joint waste management strategy for the next 20 years which will work with the community and stakeholders of York and North Yorkshire to meet their waste needs and deliver a high quality, sustainable, customer-focused and cost-effective waste management service. For more information on the work of the Partnership, please visit www.letstalklessrubbish.com

The York and North Yorkshire Waste Partnership
c/o North Yorkshire County Council
County Hall, Northallerton, North Yorkshire, DL7 8AD

Contact us in the following ways...

By telephone: 01609 533312

By email: wastecampaigns@northyorks.gov.uk

or you can access all York and North Yorkshire Waste Partnership information online at: www.letstalklessrubbish.com

If you would like this information in another language or format such as Braille, large print or audio, please ask us. ?

Tel: 01609 532917
Email: communications@northyorks.gov.uk

YNYWP/0808/0001

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When you have finished with this leaflet please recycle it

Reduce your food waste even further... try one of these



 reduce
for York and North Yorkshire

 Y&NY
York & North Yorkshire Waste Partnership

Green Cone

A Green Cone is a specially designed digester for cooked and processed food waste. Micro-organisms and worms already present in the soil will break down the waste and convert it into water and carbon dioxide and a small amount of residue. The water contains nutrients from the food waste which leaches into the soil and so adds nutrients to the ground.

Green Cones are easy to use but they need to be placed in a sunny position in the garden and dug in. All food waste, both cooked and uncooked meat, fish, bones, bread, dairy products, vegetables, fruit, tea bags and eggs shells can be placed into the Green Cone.

Green Johanna

The Green Johanna was developed in Sweden to provide a successful way of composting both food and garden waste. Green Johannas have a fixed rodent-proof base, an adjustable ventilation system, and optional insulating jacket so composting can take place all year round.

Green Johannas work in the same way as a traditional compost bin where waste is added and compost is produced. They can be used to compost raw fruit and vegetable peelings, garden waste, paper and card. Cooked and processed food such as dairy products, fish, shellfish, meat, bones, bread, cheese and pasta can also be included.

Wormery

Composting with worms is easy as the worms do all the hard work. All you have to do is to feed them small amounts regularly. Composting worms digest foods such as fruit and vegetable peelings, tea bags, coffee grounds, crushed eggshells, cooked food scraps, shredded paper and card.

A composting worm differs from an earthworm because it eats and survives on decaying foods, whereas an earthworm burrows deep into the ground. Composting worms digest food waste to produce a high quality, nutrient rich, textured compost. Another by-product of a wormery is a nutrient rich liquid which can be used as a plant food once diluted.

Bokashi Bin

All kitchen food waste including cooked and uncooked meat, fish, bones, dairy products, bread, pasta, fruit scraps and vegetable peelings can be put into a bokashi bin. Micro-organisms ferment the food waste so that it can be composted safely at home.

Food waste is added to a special caddy on a daily basis along with a handful of special bran containing the friendly micro-organisms until it is full. It is then left to ferment for two weeks before being added to a compost bin or dug into the ground. Two caddies are used; whilst the first one is fermenting, the second one can be filled. The tap allows you to drain the liquid which can be used as a plant food.



A Green Cone:

- 🌱 Digests all food waste
- 🌱 Is suitable for small gardens
- 🌱 Does not need to be emptied very often
- 🌱 Removes food waste from your rubbish bin



A Green Johanna:

- 🌱 Composts all food and garden waste
- 🌱 Has a fixed base and adjustable ventilation system
- 🌱 Has an optional insulating jacket to enable rapid composting during winter months
- 🌱 Removes food waste from your rubbish bin



Wormeries:

- 🌱 Are easy to use
- 🌱 Create nutrient-rich compost and liquid feed
- 🌱 Remove food waste from your rubbish bin



Bokashi Bins:

- 🌱 Ferments cooked food waste
- 🌱 Can be used with or without a compost bin
- 🌱 Produce a liquid that can be used as a nutrient rich plant food
- 🌱 Remove food waste from your rubbish bin