

Small Institution

Compost Rules!

- Put *all* food and drink scraps into the compost containers.
- At the end of the meal or event, empty the compost container into the unsealed composter barrel.
- Cover scraps with some topping mulch.
- Replace the barrel cover. (Do *not* clamp the top).
- Wash out the compost container and return it to its place.

OK for Composting

- ✓ All plate scrapings including *cooked* meat scraps
- ✓ All leftover drinks, including alcoholic beverages and ice
- ✓ Paper napkins (these compost easily)
- ✓ Paper towels and uncoated paper (in moderation)
- ✓ Vegetable & fruit peelings and rinds (cut up big pieces)
- ✓ Eggshells (best if crushed)
- ✓ Smaller bones (only if cooked)
- ✓ Small amounts of cooking grease and oil
- ✓ Coffee, Coffee filters, coffee grounds, tea bags
- ✓ Potted plant clippings and spent potting soils – NO big stems.
- ✓ Small animal carcasses such as mice, birds and road kill

Do NOT Compost

- ✗ NEVER put anything toxic in the barrels, including:
- ✗ Caustic lime or acids
- ✗ Disinfectants such as chlorine or Lysol (some soap is OK)
- ✗ Pesticides or herbicides
- ✗ Petroleum products (gas, motor oil, etc.)
- ✗ Salt (large amounts)
- ✗ Wax paper and coated paper products (plates, cups, etc.)
- ✗ Thick plant stems or sticks – they do not break down easily.