

## Conservation News & Announcements

May 1, 2008



### Central Kitchen Recycles Food Waste

The Central Kitchen at the Stanford Center has joined a dozen SPS schools in composting their food waste. Food waste is separated from garbage and recycling and put into red containers with biodegradable bags. The bags of food waste are then taken outside to a compost dumpster provided by Cedar Grove Organics. The dumpster is picked up once a week and taken to their processing facility where it is made into a variety of products, including topsoil, potting soil, and compost for the garden.

Not only does recycling food waste divert it from landfills, it provides nutrient rich food for plants, costs less than garbage, and has increased mixed recycling rates.

Commercial, or “off-site”, composting programs at the schools are student run and teach them about the importance of reducing waste at a local level.

The program, which was developed from the ground up at Lawton Elementary, now includes Laurelhurst, Concord, Salmon Bay, West Woodland, John Muir, TOPS at Seward, Gatewood, Loyal Heights, Sacajawea, Montlake, and Ballard High School. They are expected to be joined by Stevens, Lowell, Greenwood, and Pathfinder at Genesee Hill shortly.



Concord Elementary students sort their food waste. The Central Kitchen has joined school-based efforts to recycle organic material. Photo courtesy of Soren Burns, IslandWood

Visit [www.seattleschools.org/area/conservation](http://www.seattleschools.org/area/conservation) and click on “Resources/Links”, “How to Begin a Composting Program” for more information.