

NEW FAIRFIELD ORGANICS (FOOD SCRAPS) Drop-Off Program

Recycling
Program
Residents
New Fairfield
& Sherman



The Town of New Fairfield offers a recycling program for food scraps. It's easy! Collect your food scraps at home in your own container or purchase a Collection Kit for \$20 that includes a kitchen counter pail, compostable bags and a 6 gallon carry container. Once your 6 gallon carry container is full, bring it to the Recycling Center to be disposed of for \$3 or \$2 per 2-gallon bag.

Removing organics from household garbage should save you money each month as you won't need your regular household trash picked up as often. Each spring participants will receive finished compost for the garden. Help New Fairfield be a leader in CT for waste reduction join today!

Acceptable material for Commercial Composting

- Meat, Poultry (bones also)
- Fish (including shellfish)
- Dairy Products
- Flower & Vegetable Garden Waste
- Houseplants & Flower Bouquets
- Fruits & Nuts (including pits)
- Vegetables *****Remove stickers, bands and ties*****
- Bread, Pasta & Grains
- Sauces, Soup & Gravy
- Coffee Grounds & Filters
- Tea Bags
- Egg Shells
- Plate Scrapings



More food reaches landfills and incinerators than any other single material in municipal solid waste, nationwide...

Learn more about the
New Fairfield Organics
Food Scraps program, visit:
www.HRRA.org

How It Works

It's easy!



- Collection kits are available at the Recycling Center for \$20 (check only). The kit includes a 1 gallon kitchen pail, compostable bags, and a 6 gallon carry container.
- Bring your food scraps to the Recycling Drop-off as needed. It's \$3 each time you tip your container or \$2 per 2-gallon bag. This fee covers the cost to transport the material to the facility where it's processed into compost.
- Participants will receive free compost annually in the Spring.
- Note: You do not need a kit to participate. You may bring your own pail to the recycling Drop-Off.

There's value in our food scraps



Instead of throwing out your food waste, spoiled foods, and leftover meats, vegetables, bread, etc., residents can take food waste and reuse it in an eco-friendly and environmentally beneficial way.

The more food waste we recycle, the less that gets dumped into out-of-state landfill space or sent to waste-to-energy facilities. Large amounts of organic material in landfills produces methane, a greenhouse gas with a stronger warming effect than carbon dioxide. We can do our part to reduce methane emissions by improving our food waste management and organic recycling efforts.

Composted food waste produces organic fertilizers that are the “green alternative” to chemical fertilizers. When composted organic materials are used to nourish soil for growing other vegetables and grains or as feed for livestock, the cycle of life is continued.

To learn more go to: www.hrra.org