

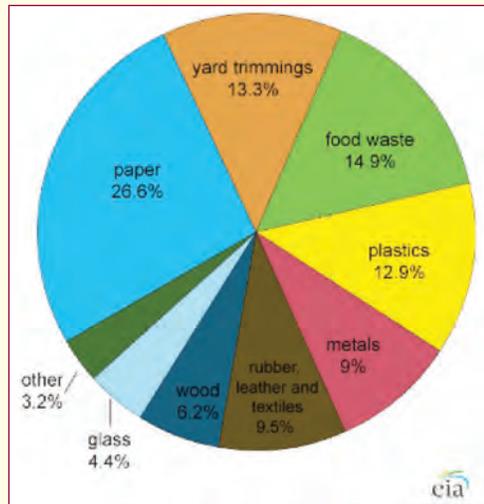


Natural Resource Protection News

From the Town of Canandaigua Environmental Conservation Board

Food Waste is an American Problem *and* a Town of Canandaigua Problem

Total Municipal Solid Waste (MSW) Generation in the United States by Type of Waste, 2014
Total = 256 million tons



Source: U.S. Environmental Protection Agency, "Advancing Sustainable Materials Management: 2014 Fact Sheet," November 2016

Waste Diversion and Recycling Become Ontario County Priorities

This is the second in a series of articles from the Town of Canandaigua Environmental Conservation Board and related organizations on waste diversion and recycling, which have become priorities.

In 2014, the Ontario County Board of Supervisors adopted the Local Solid Waste Management Plan with the goal of reducing the amount of solid waste generated in the County by 60 percent by 2024 in preparation of the closing of the Ontario County Landfill in 2028

Municipalities are now implementing initiatives to inform the public and encourage recycling. Please join this effort and watch for future articles.



Food waste is an American problem and a Town of Canandaigua problem.

The numbers are astonishing. The *most conservative* indicate that more than one third of the available food in

the United States is wasted each year. That wasted food is worth more than \$136 billion. Other surveys increase both amounts.

The waste doesn't end with just the food, of course. There are production and transportation costs, landfilling costs, methane gas production from decaying organics (methane gas is a 21-times-more-powerful greenhouse gas than CO₂) and the ongoing cost of monitoring emissions and leachate for decades after the landfill closes. We can and should do better than this.

Source Reduction

Source reduction is the beginning (this will also save money).

- > Plan menus.
- > Make a shopping list based on the menus, and stick to it.
- > Use food with the shortest shelf life first. Rotate older purchases to the front of the fridge.

- > Freeze leftover meat and vegetables. Use them to make soup stock later.
- > Repurpose leftovers. For example, dry bread makes great croutons with just a bit of toasting.
- > Enjoy a leftover buffet night each week. The kids will love it.

Feed Hungry People

Donate to soup kitchens, food banks and shelters. Diverting just 15 percent of the currently wasted food in the USA would cut the number of food insecure Americans in half.

Feed Animals

Divert food scraps to animal feed. Chickens and pigs, in particular, are omnivores and will happily convert scraps to eggs or body mass.

Compost

Food waste can be composted into nutrient-rich sustainable soil additives.

Collect

Food waste collection programs are well established in many large cities such as San Francisco and Minneapolis in this country and are quite common in Europe. Vegetable peels, egg shells and food scraps are tucked into a specialized container for weekly municipal collection and composting or energy generation. If they can do it, so can we.

Sources: U.S. EPA, City of Minneapolis Food Waste Program, EcoMaine Community Food Waste Recycling

Save the date!

Join the Environmental Conservation Board

Saturday, June 16, 2018

at the New Town Highway Facility Open House

Displays on Food Recycling, Composting and More