YES! These go in the bin.  
(No plastic bags or containers, please)

- Fruits and vegetables *(No PLU stickers!)*
- Eggs and eggshells
- Milk, cheese and other dairy
- Meat and bones
- Shells and fish
- Dressing and condiments
- Sauces and soups
- Bread, pasta and pastries
- Nuts (including shells)
- Spices, oils and butter
- Coffee grounds and filters
- Tea bags

**KEEP OUT** Paper products • Packaging & containers  
Florist flowers • PLU stickers • Rubber bands & twist ties • Plastic bags
FOOD SCRAP DROP-OFF TIPS

Vermont’s Universal Recycling Law, Act 148, bans organics (leaf and yard waste and food scraps) from the landfill by 2020. Residents will have the choice to drop food scraps at drop-off locations (for a fee), get a curbside pick-up (for a fee), or manage their organics as animal food or backyard composting. Your local transfer station is now accepting food scraps, which will be recycled into compost at Vermont farms. Separating and dropping off food scraps should be just as easy as recycling! Read on for tips to keep it clean and simple.

• Keep a covered countertop-size pail in your kitchen for food scraps. Or put a container in your freezer to collect scraps.

• Dump your full pail every 1 or 2 days into a larger container, such as a 5-gallon bucket kept in a garage, shed, or basement. Wash small pail with warm water and dish soap.

• Make sure to have a lid on both containers to keep pests away.

• Bring your larger container for drop-off at least once a week. Take the container home with you for cleaning after dropping off scraps.

• If you keep separating out your food scraps, you’ll find that your trash no longer smells! Your food scrap collection containers should not smell badly if emptied regularly at least once per week.

• Consider backyard composting. Call 229.9383 or go to 802recycles.com if you’d like help getting started. CVSWMD sells Soil Saver compost bins, Green Cone solar digesters, and buckets. For more information, go to cvswmd.org/composting.

802recycles.com