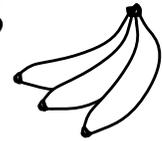


MANAGING FOOD SCRAPS & FRUIT FLIES



Fruit flies happen infrequently, so please know it is not an inevitable outcome of composting. Here are tips to prevent and manage them indoors and outdoors.

Preventing fruit flies

If you collect food scraps in your kitchen, use a small (1 - 2 gallons max) kitchen countertop pail. Holes or filters in the bin are not necessary. *Empty it daily.*

Got fruit flies at home?

If you have fruit flies, top food scraps with 2 – 3 inches of wood shavings) until the flies are under control. Stop adding the browns when the flies are under control.

Fruit flies typically pop up around garden harvest season. When possible, refrigerate the fruit and veggies that are bringing in the fruit flies. It's not unusual for citrus and banana peels to have fruit fly eggs even before you bring them home from the grocery store. If you eat a lot of these fruits, be sure to *empty your compost pail daily.*

As a final recourse: try freezing your food scraps until the problem dies down. Collect them in a plastic bag or bucket, whichever fits your freezer.

How to make a non-toxic fruit fly trap

You'll need:

Apple cider vinegar

Dishwashing liquid

Jar or cup

Step 1. Fill a cup or jar with 1/4 cup of apple cider vinegar and 1-2 drops of dishwashing liquid.

Step 2. Leave the trap near the site of the fruit flies and wait. The vinegar acts as bait, while the dishwashing liquid causes the flies to sink.

Managing fruit flies outdoors

If the fruit flies are in your outdoor compost bin, add 3 - 4 inches of wood shavings and let it sit for a couple of days. The layer of wood shavings blocks flies' access in and out of the bin.



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