



# THE BIODEGRADABLE BUZZ



## LOCAL COMPOSTING NEWS

One of our farm partners, Carriage House Farm, used your food scrap-turned-soil for their new garden beds. We love being a part of the cycle - Carriage House Farm grows produce, a restaurant purchases and uses this produce, the restaurant composts those produce scraps with us, we process the produce scraps at the very farm the produce was grown, and the farm then uses this healthy soil to grow more produce!

## COMPOSTING TIPS, TRICKS, & FACTS

When composting your biodegradable halloween goodies such as pumpkins, gourds, and spooky jack-o-lanterns, be sure to break them up as much as possible to aid in the decomposition process! Send us photos of your smashed pumpkins so we can share with our followers!



## REMINDERS

We will be at Second Sunday on Main (SSOM) in OTR on October 10th and November 14th! Check out the other vendors and stop by our booth to say hey! We love getting to know our community composters.

## QUARTERLY UPDATES

How excited we are for chilly mornings and crunchy leaves! This quarter, you've helped to divert:

**33,500 pounds** of compost from the landfills.

That's

**72,400 pounds**

just for this year!

We also surpassed

**90**

residential drop-off members this past quarter!

- This quarter, we've had a handful of new folks sign up for compost collection! A shout-out to Bouquet Restaurant in Covington, the St. Vincent de Paul Food Pantry in the West End, and a couple of restaurants in the Oakley Kitchen Food Hall for allowing us to help put your food scraps to good use in creating happy, healthy soil.
- In July, we attended the Co-op Cincy's 10-year anniversary celebration and got to hear about all the ways economic justice and workers rights can come to fruition through the worker-owner cooperative model. We have been diligently working with Co-op Cincy to convert Queen City Commons into a Cooperative, and we hope to be done with the process by the end of the year.

