

THE BIODEGRADABLE BUZZ

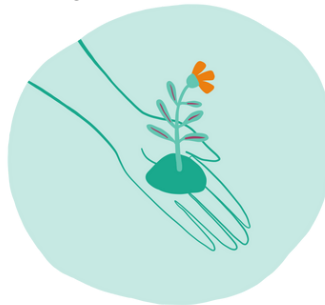
QUEEN CITY COMMONS

END OF YEAR REVIEW

Happiest New Year and Holidays to you and yours! This year was one of growth: more compost routes, more farms and gardens processing your food scraps, more community drop-off bins, more Cincinnati organizations and restaurants choosing to compost, and best of all, more food scraps diverted from the landfills! Since beginning operation in 2020, QCC has diverted **370,789 POUNDS** of food scraps from the landfills - without you, this wouldn't be possible!



**235,789 POUNDS OF FOOD
SCRAPS COLLECTED IN 2022**



180+ DROP-OFF MEMBERS



**20+ CINCY ORGS AND
BUSINESSES COMPOSTING**

QUARTERLY UPDATES

- We are officially vendors with Towne Properties! We are wanting to grow our network of Towne Properties composters, so please reach out to us or your Towne Properties representatives to get a compost bin at your apartment/condo.
- Did you know that we present at various councils and neighborhood meetings? Are you interested in educating your neighbors and community about their composting options? Reach out to us and we'll get a presentation planned!
- This quarter we implemented two new community drop-off bins at Redden Gardens in Covington and at Flatiron Café in Mt. Auburn! We now have 8 community drop-off bins across the city.

Cultivating Partnerships: Where do my food scraps go?

While most of the food scraps we collect are processed at Carriage House Farm in North Bend, we have been growing our network with other folks across the city. Using various iterations of aerobic composting, we have processed 8,605 pounds of food scraps with a couple of community gardens in Walnut Hills in partnership with the Walnut Hills Redevelopment Foundation. We also started bringing food scraps to Camp Washington Urban Farm which will be able to process 30,000 pounds of food scraps a month at full capacity. In 2023, we'll begin partnership with Our Harvest Farm and the Cardinal Land Conservancy! You can be proud knowing that composting your food scraps with us directly supports local food production and building healthy soils right here in Cincinnati.