

THE BIODEGRADABLE BUZZ



Check out our newest community drop-off bin at the Cincinnati Recycling & Reuse Hub in Lower Price Hill!!

QUARTERLY UPDATES

In motion with the growing season, we too have been experiencing so much growth! Just this quarter, you all have composted **63,500 pounds** of food scraps - that means that in just a few more months, QCC will hit a half a million pounds diverted since starting operation in 2020!

NEW COMPOSTERS

Pay a visit to our newest Queen City composters: Eve Floral Co. in Columbia Tusculum, Petri's Floral in Bellevue, KY, the Hillel at the University of Cincinnati, the DeSales Flats apartments in East Walnut Hills, and the Sleepy Bee Café location in Oakley.

GROWING PARTNERSHIPS



We have been steadily growing our partnership sites these past few months. In addition to our long-standing and loyal partner, Carriage House Farm, we have also been bringing your food scraps to Our Harvest Farm, Camp Washington Urban Farm, and various Civic Garden Center community gardens across the city.

WHY CAN I NOT PUT CERTAIN ITEMS IN MY COMPOST BIN?

Those of you that compost with us know that there are various items we don't allow in our compost bins! Sometimes this may seem ambiguous or even frustrating - but there is always rationale behind our compost guide. For example, if you are not licensed to do so, the City of Cincinnati does not allow meat and dairy products to be composted within city limits. Another common category of items we get asked about are commercially compostable plastics and single-use items. This may include utensils, coffee cups, delivery packaging, or to-go containers that are advertised or labeled as "biodegradable" or "compostable". Because we partner with small community gardens and local farms to process all of your food scraps, their compost piles and processes do not have the capacity to break down these items. There are whispers of implementing a commercial composting facility in Hamilton County in the future that could process these items, but until then, throw them out!

ALWAYS LEARNING

We are proudly part of a national growing movement of community composters. In January, we had the immense privilege of attending the ILSR Cultivating Community Composting Forum and the US Composting Council's COMPOST2023 Conference in California. Fueled by In and Out burgers, we came back inspired, invigorated, and motivated to keep this city composting!

