

Meet our newest soil slinger, Kaelee!

With a background in business marketing, retail, and restaurant work, Kaelee has seen first hand the societal strain of pushing out new products at high speeds with no regard to waste created. She is thrilled to use her educational and business background for a new, restorative purpose with Queen City Commons! In addition to picking up your food scraps, Kaelee has been managing our residential drop-off program and spreading the good word of compost to households and community members across town.



Local Compost News: A composting site has begun to flourish at Camp Washington Urban Farm with support from a USDA Grant received by the City of Cincinnati, and managed by Green Umbrella's Common Orchard Project (see picture above). At full capacity, this community composting site will be able to process 30,000 pounds of food scraps a month! During International Compost Awareness Week this past May, Mayor Aftab Pureval and Councilwoman Meeka Owens came to the site to declare an Official Compost Day in Cincinnati. We can't wait to keep bringing more scraps to CWUF.

QUARTERLY UPDATES

It is growing season, and like the veggies in your garden, we are continuing to grow stronger roots! With each bucket of food scraps you drop off, you are really helping us to make a difference. Not only have you helped us compost

68,144 POUNDS

of food scraps just this quarter, but since beginning operation in 2020, QCC has diverted over

HALF A MILLION POUNDS

of food scraps from the landfill. We are indebted to all of you and your unwavering support!

We've got some new customers on board with us, excited to put their food scraps and organic waste to good use: Incubator Kitchen Collective in Covington, Essen Vegan Kitchen in OTR, 272 Bakery in Clifton, and the Church of the Redeemer in Hyde Park.

If you aren't already, follow us on Instagram and Facebook @queencitycommons to keep up with our compost content and shenanigans.



Why are there maggots in my compost bin? Much to the dismay of many of us non-bugs, maggots are actually good for compost. They are fly larvae that not only aid in the decomposition process, but also contribute nitrogen and glucose to compost which helps keeps the microorganisms fed and full-bellied. Maggots essentially help to speed up the compost process. Because the food scraps you drop off are very wet while waiting to be composted, this encourages the presence of maggots. They may be creepy crawlers, but be sure to say thanks for the hard work next time you see them!



We now have 10 community compost drop-off bins! Yell it from the Cincinnati hilltops that the Church of the Redeemer in Hyde Park is hosting our newest drop-off bin for Hyde Park residents!