THE BIODEGRADABLE BUZZ

QUARTERLY NEWSLETTER | ISSUE 14 | APRIL 2024



SPRING, EARTH DAY, AND OUR ECO-MARKET

Spring is the perfect time to compost food scraps because it coincides with the start of the growing season! As temperatures rise and the soils all around us become more active, composting food scraps is intuitive, providing valuable nutrients for plants to thrive. Composting in the spring also helps reduce general waste build-up around our partner farms and gardens - perhaps a batch of tomatoes didn't grow too well, or a large garden bed needed to be rid of weeds - adding these materials to compost piles creates even more nutrient-richness throughout the warmer months.

Learn more at our first Earth Day Eco-Market + Educational Fair! Join us on April 21st at Fern (6040 Hamilton Ave, Cincinnati, OH) from 12-5pm. We will have artists, makers, and educational vendors sharing a wealth of knowledge on how to be more earth-friendly. Small plates, vegan baked goods, and coffee will be available!

Finished Compost For Sale

Common Orchard Project at Camp Washington Urban Farm will soon be selling finished compost made from your food scraps! This is the first time EVER that finished product from our collected food scraps will be available to the public.

This high-quality compost will be sold in 30lb bags and also in bulk one yard quantities.

Follow **@CommonOrchard** on Instagram, or visit www.commonorchard.com for more updates.

Quick Updates

We still have Yard Signs that are free to pick up at Growing Trade in Northside (open 11-7pm daily) - feel free to take one even if you don't compost with us, but still support the mission.

We are expecting our new dump truck to be finished by May and excited is an understatement! Soon, we'll be able to haul double the amount of food scraps than our current vehicle.

Please welcome The Baker's Table Restaurant in Newport, KY as our newest commercial customer! Check them out for very tasty seasonal pastas and vegetable-forward dishes.