

WASTELINE

A Publication for GreenWaste Recovery Single-family Customers

Winter 2024

Benefits of Organic Diversion

Diverting organic waste from landfills is crucial in the fight against climate change. However, did you know that organic waste diversion provides a range of economic and environmental benefits beyond mitigating climate change?

Organic diversion creates four times as many jobs as a single-stream, trash-only landfill. Workers help separate and process the organic waste into mulch and compost which can be sold to agriculture farms and wineries, and for residents to use in their gardens. This also results in various levels of savings, from residents paying reduced fees for waste hauling services to farmers purchasing natural fertilizers, which have lower long-term usage compared to synthetic fertilizers.

The use of compost also has long-term benefits to soil health and structure, like the retention of more nutrients and moisture. This leads to less soil erosion and more drought-resistant lands. Healthy soil grows stronger, more pest-resistant plants, reducing the need for chemical pest controls. These benefits trickle down to affect other ecosystems, like preventing runoff with synthetic fertilizers and pesticides from polluting streams and oceans. Moisture retention in the soil also means more water is being filtered down to restore fresh groundwater reservoirs.

To learn more about the benefits of organic diversion and services, please visit www.greenwaste.com.



Holiday Pickup Schedule

GreenWaste Recovery will provide regular collection service on these holidays:

★ **Martin Luther King Jr. Day – Monday, January 15, 2024**

★ **Presidents Day – February 19, 2024**

Please set out your containers on your regular collection day by 6:00 AM



GreenWaste Recovery, Inc.
831.920.6707
www.greenwaste.com



PAY ONLINE

To access our online payment portal you can go to:
www.greenwaste.com or
<https://portal.greenwaste.com>
to enter the site directly.



MAIL IT

Remit your payment to
GreenWaste Recovery, Inc.
PO Box 11089
San Jose, CA 95103-1089
Please include your payment stub and make sure to write your Customer ID on the check to ensure expedited processing.



CALL US

Payments can be made over the phone
Monday through Friday
8AM-5PM.
831.920.6707 | phone
877.203.8970 | toll free



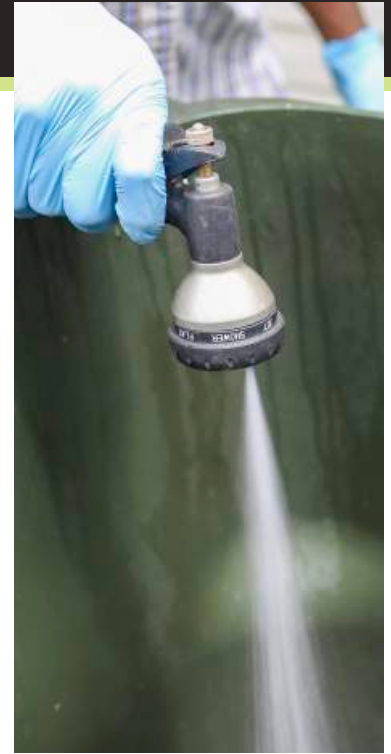
DELIVER IT

Bring your payment to our Marina office.
We accept payments
Monday-Friday
8 AM-4 PM
14207 Del Monte Blvd.
Marina, CA 93933

Helpful Tricks to Chase the Ick

Keep your containers free from the ick with these simple tips:

1. To effectively combat grime and grease buildup in your carts, sprinkle a layer of baking soda at the bottom. This simple trick can help neutralize odors and make cleaning easier.
2. To regularly maintain the cleanliness of your carts, use a DIY cleaner such as 4 cups of water mixed with ½ cup of vinegar and a few drops of dish soap to scrub the carts down with an extended brush. For a lemon-fresh DIY spray cleaner, combine 3 parts water, 1 part vinegar (effective at cutting grease and deodorizing), 1-2 tsp of lemon juice (for disinfection), and 5-7 drops of lemon essential oil (to eliminate odors) in a spray bottle. You can also mix Castile soap in water, thoroughly scrub the interior, and finish by rinsing it clean for an effective way to clean your carts.
3. It's crucial to keep liquids and raw meat out of your organic waste containers to prevent contamination and unpleasant odors.
4. To conveniently collect food scraps, use a kitchen pail inside your freezer or refrigerator. This not only helps reduce odors in your kitchen but also preserves the quality of your compostable materials.
5. Store your organics container in a cool, shaded area to maintain the freshness of its contents and deter pests.



Tips to Reduce Food Scraps

Preventing wasted food can help reduce your carbon footprint and save you money with fewer trips to the grocery store.

- Reduce food waste by taking inventory of your fridge before shopping; buy only what you need.
- Store leftovers in containers in the fridge or freezer, and make a plan to use them up.
- Use vegetable scraps and wilted veggies to make a soup stock.
- Grow your herbs and vegetables so that you can harvest just the right amounts for your recipes.
- Know the difference between “best before” and “use-by” dates. Sometimes food is still safe to eat after the “best before” date; trust your senses to know if food looks, smells and tastes good.
- Surplus food can be composted in your garden or shared with friends or neighbors.
- Dehydrating or preserving fruits near expiration extends their shelf life.

Green Kids

Help Captain GreenWaste find his way out through the maze and collect all the **metal**, **glass** and **plastics** to be placed in the Recycling bin.