

# WANT TO COMPOST?

There are two ways to compost in Henderson county. In your backyard or at the Convenience Center.

## WHAT'S THE DIFFERENCE?

You can take dairy, bones, meats, etc. to the Convenience Center compost drop-off. Commercial compost has better chemistry and higher temperatures! However, dairy, bones and meat can't be composted in your backyard because they won't break down.

## TIGHT LID, IN THE FRIDGE!

### Afraid of smells or bugs?

Your compost won't be any smellier or buggier than your trash! Same stuff, different bin! Keep a tight lid to avoid any issues or store it in the fridge/freezer, especially if you have meat, bones and fish. After dumping your compost out, rinse your indoor bin!

## LOOSE AND FREE!

Your compost can be collected loose and free!

If you choose to bag your food scraps before taking it to the Convenience Center, use only paper bags or certified BPI compostable "bio bags."

No other type of bags will be accepted.



## WHAT PAPER GOES WHERE?

### Compost:

Dirty or thin paper, like paper towels, napkins and tissue.



### Recycling cart:

Clean paper, cardboard and cartons.



### Trash cart:

Plastic-lined receipts, plates, to-go containers and wrapping paper.



# COMPOSTING AT THE CONVENIENCE CENTER

7AM - 4PM MONDAY - SATURDAY

265 Convenience Center Drive

Hendersonville, NC 28791

# YES!

All foods (raw, cooked, scraps) and plant trimmings

Paper products (paper only, no plastic lining) and other certified compostable products



Leave produce bags/stickers OUT of your compost.



# ⊘ KEEP THESE OUT! ⊘



# GUIDE TO COMPOSTING IN HENDERSON COUNTY

**THERE ARE TWO WAYS TO COMPOST:**  
In your backyard or at the Convenience Center.



Transfer Station: (828) 697-4505  
Environmental Programs: (828) 694-6524

# COMPOSTING IN YOUR BACKYARD

## FRESH GREENS

### NITROGEN-RICH



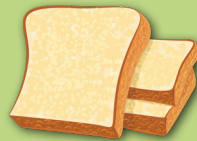
Grass and plant trimmings



Fruits and vegetables



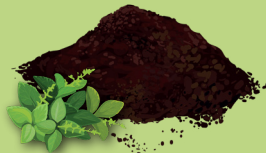
Egg shells



Bread



Rice and legumes



Tea leaves and coffee grounds

Leave produce bags/stickers OUT of your compost!

## DRY BROWNS

### CARBON-RICH



Dead leaves, straw and hay



Broken up sticks and wood chips



Coffee filters



Shredded paper



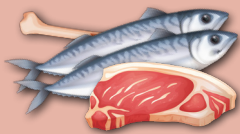
Compostable paper products

(No plastic-lining; tear up)



Paper towels and napkins

## ⊘ KEEP THESE OUT! ⊘



Meat, fish and bones\*



Food cooked with grease



Dairy products



Snack wrappers



\*Certified compostable products



Plastic-coated (shiny) to-go containers



To-go hot and cold drink cups



Plastic-coated (shiny) paper plates

# 1

### DECIDE ON A LOCATION THAT HAS:

- Easy access for your convenience.
- Bare soil for microorganisms to enter the compost from beneath.
- Flat ground for good drainage.

# 2

### ORGANIZE INDOORS:

- Collect food scraps in the kitchen in a container with a tight lid to keep fruit flies away/minimize odor – or store in your fridge/freezer.
- Chop up larger items like watermelon and pumpkins.

# 3

### ADD YOUR INGREDIENTS:

- Empty your kitchen container into your compost bin once a week.
- Stir in your new material to the top layer.
- Cover your food scraps with a three-inch layer of leaves, etc.

# 4

### HARVEST:

- Wait six to twelve months and let nature do its work. It's ready when the compost is dark brown and earth-like!

Need a compost bin? Henderson County sells backyard compost bins certain times of the year. Call Environmental Programs at: (828) 694-6524.



\* Meat, fish, bones, and compostable products like hot and cold cups, cutlery and to-go containers are compostable ONLY at the Convenience Center, not in your backyard.