

<http://www.king5.com/news/local/Just-Garden-Project-brings-community-organic-produce-to-residents-250207181.html>

The screenshot shows the KING5.com website interface. At the top, there is a search bar with the text "Find stories, photos and video" and a "Go" button. To the right of the search bar, it displays "Seattle, WA | Today's Forecast | 7-day | Live Cams" and a weather widget showing "49° Mostly Cloudy". Below the search bar is a navigation menu with categories like Home, News, Weather, Traffic, Sports, HealthLink, Video, Entertainment, Food, Travel, Marketplace, Community, Share It, and On TV. A secondary menu includes Local, Cities, Investigators, Get Jesse, Consumer, National, World, Environment, Politics, Business, Aerospace, Education, Pets, and Photos. A user greeting "Welcome, jlanders | My Profile | Sign Out" is visible in the top right.

The main content area features a "LinkTown" sidebar on the left, titled "The People-Powered Business Directory". It includes a search for "Business: Dentist" and "Location: Seattle, WA". A list of business categories is provided, such as Auto Dealers, Auto Repair, Bar, Carpet Cleaning, Child Care, Chocolate, Coffee, Dentist, Doctor, Florists, Furniture, Golf Course, Gym, Hair Salon, Hotels, Insurance, Jewelry, Landscaping, Locksmith, Movers, Pizza, Plumbing, Realtor, and Remodeling.

The main article is titled "'Just Garden Project' brings community, organic produce to residents". It features a large video player showing a garden bed with a play button overlay. Below the video, there are two smaller video thumbnails: "Community garden 7a" (3:09) and "Reunion House garden 5a" (1:31).

On the right side of the page, there is a "Local News Video" section with four video thumbnails and their titles: "Celebrating St. Patrick's Day with Northwest Junior Pipe Band", "Seattle Archdiocese, Feds hold meeting on data breach", "Local Ukrainians and Russians react to Crimea Crisis", and "Disabled residents tired of broken elevator". Below this is a "Most Viewed" section with a list of articles, including "Terror arrest made near Blaine border crossing", "Funeral held for newborn found dead in North Bend", and "Seattle Archdiocese, Feds hold meeting on...".









# The Seattle Times

Originally published Friday, March 14, 2014 at 8:59 PM

## [Compost Days builds community, and new gardens](#)

Compost Days is being put on by Seattle Public Utilities, King County Solid Waste Division, Waste Management garbage and recycling service and Cedar Grove, a composter of food scraps and yard waste

By [Safiya Merchant](#)

*Seattle Times staff reporter*



ELLEN M. BANNER / THE SEATTLE TIMES

Volunteers and staff from Seattle Tilth's Just Garden project gathered on a recent morning to build a new garden for the Reunion House, a low-income senior housing project on Seattle's Capitol Hill. This one garden will yield \$250 of fresh produce a week for seniors to enjoy.

For the next month, residents can give a little more to gardens.

The fourth annual Compost Days will take place from March 15 to April 15.

This year, the campaign will also include the Big Garden Give, providing free compost to more than 150 gardens growing food for low-income residents.

Compost Days is being put on by Seattle Public Utilities, King County Solid Waste Division, Waste Management garbage and recycling service and Cedar Grove, a composter of food scraps and yard waste.

To start off the Big Garden Give, 500 yards of Cedar Grove's compost will initially be donated to the gardens.

Then, throughout Compost Days, buyers can take steps to bring more compost to these same gardens, including taking an online pledge to compost or redeeming a coupon for Cedar Grove's compost. Cedar Grove will donate a bag of compost to the gardens each time a resident completes one of these steps. More information is available on [compostdays.com](http://compostdays.com).

Mary Ranahan, who is in charge of compost sales at Cedar Grove, said compost lowers the heat of soil, suppresses weeds and puts micronutrients into soil.

One of the benefits of giving compost to community gardens, according to Ranahan, is, "It's also teaching people about gardening. It's kind of a lost art because everyone goes to the grocery store and they get their vegetables. ... People don't know how to grow their own food anymore."

According to the Compost Days website, donated compost will be sent to gardens managed by Seattle Tilth's Just Garden program and the Snohomish County Extension service.

Some of the gardens that will receive donations have not been built. According to Stephanie Seliga, the manager of Just Garden, the group will build at least 50 gardens this year.

This week, Just Garden set up a new garden for Reunion House, one of the locations in the Seattle Housing Authority's senior housing program.

Betty Doud, 67, said she has lived at Reunion House for three years.

"I'm a gardener, so I'm really anxious to get my hands in the dirt again," Doud said.

*Safiya Merchant: 206-464-2299 or [smerchant@seattletimes.com](mailto:smerchant@seattletimes.com).*

## Composting Roundup

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BioCycle May 2014, Vol. 55, No. 4, p. 12

### Ithaca, New York: Cornell Food Scraps Collection Monitoring Pilot Study

Cornell University, an Ivy League institution in Ithaca, has over 20,000 undergraduate and graduate students. Food scraps diversion programs have been in place at all of the Cornell Dining units since 2007, as well as at major on-campus events since 2010. All organics are hauled to the Cornell University Agricultural Experiment Station (CUAES) composting facility less than a mile away for processing. Tri-sort receptacles in the dining halls (organics, recycling, trash) are used, and food scraps, paper products, and compostable products are accepted. Early on, CAUES Farm Services staff began noticing excessive inorganic contaminants in the source separated loads being collected from the dining halls, resulting in rejection of loads and subsequent disposal in the Seneca Meadows Regional Landfill. To attempt to remedy the contamination woes, Claire Siegrist, a Cornell undergraduate Natural Resources Planning and Management major who is also one of three Student Sustainability Coordinators with Cornell Dining, developed and carried out a pilot study during the Spring 2014 semester to analyze the impact that monitoring collection bins would have on reducing contaminants in the organics stream.



Monitoring waste receptacles is a common practice at Cornell's large-crowd events like homecoming and the end-of-the-year "Slope Day" concert, so it was not a huge leap when Siegrist revamped the strategy for reducing contamination in the dining halls. "We wanted to monitor in one location, and see if we could educate people on source separation," she explains. "Trillium Dining Hall, the location we chose, happens to be one of the most populated dining halls due to its central location on campus. We reached out to sustainability clubs and other interested groups and individuals on campus to recruit volunteers to monitor."

CU Compost, a club at Cornell dedicated to compost education and outreach, took an interest in the project and offered their assistance to expand the program and help with logistics. "Together, we held multiple training sessions this spring semester, where we taught students how to source separate and encouraged them to teach their friends and so on," adds Siegrist. "In total, we trained about 150 students." A monitoring schedule helped maximize the periods of time that collection bins were staffed.

Before any active monitoring began, they observed students' behavior at collection bins to get a baseline understanding for what happens when students encounter the tri-sort system. "We have signage that teaches students what materials can and cannot be composted," she adds. "After

our observations, we realized people don't look at these signs. This gave us even more reason to try active monitoring as an approach to reduce contamination."

While the pilot did have a positive impact at reducing contamination — providing source separation enlightenment to some — monitoring is not a silver bullet, according to Siegrist. "When monitors are there, which is unfortunately not every day of the week or throughout a whole dining period, we generate clean compostables and clean recycling, which has been confirmed by the Farm Services staff that collect and haul the material. The best monitoring experience I have had is when a student with no knowledge of source separation walks up with a full tray and I have to take them through the process of where each item goes, and why it goes there. The student will reply, 'Wow, I didn't know you were supposed to separate those things.'" However, guidance from monitors can create an opposite effect. "It can confuse people," she adds. "When students finish eating, they tend to be in a rush. Sometimes these students become overwhelmed and frustrated by our instructions and the tri-sort method. This can result in the student throwing all of their items in one bin, likely the compostables bin — which is exactly what we don't want!"

Although the monitoring pilot did not completely resolve the contamination issue, it provided insight into why students aren't source separating, and potential strategies to address the situation. While a lack of education about source separation is a factor, "the more pressing issue is a lack of concern for why we are doing this," says Siegrist. "Students' lack of effort to learn how to separate those things." She is a member of a group that has drafted a proposal to require all incoming students to complete an online sustainability module explaining common environmental practices on campus, like source separation and using a refillable water bottle. This strategy would encourage students to buy into these behaviors before ever stepping foot on campus.

### Raleigh, North Carolina: NCSU Pizza Box Composting

Until recently, composting at North Carolina State University (NCSU) was mostly behind the scenes. "We collect food waste in our dining halls but students don't really see it because it's all done in the kitchen out of site," says Lauren McKinnis, Outreach Coordinator at NCSU's Waste Reduction and Recycling Office (WRR). Concerns about contamination, however, prevented a full-fledged food waste collection program beyond the dining halls. A survey of pizza purchases from 2012-2013 indicated that NCSU on-campus programs alone purchased 2,588 pizzas. This prompted WRR to start a pizza box composting program to help NCSU achieve its goal of diverting 60 percent of campus waste by 2015. "I'm sure we will look to expanding in the future but we decided to start small to make sure it wouldn't just become full of contaminants," says McKinnis of the decision to focus on pizzas.

Since the pizza program launched on March 1, 2014, about 750 boxes have been collected with minimal contamination. "So far we haven't noticed too many issues with contamination," she adds. In addition to pizza boxes, students can put dirty napkins, crust and paper plates in designated dumpsters outside of residence halls with historically high pizza consumption. The dumpsters, designed by a NCSU student, are decorated with a pizza slice and painted bright green to clearly indicate to students where their pizza waste should go.



The dumpsters are serviced weekly, with material hauled to Brooks Contractor, a composting facility located approximately 40 miles away from campus. "It's a distance but it is the only available compost in our area and run by a NCSU alumni," notes McKinnis. Brooks Contractor then composts the pizza boxes with green waste and food waste.

WRR has relied on student involvement to operate the pizza box composting program, from implementation to marketing strategies aimed at increasing student participation. A kickoff pizza party was held in one of the resident halls and soon a video will be produced to bring awareness to the program. In addition to pizza box and dining hall food waste composting, NCSU also offers oil and grease collection from on-campus apartments for use in production of biodiesel.

### Lambertville, New Jersey: Food Scraps Collection Pilot: "Third Can"

Lambertville, a town of 3,900 residents located on the banks of the Delaware River, is known for its fun shops and wide selection of dining establishments. Now this quaint community will be recognized for something else: joining the few New Jersey municipalities offering curbside collection of separated organics. Over the past few years, much of the focus of the city's Environmental Commission (EC) has been on expanding the city's recycling program, specifically targeting the organic waste stream and food residuals, explains Julie Hajdusek, who serves on the EC. In 2013, Lambertville reached its highest recycling rate (982.46 tons of material), but diverting organics would greatly increase that number. In Spring 2013, the EC considered preparing a grant proposal to the NJLM Educational Foundation for Sustainable Jersey Small Grants to study the feasibility of a food waste recycling pilot. About the same time, Lambertville Councilwoman Beth Asaro heard a radio commentary on the

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Princeton, New Jersey, food scraps curbside collection pilot, and contacted Hajdusek to inquire about establishing a collection program in Lambertville.



With the overwhelming support of Councilwoman Asaro, Mayor David DeVecchio and other city officials, Hajdusek prepared and the City was awarded a \$10,000 grant, opening the door for the pilot study. "I wrote the grant with three items in it: 1) Gauge interest in a curbside food scraps collection program; 2) Study the feasibility of constructing anaerobic digesters at the Lambertville Wastewater Treatment Plant to create biogas from biosolids and food waste; and 3) Establish Lambertville as a model for small communities that want to establish organics diversion programs by keeping track of the pilot process and progress through the city's website," Hajdusek explains. The EC worked with Asaro to develop an online survey to assess interest in a food scraps collection pilot among the Lambertville community. The survey received 300 responses, or just below 10 percent of the town's total population. Significant findings included: 81.6 percent indicated interest in curbside collection of organic waste; 90.4 percent said they wanted to reduce the amount of garbage they produced weekly; and 50 percent (149 people) expressed interest in being part of a pilot program. These results gave city staff confidence to move forward with the collection pilot, which they have appropriately named "Third Can," for the third waste receptacle participating residents receive.

The pilot is set to begin on May 11, and will run for one year. Registration is limited to 100 households, with priority given to citizens that filled out the City's survey. Participating residents pay \$65 and in return receive: a 3-gallon kitchen countertop container with compostable BioBags; a 32-gallon curbside container; weekly curbside collection of organics; troubleshooting support; and free compost three times/year. The fee is a subsidized rate, offset by grant funds to keep the cost reasonable for participants. City staff will haul all collected organics to the AgChoice composting facility in Sussex County. "The City is administering the program and the EC is playing more of an advisory role," Hajdusek notes. "We'd also like to expand the program into local restaurants and the Lambertville Public School over the coming months." She adds that the curbside collection pilot will be evaluated based on two major factors: 1) Reduction in tonnage of trash sent to the landfill, and the corresponding financial savings; and 2) Cost-benefit analysis of converting the municipal wastewater treatment plant to a facility capable of processing food waste through newly constructed anaerobic digesters.

### Moorefield, West Virginia: Biosolids Composting Underway

Biosolids composting at the Moorefield Hardy County Wastewater Authority got underway in March. The facility is using the GORE® system to produce a Class A compost. The site is capable of handling 30 tons/day of biosolids mixed with bulking material, such as yard trimmings and wood waste. It was built as part of a new treatment plant designed to process around 4.1 million gallons/day of wastewater. The Town of Moorefield has around 2,500 residents, but a food processing facility nearby also sends industrial wastewater to the plant equivalent to the volume produced by around 50,000 people. Prior to completion of the facility in November 2013, biosolids from Moorefield were primarily land-applied and occasionally landfilled. "When we were considering how to handle biosolids in the design of the new plant, the engineers found it would be less expensive to compost than landfill due to hauling costs," says Lucas Gagnon, President of the Moorefield Hardy County Wastewater Treatment Authority. "Plus we know it's the right thing to do from a green perspective." The GORE system was the most affordable option when labor and equipment were considered. The authority anticipates a 5-year return on its investment.



Dewatered biosolids are initially mixed in a Rotomixer with three parts shredded wood to one part biosolids. Compost piles, built with a front-end loader, are 26-feet wide at the base,

12-feet high and 100-feet long. Piles remain under cover for four weeks, are uncovered and turned, covered again for two weeks, then turned a final time before curing uncovered for two additional weeks. Finished compost is screened with a Wildcat trommel; overs are reused as bulking material. Around 10,000 tons of compost will be produced annually. Gagnon expects to sell the compost to commercial customers, including a large mulch company that provides the bulking agent for biosolids composting. "We are also hoping to make the product available to the community," he adds.

### St. Mary's City, Maryland: College Expands Into Food Scraps Composting

Composting at St. Mary's College is on the rise. Until recently, the small liberal arts campus was limited to yard trimmings composting managed by grounds maintenance staff. That all changed when Jennifer Walker, St. Mary's Sustainability Fellow, took charge. "At first it was just me," notes Walker. "I collected everything on weekends. But once I showed people how it could be done it caught on." Now, Walker has three paid interns who collect food waste (excluding meats) weekly in 5-gallon buckets from campus residential halls, academic buildings and a nearby church. Filled buckets are transported in a pickup truck to the campus farm located about a quarter-mile away. In addition, food waste from the dining hall is collected daily.

At the farm, incoming organics are placed in a large pile then incorporated into approximately seven piles used for active composting. Green waste from grounds maintenance and the farm are added to the piles, which are turned by hand. In addition to the compost interns, student volunteers and staff assist with managing the compost piles. Walker estimates the process takes about six months before the compost is applied to campus landscapes or vegetable beds at the farm.

The college's organic farm itself provides educational opportunities for both students and the community to learn about farming. Small plots are allotted to anyone who would like one. It is also a classroom for a campus-sponsored gardening class. Some produce is sold at farmers markets and used in the campus dining hall. Nearly a year into the composting program, Walker hopes to increase participation and ensure the program will continue to operate year to year when her term as a fellow expires. She also sees potential for the program to accept feedstocks from the community and in turn provide them with compost.

### King County, Washington: Compost Days Adds Community Garden Donations

Spring arrived in Western Washington and with it Compost Days, an annual event sponsored by Cedar Grove Composting, Seattle Public Utilities, King County Solid Waste Division and Waste Management. Now in its fourth year, the goal of Compost Days is to reward Snohomish and King County residents for participating in curbside collection of food scraps and yard trimmings by providing discounts on compost. In 2013 alone, residents of both counties diverted over 350,000 tons of organics from the landfill through their participation. This year, the event included an opportunity for customers to not only receive discounted compost, but also donate compost to community gardens that benefit low-income communities as part of the Big Garden Give. From March 15-April 15, for every bag of compost purchased or donated by customers, Cedar Grove matched their donation. Cedar Grove also donated bags when customers downloaded and redeemed compost coupons or took pledges online to compost at home.



Donated compost is being used at over 150 community gardens managed by Seattle Tilth's Just Garden program and the Washington State University's Snohomish County Extension Service. Both programs empower and educate low-income communities to grow their own food, protecting families from increased food prices and promoting healthy diets. "We wanted to highlight the efforts of these organizations and the role of community gardens in our region," explains John Inge, Marketing Director at Cedar Grove. "We also wanted to empower the consumer to be involved." Over 700 cubic yards of compost were expected to be donated as part of the event. This includes an initial kickoff donation of 500 cubic yards from Cedar Grove.

### Austin, Texas: Volunteer network Boosts Composting

While the City of Austin pilots curbside collection of food scraps to support its goal of 90 percent waste reduction by 2040, some residents and businesses are partnering to collect and compost organics in Austin backyards and at schools and community gardens. Compost Coalition, a volunteer network, connects these organics to users as well as provides information to generators of organic waste and community composters. According to Heather-Nicole Hoffman, founding member, the Compost Coalition began in 2011, when a customer asked a Whole Foods produce manager what became of blemished produce. It turned out that the Whole Foods was already composting its organics, but the exchange highlighted the potential to collect organics from generators and supply local composters with added feedstocks. The group decided to focus on connecting small generators with home composters. Eventually coffee shops became the focal point as part of the Ground to Ground project affiliated with the Compost Coalition.

Ground to Ground, modeled after the Australian program of the same name, has been the Compost Coalition's most successful project thus far, says Hoffman. It started in September 2012 with only five participating businesses, but quickly grew to over 25 businesses within a few months. This was largely due to the work of volunteers, especially participating Master Gardeners. Approximately nine tons of organics, primarily coffee grounds, are diverted each month through the program.

The Compost Coalition also connects composters with other feedstock sources such as wood chips, yard trimmings and kitchen scraps. It also helps chicken owners find food sources such as spent grain, dairy and meat products. The Coalition's website includes maps directing those interested to sources of compostables. The program relies solely on volunteers and has received no fiscal or legal assistance from outside resources. AgriLife, a Texas A&M affiliated county extension, and Urban Patchwork, an organization promoting urban farming, have helped the Compost Coalition recruit volunteers and leverage their outreach. "We are really trying to promote 'You live here, you compost here,'" explains Hoffman. "There are plenty of materials out there, we just need more people recognizing that they are resources and not waste and more people taking advantage of

those resources."

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Composting Roundup



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 School News

Published: Monday, May 5, 2014, 12:01 a.m.  
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## School Winners

**Madrona students earn state peace award** Madrona School's middle school leadership team received Washington Education Association's International Peace and Understanding Award for raising more than \$2,000 to support the construction of a catfish farm at Gidan Bege (House of Hope), a Nigerian orphanage in the city of Jos. The catfish farm helps by providing food, income and training for the children at the orphanage.



Contributed photo

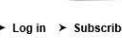
Madrona School's middle school leadership team received Washington Education Association's International Peace and Understanding Award.

WEA President Kim Mead presented the school with a check for \$500 to benefit Gidan Bege at a celebration ceremony. Teacher Robert Allen

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## COMMUNITY

# Compost Days kicking off March 22

- 
- Mar 21, 2014 at 11:39AM  
On Sat., March 22, Compost Days is kicking off the spring planting season with a Cedar Grove truckload sale and the Big Garden Give compost drive at the Maple Valley Fred Meyer from 10 a.m.-4 p.m.

The campaign is a partnership by King County, Waste Management, Cedar Grove and Seattle Public Utilities with multiple goals: thank residents for diverting 350,000 tons of food and yard scraps from landfills by composting at curbside, donate free compost to more than 150 gardens that feed the hungry, and offer residents deep discounts on compost and kitchen containers.

Participating in the Compost Days Big Garden Give compost drive is easy: the public can go online to [www.compostdays.com](http://www.compostdays.com) from March 15-April 15 and donate a bag or take a pledge to compost. Cedar Grove will match each coupon used and each online bag donation with one bag of compost to a community garden benefiting low-income communities, ensuring that all 150 community gardens will be ready to grow this spring!

In addition, from March 15 through April 15, residents can take advantage of deep discounts on Cedar Grove compost, and kitchen food scrap containers and bio-bags.



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## NEWS

### Arts & Tech students start gardens



Marysville Arts & Technology High School senior Nikki Cooley and sophomore Emalee Alaniz plant seeds in one of the school's 16 garden beds on April 30. — Image Credit: Kirk Boxleitner

by **KIRK BOXLEITNER**, Marysville Globe Reporter  
May 5, 2014 at 7:16PM

**TULALIP** — The unloading of a truck full of compost at the Marysville Arts & Technology High School on Wednesday, April 30, represented the culmination of a six-year dream for Arts & Tech math teacher Karen McCaffrey, and a unique opportunity for Arts & Tech students get dirty while growing their own food.

"Last year, we finally started a club devoted to growing local food," McCaffrey said. "Not only is the process of gardening a valuable experience, but it teaches these kids how essential these foods are to their health and well-being."

The Arts & Tech gardens benefitted from the fourth annual Compost Days campaign — jointly coordinated by Cedar Grove, Waste Management, King County and Seattle Public Utilities — which conducted its Big Garden Give, the region's first compost drive, providing free compost to 120 gardens that grow food for low-income communities in Snohomish and King counties.

John Inge, marketing director for Cedar Grove, stopped by the school that Wednesday with Zsolt Pasztor, production manager of Farmer Frog, to watch the final truckload of compost get dumped next to the Arts & Tech gardens.

"Throughout Snohomish County, we've contributed 500 yards of compost to as many as 20 community gardens," Inge said. "Yesterday, we dropped off about 10 yards, and today, we're adding about 15 yards to the Arts & Tech school gardens. As much as we talk about the compost loop, it's incredible to witness personally how the food and yard waste that we receive is now being used to grow fresh food, rather than going into landfills."

Inge credited Washington State University with helping to connect Cedar Grove, and the other members of the Compost Days campaign, to community organizations, as well as assisting in coordinating their efforts.

"They've been invaluable in linking us to deserving recipients," Inge said. "This way, we can provide support to gardens that serve all segments of the community."

As the Arts & Tech students shoveled compost into wheelbarrows and poured it into the eight-foot by four-foot garden beds behind the school building, Pasztor explained the process that Farmer Frog facilitated beforehand.

"It started with the ground being covered with burlap, so that no light would reach the ground," Pasztor said. "Wood chips were then laid down over the burlap, about four to six inches deep. We have a source of burlap and a connection with loggers to get the wood chips, which amounted to about 10 yards, covering a 20-foot by 30-foot area."

From there, 16 garden beds were built over the wood chips, with pressure-treated lumber, of which eight were filled with the 10 yards of compost from Cedar Grove on Tuesday, April 29.

"We received 15 yards of compost today, which would probably fill 12 garden beds, but it's better to have too much than not enough," Pasztor said on April 30. "We also provided eight 10-gallon buckets with compost and strawberry plants. There's a growing distance between people's food and how it's made, so we want to bring people closer to that food-making, so that they don't just think of food as coming from Safeway or Albertsons."

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Pasztor also anticipates that Arts & Tech students will be able to apply their lessons in biology in a hands-on fashion in their gardens, perhaps even by doing experiments to see which factors cause plants to grow better.

The Arts & Tech students who volunteered to work the dirt and plant seeds on April 30 agree that they're seeking closer connections, not only to the source of their food, but also to the community around them.

"I just like growing things," said sophomore Emalee Alaniz, as she watered one of the garden beds. "It's nice when you can grow your food more naturally."

"I like that everyone here has come together as a team to make this happen," said senior Nikki Cooley, who joined Alaniz in planting seeds in the compost. "I don't usually get to work with all of these people, so I'm getting to know new people while I'm gardening, which is something I'm already experienced at. When you go to the store, you have to worry whether their fruits and vegetables have been treated with chemicals, but our fruits and vegetables will not only be locally grown, but they'll be fresh, healthy and delicious."

"It's a healthier alternative," agreed fellow senior Damon Diel Jr. "It also helps save money for the school."

McCaffrey explained that the food grown in the Arts & Tech gardens would be prioritized, first to go to the students who helped grow it, then to go to community members in need who would be invited to take part in gardening there, with any remaining or leftover food likely going to community groups such as the Marysville Community Food Bank.

"This garden will be a source of ongoing joy for generations to come," Marysville Arts and Technology High School Principal Terri Kaltenbach said.

The annual Compost Days campaign is a thank-you to area residents for diverting 350,000 tons of food, food soiled-paper and yard debris from landfills. From March 15 through April 15, residents received deep discounts on compost, and donated 30,200 bags of compost in turn, to help grow food in 120 gardens that feed communities.

"Making locally produced compost available to community gardens is an important first step in providing nutritious food for those that need it the most," said Candy Castellanos, public education outreach manager for Waste Management. "Using compost is the most sustainable, environmentally supportive and efficient way to garden, and we are proud to play a role in growing gardens locally."

For more information, visit [www.compostdays.com](http://www.compostdays.com).

KIRK BOXLEITNER, Marysville Globe Reporter  
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# Compost Days

Compost Days kicked off the spring planting season with a Cedar Grove truckload sale, gardening expert Ciscoe Morris live broadcast and the Big Garden Give compost drive at the Lynnwood Fred Meyer.

The campaign is a partnership by Waste Management, Cedar Grove, Seattle Public Utilities and King County with multiple goals. To thank residents for diverting 350,000 tons of food and

yard scraps from landfills by composting at curb side, donate free compost to more than 150 gardens that feed the hungry, and offer residents deep discounts on compost and kitchen containers.

Participating in the Compost Days Big Garden Give compost drive is easy: the public can go online to [www.compost-days.com](http://www.compost-days.com) from now until April 15 and donate a bag or take a pledge to compost. Cedar Grove will match each coupon used and each online bag donation with one bag of compost to a community garden benefiting low-income communities, ensuring that all 150 community gardens will be ready to grow this spring.

**City has a  
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## Ciscoe Morris to headline community garden compost drive

Mar 13, 2014

On Saturday, March 15, Compost Days is kicking off the spring planting season with a Cedar Grove truckload sale, gardening expert Ciscoe Morris live broadcast and the Big Garden Give compost drive at the Lynnwood Fred Meyer.

The campaign from 10-4 is a partnership by Waste Management, Cedar Grove Seattle Public Utilities and King County with multiple goals: thank residents for diverting 350,000 tons of food and yard scraps from landfills by composting at curbside, donate free compost to more than 150 gardens that feed the hungry, and offer residents deep discounts on compost and kitchen containers.

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Gardening expert Ciscoe Morris will be broadcasting live on KIRO radio from 10 a.m. to noon at Lynnwood Fred Meyer, 4615 196th St. SW.

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