



Confusing Compost Items: Figuring Out What Goes Where

We've all been there before: the Composting Crossroads.

That's the moment when you're standing there, holding that "thing" that you just can't figure out what to do with. Is it compostable? Is it recyclable? Or should just go in the trash? Maybe you follow the "If in doubt, throw it out" rule, and toss it into your garbage can, wishing you knew where it was really supposed to go. You're not alone in these occasional compost conundrums: 60% of what ends up in the landfill could have been recycled or composted.

Whether man-made or natural, not all packaging and waste is the same, making some items trickier to remember than others. When it comes down to it though, **composting the correct item is worth it and helps save valuable resources from going to the landfill.**

Controlling Compost Odors and Fruit Flies



Do you love your kitchen compost bin but struggle to control compost odors - especially in the warmer months? What about fruit flies and messy liquids? Conquer those unwanted smells, pests and messes by trying these helpful tips:

Fresh scents:

Foodcycler, Jackie, suggests putting a drop of lemon extract in the bin before putting food scraps in the bag to eliminate smells.

Soak it up:

Place some newspaper or other compostable paper products in the bottom of your kitchen compost bin to help soak up moisture.

Feeling creative? Learn how to [make a simple newspaper pouch](#) for your collection bin.

Act fast:

Bring your food scraps to your curbside bin more frequently to combat fruit flies and odors.

Stay cool:

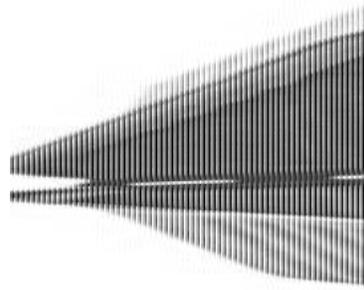
Storing your food scraps in your fridge or freezer until you're ready to bring it to your curbside bin will keep smells at bay.

Keep it clean:

Test Your Compost Knowledge

Can you compost bacon grease? What about coffee cups or pistachio shells? See if you know where these commonly confused items should go.

Takeout Containers:



Even though they look similar, not all takeout containers are the same. Only uncoated paper containers (left), should go in your compost, not those lined with plastic (right).

Cooking Grease:



A small amount of grease in things like pizza boxes and used

In between uses, give your bin a nice rinse with soap and warm water to get rid of any residue that could attract bugs or cause foul odors.

Wash it off:

The skin of fresh produce can carry fruit fly eggs, so be sure to give your fruit a wash right when you bring it home. If the fruit flies do become a problem, try making one of these [natural fruit fly traps](#).

paper towels is okay to compost, but larger amounts of both used and unused grease or oil should be canned and put in your garbage, not compost.

Coffee Cups:



When you're getting coffee on the go, toss your disposable paper coffee cups (give them a quick rinse) in the recycling bin. Better yet, try using a reusable cup!

Bones and Shells:



Hard food scraps like seafood bones and shells, eggshells and nutshells can all be composted.

Trying to avoid future compost confusion? Consider keeping our handy [guidelines](#) in your kitchen or next to your bins for easy reference.

Happy summer composting!

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