



How to Plan A Compostable Picnic

Picnics are the perfect way to enjoy the Puget Sound area's beautiful fall weather. They're also the perfect way to practice your composting skills outside of your kitchen (or backyard).

Whether your picnicking at your neighborhood park, a campground, or at the top of a mountain (A+ for effort on this one!), there are plenty of ways to make your outdoor meal less wasteful. With a little bit of menu and supply planning, you'll be well on your way to a wonderfully compostable picnic.



Composting in the Great Outdoors

While you compost at home or enjoy a compostable picnic, remember that Mother Nature does her own composting every day. Branches and leaves collect on the forest floor and turn into a rich layer of mulch.



Worms, bacteria, and insects

Compostable Picnic Essentials

Creating a compostable picnic is actually pretty simple - it just takes a little bit of creativity and resourcefulness. From the food you eat, to the containers you pack it in, and the plates you eat it from, there are tons of great compostable or reusable options that can help prevent and reduce waste.

What's on the menu?



feed on the mulch, and it becomes compost. Decomposing mulch releases nutrients which are absorbed by plant roots, and nature's composting cycle begins again.

Even though composting naturally occurs in nature, it's best to take your compostable waste with you for your backyard pile or curbside cart, rather than disturb nature's routine.

When making your picnic menu, consider foods that only create compostable waste (like banana peels and chicken wing bones) or no waste at all (like carrot sticks or blueberries). Avoid trash and excess food by only packing what you plan to eat and opt for finger foods to avoid the need to pack utensils.

Pack it in, pack it out



Be a good steward of the land and a polite park guest by following this simple rule. From paper towels to apple cores, if you pack it in, pack it out. Many picnic spots don't have composting carts available, so plan ahead! Set the Foodcycler example for other nature lovers by packing a compostable bag or container to take your waste with you when you go.

Containers, containers, containers



Avoid pre-packaged foods with plastic wrappers and disposable lids, and instead bring your food and drinks in reusable containers. The time it takes to pack these containers is well worth their waste-free benefits. Just give them a quick wash and they'll be ready for your next picnic.

Keep It Cool *and* Reusable



Rather than ending up with dirty water at the bottom of a cooler and plastic waste from bags of ice, make your own ice packs by freezing water in reusable containers or empty yogurt tubs, and your food and beverages will stay cool and mess-free.

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Wherever your adventures and delicious picnics take you this fall, remember these helpful Foodcycler tips for composting on the go!

Happy Composting!

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