## YARD+FOOD WASTE



These go in your **green** yard+food waste cart. Collected weekly. Not all properties offer this, check with your property manager for details or to set up service for your complex.



## FOOD SCRAP TIPS

**Gather food scraps** from your kitchen in:

- Paper grocery bag
- Reusable container
- Newspaper
- Compostable bags kingcounty.gov/depts/ dnrp/solid-waste/garbagerecycling/compost-right

Empty reusable container into the yard+food waste cart or dumpster frequently, and rinse out.



## Make your food last longer with a few of these tips:

- Store certain produce in the fridge to extend it's shelf life, like apples, berries, cucumbers, cherries, peppers, grapes, and citrus fruits.
- Use your counter space to ripen fruits such as avocados, tomatoes, melons, pears, and stone fruit. Once ripe, refrigerate.
- Store bananas on your counter top away from other fruit—they give off a gas that ripens nearby fruit faster. Or, use them to help ripen fruit quickly!
- Put your bread in the freezer if you won't use it up in one week.

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- 4. YARD+FOOD WASTE
- 5. GARBAGE
- 6. DISPOSAL TIPS / HAZARDOUS WASTE
- 7. OTHER RECYCLING & DISPOSAL OPTIONS
- 8. COMMUNITY RESOURCES