

# WANT TO COMPOST?

Start composting in your backyard or at the County's Convenience Center.

## WHAT'S THE DIFFERENCE?

You can take dairy, bones, meats, etc. to the County's Convenience Center food scrap 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 and napkins that are free of cleaning agents.



### Recycling cart:

Clean paper, cardboard and cartons.



### Trash cart:

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



# COMPOSTING AT THE HENDERSON COUNTY 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.



## NO KEEP THESE OUT!



Environmental Sustainability Board  
City of Hendersonville, NC



# GUIDE TO COMPOSTING IN HENDERSONVILLE

## THERE ARE TWO WAYS TO COMPOST IN HENDERSONVILLE:

In your backyard or at the County's Convenience Center food scrap drop-off

CITY OF HENDERSONVILLE  
SUSTAINABILITY DIVISION

828-712-4464

# COMPOSTING IN YOUR BACKYARD

## FRESH GREENS

### NITROGEN-RICH



Grass and plant trimmings



Fruits and vegetables



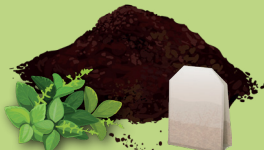
Egg shells



Bread and other grains



Beans, nuts and shells



Tea leaves/bags 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 newspaper



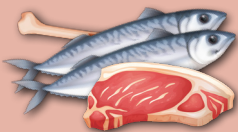
Compostable paper products

(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) take-out boxes, plates, and receipts



To-go hot and cold drink cups

## NEED A COMPOST BIN?

Visit the Sustainability Demonstration Station on Maple Street - west side between the bridges - to view various compost bin options. Visit [www.hvInc.gov/SustainabilityDemonstrationStation](http://www.hvInc.gov/SustainabilityDemonstrationStation) to hear when our next compost demonstrations are and keep up to date.

## 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 as needed.
- Stir in your new material to the top layer.
- Cover your food scraps with a three-inch layer of leaves or other brown material.

## 4 HARVEST:

- Wait six to twelve months and let nature do its work, or aerate with a shovel and add water as needed to speed up the process. It's ready when the compost is dark brown and earth-like!

\* Meat, fish, bones, food cooked with grease, dairy products, and Certified compostable products are compostable ONLY at the Convenience Center, not in your backyard.