

What Works



Here are some comments residents have made describing how they collect their food scraps in their apartments. The main thing is to **control the moisture** – the compostable bags are made to, well, **decompose**, so if they get wet and soggy, they are likely to leak and split open.

I keep the compostable bag in the freezer.

My favorite way to keep the food scraps: I put a plastic container in the small shelf of my fridge door. It is about 4" x 4" and about 1" high. I sit a compostable bag in the container and add food scraps to the bag. If it gets full before the week is up (having left room at the top to tie the bag w/ the bag corners), I tie that bag and sit another compostable bag on top of the first one. So far no falling bags!

I have plastic containers and they reside in my refrigerator until transfer to a compostable bag on drop off day.

I store the scraps in plastic containers, pint size, with covers. They fit well in the last bottom section of the fridge door. I store them, 3 or 4 per week, full, covered. I see them there without trouble, until I collect them in the compostable bag, the night before collection and store them in the freezer. The next morning, I take them to the collection point.

I've been collecting my food scraps and fill up one or two bags before delivering them to the community bin. The freezing solves the problem of attracting bugs and hardens the contents for delivery to the bin without drips. I found this works fine for me.

For myself, the best way to collect scraps has been to keep a compostable bag in my freezer and add the scraps as they are produced. No mess, no drip, no odor. Of course, this only works for those who have freezer room.

What Doesn't Work



Here are some comments residents have made describing some of the things they tried, but found not to work very well for them. So you may need to experiment a bit to see what works for you!

My food scraps were too liquid, storing directly in a compostable bag resulted in early disintegration of the compostable bag.

Previously someone donated a heavy metal bucket that smelled bad. Couldn't live with that.

When I didn't remove water well from food scraps before putting them in a compostable bag, the bag almost fell apart and the plastic container I used to store the bag got dirty (and a little smelly). When I didn't cut vegetable scraps into smaller sizes, I punctured a hole in the compostable bag. Now I make sure that I cut food scraps into manageable sizes.

We had been using a large yogurt container with a bag, but it was way too small, and I dreaded opening it to put stuff in.

We tried storing the scraps in a plastic container in our refrigerator. This didn't work well because of the limited space between the shelves in our refrigerator and because we found that scraps stored in our freezer were easier to manage.

I tried freezing them but found I had more space in the refrigerator and that frozen scraps sometimes tore the compostable bag when moving it.

I tried just keeping a bag in the refrigerator, but it was less convenient than right next to the sink.