

Compost More. Waste Less.



Take the ick out of collecting food scraps and food soiled paper with special pricing on BioBag compostable bags and kitchen containers



September 1 - September 30, 2017

The first step in composting food scraps and food-soiled paper at home is to choose a kitchen collection container that is right for you. This could be as simple as using a paper bag or a large plastic yogurt container or choosing one of the many container styles available for purchase at local retailers.

From September 1 - 30, King County is partnering with Bartell Drugs and BioBag to offer special discounts on the BioBag Ventilated bucket and boxes of BioBag compostable bags to line the bucket. Visit <http://bartelldrugs.com/store-locator> to find a location near you.

The kitchen container on sale, the BioBag UmiMax bucket, has a special design that allows ventilation on all sides. When you use this container with the compostable BioBag, food scraps dry out which reduces mold, mildew and smell. The containers and compostable bags are on sale!

Put the container with compostable bag on your countertop or hang it inside the door of your kitchen sink cabinet.

To use the bucket:

1. Line it with a BioBag compostable bag
2. Fill it up with fruit and veggie trimmings, meat scraps, bones, plate scrapings, egg shells and dirty paper towels
3. Pull out the full bag and toss it into your curbside yard waste cart



Empty your container every few days to keep odors away.

To learn more about food scrap composting and find a retail location near you, visit recyclefood.com.



Para información sobre el reciclaje de restos de alimentos en español visita your.kingcounty.gov/solidwaste/reciclamas/index.asp

Alternate Formats Available
206-477-4466 • TTY Relay: 711