

Join the One Less Bag Challenge.

Reduce, reuse, recycle and save resources.



Halloween, Thanksgiving and all those holidays make lots of food scraps and food soiled paper. Recycle it!

Food scraps include carved pumpkins, party leftovers, candy you don't want to eat or give away, vegetable and fruit trimmings, meat, bones, poultry and dairy scraps and left overs, paper towels and napkins soiled with food, pizza delivery boxes....and more. Not sure? Ask us:

- Reply to our email and give us your questions
- Call us at 206-296-4466
- Click on 'contact us' at the bottom of our [website](#)
- Post on our [Facebook page](#)

Green Holidays offers fresh ideas to help consumers reduce waste

'Tis the season for consumption—parties, gifts, shopping, decorations, food and more food—leading to a lot more waste. King County's Green Holidays program is offering a new crop of ideas this month to help families balance consumption with conservation. [Visit the website.](#)



Where does my recycling go?

Bedrock Industries recycles local glass collected by your curbside recycling hauler!

Seattle-based [Bedrock Industries](#) recycles more than 100,000 pounds of glass annually, transforming it into stunning tiles, luminous dinnerware, unusual gift items and garden products. The recycled glass they use comes from curbside collection programs, the company's own bottle drive and scrap glass salvaged from commercial enterprises, such as window manufacturers.

Ask an expert your burning recycling question?

You've taken the challenge to reduce by one garbage bag per month. Thank you! But you may still have a nagging recycling question at the back of your mind and we want to know what it is! To ask the expert:

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Food: Too Good To Waste takes a bite out of household food waste



Food is expensive and valuable, yet the average family throws away 25 percent of the food they buy – adding up to more than \$1,600 a year per household! Check out King County's [Food: Too Good To Waste](#) website for tips, tools and recipes to help you reduce wasted food at home. The website includes a video series featuring PCC Natural Market's chef Jackie Freeman, who shows three real families the path to preventing food waste by making small changes in how they shop, prepare and store food.

