

WHITEFIELD RECYCLING

KITCHEN SCRAPS FOR COMPOSTING

The Whitefield Recycling Center now accepts kitchen scraps. Through a program run by Lincoln County Recycling, kitchen scraps can be collected and taken to a county-wide program in Wiscasset where they are composted along with yard wastes. While kitchen scraps do not represent a huge volume of household wastes, they are quite heavy and thus can be a significant part of solid waste disposal costs since tipping fees at the Hatch Hill landfill, where Whitefield's wastes go, are based on weight not volume. Additionally, kitchen scraps can become smelly in solid waste and attract all sorts of critters.

Here's how to sort kitchen scraps for composting

ACCEPTABLE	MATERIALS TO AVOID
Fruits and vegetables, including fresh and dried, peels, skins and rinds	No liquids
Eggshells and cooked eggs	No bones
Grains, bread, and pasta, including dough, bakery items, oatmeal, rolls, all types of pasta	No meat, raw or cooked
Hard cheeses and most soft, cooked cheese (ie: pizza)	No dairy (except hard or cooked cheeses), including milk, sour cream, ice cream, soy milk, cottage cheese, cheese sauce
Cooked seafood and shells	No raw seafood
Coffee grounds, tea bags, paper coffee filters	No fats, oils or greasy food
Nut shells	No metals, plastics, glass, etc.

Kitchen scraps may be brought to the Recycling Center and deposited in a barrel outside. If the barrel is empty, add about 6 inches of sawdust to the bottom of the barrel before adding your food wastes. Then after each person adds their food scraps, please sprinkle a small layer of sawdust on your deposit.

If you would like to have some finished compost for your gardens or plants, it can be purchased from the County by the yard or by the bag. The facility is located on Huntoon Hill Road in Wiscasset.

If you have questions or concerns, please feel free to ask our recycling attendant or email WayUpWright@gmail.com.