



News Release

Join the SCRD in celebrating Compost Awareness Week and Get Composting!

Sechelt, BC— April 25, 2016 — The Sunshine Coast Regional District (SCRD) is inviting residents to celebrate International Compost Awareness Week (ICAW) from May 1 to 7, with a number of events being held to recognize this global event:

- **Sunday May 1, 10:00 am to 1:00 pm** - Experience for yourself what compost can do for your garden by picking up a free sample from the SCRD booth at the Sunshine Coast Botanical Garden's annual plant sale, 5941 Mason Rd, Sechelt.
- **Saturday May 7, 2:00 pm to 3:30 pm** - Learn how to effectively compost your food scraps and yard waste at the free Home Composting 101 Workshop at the Sunshine Coast Community Services Society's Community Gardens at 5638 Inlet Avenue, Sechelt. This workshop will cover basic compost science, pest prevention techniques, how to convert a freezer into a composter, worm composting, and more! Pre-register at infrastructure@scrd.ca.
- **Sunday May 8, 9:30 am to 10:00 am** - Take a free guided tour of Salish Soils' large-scale composting system. Meet outside the main office, 5800 Black Bear Road, Sechelt.
- Bring your composting questions and learn about the Green Cone food scraps digester at one of the information booths hosted by the SCRD, Sargeant Bay Society and Ruby Lake Lagoon Society:

May 1 - Sunshine Coast Botanical Garden	10:00 am – 1:00 pm
May 2 - Outside EarthFair Bookstore, Madeira Park	10:00 am – 3:00 pm
May 3 - Wilson Creek Marketplace IGA	10:00 am – 2:00 pm
May 5 - Gibsons Marketplace IGA	10:00 am – 2:00 pm
May 6 - Inside Trail Bay Mall, Sechelt	10:00 am – 2:00 pm

For residents of the SCRD, two options exist for composting food: you can take food scraps to a local composting facility – Gibsons Recycling Depot or Salish Soils – or you can compost at home.

By wasting less food and composting any remaining food, it is possible to reduce the amount of garbage sent to the landfill by one third, saving valuable landfill space and preventing the food from producing methane gas in the landfill which is a potent greenhouse gas. Plus, composting produces a great soil amendment.

“Much of the food thrown out in the garbage could have been eaten. By eating what we buy, only scraps are left over to compost,” says Andrew Bridle, Zero Waste Coordinator with the SCRD.

In the SCRD, about 12,000 tonnes of waste are sent to the landfill every year. A waste composition audit of residential solid waste conducted in 2014 found that 35% of this is food waste, the largest component that can be diverted.

“We are calling on all Sunshine Coast residents to compost as much of their food scraps and yard waste as possible,” says Garry Nohr, SCRD Board Chair. “We are already diverting over 50% of solid waste sent to our landfill, and by composting food scraps and yard waste, we can reach our goal of diverting at least 65% of solid waste sent to our landfill by the end of this year.”

For more information, please visit www.scrd.ca/Yard--Food-Waste.

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