

EVERYDAY RECYCLING MADE EASY

# RecycleSmart

APARTMENTS & CONDOS EDITION

## How long until it disappears?

Toss an apple core and a metal can into your yard—which will disappear first? The core, of course. Toss them into a landfill and guess which one? The can!

Here's why. Metal oxidizes, forming rust. Microorganisms break the can down into simple molecules, although it will take hundreds of years to disappear in a landfill.

But things that biodegrade—like the apple core, tree trimmings, food waste and paper—biodegrade very slooowly in landfills, because the artificial landfill environment doesn't have the air, water, and bacterial activity needed for the decaying process.

That's because a landfill is carefully designed to isolate trash from the surrounding environment (the air, groundwater that might be used for drinking water or irrigation, and rain that might run off into our streets). Under these conditions, trash won't decompose very much. A landfill is not like a compost pile, where organic waste is buried so it will decompose quickly (see "How it Works").

The Garbage Project is a waste study conducted at the University of Arizona. Students there dug up the landfill and found hot dogs, corncobs and grapes that were 25 years old and still recognizable! And they found newspapers dating back to 1952 that were still readable.

What about plastic? Plastic photodegrades—it degrades under ultraviolet radiation from

*continued on page 4*



These guys prefer the blue bins



Toss those one-a-days into a green cart!



### USE THE ABRACADABRA WIDGET!

Not quite sure how to make something disappear? Just go to [RecycleSmart.org](https://www.RecycleSmart.org) and click on "Recycle Where?" You'll find a range of convenient options for items that you can't put in any of your bins or carts.





# Belly-up to the bins!

**At first glance, you might not notice anything different. Then you see...solar panels on a trash can?!**

Downtown Walnut Creek is the first City in Contra Costa County to install state-of-the-art, solar-powered Bigbelly trash and recycling bins. The 35 new bins replace all the conventional trash and recycling bins and hold five times the amount. **They use solar power to compact both trash and recyclables.** Wireless technology automatically notifies City staff when bins are almost full and need to be emptied.

"We're excited to provide bins that will keep our streets cleaner and be more efficient to maintain," says Public Works Manager Mike Vickers.

**Fewer pickups mean fewer trucks rumbling downtown and fewer fuel emissions from the trucks.** The Bigbelly bins are funded by selling recyclables, in partnership with RecycleSmart.

## Looking Sharp

Look for big, bright red or green medical sharps bins throughout the RecycleSmart area. **Making sure you keep discarded needles out of the trash protects waste workers and public health.** Put them in a sharps container, then right into the bin. You'll find a list of bin locations at [RecycleSmart.org/HHW](http://RecycleSmart.org/HHW).



## Need More Info?

### RecycleSmart

[www.RecycleSmart.org](http://www.RecycleSmart.org)  
925-906-1801  
[Authority@RecycleSmart.org](mailto:Authority@RecycleSmart.org)



Printed on paper made from 100% post consumer waste (PCW); processed chlorine free (PCF).

### Republic Services

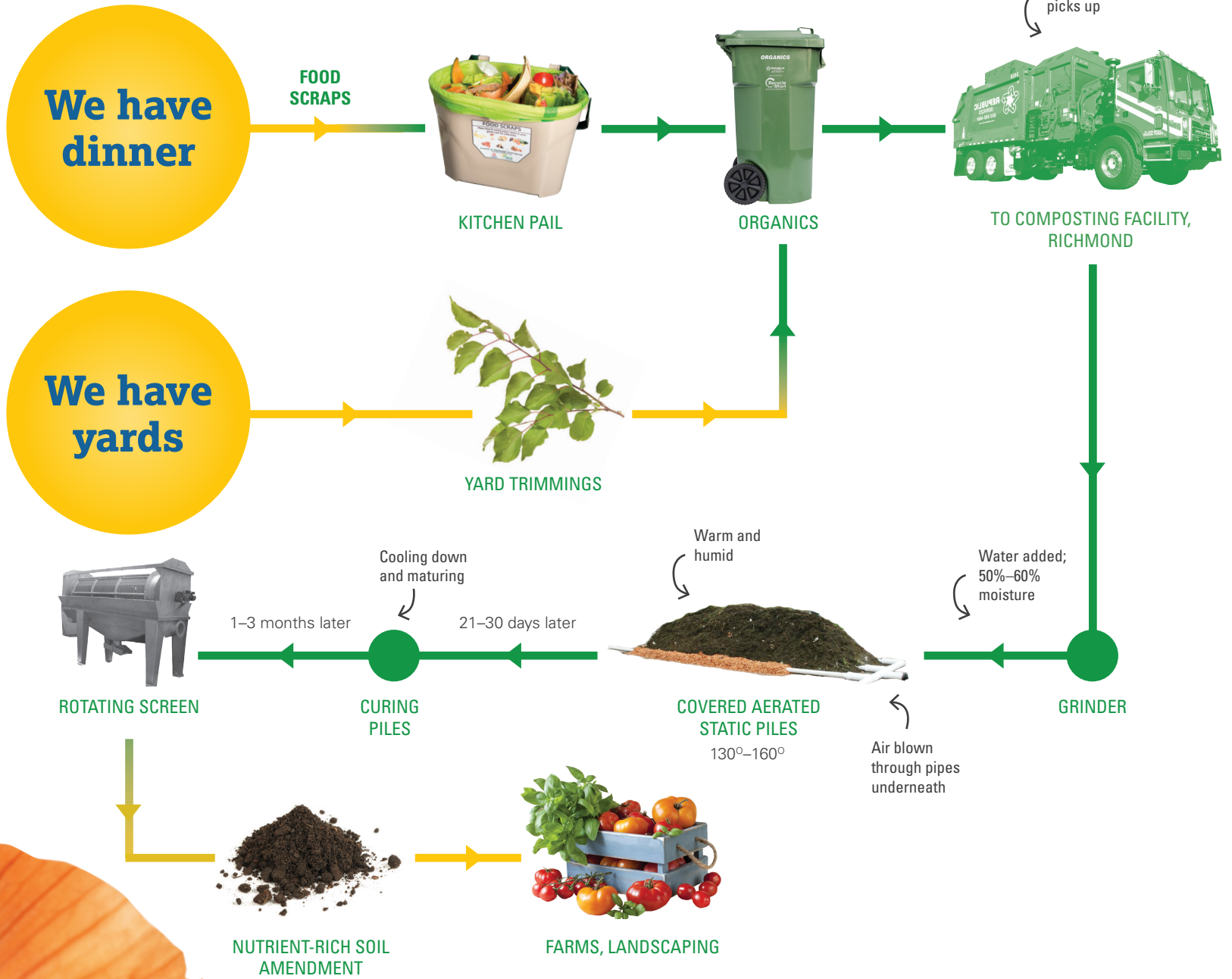
### Organics, Recycling and Landfill

925-685-4711

Ask your property manager to contact Republic Services about additional recycling, organic or landfill carts or bins, computer and TV collection, special clean ups or to request motor oil recycling kits, recycling tote bags and kitchen food scrap containers.

# How it works

Composting in the kitchen and yard.



## FROM FARM TO TABLE TO FARM TO TABLE TO...

Organics make up about two-thirds of our solid waste stream; a combination of food scraps, landscaping green waste, food and soiled paper. Organics need air, moisture and heat to activate the decaying process. Your organics are processed on 20 acres in Richmond

for about 2-3 months. The result is very dark, earthy soil, certified to be safe and pathogen free—and perfect for growing more fruits, vegetables and grains that find their way right back to your table!



continued from page 1

the sun. But there's no light in that landfill. When will it degrade?

The estimates of 200 years, 400 years or 1,000,000 years to decompose in a landfill are a scientific way of saying "a

really, really, really long time." Instead, recycling and composting can make those items disappear like magic! And a bonus: it takes 1/20 of the energy to recycle aluminum products as it does to smelt aluminum from scratch.

# When Will My Waste Disappear In the Landfill?


(...and which cart will make it disappear right away)



 PLASTIC JUG

1,000,000 Years



 FOAM CUPS/TRAYS

500 Years



 GLASS BOTTLE

1,000,000 Years



 PLASTIC DRINKING BOTTLE

450 Years



 LEAVES/YARD WASTE

Months–Never



 DIAPERS

450 Years



 FRUIT/VEGETABLE SCRAPS

Months–Never



 METAL FOIL

400 Years



 NATURAL ROPE

Months–Never



 ALUMINUM CAN

200 Years



 PIZZA BOXES

Months–Never



 JUICE BOXES

200 Years



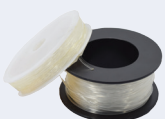
 PLASTIC BAG

1,000 Years



 TIN CAN

100 Years



 FISHING LINE

600 Years



 6-PACK PLASTIC HOLDER

100 Years



The cart that items should go into for their quick getaway

Sources: U.S. National Park Service, Mote Marine Lab; ScienceLearn.org





# Turning food into electricity!

**Our commercial food recycling program.**

Your folks always told you to clean your plate...but if you can't, now it won't go to waste.

Because now there's restaurant food recycling. **More than 400 restaurants, grocery stores, schools and other large commercial and industrial food waste generators in the RecycleSmart service area participate in our Food Recycling Project.**

Simply put, we turn the leftover food, grease and paper goods into electricity.

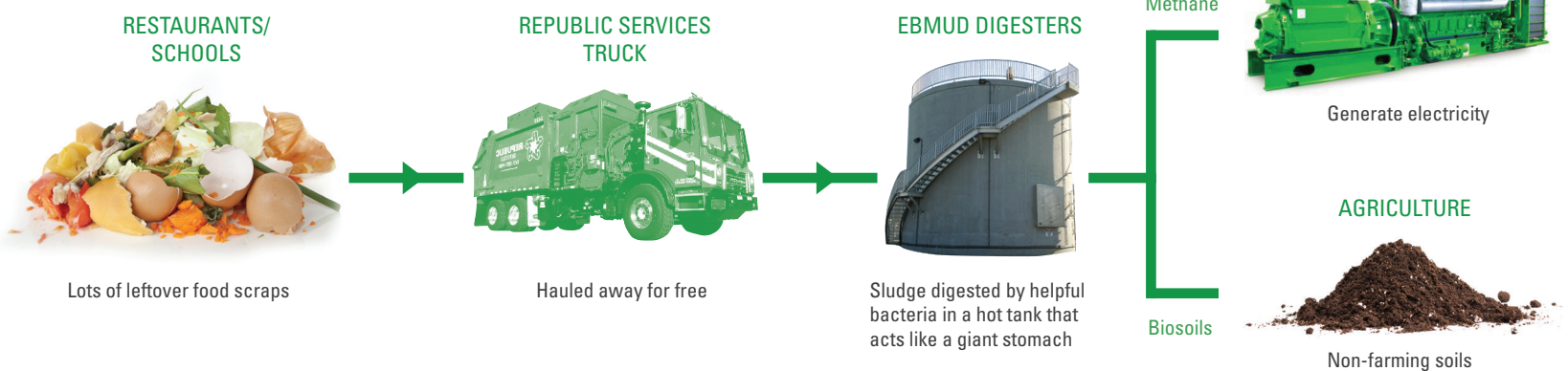
Republic Services collects the food waste, for no additional charge, and takes it to East Bay Municipal Water District's wastewater treatment facility. The food is added to the "anaerobic digesters" that primarily process

sewage waste. The digesters (called that because beneficial bacteria "digest" the waste) produce methane gas as a by-product. Big co-generation engines use captured methane to generate electricity that powers the entire water treatment facility, and then some. EBMUD sells the excess electricity to the Port of Oakland!

The leftover is a nutrient-rich compost-like material that is used as a soil amendment for non-food agricultural applications.

It's a big win all around. Businesses save money by diverting waste out of their landfill bins, the environment benefits from smaller landfills and the renewable electricity reduces our dependence on fossil fuels.

→  
Take a peek at all the businesses participating in a similar but different process from your home's food scraps and green waste!



# Let's eat out!

## Food recycling participating businesses.

### ALAMO

Alamo Palace  
Bagel Street Café  
Brass Bear Delicatessen  
Don Jose's Mexican Restaurant  
Five Guys  
Great Donuts  
Ha-La Sushi  
High Tech Burrito  
Katrina Rozelle  
Lawrence's Meats  
Panera Bread  
Peet's Coffee  
Round Table Pizza  
Roundhill Country Club  
Xenia Bistro!

### DANVILLE

Acai-Me  
Almanac  
Amici's East Coast Pizzeria  
and Car Wash  
Athenian School  
Bagel Street Café  
Baja Fresh  
Basque Boulangerie  
Black Bear Diner  
Blackhawk Cinemark Theater  
Blackhawk Country Club  
Blackhawk Grille  
Blue Ginko  
Bridges Restaurant  
China Gourmet  
China Paradise  
Chipotle Mexican Grill  
Choice Lunch  
Chow Restaurant  
Christy Donuts  
Costco  
Danville Brewing Co.  
Danville Firehouse Bar  
Danville Medical Center  
Draeger's Market  
East Bay Flower Company  
El Cerro Medical Center  
El Nido  
Faz Danville  
Ferrari's Cucina Italiana  
Fieldhouse Sports Grill

Fish on Fire  
Forbes Mill Steakhouse  
Forge Pizza  
Gotta Eatta Pitta  
High Tech Burrito  
Ike's Lair  
In the Mix Salads  
Incontro Ristorante  
Jamba Juice  
Jersey Mike's Subs  
Juice Zone  
Jules Thin Crust Pizza  
Kane Sushi  
Kanpai Poke  
Leo's Chinese Restaurant  
Little Pear  
Locanda Ravello  
Luna Loca Mexican Restaurant  
Lunardi's Market  
Mangia Mi  
McDonald's  
McGahs  
Melo's Pizza and Pasta  
Norm's Place  
Old Towne Danville Bakery  
Panda Express  
Peet's Coffee  
Pete's Brass Rail  
Piatti Ristorante & Bar  
Pizza Antica  
Pizza Guys  
Prickly Pear Cantina  
Reutlinger Community for Jewish Living  
Revel Kitchen and Bar  
RPM Mortgage  
Santorini  
Sideboard  
Slow G's Eatery  
Starbucks  
Sunrise Assisted Living  
Sushi Bar Hana  
Tal's Patisserie  
Taru Sushi  
Thai House Restaurant  
The Basil Leaf Café  
The Great Impasta  
The Growler  
Togo's  
Tower Grill

Trader Joe's  
Uncle Wang's Restaurant  
Vally Medlyn's Fountain & Coffee Shop  
Vitality Bowl  
Yo's on Hartz  
Yuki of Tokyo

### DIABLO

Diablo Country Club

### LAFAYETTE

360 Gourmet Burrito  
Acalanes High School  
Amarin Thai Cuisine  
American Kitchen  
Artisan Bistro  
Back to the Table Cooking School  
Bentley School  
Bistro Burger  
Blue Ginko  
Bonehead BBQ  
Burton Valley Elementary  
Casa Gourmet Burrito  
Children's Center  
Chipotle Mexican Grill  
Chow Restaurant  
Coffee Shop  
Contra Costa Jewish Day School  
Cooperage  
Diablo Foods  
El Charro Mexican Dining  
El Jarro Mexican Café  
Girl Scouts Summer Camp  
Hamlin Cleaners  
Happy Valley Elementary  
Hideout Kitchen  
Jamba Juice  
Johnny's Donuts  
Kabab Burger  
Kane Sushi  
Lafayette Care Center  
Lafayette Community Center  
Lafayette Elementary  
Lafayette Park Hotel  
Mangia Ristorante Pizzeria  
McDonald's  
Meher Schools

Merriewood  
Metro Lafayette  
Millie's Kitchen  
Oakwood Athletic Club  
Oasis Café  
Open Sesame  
Panda Express  
Peet's Coffee  
Pizza Antica  
Postino Restaurant  
Rancho Cantina  
Reve Bistro  
Roam Artisan Burgers  
Round Table Pizza  
Rustic Tavern  
Sideboard Kitchen & Coffee  
Smitten Ice Cream  
Springhill Elementary  
Stanley Intermediate School  
Starbucks Coffee  
Susie's Cakes  
Swad Indian Cuisine  
T's Fire House Restaurant  
Temple Isaiah Event Hall and Preschool  
The Rising Loafer Café & Bakery  
Town Hall Theatre  
Urban Farmers  
Vitality Bowls  
Whole Foods  
Yankee Pier

### MORAGA

Aegis of Moraga  
Asia Palace  
Berg Senior Services  
Bianca's Deli & Catering  
Camino Pablo School  
Campolindo High School  
Chef Chao Restaurant  
Golden Palace  
Graze Food Bar  
Homemade Kitchen Café  
Joaquin Moraga School  
Kirin Sushi  
Lamorinda Montessori  
Little Hearty Noodle  
Los Perales Elementary  
Moraga Country Club

Moraga Office Park  
Moraga Post Acute  
Moraga Produce  
Mountain Mike's Pizza  
Ranch House Café  
Rheem Elementary  
Ristorante Amoroma  
Round Table Pizza  
Royal Siam  
Saint Mary's College  
Saklan School  
Starbucks  
Town of Moraga Offices

### ORINDA

Baan Thai  
Barbacoa Restaurant  
Casa Orinda  
Del Rey Elementary  
Genuine Goodness  
Geppetto's Cafe  
Glorietta School  
Hanazen  
La Cocina Mexicana Restaurant  
Lava Pit  
Maya Mexican Grill  
Miramonte High School  
Niwa Restaurant  
Orinda Country Club  
Orinda Intermediate School  
Orinda Theater  
Peet's Coffee  
Petra Café  
Piazza  
Piccolo Napoli  
Republic of Cake  
Serika Restaurant  
Shelby's  
Siam Orchid Thai Restaurant  
Starbucks  
Subway  
Taverna Pelligrini  
Village Inn Café  
Wagner Ranch Elementary  
Wild Magnolia  
Wild Magnolia  
Yan's Restaurant  
Zamboni's Pizza

### WALNUT CREEK

1515 Restaurant & Lounge  
5 Star Tiffany Court  
54 Mint  
A Sweet Affair Bakery & Café  
AAA  
Alborz Persian Restaurant  
Atria Montego Heights  
Atria Valley View  
Babalou's  
Bagel Street Café  
Baja Fresh  
Bancroft Elementary  
Black Bear Restaurant  
Boudin Bakery  
Boundary Oaks Clubhouse  
Brass Bear Delicatessen  
Broderick Roadhouse  
Brown & Caldwell  
Buckhorn Grill  
Buena Vista Elementary  
Burger King  
Buttercup Grill & Restaurant  
Byron Park Retirement Community  
Café La Scala  
Café Pica Deli (Walnut Creek Library)  
Caffe California  
California Pizza Kitchen  
Casper's Hot Dogs  
Chalogy & Cornology  
Cheesecake Factory  
Chick-Fil-A  
China Village Restaurant  
Cinco de Mayo Restaurant  
Civic Garden Deli  
Civic Park Community Center  
Civic Plaza  
Cocola Bakery  
Coffee Shop  
Corners Tavern  
Creekside Grill  
Crepes Ooh La La  
Del Monte Research Center  
Del Valle High School  
Deli Delight  
Diablo Oriental Foods  
Dragon Pond





Dunkin Donuts  
Eagle Peak Montessori  
Edible Arrangement  
Embassy Suites  
Extreme Pizza  
Fleming's Prime  
Steakhouse & Wine Bar  
Foothill Middle School  
Fuddruckers  
Gateway Centre  
Genova's Delicatessen  
Guanatos Ice Cream  
HF&H  
Hick'ry Pit  
High Tech Burrito  
Hillcrest Produce  
House of Bagels  
House of Sake  
Il Fornaio  
Restaurant & Bakery  
Il Forno  
Il Pavone Restaurant  
India Bazaar  
Indian Valley Elementary  
Jade Garden  
Jamba Juice  
John Muir Medical Center  
Kaiser Data Center  
Kaiser Hospital  
Kaiwa Sushi  
Kana Sushi  
Kara's Cupcakes  
Kasra Market  
Kevin's Noodle House  
Kinder's  
KLA Schools  
La Fogata  
Lark Creek Walnut  
Creek Restaurant  
Larkey Market & Deli  
Las Lomas High School  
Lawrence Berkeley Lab  
Le Cheval  
Lemonade  
Lottie's Creamery  
Lunardi's Market  
Main Street Kitchen  
Marriott Hotel  
Mary's Pizza Shack  
Massimo Ristorante  
Mi Casa Restaurant  
Miraku  
Mixed Grain  
MOD Pizza  
Modern China  
Mona's Burgers

Mooyah  
Morucci's Si  
Mangia Bene  
Mountain Mike's Pizza  
Mr. Green Bubble  
Mr. Lucky's Bar & Grill  
Mr. Pickle's  
Sandwich Shop  
Mt. Diablo Unitarian  
Universalist Church  
Murphy's Deli  
Murwood Elementary  
Nama Sushi & Teriyaki  
Nordstrom Café  
Northcreek Academy  
Northgate High School  
Opa!  
Pacific Bay Coffee  
Company  
Pancheros Mexican Grill  
Pancoast Pizza  
Panera Bread  
Papa John's Pizza  
Parada Kitchen  
Parkmead Elementary  
Parkside Association  
Peet's Coffee  
PF Chang's  
Pinky's Pizza  
Pizza Oliva  
Pressed Juicery  
Prima Ristorante  
Quizno's Sub  
Ramen Hiroshi  
Renaissance ClubSport  
Rocco's Ristorante  
Rooftop  
Rossmoor Diner  
Ruth's Chris Steakhouse  
Sabores del Sur  
Saigon  
Vietnamese Bistro  
Salvatore Ristorante  
Sargam Indian Cuisine  
Saroor Indian Cuisine  
Sasa Restaurant  
Sauced BBQ & Spirits  
Scott's Seafood  
Sichuan House  
Silk Road Restaurant  
Skipolini's Pizza  
Slice House  
Small Talk Family Café  
Sorrento's Restaurant  
Specialty's  
Bakery & Café  
Sports Basement

Stanford's  
Restaurant & Bar  
Starbucks  
Subway  
Sufism Reoriented  
(Consortium of the Arts)  
Sunnyvale Market  
Sunol Ridge  
Sunrise Bistro & Catering  
Taheri's Mediterranean  
Tatsu Sushi  
Taylor Made Cake  
Teleferic Barcelona  
Tender Greens  
The Counter Burger  
The Gardens at  
Heather Farm  
The Greenery Restaurant  
The Habit Burger  
The Kensington Vintage  
Senior Living  
The Original Mel's Diner  
The Perfect Cup  
Tice Creek Elementary  
Tiki Tom  
Tomatina Restaurant  
Tortilleria el Molino  
Treat Towers  
True Food Kitchen  
Tullio's Restaurant  
Tutti Frutti  
Va De Vi Bistro  
& Wine Bar  
Valle Verde Elementary  
Vanda Thai  
Vanessa's Bistro  
Veggie Grill  
Vic Stewart's  
Vitality Bowl  
Walnut Acres  
Elementary  
Walnut Creek City Hall  
Walnut Creek  
Farmer's Market  
Walnut Creek  
Intermediate School  
Walnut Creek Plaza  
Walnut Creek Produce  
Walnut Creek Yacht Club  
Walnut Heights School  
Wendy's  
Whole Foods Market  
Yalla Mediterranean  
Yan's China Bistro  
Ygnacio Valley  
Care Center

## Kid's Corner



## Grow Celery Forever!

Unlimited  
celery!

You can grow new celery from your leftovers! Before you use the celery, cut off about 2 inches of the entire base.

- 1 Put the base upright in a small bowl of warm water in a sunny spot and change the water every day.
- 2 You'll see new leaves in about a week!
- 3 Put it in a planter or pot with drainage holes and cover it with dirt so just the leaves peek out.
- 4 Water generously.
- 5 You'll see stalks in about another week.
- 6 Keep watering and snip off the thinner outer stalks if they wilt.
- 7 In a few months, you can snip a stalk and enjoy some ants-on-a-log!
- 8 **The celery will keep on growing as long as you water it.**

This will also work for lettuce, onions and other vegetables—time to experiment!





# Rewarded for Rewarding Work

RecycleSmart, in partnership with Mt. Diablo Recycling, conducts a student scholarship program to inspire and reward student leaders who have helped reduce waste at their high schools. The 2017 awards go to:

## **SHELBY BOCKS: \$2,500**

*Campolindo High School*

Shelby implemented a new recycling and composting program on campus. Once she gained support from the administration, she ordered bins, organized work parties, set up the stations, educated her peers, and continues to monitor the stations to ensure proper sorting. It's now Campolindo vs. Acalanes: which school can recycle most? Stay tuned...

## **THE RECYCLING COMMITTEE: \$6,000**

*San Ramon Valley High School*

Six team members share the award: Riley Arbuckle, Tiffany Chu, Christina Gallup, Madison Lake, Andrea Lapuz and Amy Zhang. They designed a campus-wide program for recycling bottles, cans and paper. They also introduced food scrap collection. To make recycling easy, they got recycling bins placed next to every single trash bin on campus, labeled so it's clear what to put in. Then, using the proceeds from their recycling efforts, they purchased a water bottle filling station to promote the use of reusable water bottles.

Photo from left: Riley Arbuckle, Christina Gallup, Andrea Lapuz, Amy Zhang, Tiffany Chu, Madison Lake and Shelby Bocks.

## Tice Creek School Goes All In!

"Recycling is good because we can reuse and re-purpose items and that's better for the environment," says Cassius Bell, 5th grader at Tice Creek School in Walnut Creek.

Tice Creek promotes project-based learning. Students work for an extended time on investigating an authentic, engaging and complex question, problem or challenge and then they create a project or product presented to people beyond the classroom.

It's no wonder they went all in on the "4 Rs" for schools: reduce, reuse, recycle and rot.

Tara Bell is one of the parent Green Team leaders (Cassius' mom) assigned to each classroom, along with a student leader. "We replaced foam lunch trays with compostable trays, we have recycle and compost bins in the lunch room and every classroom, and compost bins in the restrooms for paper towels."

Next to go will be the dreaded "spork" packets (plastic bag, plastic spork and napkin). "I watch kids throw the whole packet into the landfill bin," Bell says. "Instead, we can have napkin and fork dispensers so each item is disposed of in the right bin."

**Tice Creek is now recycling 74% of its waste away from the landfill and might make the 75% Statewide recycling goal this year!**