



Methane Molecule Munchies

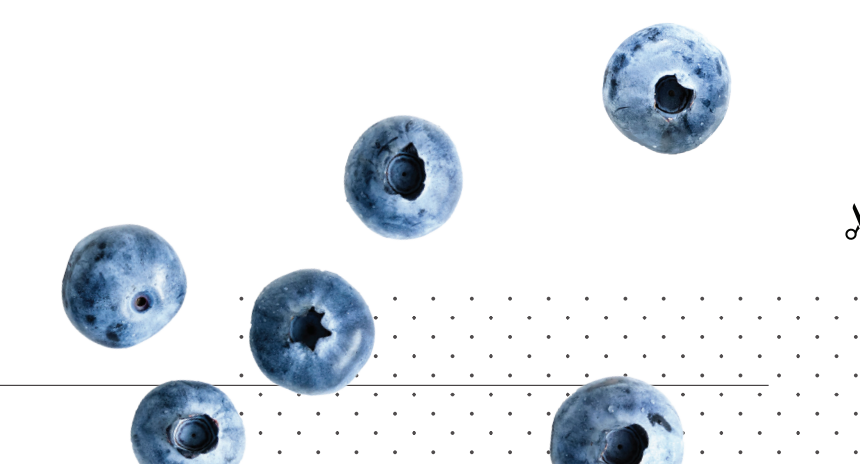
Each methane molecule is 20 times as powerful at trapping heat as one molecule of carbon dioxide! That's what makes it such a nasty greenhouse gas. While we're working hard to keep it out of the atmosphere, it's fine to make a tasty model at home.

To make your own methane, you'll need:

- 4 small round fruits—try grapes, olives, cherry tomatoes, blueberries or kumquats
- 1 larger round fruit—like a mandarin or small apple
- 4 toothpicks or wooden coffee stirrers

Methane is made of four hydrogen atoms (your little fruits) and one carbon atom (your larger fruit).

- 1 Poke the toothpicks into the large fruit, evenly spaced all the way around the sphere.
- 2 Attach the little hydrogen fruits to the toothpick points and you've made a methane molecule model.
- 3 Be a climate champion by capturing and gobbling up your methane!



Director Peter Wise
leads by example

Patron Saint of Compost

On a hillside in Danville, San Damiano Retreat welcomes visitors for a restful retreat into nature and quiet reflection.

In the tradition of St. Francis, the patron saint of ecology, San Damiano staff takes extra care to be kind to the natural world. Even so, facilities director Ron Roncarati was startled when he saw someone he didn't know looking in his recycling bins. "I asked, can I help you?"

It was the beginning of a rich partnership: Ron invited the recycling checker, Heidi Smalley, Republic's Recycling Coordinator for Danville businesses, to talk with his staff about recycling and compost. She visited twice, presenting in English and Spanish.

"My staff loves recycling!" Ron reports, "housekeeping and kitchen staff recycle every can and toilet paper roll."

San Damiano has 72 guest rooms available 340 days a year, and its kitchen serves three delicious meals a day. Even with all of that activity, the retreat center has reduced a 6-yard dumpster to a 4-yard replacement. "The smaller one is hardly ever full," Ron is proud to announce, "and that saves us money week after week, year after year after year."

All are welcome to come and stay, but you don't have to visit to be inspired by the folks at San Damiano. Just take a deep breath and listen carefully to the sound of your orange peels as they land in the green bin. Enjoy the moment and be sure to spread the peace you find.

Fill 'er up!



Free Compost is Garden Fuel!

International Compost Awareness Week is May 5–11

We make this "black gold" from household organic waste in the RecycleSmart service area! Compost is a super fertilizer for your houseplants or summer garden. Alone it can be too feisty for delicate roots, so just make sure to mix it with soil or use it as a mulching top layer.

Each household in the service area is invited to take what they need—up to 3 yards of compost!

Visit RecycleSmart.org for the date of our 5th Annual Compost Giveaway and register at: RecycleSmart.org/compost2019 to be sure there's plenty for everyone. Bring your own rigid containers to carry compost.

Make it your mantra: Empty, Clean and Dry.

Those three words tell you everything you need to know about how to prepare glass and plastic for recycling.

Why are we chanting this new tune? It's because recent international policies have set a much higher standard for the quality of glass, plastic and paper that countries like China will accept for recycling. For example, all paper products must be completely clean—even a trace of food waste will turn that recyclable cardboard into garbage. Offending leftovers like soda, grease, mayonnaise or milk can creep out of containers and contaminate paper products. And don't even get us started on peanut butter...

Keeping our recycling uncontaminated can be a challenge when it all goes into the same blue bin. But if we take a little time to make sure that our plastic and glass containers are empty, clean and dry beforehand, we can keep our recyclables pure. Of course we can do it!

So take that last bite of almond butter, spread that last bit of jelly. Wipe the jars clean (or stick them in the dishwasher along with your dirty plates), then let them dry completely before you put them in your blue bin. Those extra few seconds really make a difference between a longer life cycle for our materials or the landfill forever.

All food-soiled paper products like greasy pizza boxes, take-out cartons and used napkins go into the black bin (if your complex doesn't have an organics green bin), keeping the blue bin pristine for empty, clean and dry recycling.

So let's all sing together: Empty, Clean and Dry!

"Ahh! Ready for my new life."



MEET OLIVER, RECYCLESMArt'S NEW POSTER PUP!

Oliver wants to remind everyone to clean out your jars before sorting them into the blue cart. Woof!





Don't chuck that chow!

Every year, Americans throw out more than 400 pounds of food per person. That's 130 billion pounds we're wasting as a country—equal to the weight of 130,000 jumbo jets full of food. And that doesn't include the lost nutritional value or the water and resources used to grow, package and transport that food.

To help us kick the habit, California launched "Save the Food!" last March, a website with tons of useful tips and tricks.

A few ways you can reduce waste in your own kitchen:

Plan: Plan your meals ahead of time—you'll know what you need at the store and can prepare for leftovers if you eat out.

Save: Keep clear containers on hand for leftovers, and don't be afraid to save small portions. You can combine leftovers into tasty salad toppings or soup.

Store: The way you store food can extend its life. Use your freezer for bread, cheese and frozen veggies! Keep herbs, leafy greens and stalks of asparagus in a vase like flowers. Limp carrots? Soak them in cold water and—ta da!—they're fresh and crunchy.

Label: Designate an "Eat First" shelf or bin in your refrigerator for leftover sauces, a half sandwich, the rest of your avocado or already-sliced veggies.

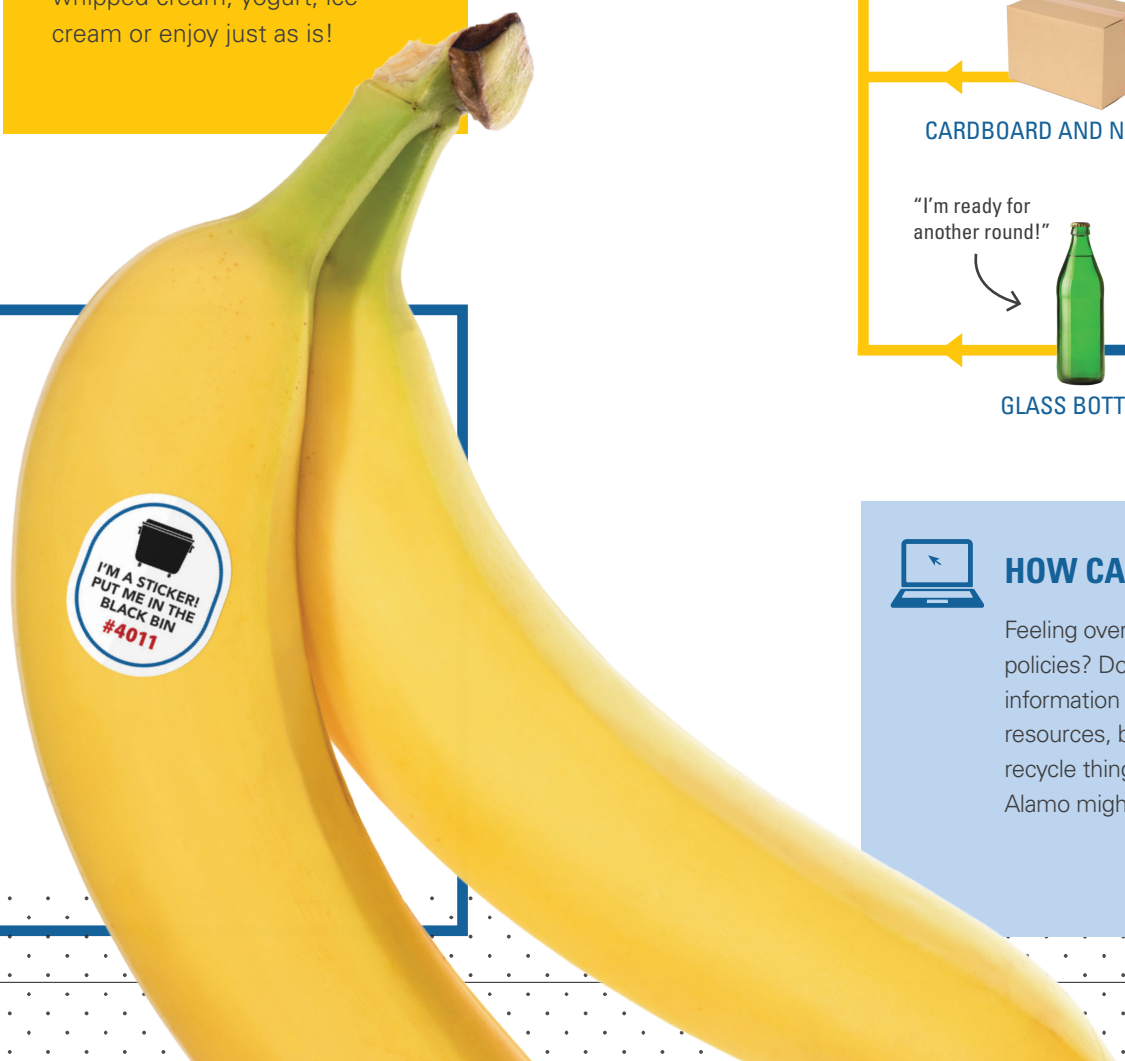
Find lots more tips and recipes at SaveTheFood.com.

Fruit Salvage Cobbler Topping

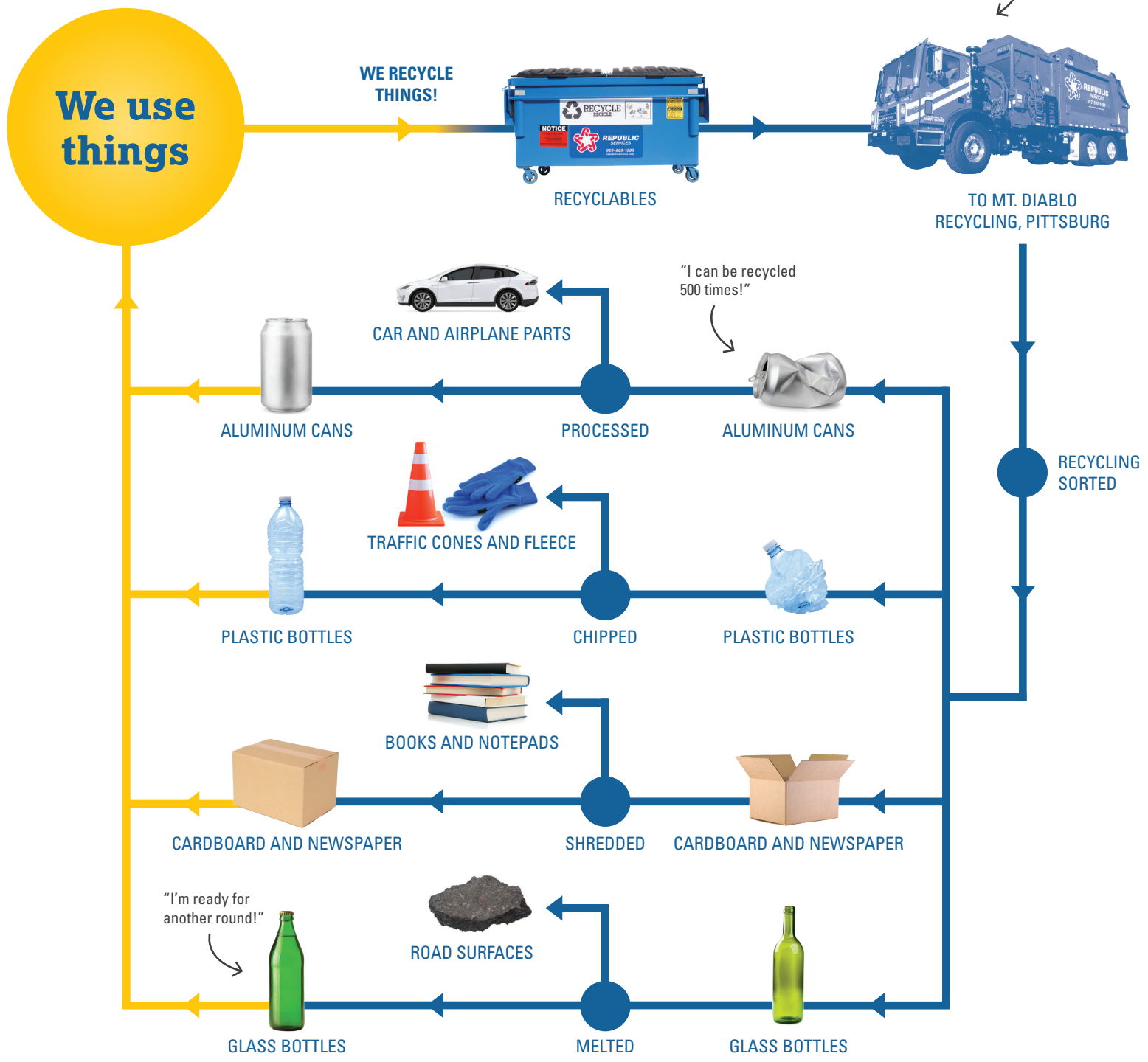
This makes a tasty crumble out of any fruit that is about to go to waste. Keep the mix in your fridge and use as needed. It lasts for weeks in an airtight container.

- ½ cup butter
- ½ cup flour
- ¼ cup brown sugar
- up to ½ cup ground nuts, coconut, or oats (go nuts!)

Chop fruit or pile berries into an oven-safe dish, cover with the crumble topping, and bake for 10–12 minutes until topping is golden browned. Top with whipped cream, yogurt, ice cream or enjoy just as is!



How it works



HOW CAN I BE SURE?

Feeling overwhelmed by changes in recycling policies? Don't sweat it! There's a lot of information available online and through other resources, but Bay Area cities and counties recycle things differently. What works in Alamo might not work in Alameda.

RecycleSmart provides the latest recycling information direct to residents and businesses in our service area. Mailers, local newspaper advertisements, social media posts, on our website and...this snazzy newsletter you're reading contain the most reliable information for people in the RecycleSmart service area. *Berkeley is so jealous.*



Meshin' Around at the Grocery Store

From Joyce V. in Orinda

It seems like more companies are wrapping products in fabric or mesh bags lately in addition to other packaging. I save those bags and re-use them for produce when I go grocery shopping. In fact, I like them so much I bought a few more mesh bags in different sizes to hold certain items. I tuck them into my reusable grocery bags and give them a wash as needed!

Easy peasy lemon squeezy—no more plastic baggies in my grocery cart!

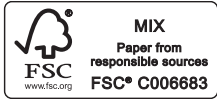


HAVE TIPS TO SHARE?
Send your ideas to
Authority@RecycleSmart.org

Need More Info?



Editor, Janna McKay
Janna@RecycleSmart.org
For tips, resources and other recycling services!
www.RecycleSmart.org
925-906-1801
Authority@RecycleSmart.org



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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.