

## SCRAPS TO COMPOST This Restaurant Recycles!

After enjoying a tasty meal, have you ever thought about what becomes of your food scraps? According to the Environmental Protection Agency, the average person generates 1.35 pounds of food waste per day; across the entire U.S. population, this amounts to 12.5% of the total material entering landfills. Diverting food scraps from the waste stream will not only prolong the life of landfills, but will create a valuable resource – COMPOST – that provides environmental, agricultural and economical benefits to the community. Compost enriches the soil by adding essential nutrients and organic matter. Essentially, food waste is not a necessary waste product; like cans and bottles, the material is of significant value if it can be transported to an appropriate location to be composted, and then can be used as a soil additive.



The Rodale Institute, in Kutztown, has been receiving food scraps from the Allentown Brew Works and mixing it with leaves to make compost for their

crops. The compost helps to improve the health of the soil and produces more nutritious fruits and vegetables. It also eliminates the need for chemical fertilizers, which can be both costly for the farmer and a source of pollution in our local streams and rivers. That is an impressive combination of services for something that usually gets thrown in the trash.

Rodale Institute is a 501(c)(3) nonprofit dedicated to pioneering organic farming through research and outreach. For over sixty-years, we've been researching the best practices of organic agriculture and sharing our findings with farmers and scientists throughout the world, advocating for policies that support farmers, and educating consumers about how going organic is the healthiest option for people and the planet. For more information on the Rodale Institute, check out www.rodaleinstitute.org







