

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.

LIBERTY



GARDENS

COOPERSBURG, PA (610) 282-5860

Liberty Gardens, just a mile down the road from Casa Toro, has been receiving food scraps from the restaurant 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 impair our local waterways.

Support Your Local Farms!

Liberty Gardens is a family run operation on land has been in the family since the 1800's. They farm organically, growing vegetables from Arugula to Zucchini, and specialize in salad greens, baby vegetables and heirloom tomatoes. You can find Liberty Gardens produce at the Bee Natural Health food store in Coopersburg and through Pure Sprouts Organic Delivery (http://www.puresprouts.com). For more information, check out www.libertyorganic.com.







