

NOW IT'S TIME TO COMPOST IN THE VALLEY!

Finally! !

You received your brown bin as well as your kitchen tray containing a starter kit.

Now it's time to get started.

Did you know?

Each year a Canadian household throws an average of \$1,100 worth of food at waste. It is always better to reduce food waste first. For table scraps and food scraps, composting is a great way to divert thousands of tons of waste from landfill each year, reduce our disposal costs and reduce our greenhouse gas emissions.



8 GOOD REASONS

To participate in the collection

- 1 Because in Quebec we have the goal of recycling 60% of organic matter by 2023.
- 2 Because organic matter makes up about 40% of the waste generated in the Gatineau Valley.
- 3 Because landfill and transport waste is very expensive.
- 4 Because the collection will divert more than 2300 tons of waste from landfill.
- 5 Because the program will reduce greenhouse gas emissions.
- 6 Because the place of processing organic matter is located on our territory, so close.
- 7 Because the compost produced has an added value in nutrients and can be used to fertilize the soil.
- 8 This is a good complement to domestic composting, as it is possible to put in material such as meat, cardboard and paper fibres.

ACCEPTED MATERIALS



FOOD RESIDUES

- Fruits and vegetables
- Bread, pasta and grain products
- Meat, fish and seafood, including bones, skin, fats and shells
- Milk products
- Expired foods
- Coffee grounds and tea bags
- Egg and their shell
- Any other food, table scraps or processed foods, without packaging



FIBERS

- Soiled paper and cardboard, unwaxed. Ex: pizza box, cardboard plate, paper towel etc.
- Compostable paper bag



OTHERS

- Hair and cooled ashes
- Animal excrement and litter

GREEN RESIDUES

- Leaves, grass, plants, flowers, roots, weeds
- Twigs and hay
- Chips, bark and sawdust



REFUSED MATERIALS



- Plastic bags, including those marked "biodegradable", "compostable" or "oxobiodegradable"
- Diapers, sanitary towels, earplugs and floss
- Medicine, masks and gloves
- Wax paper and parchment paper
- Animal corpse
- Big branches and rocks
- Textile, dust, chewing gum, cigarettes and corks
- Oyster or mussel shells
- All building and renovations materials



DID YOU KNOW?

The most environmentally friendly and least expensive solution is herbicycling. Simply leave the leaves and grass waste through collection, you can do so in the spring and fall during special collections identified by the attached pictogram on the collection schedule. Place the residue next to the bin in a paper bag.



Plastic bags will not be picked up.

WHAT HAPPENS WITH THE MATERIAL ONCE COLLECTED?

The materials are directed to the MRC Processing Centre located in Kazabazua, where they are processed by composting process in swaths. The compost produced can then be used as an amendment to the soil.



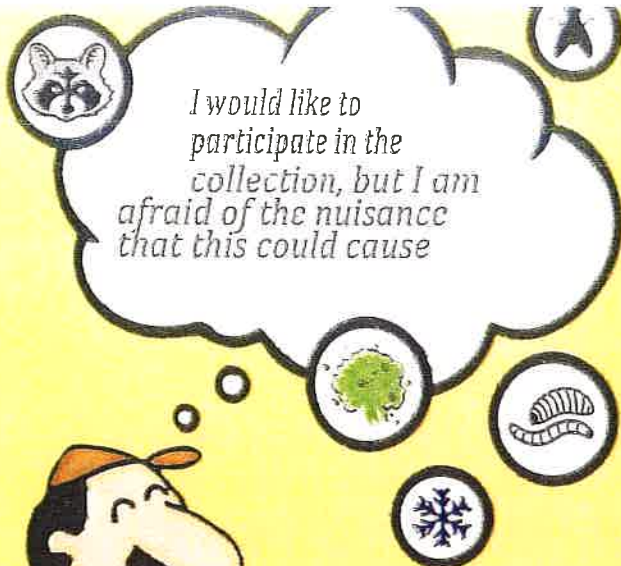
FOR MORE DETAILS AND ANSWERS TO YOUR QUESTIONS...

Check out our website, you'll find additional information, a question-and-answer session and a variety of explanatory video capsules.

mrcvg.qc.ca/index.php/compostage

For a specific question or to make a complaint, contact us by phone.

Info line: 819 463-3241 ext: 228



DO NOT WORRY MARCEL,

WE HAVE TONS OF TIPS AND TRICKS FOR YOU!

First place your kitchen bin in a strategic location, near the trash can for example. Then, view the collection calendar and memory aid nearby.

Use a brown paper bag or place newsprint at the bottom of the kitchen tray to absorb liquids!

PREVENT AND COMBAT ODOURS, FLIES AND WORMS

Wrap meats, dairy products and other fragrant foods in a sheet of newsprint and close it as a bundle.



Empty your kitchen tray directly into the brown bin.



In winter, place cardboard or dead leaves in the bottom of your bin to prevent the contents from freezing and sticking to the bottom.

During the summer, keep the odorous residue in the freezer and wait until the day of collection to put it in the brown bin.



Place your brown bin on the side of the street at each collection, even if it is not full and then store it in the shade.

Wash your kitchen tray and brown bin regularly to avoid odours.



Occasionally sprinkle the material with baking soda or drizzle with vinegar.

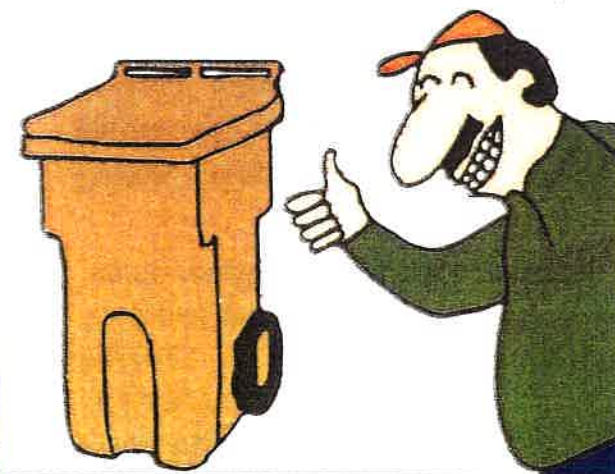
You can equip the brown bin with a closure device that you will need to remove before each collection.



Practical guide

COLLECTING ORGANIC MATERIALS

Everything you need to know about the brown bin



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MRC
VALLÉE-DE-LA-GATINEAU