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The Veggie Peel Solution

In Food, Garden on August 7, 2007 at 7:38 pm

Since I began working as a cook (at This Old Steak and Fish House), I have been collecting compost —with a lot of aid from my co-workers. My **brother** then transports the compost out to our farm (Golden Ears) on one of his regular commutes.

I was quite surprised at the amount of compost and how fast it accumulates. Between rusty salad greens, vegetable skins, fish bones & skin, and egg shells, we usually collect a little more than a garbage can a week! (The produce at This Old Steak and Fish House is almost exclusively organic or wild and makes for a wonderful dressing on any weak patch of field.)

The hardest thing about composting restaurant waste is finding somewhere to take it and then transporting the compost from the restaurant to that farm or garden. For your home or business's tidy, efficient, on-site solution, please call Mel Anderson at 372-1835. (Support SOUND's printing by letting him know that SOUND sent you!)


To collect compostables from a restaurant kitchen, use ice cream pails which can be dumped into a garbage can at the end of the night. It is important to have an outdoor container with a secure lid, otherwise birds may spread the compost everywhere!

You will feel pretty good when the amount of garbage bags going into the dumpster is minimal and all of the green waste is going towards growing fresh crops! Happy composting!

Action: Call Mel Anderson (372-1835) to set up a tidy, efficient, on-site composting system, or call **Donovan** (374-3234) to arrange to have your excess distributed to a gardener or farmer who will make good use of it.

By **Donovan Cavers**

April 2006

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