



CITY OF  
YELLOWKNIFE

# Your Guide to Curbside Organics Collection



**As a resident of a single family dwelling in the Range Lake area, you are one of the first Yellowknifers to receive curbside organics collection!**

The City of Yellowknife is phasing in one neighbourhood each year to curbside collection. By the end of 2017, Yellowknife will have city-wide compost collection.

The green cart and kitchen catcher, as well as the informational kit included are your tools to help Yellowknife reduce the amount of waste going to landfill!

## Pick Up Information

**When:** Your organics and garbage will be collected on alternating weeks. Curbside collection is on the same day of the week as your garbage collection. Refer to the enclosed calendar as an easy reference for collection dates.

**Where:** Check the map included in your starter kit (or on [yellowknife.ca](http://yellowknife.ca)) for green cart placement for pickup. For the first few weeks, waste collection personnel will replace your cart where it should be put next time for pick up.

## Setting up your Curbside Collection



**Setting up your Green Cart:** Write your address on your green cart and copy down the serial number on the side. This will allow you to identify your cart after pickup.



**Setting up your Kitchen Catcher:** Place the Do's and Don'ts of Composting Sticker on your Kitchen Catcher (small beige) or in another easy-to-see place.



**Compostable Bags and Liners:** Consider purchasing compostable bags or liners to keep food scraps from sticking to the bottom of your cart and catcher. Your starter kit includes a sample bag for you to try.

Use only certified compostable bags, newspaper, and/or brown paper bags. You can buy more compostable bags from most grocery stores, hardware stores, and pharmacies in Yellowknife. Do not use biodegradable or oxo-biodegradable bags; they are made of plastic and will not break down into compost.

Especially in winter, it's better to line your carts with a certified compostable bag. You don't have to use a bag in both your green cart and your kitchen catcher, but using a bag in at least one of them will prevent food scraps from sticking to the bottom of your bin. Another option is to line your bin with a layer of cardboard, such as a pizza box, and wrap your kitchen scraps in newspaper.



# Green Cart Care

Green carts are designed with vents and a lid to ensure adequate ventilation, while also reducing the amount of moisture and bad odours.

But, if you notice that your green cart is starting to smell:

- Line your green cart with newspaper. You can also put newspaper in after every time you add new organic material (i.e. food scraps) to help keep moisture to a minimum.
- Sprinkle a little baking soda in the bottom; you can even layer a small amount of baking soda as you add new compost to the pile.
- Wash your bin regularly.
- Keep meat, fish, and expired food in the fridge or freezer, and put them out the night before collection.
- Keep your cart in the shade to reduce odours and prolong its lifespan.



If your cart needs to be repaired or replaced, contact the Solid Waste Facility at 669-3406.

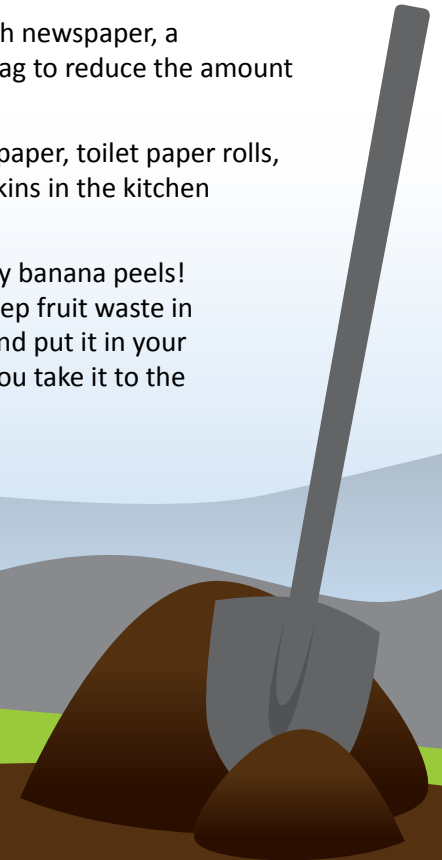
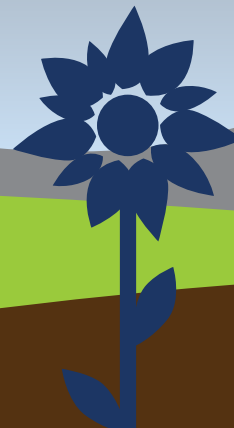
Your cart belongs at the location where it was received. If you move, leave your cart behind for the next residents.

# Kitchen Catcher Care

This small beige bin is for daily household convenience. If you place it under your kitchen sink, on your counter or fastened to a cupboard, this will save you trips to the Green Cart and lets you store the Green Cart outdoors. The kitchen catcher can then be emptied into the Green Cart as needed.

To keep your kitchen catcher clean and free of fruit flies:

- Empty your kitchen catcher on a regular basis, or at the end of each day if necessary.
- Remember to wash your kitchen catcher regularly with warm soapy water or vinegar.
- Line your kitchen catcher with newspaper, a compostable bag, or paper bag to reduce the amount of moisture in the bin.
- Add a couple sheets of newspaper, toilet paper rolls, or even used Kleenex or napkins in the kitchen catcher to reduce moisture.
- Fruit flies love fruit, especially banana peels! If fruit flies are a problem, keep fruit waste in a container in your freezer, and put it in your green cart the night before you take it to the curb for collection.



# What Goes in the Kitchen Catcher and Green Cart?

## YES

### Food Waste

- Fruits & vegetables
- Dairy products
- Eggs & egg shells
- Fish & shellfish
- Bones, grease, fat & cooked meat
- Small amounts of raw meat (trimmings only)
- Bread, pasta, cereal, rice & flour
- Coffee grounds, filters & tea bags

### Yard Waste

- Leaves & grass clippings
- Plant trimmings

### Paper Products

- Small amounts of wet or food-soiled boxboard & paper
- Napkins & facial tissues
- Wax-coated cardboard



## NO

- Glass
- Plastic & styrofoam
- Tin cans, metal & aluminum foil
- Juice boxes/tetra packs
- Rubber products
- Clothing/textiles
- Dead animals & carcasses
- Cigarette butts & ashes
- Pet feces & cat litter
- Bandages, diapers & sanitary products
- Fireplace & BBQ ashes

# Why Bother?

Composting just makes sense.

Through the Centralized Compost Project, we save money, extend the life of Yellowknife's landfill, and reduce our impact on the environment. At the same time, the project produces compost that enriches the quality of our soil.

By reducing the amount of waste created in Yellowknife, we reduce the cost of maintaining the Solid Waste Facility and the amount of land we have to use for our garbage. Together, green and black carts provide a more efficient and environmentally sustainable waste reduction system. Through organics collection, we can reduce almost a third of the waste going into our landfill and decrease the amount of greenhouse gases we produce.

**The feedback that we get from Range Lake residents will help ensure a smooth rollout to other neighbourhoods. Let us know how Curbside Compost Collection is working for you.**

## Contact us at:

SWFinfo@yellowknife  
669-3406

[yellowknife.ca](http://yellowknife.ca)

