August 2011



We Love our Intern! p. 5

Been putting off composting at home? Are you currently composting but have a hard time describing to others how to do it? Read on for a great overview from www.Earth911.com to get you reinvigorated!

Composting Refresher

There are many different home composting options to fit your household waste stream and lifestyle. If you have a yard, you should consider composting food scraps with your yard clippings. For this type of composting, you'll to equally mix carbon-rich materials, called "browns," with nitrogen-rich materials, known as "greens."

Browns are dry, woody materials like fallen leaves, pruned shrubs and even newspaper, while greens



include grass clippings, freshly cut weeds and food scraps except for meat and dairy.

No yard? No problem. Worm composting is your best option, where worms will munch through your food leftovers, excluding meat and dairy products. You can place your odor-free worm bin outdoors or indoors, making it an excellent choice for composters who live in apartment buildings or a dense urban area.

Watch Out For These Summer Snafus

Though summertime is an ideal time for composting, home composters should be



aware of several issues that may arise with warmer weather.

Fallen leaves make great carbon-rich browns for your compost pile and are easy to find in fall and winter – but not in the summer. Some species of trees drop leaves in the summer due to heat stress, after a few days of extreme heat, according to Alane Weber, a garden educator and professional compost tea producer in the San Francisco Bay Area. Weber also recommends checking in gutters and under hedges for any additional leaves that trees

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"It's not easy being green" -- Kermit the Frog

Composting (Cont.)

will drop during the summer months.

When you can't find enough summertime leaves to provide your compost pile with carbon, you can turn to old newspaper. But Weber warns against filling your pile with more than 10 percent newspaper by volume: Too much newspaper can essentially turn into paper mâché and hinder the composting process.

Corrugated cardboard, torn into small pieces, makes a great brown, Weber says, because the corrugated texture traps air and aids the composting process. Wood chips and straw – but not hay – are also good summer alternatives to dried leaves.

Keeping Compost Fresh in High Temps

Watering your compost pile is important year-round, but especially during the warm summer months. Weber advises that your compost pile should be as damp as well wrung-out sponge.

"Reach down into the pile, pull out a handful of compost and squeeze as hard as you can. Only a tiny bit of water should come out," she says.

While the microbes and worms in your compost bin thrive in warm temperatures, extreme heat can actually kill microbes. If you're using a black plastic compost bin that sits in direct sunlight, the bin acts as a solar oven, Weber warns. She recommends taking a large piece of cardboard, like a refrigerator box, and covering the compost bin to prevent the pile from over-heating and drying out.

You needn't worry about worms over-heating, however. Worms don't like temperatures over 95 degrees Fahrenheit, and if the pile heats up, they will wiggle to cooler areas of the pile or near the ground.

Weber's last bit of summertime composting advice is to use your compost on your garden before winter comes. She says it is not necessary to wait until every last scrap is broken down into tiny pieces. Compost that is still in the process of decomposing provides extra nutrients for the helpful microbes in your garden's soil.

"It's like sending your kids off to school with their lunches," she says.

If you need to remove the larger, not-quite-yet-decomposed pieces from your compost for special plantings, you can use a screen to filter the pieces out, she advises.



Graduate Gallery



Congratulations to recent Master Recycler graduates Teresa Shelley, Tina Morilon, Sharon Cutz and Joel Boone. They have all completed their 30 payback hours. Thank-you for your time and commitment!

Master Recycler Testimonial

By Sharon Cutz, Master Recycler

After taking the master recycling class, I was inspired to incorporate recycling and conservation significantly into my 8th grade science curriculum. In doing so, the hours spent planning, teaching, and implementing a recycling program at Livingstone Adventist Academy has helped me to achieve my master recycler certification. Part of the program includes preparing and presenting an annual recycle art museum for grades Pre-K to 7th. My 8th grade students work on several art projects in which they collect trash and turn



it into treasure. They showcase their art in the museum. In addition to the art, students pair up and give demonstrations and share information regarding the importance of recycling and taking care of our environment. My 8th graders have a lot of fun with this project because it allows for creativity, learning, it draws a "real" audience, and it helps them realize that even small acts of conservation can make a big difference.

Introducing......

Our 2011 summer intern extraordinaire, **Lauren Williamson**, is a justshy-of-4.0 super graduate from **Woodburn High School** where she enjoyed volleyball, tennis, golf, and participating in a leadership group for 2 years.

In her few short weeks here she has already powered through an impressive list of accomplishments including making over 3800 copies, updating the database, working the table at the County Fair, organizing our storage area, inventorying composters, delivering recycling bins to County offices, shopping for supplies, creating a recycling display, doing our on-site food scrap compositing, verifying tansy ragwort sitings, helping keep our parks clean and green, monitoring landfill gasses and moonwalking on the leachate pond (I'm getting tired just typing the list, let alone keeping up with her!).

She says the variety of experiences is her favorite thing about her Environmental Services internship.

Her next adventure is diving into her classwork at **Oregon State** where she will study engineering. She is looking forward to "getting out on my own." You go girl!



"I'm done with that. What should I do next?"



Not to Scale (typical layout)

Gardening in Small Spaces

By Jamie Sturn, Master Recycler

Time for a confession... I did not inherit my grandma Neuenschwander's green thumb. I'm pretty sure she could throw a pumpkin seed in the sheep pasture and have a 40lb pumpkin in a month. On the other hand, I just have a desire for locally produced food.

As a weekend warrior, I scour the farmer's markets for local fruits and veggies, even going as far as taking a Saturday trip to the local berry patch to pick 11lbs of strawberries that will take me a year to eat (in the form of freezer jam). This year I decided that it was time to dive in and plant my own garden. However, the devil is in the details and with me being an apartment dweller I had to be creative. During my Master Recycler class in the fall of 2010 we discussed apartment living and how you still have many sustainable living options. With that I decided: the next nice weekend I will hit up my local garden center and get everything I need!



How to repurpose packing peanuts.

Before you plant, I suggest you think about what you eat. It seems ob-

vious, but when you're in your garden center looking at lush green items and a plethora of seed options, it's easy to get carried away. It's similar to going to the Human Society and wanting to take all the animals home. I decided to go with bell peppers, baby carrots (seed form), rosemary, basil, and thyme, all things I know I will eat regularly.

I ended up going to that garden center about 4 separate times. I was not prepared for what lay ahead with having my own terrace garden, and the things that I learned were significant. First things first, know how much space you have to put container plants into, and also plan a budget. Since I was completely new I



Healthy plants.

had to purchase tools, gloves, soil, and pots along with my seeds and plants. One major road block I hit was purchasing long narrow containers that didn't include a drainage bottom. I live on the second floor and I didn't want water streaming down to my neighbors every time I watered. My brilliant mom came to the rescue, giving me the idea of putting packing peanuts in the bottom of the containers to act as a drainage area. It was also helpful because I used less soil; the peanuts took up about an inch of the bottom layer. Fellow gardeners are a great resource when you have questions, so try neighbors, you local garden center, and in my case knowledgeable family members.

It's been about 2 months since I planted my garden. My herbs are flourishing, and my basil is out of control; it made the most wonderful pesto! My peppers are another story. My eight bell pepper plants (queue ominous music) were attacked by aphids! I tried a water and dish soap solution sprayed on them, but it wasn't enough. I made yet another trip to my local garden center, which specializes in natural garden products. As soon as I told the sales associate what I had he suggested a spray

Gardening in Small Spaces (Cont.)

product. He said one good drenching should do the trick. He was right; the aphids were dead in about 2 days. However my bell pepper plants suffered considerable leaf and bud damage.

My bell peppers are starting to come back; it was about 2 weeks ago that the aphids hit. They have new leaves, and what appear to be the tiniest buds you have ever seen. All in all, my garden is do-



Green and happy.

ing well, my carrots have sprouted, my herbs are happy, and my peppers will hopefully (someday) have fruit. I take pride in my gar-



Aphid attack!

den, and I examine it daily, check in for new growth and any bugs that might be feasting. Living in an apartment did limit me on space, but it all came down to a little creativity, a desire for local produce, and longing to carry on the Neuenschwander family green thumb!

Do you have a great story to tell or message to share? We are always looking for new content and love to get it directly from you, our Master Recyclers! Send stories, photos and ideas to Beth at smyersshenai@co.marion.or.us.

Judge sides with City of Seattle in Yellow Pages Lawsuit

In June, the U.S. District Court ruled in favor of the City of Seattle, upholding the constitutionality of an October 2010 ordinance which places a fee of 14 cents on each yellow pages phone book delivered in Seattle. The fee funds a registry service allowing residents and businesses to decline delivery of some or all phone books.

The ordinance also allows the City to impose fines on yellow pages publishers who fail to honor opt-out requests. This ruling is important support for product stewardship programs affecting printed paper; however, the directory publishers have appealed the ruling and a decision on an injunction that would at least temporarily halt the pro-



gram is pending before the U.S. District Court of Appeals.

Since May 5, when the City launched the program, almost 45,000 residents and businesses have signed up, opting out of about 275,000 phone book deliveries and saving almost 250 tons of paper per year.



The Product Stewardship Institute recently launched a 30second video on the problems associated with unwanted phone books. The video directs

individuals to a Phone Books Action Page that provides action steps citizens can take, including opting out of phone books and signing a petition in support of legislation. Please encourage others to help reduce the proliferation of unwanted phone books, conserve natural resources and reduce greenhouse gas emissions.

www.productstewardship.us

Made in the USA?

ABC News re-

cently launched a summer special called "Made in America" where crews enter homes around the US and take out everything in it that is not made in the U.S. As you might expect, not many things are left!



The network has compiled a great website to house the stories as well as great resources to learn more about where our everyday stuff is made, how to buy more durable, locally made goods, and the impact buying American has on our economy.

Check it out at www.abcnews.go.com/wn

Super Green



Scarborough defines a "super green" consumer as someone who does at least 10 of

these 14 "eco-friendly" activities regularly:

TASTY TIDBITS

- Buy eco-friendly household cleaning supplies.
- Buy locally grown food.
- Buy organic food.
- Donate \$\$ or time to green causes.
- Drive less/use alternative transportation.
- Pay more for eco-friendly products and services.
- Plan to buy a hybrid vehicle.
- Recycle electronics. •
- Recycle glass, plastic or paper.
- Support politicians based on green policies.
- Use cloth or other reusable grocery bags.
- Use energy efficient light bulbs.
- Use less water at home.
- Use rechargeable batteries.

Zoom Zoom

Chris Jordan creates visual art about mass consumerism and other absurdities.



Visit his website and click on his artwork to zoom in and see how many items make up the picture.

The work here depicts 320,000 light bulbs, equal to the number of kilowatt hours of electricity wasted in the United States every minute from inefficient residential electricity usage (inefficient wiring, computers in sleep mode, etc.).

Other topics include bottles, caps credit cards, cans, catalogs and more!

Visit www.chrisjordan.com

Moving on Up

The Oregon E-Cycles program, which collects electronic waste throughout the state, is doing so at a faster pace in 2011 than it did in the previous two years of the program, the Oregon Department of Environmental Quality said.

The DEQ, which administers the program, said the state collected 12.2 million pounds of e-waste for recycling in the first six months of 2011. The mid-year collection in 2010 was 11.9 million pounds of ewaste.



Saying NO to Single Use



The recent smash music fest "Pickathon" in Happy Valley,

Oregon, boldly went where no musicfest has gone before - single-use dish free!

Festival-goers were given the choice of bringing their own dishes (dishwashing stations were provided), or purchasing a token good for a GO Box to give vendors that could be dropped off when used for a new token. GO Box tokens can also be used at select food cart areas in Portland.

A certain music and waste-savvy Waste Reduction Coordinator who sits across the aisle from your editor attend Pickathon and enjoyed the nearly waste-free environment as well as nonstop fab performances!

PET Recycling Goes Local

A \$10 million plastic bottle recycling plant in Oregon recently broke ground the St. Helens Chronicle reported.

The new plant is being constructed by ORPET, a public-private venture between Portland-based Denton Plastics Inc., plastic packaging firm Quantum Leap LLC in Vancouver, Wash., and the Oregon Beverage Recycling Cooperative.

The 90,000-square-foot plant will have enough capacity to grind, sort and wash 25 million pounds of post-consumer PET per year, which ORPET will then sell to local end-users. Oregon manufacturers have signed a deal to purchase 65%



of the future yearly output for the plant, with the possibility of 100% of the plant's rPET going to Oregon businesses once OR-PET matures. Page 7

Call to Serve



Silverton Fine Arts Festival - Only one person signed up so far!

Saturday & Sunday August 20 & 21 Shifts: 12 - 2 & 2 - 4 Coolidge-McClaine Park, Silverton

Two volunteers for each shift are needed to do a short papermaking demonstration at the beginning of each shift, then give hands-on help as festival-goers try it themselves. A fun activity at a fun event! What could be better? Contact Beth Myers-Shenai at smyersshenai@co.marion.or.us or 503-588-5169 x 5920.

Oregon State Fair! August 26 - Sept. 5 - Just over a week away! Shifts: 10 - 1:30 and 1:30 - 5 (other hours can be arranged)

Come to the Oregon State Fair (for free, of course!) and help Marion County get the word out about our amazing programs while enjoying the ambience of "boothing" right next to a new-to-the-Fair recycling activities group that'll be drawing in the kiddies like flies. And it's, like, THE FAIR! If you can help with this event please contact Alan at 503-365-3188 or apennington@co.marion.or.us.

Trinity Lutheran Church Date/time flexible Mt Angel

Master Recycler needed to give a talk to a group of 15 - 20 students at Mt. Angel Trinity Lutheran Church. The date of the talk is flexible and we have materials that you can use (i.e. paper making kit, worm composting bin, recycling sorting game, recycling videos, etc.). If you are interested in this opportunity, email Bailey at <u>bpayne@co.marion.or.us</u>.



Willamette Heritage Center at Mission Mill - Fall Family Festival; Celebrating a Season of Change Saturday, Sept 24, 2011 11:00 am to 3:00 pm

A Master Recycler is needed to staff an informational table at this event. If you can help, please contact Kathleen Schulte (<u>kathleens@missionmill.org</u> -or- 503-585-7012) and let Alan know that you will need a display (<u>apennington@co.marion.or.us</u> -or- 503-365-3188).

Saturdays through October Zero Waste Zone Project Salem Saturday Market

Volunteers needed for the "Zero Waste Stations" at the Salem Saturday Market. Volunteers educate shoppers about how to sort their items, keep containers free from contamination, and help with set-up and tear-down as needed. Ongoing volunteers also needed to help plan and organize Zero Waste Zone's projects. Email <u>ze-</u> <u>rowaste@friendsofsalemsaturdaymarket.org</u> to sign up.

Events & Occasions

First Tuesday of every month, (next one Sept. 6), 9:30am Consumption and the Environment FREE Webinar Series from EPA

This series covers topics relating to consumption and its interaction with the environment. Visit <u>http://yosemite.epa.gov/R10/ECOCOMM.NSF/climate+change/</u> <u>consumption</u> to register, or do a search for "EPA Consumption and the Environment Webinar Series". *Highly recommended!*

Saturday, Sept. 10, 1:00 p.m. Garden University: "Cooking Green"

Oregon Garden

Vitality at Wellspring's Chef Eric Nelson discusses ways to reduce your carbon footprint in the kitchen, with an emphasis on homegrown produce. Cost is \$15 which includes entrance to The Oregon Garden; free for members. Call 503-874-8100 or visit www.oregongarden.org for more information.

Tues - Fri, September 13-16

International Phytotechnology Conference

Portland, Oregon Doubletree Hotel

The International Phytotechnology Society is a nonprofit professional society comprised of individuals and institutions engaged in the science and application of using plants to address environmental problems. IPS is open to concerned individuals who want to promote a natural and integrated way to deal with environmental challenges. Visit <u>www.sproutoregon.org</u> for more information.

Thursday, September 15, 2011

Webinars to Change the World: Hidden Assets in Plain Sight for Sustainability

Bob Pavlik, Executive Director, High Wind Foundation

The Sustainability Movement is growing because citizens are making strong connections among their internal and external assets. Participants are introduced to strategies for making connections among their assets that lead beyond effects and consequences to results of significance. Register for the webinar at www.naturalstepusa.org.

Tuesday, Sept 20, 2011, 6:00 pm - 7:00 pm

Transformational Lecture Series: *Nature, Human Development and Design of the Built Environment* University of Oregon, White Stag, 70 NW Couch St, Portland

Dr. Stephen R. Kellert is a Senior Research Scholar at the Yale University School of Forestry and Environmental Studies. His work focuses on understanding the connection between nature and humanity with a particular interest in environmental conservation and sustainable design and development. **Cost: \$10** www.cascadiagb.org

Wednesday, Sept 21, 8am-12pm

Association of Oregon Recyclers Fall Forum

Abernethy Center, Oregon City

Registration is now open for AOR's Fall Forum! Join us as we explore opportunities to expand aseptic and carton recycling in Oregon. More details will be posted on AOR's website as they become available. Members: \$45; Nonmembers: \$65 (continental breakfast included) <u>www.aorr.org</u>

November 9, 2011, 8:30am - 12:30pm

Workshop—The Essence of Sustainability: Connecting the Dots

Chemeketa Center for Business & Industry, 626 High St NE, Salem - Room 203

This free workshop introduces sustainability, green concepts, and practices. Participants will learn common terms, relevant issues, the triple-bottom-line (people-planet-profit) model, and a systems-thinking perspective. INSTRUCTOR: Jill Sughrue, Sustain-NW. Contact Kendall Lenhares at <u>klenhares@jobgrowers.com</u>.



The Back Page



This super deluxe Chicken Coop/Storage Shed/ Greenhouse appears to already have been scooped up off of Craigslist (where the asking price was a cool \$2500 OBO), but still deserves to be this month's poster project for creative reuse. Anyone else have an old VW bus to save from the scrap yard?



Features include chicken coop in the rear, storage shed in the middle, greenhouse in the front window area, and hose spigot where the gas cap used to be.



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OREGON

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