

“One Person’s Trash...”

your guide to reducing, reusing and recycling



Summer 2016

Buncombe County
Solid Waste Department

828-250-5462

www.buncombecounty.org/green

Help wanted: good recyclers

You may know that recycling conserves and reuses valuable resources for creating new consumer products. You might also be aware that the use of materials you recycle lowers energy costs for manufacturers when compared to using raw materials. And, it may be obvious that your recycling efforts reduce the amount of waste destined for the landfill.

Did you also know that recycling creates jobs? Recycling creates new businesses that haul, process, and broker recovered materials, as well as companies that manufacture and distribute products made with these recycled materials. Millions of Americans are employed by the recycling industry itself. Some drive, repair, and maintain the collection trucks. Others sort the material or maintain equipment at material recovery facilities. In addition, facility managers, route managers, and sales representatives are directly employed by the recycling industry. In the United States, there are 3.1 million jobs

associated with goods and services that benefit the environment. Every 10,000 tons of recycling creates 37 jobs, resulting in \$1.1 million in wages and \$330,000 in tax revenues.

You can help create these jobs by making sure you’re recycling consistently and correctly. Here are some best recycling practices to try now:

1: Capture all of your recyclables

No matter where you live, you can recycle all of the items shown on the Recycling Guidelines below. These items are accepted in all curbside programs, as well as at our drop-off recycling centers.

There are other items accepted for recycling at the landfill, including scrap metal, appliances, tires, and electronics. Even plastic bags can be recycled, but you must empty them and deliver them to grocery or discount stores that provide a recycling bin.

When you’re on the go, you can recycle. Keep a bag or container in your

vehicle to collect beverage bottles, waste papers, and other recyclable items you generate throughout your day. When you return home, you can place them in your recycling bin.

2: Prepare your recyclables correctly

Empty and rinse your containers, making sure to remove all food and liquid residue. Remove pumps from plastic bottles, discarding them in the trash.

Make sure that paper products are clean and dry. Flatten boxes. If food spilled on a magazine or grease stained a pizza box, those items should go in the trash.

Keep non-container glass, such as drinking cups, dishes, bakeware, and vases, out of your recycling. If these items are broken, put them in the trash. Any unbroken dishes, glasses, mugs, bakeware, vases, etc. can be given away at donation centers, such as Goodwill. The only glass items accepted for recycling are bottles, jugs, and jars that held food or beverages when you bought them at the store.

Do not mix trash or other items in your recycling. Items placed in the wrong bins are considered contaminants. For instance, broken dishes, mirrors, and window glass are not accepted for recycling and contaminate other recyclables. These



contaminants will require extra sorting and may result in the rejection of an entire load of recyclables.

3: Place recyclables in the proper bins and containers

If you are a Waste Pro curbside customer, you can recycle at the curb. Just place all of your recyclables into blue bags and set them next to your garbage cans. Cardboard is accepted, but you don’t need to place it inside the blue bags. Simply break down the cardboard and place it next to the blue bags. Remember—no blue bags inside your garbage cans!

If you recycle at the transfer station or the landfill, keep paper products, cardboard, and containers separate. At your house, put recyclables into separate bins so you don’t need to sort them later while you’re at the drop-off center.



Recycling Guidelines

NEW!
Milk, juice, broth, soup and other food & beverage cartons

Metal Cans & Empty Aerosol Cans: Aluminum, Steel, Tin

Aluminum Pie Tins and Food Trays

Loose Metal Jar Lids & Steel Bottle Caps

Newspapers, Brochures & Inserts (no bags, do not tie & bundle)

Manila Envelopes, File Folders, Office Paper, Glossy Paper

Catalogs, Junk Mail, Magazines, Egg Cartons, Envelopes, Greeting Cards

Phone Books

Post-It Notes, Cereal Boxes, Brown Paper Bags, Paper Towel Rolls

Corrugated Cardboard (flattened)

Shredded Paper (place in paper bag with top rolled down)

Glass Bottles and Jars: Clear, Brown, Green

Plastic Bottles, Jars & Plastic Food Containers #1 through #7 (exceptions: black microwavable trays and Styrofoam)

How to Prepare Recyclables

EMPTY all bottles, cans, and containers (lids and labels may remain on)

BREAK DOWN and FLATTEN corrugated cardboard

SECURE the lid on the recycling container to prevent paper from blowing out

SET your recyclables out to the curb by 7:00 A.M. on your recycling day (if you have curbside pickup)

What is NOT Recyclable?

- Aluminum Foil
- Light Bulbs
- Dishes or Cookware
- Drinking Glasses
- Styrofoam
- Plastic bags (please take these to Ingles, Wal-Mart, Target, etc)
- Plastic Wrap
- Paper towels or tissue
- Window or Mirror Glass
- Black microwavable trays

Guidelines provided by:
Carton Council
RecycleCartons.com

Dispose of hazardous and electronic waste at Friday collections

On most Fridays at the Buncombe County Landfill, residents can drop off old televisions, computers, and other electronics, as well as unneeded household chemicals, fluorescent light tubes and bulbs, and spent rechargeable batteries. All of these items are accepted in a special collection area which is only open on Fridays. When you get to the landfill scalehouse, you will be directed to the recycling area. Proof of county residency is required. If you have questions, please call the landfill at 828-250-5462.



Drop-Off Dates

The special collection area for televisions, electronics, and household hazardous waste is open on some Fridays from 9 a.m. to 3 p.m. The area is open weekly on Fridays from early April through the end of October, but is closed the Fridays before Monday holidays, such as September 2, which is the Friday before the Labor Day holiday.

Recycling Fees

- Televisions – \$5 for each TV less than 19" and \$10 for each TV 19" and larger
- Computers and other electronics – No

charge to residents for the first three computers per week, then 30¢ per pound for additional items

- Paint and paint-related items, such as water sealer, paint thinners, enamels, and polyurethane – \$2 per gallon with a 20-gallon limit
- All flammable liquids (gasoline, kerosene, etc.) – Recycling fee of \$2 per gallon with a 20-gallon limit
- Pesticides, herbicides, insecticides, motor oil, antifreeze, and lead-acid batteries – No charge
- Rechargeable household batteries – No charge for typical household quantities
- Fluorescent tubes and bulbs – No charge for the first five CFLs and tubes per week for residents only

Businesses

Businesses are NOT permitted to drop off hazardous waste. However, businesses may recycle electronics and televisions at the landfill during the Friday-only collections. Businesses will be charged \$5 for each TV less than 19", \$10 for each TV 19" and larger, and 30¢ per pound for computers and other electronics. Businesses that wish to drop off electronics must call the Solid Waste Department at 828-250-5462 prior to arrival to make arrangements. To participate in this program, proof that your business is located in the county is required.

Re:Starting in Christchurch

Tuesday, February 22, 2011, began as a beautiful summer day in Christchurch, New Zealand. But suddenly, at 12:51 p.m., a 6.3 magnitude earthquake shook the city. The epicenter was just 6 miles southeast of the city's central business district. When the earth quit moving, most of the downtown buildings were damaged, with more than half of them badly enough that they had to be demolished. Thousands of homes were also damaged or destroyed. As a result of building collapses, 185 people were killed and several thousand more were injured.

As recovery began, Christchurch authorities found ways to use, or reuse, some unique building materials. One example is the construction of the Transitional Cathedral, which was built as a temporary church to replace the Anglican Christchurch Cathedral that needed significant repairs after the earthquake. The cathedral is commonly known as "The Cardboard Cathedral" because of the materials used in its construction. The foundation is a concrete slab with eight shipping containers forming the exterior walls of the building. Then, 96 cardboard tubes, each 24 inches in diameter and reinforced with laminated wood beams, form the roof, which is covered in polycarbon. It is the world's only cathedral made substantially of cardboard.

Another example of reusing shipping containers is visible at the Re:START Mall. Re:START is an outdoor retail space consisting of brightly colored temporary buildings made from shipping containers. It was designed to quickly re-establish retail business in the city since most of the central business district was destroyed. The mall has grown steadily, increasing from 27 businesses at its opening in October 2011 to more than 50 businesses today. These include clothing and shoe stores, food and coffee shops, banks, a hair salon, a bookstore, a bakery, and gift shops. The Re:START Mall has not only become a shopping destination for residents, but a popular tourist attraction, as well.

The leaders and residents of Christchurch have shown that even in the face of disaster, a bit of imagination and ingenuity in reusing existing materials has helped to breathe life back into their city.



The Transitional Cathedral, which is being used during reconstruction of the old cathedral, is often called "The Cardboard Cathedral" because of the cardboard tubes used in its construction.



The Anglican Christchurch Cathedral suffered significant damage during the 2011 earthquake.



Shipping containers replaced damaged downtown stores at the Re:START Mall.



Colorful and functional, the shipping containers allowed downtown stores to re-open quickly and have become not just a local favorite but a tourist attraction, as well.



U.S. sets aggressive goal for reduction of food loss and waste

Food loss and waste accounts for 31% of the overall food supply available to U.S. retailers and consumers. The loss of that 133 billion pounds annually impacts food security, resource conservation, and emissions.

Reducing food losses by just 15% would provide enough food for 25 million Americans every year, helping to reduce food insecurity. U.S. food loss and waste at the retail and consumer levels totals \$161 billion annually.

Food is the single largest component of disposed U.S. municipal solid waste and a primary cause of methane, a potent greenhouse gas, in landfills. Landfills are the third largest source of methane, producing 18% of total U.S. methane emissions.

Late last year, the U.S. Environmental Protection Agency and the U.S. Department of Agriculture announced the goal of reducing food waste 50% by 2030. The federal government will partner with non-profits, the private sector, and state, local, and tribal governments to reduce food loss and waste in order to improve overall food security and conserve our nation's natural resources.

In announcing the goal, U.S. Secretary of Agriculture Tom Vilsack said, "This announcement demonstrates America's leadership on a global level in getting

wholesome food to people who need it, efficient use of natural resources, cutting environmental pollution, and promoting innovative approaches for reducing food loss and waste."

Learn more at www.usda.gov/oc/foodwaste and www.epa.gov/sustainable-management-food.



Shop your refrigerator first! Cook or eat what you already have at home before buying more.

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Living more with less

Have you ever looked for something you need, and know you have, but been unable to find it amongst the clutter of all the other things that you own? Are you stressed-out paying down debt incurred to pay for all those things? Did you buy any of those things with the idea that owning them would make you happy? Did you buy them to impress other people? Are you too busy to enjoy those things because you're working long hours at a job so you can pay for them? You may be suffering from a condition author and futurist James Wallman calls "Stuffocation" in his book by that name. According to Wallman, you are not alone. He writes:

Stuffocation is the story of one of today's most acute, till now unnamed, afflictions. It is about how you, me, and society in general, instead of feeling enriched by the things we own, are feeling stifled by them. Instead of thinking of "more" in positive terms, as we once did, we now think "more" means more hassle, more to manage, and more to think about. In our busy, cluttered lives "more" is no longer better. It is worse. Overwhelmed, and suffocating from stuff, we are suffering from an anxiety that I call "Stuffocation."

In addition to the responsibility of storing, maintaining, organizing, and paying for our possessions, they weigh on us through their simple existence within our space. While tolerance for clutter varies, research cited by Wallman shows that people dissatisfied with the level of clutter in their home exhibited cortisol patterns indicating their bodies were not managing stress very well. Their patterns were consistent with people who have chronic fatigue, post-traumatic stress disorder, and a higher risk of mortality. When elevated to the level of hoarding, too much clutter becomes even more of a health hazard. According to Wallman, hoarding affects between 2% and 6% of the population in developed countries. The homes of hoarders are piled high with objects, making their rescue more difficult and dangerous in the event of fire. Those objects also increase the available fuel, making the fire more intense, longer lasting, and more difficult to extinguish. Over a period of 10 years in Melbourne, Australia, hoarding was a factor in one out of 400 fires. However, it was a factor

in one out of four fire-related deaths!

How did we get into this predicament? Why would we behave in this way if it doesn't work for us? Is there a better alternative? Wallman spends the first half of the book answering these questions. He discusses the slowing U.S. economy of the mid-1920s, which resulted in overproduction and under-consumption of goods. Industry and advertising executives responded by taking an idea from the fashion business and applying it to other industries. Rather than make functional, durable, efficient products, they focused on beauty, color, style, and design. They made products less durable and more stylish. At the same time, they changed the focus of advertising to make consumers desire the latest model in order to increase their social status. It took a while to catch on, but by the mid-1930s, even Ford was using superficial, aesthetic changes to make each year's automobile more desirable than the last.

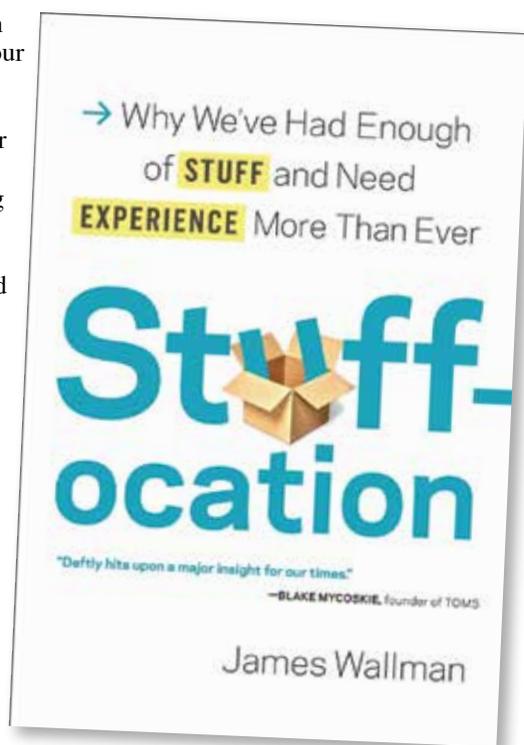
Conspicuous consumption became the American way of life. And, growing political and economic power after the Second World War increased the influence of U.S. culture throughout the developed world. There are obvious benefits to this system, especially for countries that have experienced nothing but poverty and scarcity. However, in mature economies,

some individuals see the down side to overconsumption and look for alternatives. Wallman provides entertaining examples of various individuals who try out three alternatives: minimalism, the simple life, and "medium-chill." All are reasonable reactions to Stuffocation, but all lack the ability to challenge the role of material goods in the hearts and minds of most of us.

In the second half of the book, Wallman outlines the next big thing in our economy and culture: Experientialism. Instead of focusing on acquiring things, people will focus on enjoying experiences and investing their time and money in them. He makes a compelling argument. First, experiences are more subject to "positive re-interpretation." Even bad experiences can acquire a positive spin over time as we "look back with rose-colored glasses." Second, material goods are susceptible to "hedonistic adaptation." A new purchase can initially excite and entertain, but that diminishes dramatically over time. Third, experiences are harder to compare than material goods, so you are less likely to worry about whether you made the right choice. Fourth, experiences

are more likely to contribute to our sense of identity, or who we think we are. And, fifth, experiences are more likely to make us happy because they bring us closer to people. By doing something rather than buying something, you are more likely to be engaged with other people. While material purchases can keep people apart, doing something makes people part of a group. Shared experience brings people together. Experiences, shared or not, also make for better conversation than simply telling people what you've purchased.

Again, Wallman includes many examples of early adopters to this way of life. He also discusses some interesting people cashing in on this new wave. In the end, he isn't trying to sell you on an idea; he is trying to point out a trend in its very early stages. The book ranges over a broad territory of disciplines but stays on route to the destination. Its findings are not just entertaining but are also useful to those of us who are looking for a way out of the malaise of Stuffocation. Plus, they point the way to individuals who may want to earn a living in the new experiential economy.



QUOTES REQUOTED



The proper use of science is not to conquer nature but to live in it.

~ Barry Commoner, 1917-2012 • American biologist

A Roadmap to Reduce Food Waste

In the United States, \$218 billion (1.3% of GDP) is spent each year growing, processing, and transporting food that is never eaten. While that 52.4 million tons of food is sent to landfills, another 10.1 million tons is left unharvested on farms or discarded in packing houses. That is not just 63 million tons of wasted resources; it is also 63 million tons of wasted calories. This occurs each year in a country where one in seven people are food insecure.

If all of our country's wasted food was grown on one farm, it would cover 80 million acres, an area three-quarters the size of California. Growing food on this wasteful farm would consume as much water as is used in California, Texas, and Ohio combined. The farm's output would fill a semi-trailer every 20 seconds. Many of those trailers would travel thousands of miles, distributing food to be kept cold in grocery stores and refrigerators for weeks. Instead of being eaten, however, this food would be loaded onto garbage trucks and hauled to landfills, where it would emit harmful greenhouse gases as it decomposes.

ReFED was formed in 2015 to create a Roadmap to Reduce U.S. Food Waste. It is a collaboration of business, non-profit, foundation, and government leaders. "We knew from the start that a multi-stakeholder approach was needed, so we invited leading food businesses, environmental and hunger organizations, investors, policymakers, and innovators to join the effort," write Betsy and Jesse Fink, whose family foundation launched the process. "The economic analysis and research we undertook revealed exciting news: *Food waste is a solvable problem*. But four priority actions are needed to reach significant reductions. First, we must galvanize hundreds of millions of dollars of new catalytic funding. Second,

policymakers must make pragmatic changes to tax incentives, safety regulations, and permitting procedures to support healthy market solutions. Third, America must unleash its spirit of innovation to develop new technology and business-model innovations. Finally, a sweeping education and awareness campaign is needed to change behavior both among consumers and employees of food businesses."

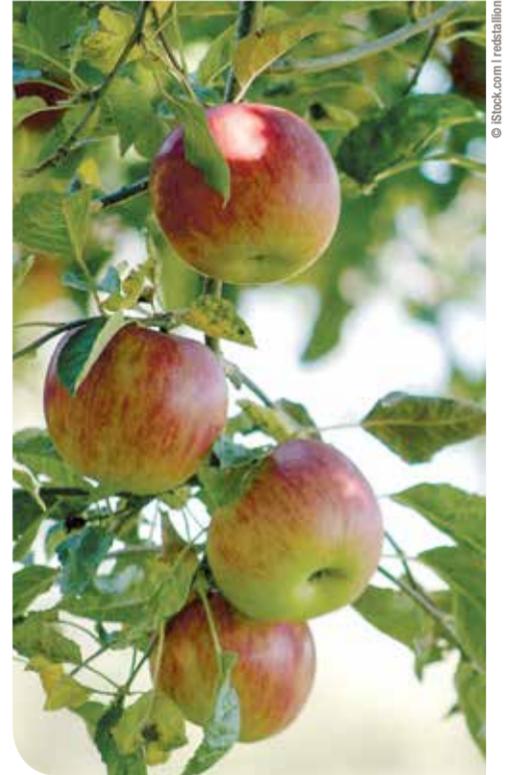
While a number of recent initiatives have raised awareness of the problem, the Roadmap fills the gap between awareness and action by quantifying the waste flows, costs, and opportunities of a more efficient food system achievable through the prevention, recovery, and recycling of food waste. It was produced with input and support from ReFED members and over 80 additional industry experts. The Roadmap provides a path toward a 20% reduction of food waste through 27 cost-effective, feasible, and scalable solutions. Within 10 years, these actions could divert 13 million tons from landfills and on-farm losses. Implementation is projected to generate 15,000 new jobs, double recovered food donations to non-profits (1.8 billion meals per year), reduce freshwater use by up to 1.5% (1.6 trillion gallons per year), and avoid nearly 18 million tons of greenhouse gas emissions annually.

The economic return of these 27 solutions is compelling, as well. An \$18 billion investment will yield an expected \$100 billion in economic benefits over a decade. Funding need is divided into \$8 billion of government support, \$7 billion of market-rate private investments, and \$3 billion of philanthropic grants and impact investments. The government portion is mostly obtainable through programs established by existing legislation. Consumers will save \$5.6 billion annually by cutting unnecessary spending

on food that is never eaten. Restaurants and food service providers will gain \$1.6 billion annually by adopting Waste Tracking and Analytics, Smaller Plates, and other solutions.

The Roadmap adopted the Environmental Protection Agency (EPA) Food Recovery Hierarchy framework to categorize the solutions to reduce food waste, prioritizing prevention first, then recovery, and finally recycling, to maximize economic, social, and environmental benefits. Of the 27 solutions identified, 12 target waste prevention. Prevention avoids unnecessary fertilizer and fuel use on farms, delivering twice the lifecycle greenhouse gas benefit per ton compared to food recycling. The prevention of unnecessary meat production offers the largest marginal environmental benefit of any category.

More than a research report, the Roadmap is a playbook to coordinate and guide key food sector stakeholders – farmers, manufacturers, grocery retailers, restaurants and food service businesses, non-profits, foundations, policymakers, entrepreneurs, and investors – on a feasible path to cutting waste. It outlines the largest opportunities for each stakeholder to contribute to food waste reduction, both through new initiatives and by expanding existing efforts. For instance, it calls for manufacturers, grocers, and the federal government to work together on standardized date labeling. Priority tasks for non-profits include kickstarting consumer education campaigns. The Roadmap further envisions foundations providing grants and impact investments to support food donation and recycling infrastructure, including trucks, cold storage, IT systems, and processing facilities. In a similar vein, each stakeholder group is given a list of priority actions to tackle.



Many of the solutions analyzed are ready for immediate implementation. Farmers, manufacturers, grocers, restaurants, and other stakeholders who act quickly can earn more profits, build stronger brands, increase customer engagement, and strengthen communities. Other solutions will require collaboration across stakeholder groups. The expected payoff from these efforts is many times the societal benefit that any single stakeholder can create alone.

Once the Roadmap's solutions are in place, the United States will be on track to reduce food waste by 20% within a decade. It will also be on the path toward achieving the broader national target of a 50% reduction in food waste by 2030.

To learn more about the Roadmap, visit www.refed.com.

Buncombe County Landfill Convenience Center

Directions to the Buncombe County Landfill:

From I-240 East or West, take Exit 4A to 19/23 North. Travel 1 mile and then take UNC-A exit. At the end of the exit, turn left. Go to traffic light and turn right onto 251 North. Continue on 251 North for 9 miles to Panther Branch Road. Turn right onto Panther Branch Road and travel 1/10 of a mile to the Buncombe County Landfill, which is located on the right. The new landfill is 6 miles north of the old landfill.



81 Panther Branch Road, Alexander • 828-250-5462
Hours: Monday–Friday, 8 a.m.–4:30 p.m.; Saturday, 8 a.m.–12:30 p.m.

Buncombe County Transfer Station Convenience Center

Directions to the Transfer Station:

From I-240, take exit 1B (Brevard Road/Hwy. 191). At the traffic light, take Highway 191 North. Turn left onto Shelburne Road. Turn left onto Hominy Creek Road. The Transfer Station will be on the left. From I-40, take exit 47 (Brevard Road/Hwy. 191). At the traffic light, take Highway 191 North. After crossing I-240, turn left onto Shelburne Road. Turn left onto Hominy Creek Road. The Transfer Station will be on the left.



190 Hominy Creek Road, Asheville • 828-250-6205
Hours: Monday–Friday, 8 a.m.–4:30 p.m.; Saturday, 8 a.m.–1 p.m.

Important Phone Numbers for County Residents

Mobile Home Removal/Environmental Control – Roger Presley	828-250-5470
Junk Yards/Junk Cars – Geoff Noblitt	828-250-4847
Bioreactor Manager – Kristy Smith	828-250-5473
Buncombe County Landfill	828-250-5462
Buncombe County Transfer Station	828-250-6205
Waste Pro – Residential Trash Pickup	828-684-7790

Important Phone Numbers for City of Asheville Residents

Asheville City Sanitation – Trash Pickup	828-259-5857
Curbside Management – Recycling	828-252-2532



We want your suggestions, questions and comments!
Buncombe County
Solid Waste Department
81 Panther Branch Road
Alexander, NC 28701
828-250-5460
www.buncombecounty.org

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