

Chittenden Solid Waste District 2022 Educational Series

All webinars include question and answer sessions. Webinars are held via ZOOM or in person.

COMPOSTING & FOOD SCRAPS

Food Scrap Options: From Soup to Nuts - 60 minutes

Learn about your many options for keeping food scraps out of the landfill in this webinar. We'll include tips for avoiding waste, tricks for convenient kitchen collection, and how to choose a scrap-management strategy that works for your household, your budget, and every Vermont season.

Reducing Food Waste (and saving money) – 60 minutes

Join CSWD Outreach Staff as they demo different techniques used to cut the food waste in their houses AND fatten their wallets at the same time. Tricks like utilizing an entire chicken, how to store greens to keep them fresh, and uses for that stale bread sitting on your shelf. Share your own pointers on how YOU trim the food waste in your house.

Backyard Composting – 90 minutes

Discover the benefits of "closing the loop" with your own household food scraps in this lively, online demonstration of a healthy compost system. Each video section will be followed by live Question & Answer sessions. Let's get composting!

Composting with Worms: Intro to Vermicomposting – 60 minutes

Learn to harness the power of amazing earthworms to turn your food scraps into plant food in this webinar. A perfect compost option for apartment dwellers! Worm composting bins are one way for households to keep food scraps out of the landfill, take action to reduce climate change, and increase soil health. Worm bins turn kitchen food scraps into compost that can be used to nourish gardens, lawns, and houseplants.

RECYCLING

Recycling 101 – 60 minutes

Your local MRF— Materials Recovery Facility— is where blue-bin recycling is sorted to be sold. Learn how your recyclables are processed now at CSWD's MRF in Williston and then get a glimpse of our recycling future in this online webinar. We'll culminate with an opportunity

to settle family arguments about what can go in the blue bin. Bring your burning questions and most debated can-I-recycle-it items for a spirited round of Stump the Chumps of CSWD!

Thinking Outside the Blue Bin: Special (non-blue-bin) Recycling Explained – 60 minutes It's not all about the blue bin! Learn more about items that can be recycled but only if separated from your blue bin recyclables, like plastic wraps, mercury bulbs, and electronics. We will take an hour to explore the what, where, why and how non-blue bin recyclables-- AKA Special Recycling items-- get turned into new things!

Practicing the 3 R's: Reduce Your Waste – 60 minutes

Join CSWD Outreach staff for a 60-minute online watch party to get inspired, then we'll get practical and SHARE TIPS about local opportunities and waste reduction strategies that have worked in our own homes. We'll start with The Story of Bottled Water, then we'll see a Ted Talk from Bea Johnson, whose family of four has adopted a zero-waste lifestyle – with astonishing results.

FOR HOMEOWNER ASSOCIATIONS LANDLORDS & PROPERTY MANAGERS

Managing Food Scraps at Rental Properties and Multi-Unit Residential Locations – 60 minutes Managing food scraps in multi-unit residential settings poses unique challenges which are complicated by having multiple parties involved. There's no "one-size-fits-all" answer: solutions need to be tailored to the specific circumstances of each property, such as the presence/absence of common spaces and whether trash and recycling services are shared or serviced for each unit separately.

This session is designed to help landlords, property managers, homeowners' associations, and others responsible for communal waste contracts understand and navigate their options and obligations. Join us to learn more about best-practices for each type of multi-residential setting to comply with the new food waste requirements that went into effect in July 2021.

MAKE YOUR OWN

Topic of Your Choosing - 60 minutes

We can customize presentations to accommodate specific interests and needs of groups. Please describe the length and topic you would like to cover in the request form. Outreach staff will follow up with you.