# Better at the Bi



Recology Sunset Scavenger and Recology Golden Gate, your local recycling companies | Recycle | Compost

#### START THE YEAR RIGHT

## Resolve to recycle



Aluminum cans and paper products bear reminders to recycle.

t's a new year and a new opportunity for us all to do our part to help protect the environment. Recycling is something we can all do every day, and every effort counts.

Let's each make a personal pledge to place all bottles, cans, paper, and cardboard in our recycling bins. Recology drivers collect the recyclables in our blue bins and deliver them to Recycle Central, the facility we operate on San Francisco's Pier 96.

Recyclables are sorted inside the plant by workers and modern recycling equipment. Once separated by type, the materials get compacted into bales and shipped to mills to be made into new products and packaging.

It's the recycling loop in action, and it starts with all of us.

Recycling keeps materials out of landfills and saves resources, including trees, energy, and water. Recycling also reduces emissions and helps create green jobs.

Those good things and more become possible when we recycle. A healthy environment benefits all. Let's help California lead the nation in recycling and help protect this beautiful environment we call home.

Let no paper go to landfill.

Empty all soda cans and shake out food containers to keep recycling bin contents clean and dry. This helps ensure that recyclable materials such as paper and cardboard can be successfully recycled and made into new products.

These simple actions help us recycle more, and it feels good to do the right thing.

## Keeping compostables separate from trash

o reduce truck trips and collect materials efficiently, Recology uses split-body collection trucks that keep compostable materials separate from trash at all times.

A metal wall running through the middle of the truck body creates two compartments, one for compostable materials and one for trash.

When the truck is full, the driver returns to the transfer station and unloads compostable material in a special building designated just for refuse that can be composted. The driver then dumps only trash or materials bound for the landfill in a separate building.

A third bin, your blue bin, is picked up by a single-chamber truck that only collects recyclables and hauls them to Recycle Central on San Francisco's Pier 96. Recology utilizes this collection approach on nearly all routes in San Francisco.



Recology Sunset Scavenger driver Ivan Balanzar shows how a metal wall in the body of his collection truck keeps compostable materials separate from trash.

By assigning one split-body truck and one single-chamber truck per route, we can collect three bins using two vehicles. This helps reduce emissions and ensures the three material streams remain separate.

San Francisco's 3-bin system green for compostables, gray for non-recyclable trash, and blue for recycling—is a model program that helped inspire a state law (SB 1383), which designates these colors for 3-bin refuse collection programs in California.



#### PROCEED WITH CAUTION

### Please slow for collection workers

ecology refuse collectors serving San Francisco work on city sidewalks and streets 24 hours a day.

To collect materials efficiently and minimize traffic impacts, many of our crews work during early morning hours.

Workers wear high-visibility gear to make it easier to see them as they perform their duties.

When approaching Recology collection vehicles, please be aware of collectors who must wheel bins from residential and commercial properties to the trucks and load them in the street.

If you must drive around a truck that is servicing a customer address, please slow down and proceed with caution.



## Fresh, healthy, and delicious



We toss banana peels, eggshells, and other food scraps in our greens bin together with sticks and leaves.

Participating in San Francisco's curbside composting program keeps compostable materials out of landfills, helping reduce methane emissions. Those items instead become finished compost that goes onto farms. That helps improve the soil, allowing farms to grow the healthy crops sold at local farmers' markets, including the many farmers' markets in the city.

It's a lovely loop and one of the great pleasures of living in San Francisco. We get to buy and enjoy produce from farms that use compost we helped make.

Here's a tasty recipe that brings this goodness home:

### **ALEMANY FARMERS' MARKET ROASTED VEGGIES WITH YOGURT DIP**

### **ROASTED VEGGIES**

Fresh veggies are key. Some suggestions: carrots, beets, broccolini, bell peppers, Brussels sprouts, zucchini, and purple cauliflower.

Slice veggies to lay flat on sheet pan. Toss with olive oil so they are well coated.

Roast sheet-pan veggies for 12 to 15 minutes at 350 degrees Fahrenheit. Remove from oven and turn the vegetables over. Roast another 10 to 12 minutes or until done to your liking.

Transfer the veggies to a platter and serve hot with the dipping sauce.

A plate of warm tortillas is a nice addition for those who like to fold veggies inside and drizzle dipping sauce.

#### DIP

2.5 cups plain yogurt

5 tablespoons virgin olive oil

1 tablespoon coriander seeds

1 tablespoon fennel seeds

1 tablespoon white sesame seeds

1.5 teaspoons dark sesame seeds

Sea salt and freshly ground black pepper to taste

Mix and toast seeds on low to medium heat for 2 minutes.

Pour yogurt into a serving bowl and top with seeds. Stir in olive oil and set for 25 minutes. Then chill for 30 minutes in the fridge.

Sprinkle with salt and a pinch of pepper before serving.

Check us out on social media for quick tips, event info, and recycling news:







