



News !



Master Composter—Short Course Offering

A 4 week short course (Saturdays) will be offered beginning this September. There will be limited seating and a \$50 enrollment fee. The course will provide the skills and training to understand backyard and commercial composting principles and techniques, and will cover the gamut of composting approaches. In addition, the course will include optional certification to lead food scrap composting at our participating schools. Contact us to sign up!



Rose Foundation awards The Compost Club \$5,000

The Compost Club will advance composting at our participating schools, and serve up to six additional schools this year. Schools convert lunch food scraps to compost, then sell the product as a fundraiser for enrichment education.



Recycling Changes Everything

Did you know that each pound of food scrap diverted provides a one pound carbon offset? The Compost Club reached 250 students in 5th and 6th grade classrooms this Winter. Students participated in a mock lunch “leftovers” game to calculate the difference when we introduce recycling and composting to our waste disposal options. Three schools have since pledged to begin a lunchtime food scrap composting program by next Fall. The Compost Club has dedicated \$300 per school for this startup effort.



Large volume Compost Tumbler Built

Commercial composters can compost in as little as 7-10 days! In February, Compost Club built its first compost tumbler, for Westminster Woods Camp and Conference Center. This 2 yard capacity vessel can compost 400 lbs of food scraps. Mixed with bulk materials, it completes its cycle in less than two weeks. Our newest board member, Jessica Holloway, has been monitoring the success of the compost drum, with finished compost treated further via worm bins.



Fund a School Garden Program through Compost Sales?

The Compost Club will increase recycling at its premier school, West Side School, this Fall. What started as a wonderful educational tool that raised \$1,000 annually through compost sales will grow into a 5,000 lb. annual diversion effort. In fact, the school intends to fund its school garden coordinator through the increased sale of compost. This is an innovative approach in challenging economic times.

Social Change, Social Innovation, Simple Steps



The Compost Club fundamentally changes how waste is handled at institutions. We take a systems look at the solid waste stream and translate reform to simple practices at home, work, and school. Our schools turn waste to resources. We have postured our approach to be simple, but real.

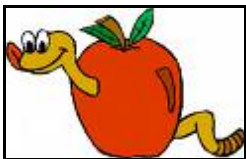
There are many values to composting *on a site wide level*. Next year, West Side School will attempt to raise enough funds to pay for a School Garden Coordinator. At first glance, our mission work has educational merit. Deeper, it is an institutional practice that models civic and environmental responsibility. Deeper still, it is a promotion of self-reliance and a renewal of a prized resource—topsoil.

At the risk of sounding like a side bar topic, fertilizer costs in developing nations are sky rocketing. Firewood scarcity has led to a complex and violent charcoal trade route in the African continent where people, endangered apes, and the rainforest all come under siege.

Nutrients for soil, fuel for fire? There is more than meets the eye when we consider the jewels in handling our “waste” differently. But the solutions are straight forward. Enter bio-digestion of food scraps and you have produced methane as a cooking fuel. Enter vermiculture, and you have aided subsistence farmers produce the highest quality soil amendment that surpass any chemical products.

And even here at home, banana peels that fueled the DeLorean in “Back to the Future” will become a real life practice, already proven through the UC Davis Biogas Project.

But, before going too far, The Compost Club is proud to share the first step, awareness. Through the eyes of students at our schools, here is a shade of our impact on our future leaders:



“Worms help make black gold from the fruit and vegetables we give them instead of putting it in the trash can, which is not very good for the earth” Emma, 3rd grade

“The worms help the soil that grows the food we eat” Cole, 2nd grade

The worms are important to our school because if we don’t eat all of our food, they will, and they make it into compost” Tristan, 4th grade

“It is important that we give the worms our food scraps because then they are not wasted” Lydia, 2nd grade

Quick Stats on The Compost Club

Mission: To increase waste recycling at schools to 75% through composting

The Compost Club started as a parent volunteer effort at a grade school to turn lunch waste to healthy soil. We are a volunteer driven organization.

Chronology

2002-2006

- Food scrap composting begins at West Side School.

2006

- West Side School reports 2 tons diverted from landfill to date, and \$5,000 raised in Compost Sales.
- Rick Kaye founds "The Compost Club".
- The Compost Club is recognized as a non-profit 501c3.

2007

- Compost Club receives a Rose Foundation grant.
- Bonnie Z. of Dragonfly Floral Farm provides space for demo farm
- Food scrap composting starts at Apple Blossom, Santa Rosa Middle School, and Windsor Oaks Academy.
- UC Cooperative Extension provides a grant to purchase then sell Smith and Hawken BioStacks.

2008

- Compost Club founder a semi-finalist in the Echoing Green Social Change Fellowship Program.
- Sonoma County Waste Management Agency provides a grant to deliver classroom education on waste reduction.

2009

- Rose Foundation awards grant to build commercial compost units at participating schools and introduce our program to more schools.
- The Compost Club reports 8 tons of food scrap diversion from participating schools.



Planning Accomplishments

- Long Range Plan to implement composting services at schools across the county.
- Business plan for a teaching and demonstration worm farm.

Program Accomplishments

- Four schools, diverting 8 tons of organic matter from the landfill.
- Three schools waiting to be served.

Notable Donors

- Rose Foundation
- UC Cooperative Extension
- Sonoma County Waste Management Agency
- John Dolinsek and Kathy Kent donor advised Fund of the Community Foundation Sonoma County
- Santa Rosa Sunrise Rotary Club
- Sebastopol Rotary Club





BOARD

Who we are:

Compost Club Governing Board :

- Rick Kaye, Landscaper, Rick Kaye Landscape & Garden
- Paul Kaiser, Grower, Singing Frogs Farm
- Stefan Stehling, Garden Coordinator, Sonoma County Indian Health
- Steve Rose, Proprietor, Vineyards Inn Restaurant
- Jessica Holloway- Environmental Education, Westminster Woods
- Karen Eggerman, Consultant
- Todd Gould, CEO, Loren Data Corp.

Where we serve:

- West Side School
- Apple Blossom School
- Santa Rosa Middle School
- Windsor Oaks Academy
- Westminster Woods Camp and Conference

Schools pledging programs next Fall

- Brooks Elementary
- Cinnabar School
- Park Side School
- West Side School (expanding)



“The soil is the great connector of our lives, the source and destination of all.”
Wendell Berry

The Compost Club Mission:
To increase waste recycling at schools to 75% through composting



Mailing Address:
The Compost Club
P.O. Box 664
Cloverdale, CA 95425