



## COMPOST MATTERS

JAN/FEB 2007

Board Member Profile

Steve Rose- Owner:

Vineyards Inn, Kenwood

Since 1997, Steve uses:



“We are the pool service technicians of the compost world”

### What we do:

1. We Design, construct, and service a compost system at your site or haul it away.
2. We assist you by writing grants for compost system costs and support.
3. We develop an Organic Waste Management Plan for your school or business.

### How we do it:

1. We train college interns then match them with schools and businesses for compost system maintenance.
2. We provide weekly visits through our interns and staff.

### What it costs you:

1. Schools: At minimum, you pay the costs for materials, system construction. Where possible, you assist us with the costs to maintain our intern program.
2. Business: You pay a service fee proportionate to your savings (reduced waste haul costs) as a result of your composting practices.

- An EarthTub by Green Mountain Technologies, (Approx. ~150lbs capacity/day)
- Weekly waste dropped -12yds<sup>3</sup> to 3yds<sup>3</sup>
- Annual trash costs reduced by \$2,600
- 6 tons of compost produced annually.

*“ It is important to us to compost as much of our ‘waste’ as possible, tilling it back into our soil for our gardens & and vineyards. Reducing landfill is one of our goals”*

### **Our Future Demo Farm At DragonFly Farm, Healdsburg**



The Compost Club will fundamentally change the way waste is handled at schools and businesses



THE COMPOST CLUB HOSTS BOOTH  
AT THE 30TH ANNUAL BAEER FAIR

On Jan 27th, Board Members Paul Kaiser, Andrew Sloan, & Rick Kaye hosted a booth at the Bay Area Environmental Education Resources Fair to introduce our program services.

### CURRENT OPPORTUNITIES:

1. Internships (1-2 days per week)
2. School Sign Ups- Marin & Sonoma County
3. Friday workdays at Demo Farm
4. March 24th Hands-on Compost Bin Workshop

Video Picks



Video Links:  
 "Crying Indian" PSA  
<http://www.retrojunk.com/>  
 Climate: A Crisis Averted Movie  
<http://www.renewus.org/>

Contact us:  
 The Compost Club  
 P.O. Box 664  
 Cloverdale, CA 95425  
 (707) 922-5778  
[info@compostclub.org](mailto:info@compostclub.org)  
 Website coming !

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ECOLOGICAL PERSPECTIVE

REASONS COMPOST MATTERS:

1. 41% of commercial waste is organic material sent to the landfill
2. At 12-20%, Food waste is the largest single category of landfill waste
3. Organic Matter in landfills creates methane from inefficient composting
4. The US EPA considers landfills the #1 human source of methane production
5. Methane contributes 21x more damage to global warning than carbon dioxide



**School Site Profile** *It all started here!*  
 West Side School, Healdsburg CA  
 Since 2003 156 student K-6 School  
 Run by: RecyCool Club /5th Grade Class  
 Technique: Worm Bins  
 Quantity handled: 900 lbs food waste annually  
 Civic: Students sell Compost at Farmers Market  
 Funds Raised: \$900 annually to benefit annual 6th grade trip to Yosemite Institute.

*"Across America,  
 Only 3% of Food Waste  
 is currently Recycled."  
 Helen Spiegelman, Product Policy Institute*

THE COMPOST CLUB BOARD

The Compost Club Governing Board was formalized on Feb 2, 2007. The Board is:

- Rick Kaye, Education and Outreach Manager Sotoyome Resource Conservation District
- Todd Gould, Proprietor, Loren Data Corp.
- Paul Kaiser, Proprietor, Woodworking by Paul
- Mary Kelley, Manager, Healdsburg Farmers Market
- Steve Rose, Proprietor, Vineyards Inn Restaurant
- Andrew Sloan, Student & Environmental Affairs Director, Sonoma State University

The Advisory Council of the Board is:

- Alan Siegle, Co-Owner Sonoma Compost
- Will Bakx, Co-Owner Sonoma Compost
- Chris Aldrich- 5th Grade Teacher, West Side School
- Stefan Stehling, Farm Manager, Healthy Traditions Diabetes Prevention Program
- Craig Anderson, Executive Director, Landpaths
- Cara Peck, US EPA Region 9 Solid Waste Division

The Advisory Council of The Compost Club meets quarterly in Sonoma County. New members are welcome at any time.

Start Composting Today !

March 24th Workshop

9am-5pm

DragonFly Farm Healdsburg

Fee: \$50

Open to all northern California schools (covers lunch and wood valued at \$50 )

Reservations Required

*A good workshops for schools ready to build a system and have a parent volunteer with basic to advanced carpentry skills.*

Bring your own Tools

- Visit West Side School Operation
- Get Compost system options overview
- Review Bins design plans
- Build and take home your own bin (s)



WEST SIDE SCHOOL  
COMPOST  
HIGHLIGHT



One of 20,000 worms at work

This pre-harvest activity allowed the 5th grade class to sift finished worm castings, placing them in a finishing bin for a harvest event



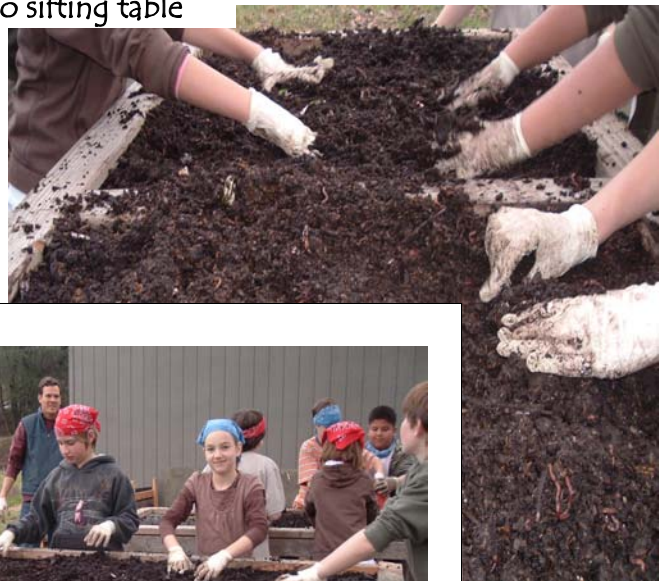
Working the sifting table



Shredded carrot- a food worms love.



From the worm bin to sifting table



All hands



A closer look at vermicompost bins

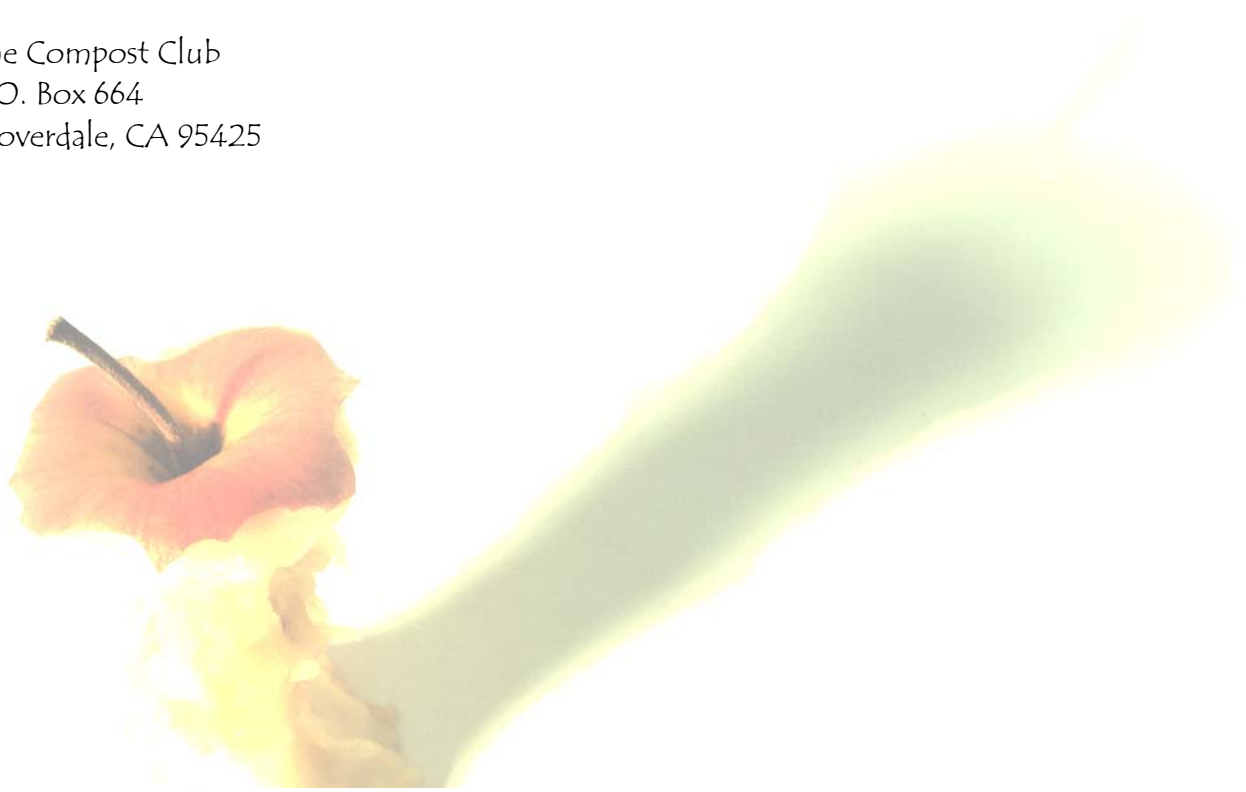


Students at work. (The bandannas are in prep of an upcoming trip on the Balclutha Sailing Ship)

The students will sell the worm castings between Spring and Summer months, raising funds for their 6th grade trip to Yosemite.

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*The Compost Club Mission: To promote and support school wide and business composting for waste reduction, environmental stewardship, and economic sense.*