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Composting to support The Samaritan Garden

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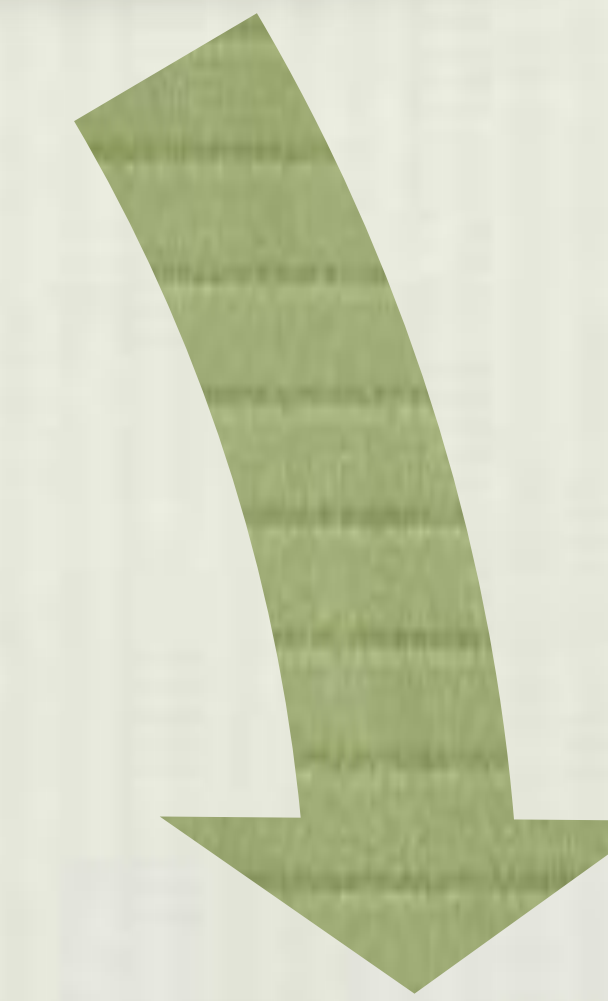
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The Problem

“Up to 40% of all fresh produce is lost between farm and fork to landfill.” Statistics such as these demand action. Reducing the amount of produce being disposed of into landfills is a great first step, and easily achieved through composting.



The Solution

The sustainability of this project spans multiple systems. The built, managed, natural, and social systems are all utilized in the act of composting. Educating staff and volunteers, and showing them the amount of waste, not only lets more people realize the vast amount wasted, but it also helps them to connect to the garden through knowledge, and shared kitchen scraps.

The Results

The Samaritan Community Center is a local non-profit that runs, among other things, two soup kitchens, and has over 50 employees. Through composting in both kitchens, and with help from the staff, we have saved over 2,000 lbs of food waste from entering the local landfill, which will be used as compost to feed the garden.



Materials and Methods

To collect the compost, we distributed resealable 5 gallon buckets to our staff, and provided each kitchen with a large garbage can. The buckets and cans are labeled with the “Do’s, and Dont’s” of composting, and the staff and volunteers are briefed on basic composting procedures. Compost is collected, weighed, and then added to the heap. Average time from plate to plant is approximately 1.5 years in slow compost.

*Source
<http://www.nrdc.org/food/files/wasted-food-ip.pdf>