

# **Village of Montour Falls Organics Management Plan**

The Village of Montour Falls has a long history of commitment to environmental improvements in the Village and within government operations. In June 2018, the Village of Montour Falls committed to the New York State Department of Environmental Conservation (NYSDEC) Climate Smart Communities program with the adoption of the New York State Climate Smart Communities pledge. Since this time, the village has adopted a variety of comprehensive policies, undertaken improvements to its facilities, developed long-term funding strategies for large planned improvements, and increased staff coordination within and between its various departments to reduce waste of both energy and materials and improve energy efficiency. The Village also formed an independent Sustainability Committee composed of local residents, local business owners, the mayor, and professional stakeholders to oversee all Climate Smart Communities Activities. In June 2019, the village achieved Bronze Climate Smart Communities status and is actively taking steps to achieve Silver Certification, anticipated to be achieved by Summer 2024. The Village has also been awarded two NYSDEC Municipal Food Scraps Recycling Initiatives Programs grants for creating and implementing a community food scraps education and compost program. The Village has also applied for an EPA SWIFR grant for funding the construction of a municipal compost facility, and is currently awaiting determination.

The purpose of this plan is to demonstrate the Village's commitment to improving the environment and reducing greenhouse gas emissions by providing information to residents and businesses on the importance of reducing organic waste (food, grass clippings, yard debris, etc.) through education, food diversion, and composting. The Village also encourages community engagement in continuing to implement the village-wide composting and food scraps recycling program and continues to evaluate ways to reduce the input of solid organic waste (commercial, residential, and governmental) into the waste stream. Many educational initiatives and implementation strategies including waste prevention, food diversion, recycling and composting have been and will continue to be used to decrease the amount of organic material entering the wastestream.

# **Organics Management Plan Goals**

Through community engagement, program review, and best practices, the Village has identified several goals in this plan:

- 1.Reduction of organic waste Reduce the quantity of organic waste (food scraps, grass clippings, yard debris,etc.) from entering the waste stream through education, prevention, and diversion. The Village goal is to reduce the total tonnage of organic waste entering the wastestream by 50% by 2030. (Baseline of 2020)
- 2. Recycling of organic waste Increase quantity of organic waste collected and composted. The Village goal is to increase the tonnage of organic waste collected at the community compost locations by 50% by 2031 (Baseline of 2021)
- 3. Reuse of converted organic waste Convert organic waste into usable material (compost) that is distributed back to residents for lawns and gardens. Currently, the village contracts out the composting of organic waste. The Village goal is to secure funding for the construction of a compost facility by 2030.

# **Waste Prevention Strategies**

#### **Food Surplus and Waste Reduction**

The Village, in cooperation with Cornell Cooperative Extension, will continue to offer free educational classes and workshops, on food waste topics such as:

- a. Purchasing and Preparing Appropriate Quantities of Food
- b. Safe and Practical Food Storage and Handling (freezing, canning, etc.)
- c. Cooking Classes

# **Food Diversion Strategies**

a. Feeding People

The Village has conducted research on such strategies as diversion of food from restaurants, farmers, and shops to local food banks, and is hopeful that this will be a possibility in the future. However, this is not currently a viable option due to the fact that the only food banks, soup kitchens or shelters, are relatively far distances away from the Village, the amount of food waste generated is not sufficient to justify the cost and logistics involved in transporting it, and food safety concerns create a barrier at this time. The Village plans to continue to consider this option should additional growth and development allow for it.

### b. Feeding Animals

Many local farmers divert food waste by supplementing their livestock feed with kitchen scraps and other food waste. Also, some of the local breweries give the used hops to farmers for use as livestock feed. A practical way to divert food to animals is to educate residents on what "human" food can be safely given to dogs, cats, chickens, etc. This information can be included in existing classes and workshops and can be distributed at the local farmer's market. Also, farmers will be encouraged to collaborate with each other to arrange exchanging excess produce in exchange for fertilizer and other goods. The Village plans to expand on these strategies and will continue to research and consider ways to divert food to animals on a larger scale. Some current barriers to this include organizing collection, safely storing food, and transporting food efficiently.

# Food and Organic Waste Recycling (Compost) Strategies

## a. Public Compost Program

The Village has been implementing a public composting program for the past several years. The Village has contracted with Finger Lakes Composting and currently has six lavender compost bins placed strategically throughout the Village. Seventeen tons of food waste was diverted in 2023. The Village has also conducted many classes and workshops over the past few years to teach people how to compost and how to use compost in gardening. Countertop compost bins are distributed to residents at these classes and workshops, and also at the farmer's market and other public events. The Sustainability Committee oversees the social media promotional campaign, informing residents on free workshops and bin locations, and reminding residents to compost.

## b. Composting in Government Buildings

The Village currently has several countertop compost bins located in the kitchens and staff break rooms in all government buildings in the Village, and has educated staff and contracted services, such as janitorial services, on proper composting. Educational flyers are placed near the bins as reminders. Compost from these small bins is emptied into the big lavender bins located near the buildings.

#### c. Yard Waste Collection

The Village provides yard waste pickup to residents on a weekly basis each April through October and deposits it at a location where it can break down and be converted to compost. Residents are encouraged to pick up the compost for use on their gardens, container plants, and trees. Two and a half tons of "green matter" was collected in 2023.

# Strategy to Establish a Municipal Compost Facility

The Village has applied for an EPA SWIFR grant for funding the construction of a Municipally-owned Compost Facility to be located at the site of the former dump or at the Catharine Valley Water Reclamation Facility, which would allow for waste water sludge to be diverted as well. The Village is currently awaiting determination for this grant. The Village will continue to apply for funding should it not be awarded at this time. The Village will be completing a feasibility study in partnership with Larson Design Group (the Village contracted engineers) to determine the best location, design, and other specifics regarding the construction of a compost facility.

### **Plan Timeline**

### 2020

- Formation of Sustainability Committee
- Research Waste Reduction Projects and Funding Sources

#### 2021

- Awarded DEC Municipal Food Scraps Recycling Grant
- Develop Food Waste and Recycling Education Campaign
- Develop Composting Campaign
- Develop Social Media Campaign
- Contract with Finger Lakes Compost for lavender bins and pickup
- Offer free nutritional workshops and classes
- Provide information at public events

### 2022

- Continuation of Food Scraps Recycling Initiative in cooperation with CCE
- Continuation of Composting Campaign with additional lavender bins
- Provide free countertop compost bins
- Host Composting Workshops
- Apply for DEC Food Scraps grant for continued funding

## 2023

- Awarded DEC Food Scraps Grant
- Applied for EPA SWIFR grant for construction of Municipal Compost Facility
- Completed Climate Smart Actions for achieving Silver Certification
- Continuation of all previous food waste reduction and recycling campaigns
- Increased Social Media Campaign

#### 2024

- Awaiting Determination of EPA SWIFR grant application
- Create policies for solid waste reduction and recycling at events held on public property
- Create policies for composting in government buildings
- Create policies for solid waste reduction requirements in government contracts
- Achieve Climate Smart Communities Silver Certification
- Begin Feasibility Study for Compost Facility

## 2025-2032

- Complete Feasibility Study
- Construct Municipal Compost Facility
- Divert Wastewater Sludge
- Continuation and Expansion of all Organic Waste Reduction and Recycling Campaigns
- Continuation of Food Diversion Strategies (Feed People and Feed Animals)

# **Record of Community Engagement**









Thanks to some hard working volunteers our Compost Demonstration Area has gotten a much needed rebuild!

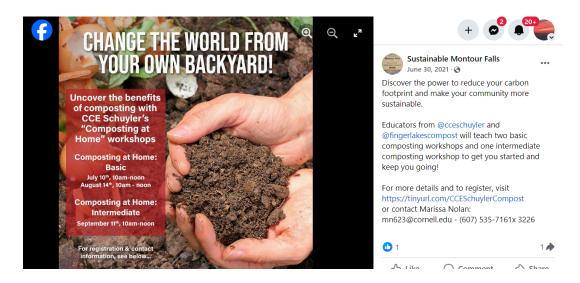
The new bin is already filled with weeds, turning unwanted plants into beautiful compost!

If you want to volunteer, contact Jess Westlake at jrw@cornell.edu or call (607)535-7161 x3226

#sustainablemontourfalls #compost #composting #threebinsystem #garden #gardening #volunteering #volunteer

— in Montour Falls, NY.











Uncover secrets for saving money by preventing food waste! CCE Schuyler's Joan Martin, SNAP-Ed Nutritionist, and Marissa Nolan, Food Waste Prevention Educator, will guide you from start to finish.

From meal planning, to leftover ideas, to composting you will learn how to optimize each process.

Workshops held in the Teaching Garden at 323 Owego St, Montour Falls.

Visit tinyurl.com/CCESchuylerPlateStretch register or contact Marissa Nolan (607) 535-7161 x3226 mn623@cornell.edu with questions









