Meet Penny!

bok choy green tomato orange peels scallion mushroom mini tomatoes cucumber

Instagram Post



Link: https://www.instagram.com/p/CyzwQjYs4w9/

Ingredient Management

We transformed our leftover food waste in our produce pal into rich, fertile compost through a sustainable initiative. Instead of letting the excess food go to waste, we carefully collected, chopped, and shredded it. Then, we combined this organic material with yard waste such as leaves and grass clippings to create a balanced mixture for composting. Regular turning and aeration, coupled with diligent moisture management, were vital in maintaining optimal conditions for the decomposition process. This eco-friendly approach not only reduced our environmental impact but also provided nutrient-rich compost to enrich the soil, embodying our commitment to sustainability and responsible waste management.