



### **On the menu: Reducing food waste**

Cutting food waste is one of the best ways to reduce your carbon footprint. It makes the most of resources, helps fight climate change and saves money. All week we'll be promoting advice on reducing your food waste and tips for recycling any that can't be avoided.

### **Somerset's carbon 'foodprint'**

The carbon impact of 46,000 tonnes of wasted food is more than 172,000 tonnes – the equivalent of putting more than 66,000 cars on the road for a year.

More than a 25% of the contents of average Somerset bin is food waste. Of that, 36% could have been eaten and 36% was still in its packaging(!).

Some waste is inevitable, but food in the bin adds more carbon. So, please recycle any waste that can't be avoided.

### **An feast of advice, tips and ideas**

[somersetwaste.gov.uk/foodwasteweek](https://www.somersetwaste.gov.uk/foodwasteweek)

Go online and see what works for you.

Topics covered include:

- Buying better
- Making the most of leftovers
- Understanding food labelling
- Savvy storage
- How to recycle food waste

### **The bees' knees: win wax food wraps**

Share your food waste tips (great recipes, storage hacks) for a chance to win Somerset beeswax food wraps. Share [@somersetwaste](https://www.facebook.com/somersetwaste) on Facebook or [recycle@somersetwaste.gov.uk](mailto:recycle@somersetwaste.gov.uk)

### **Talking Café: Weds, 8 March, 1-2pm**

Join us at the Community Council for Somerset's Talking Café for a food waste Q&A. All your questions answered!  
<https://www.facebook.com/talkingcafe/somerset/>

## The new Somerset Council

From April the new Somerset Council will be responsible for all waste services.

Somerset's councils have worked together on waste services for years as SWP, so it will be business as usual apart a few tweaks.

Importantly, there will be no change to collections or recycling sites and the SWP team behind the scenes will simply become part of the new council. So, you shouldn't notice the switch at all 😊.

SWP website content will move to its own waste section of a Somerset Council website which goes live in April. You'll be able to do all the online waste tasks that you can do on the SWP site. That includes everything you can do using the My Waste Services feature which is coming with us (order containers, report missed collections, garden waste subscriptions etc). You'll also still be able to check your days using the My Collection Days feature. And, there will still be separate social media for all things waste (@somersetwaste).

A single phone number will replace district numbers, live for waste calls from the start of April.

It's an exciting new era and we'll be saying farewell to the SWP name and branding. Some things will change immediately (like the website and social media branding) some gradually (like vehicles and signage as part of the usual refreshing of things).

## Heads up for the King's Coronation

The King's Coronation on 6 May brings an extra Bank Holiday Monday, and therefore some changes to collections.

In a change from the norm, **crews will collect on Bank Holiday Monday, 1 May**, and on the usual scheduled days all that week.

But there will be **no collections on the extra Bank Holiday, Monday 8 May**, and collections will be one day later for the rest of that week, including collections that would usually take place on Friday 12 May taking place on Saturday 13 May.

Recycling sites will open weekends (9am to 4pm) and, where it's part of their normal opening pattern, on both Bank Holiday Mondays (1 May and 8 May), from 9am to 6pm.

## Waste from events/parties

- Commercial events: As usual, organisers are responsible for waste disposal.
- Non-commercial events: Organisers should make sure recycling and waste are collected and disposed of responsibly. This could be through kerbside collections (perhaps over a couple of weeks), or recycling sites.

Please do what you can to maximise recycling and minimise waste - avoid single-use cutlery, plates and bottles; focus on homemade food, don't get carried away and over cater.

For more info and guidance, look out for April's edition of SORTED.