Green Can Tips

By following these tips, your household can adapt quickly and easily to the kitchen scrap collection program.

Kitchen Container

- Reuse an empty container with a lid that you have around the house such as an ice cream tub or purchase a specialty kitchen scraps container.

- Line the container with newspaper or place a kraft bag in your container. (No plastic bags, please, even the biodegradable kind. They don't break down fast enough in the composting process.)

- Alternatively you can scrap left over food onto a newspaper and wrap it up.

- Another option is to place food scraps in your freezer and put them into your Green Can on collection day.

- Keep the kitchen scrap container in a convenient place.

- Explain to everyone in the household what to put in the kitchen scraps container (and what not to put in it).

- Move the regular kitchen garbage can out of its usual location so your household members have to think twice about what to do with kitchen scraps.

By using your kitchen Green Can program, you can reduce your household garbage by up to 40%.

Green Can

- Line the bottom of your Green Can with newspaper or corrugated cardboard. (No plastic bags, please.)

- Mix kitchen scraps with yard trimmings and other green waste.

- Whenever you add kitchen scrapings, sprinkle the top with baking soda to help reduce odor and cover with a few sheets of newspaper.

- Between collection days, place your Green Can in a shady location, out of direct sunlight.

- Keep the lid tightly closed.

- Wash out your can using a mild soap and water. Place it upside down on the grass to dry. (Please don't pour soapy water down the street drains.)

Remember, you can cut your household garbage by up to 40% by collecting kitchen scraps and green yard waste for composting. Plus, by keeping these materials out of landfill, you reduce the generation of methane, a greenhouse gas that contributes to air pollution.

For further information see the Garbage, Recycling, Green Can page on our website at city.langley.bc.ca