# Whidbey Compost Collective

Breaking it down since 2022





## Introduction

Whidbey Compost Collective was established in 2022 and officially became a worker-run 501c3 nonprofit in 2024.



## Values

Our values prioritize protecting the environment and supporting social equity. We embody and desire to operate transparently and to intentionally step away from extractive systems.



We are committed to challenging oppressive systems by exploring and adopting new ways to empower marginalized species and humans.



We are committed to repurposing as many materials for reuse in our infrastructure as possible.





Organic material in an anaerobic setting (such as landfill) turns into methane, a greenhouse gas that is many times more potent than CO2 over its first 20 years in the atmosphere.









# rash Path A costly journey to a promblematic endpoint

A costly journey to a



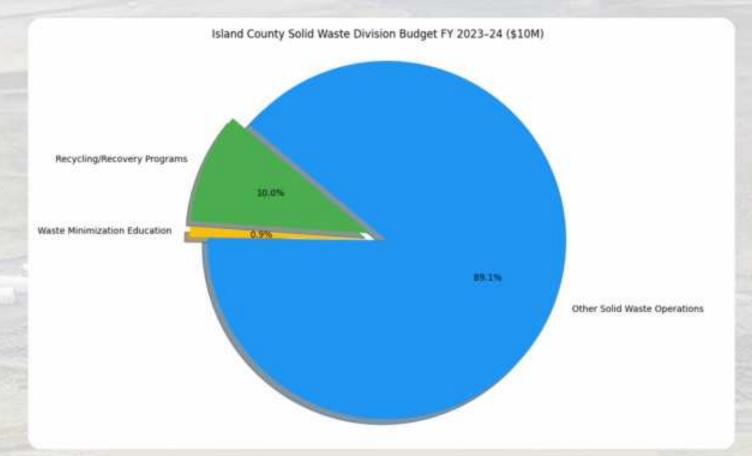


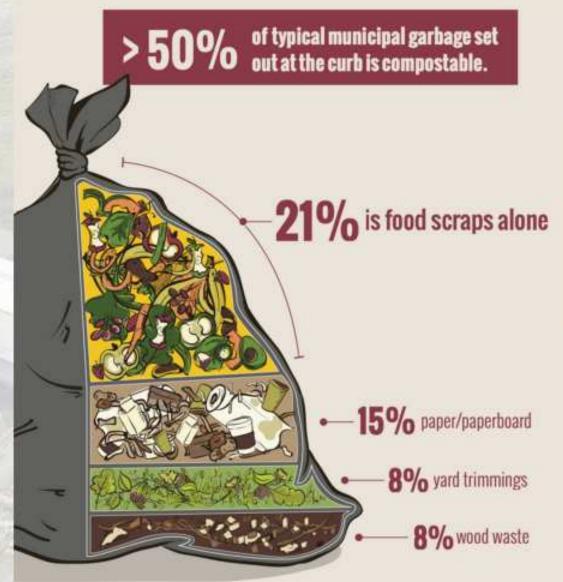


David Haskell, "Island County's Wasted Opportunity"

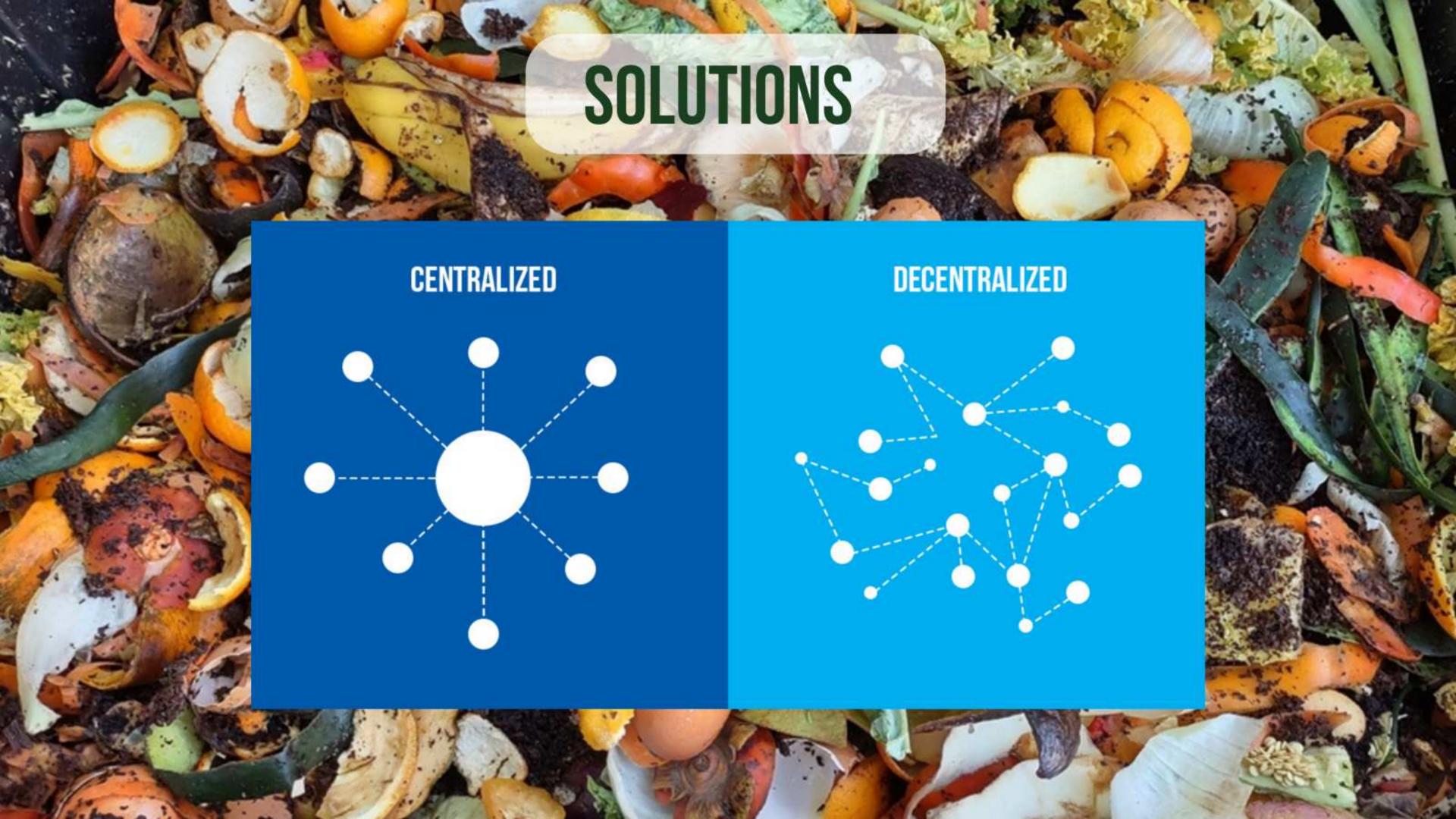
## Problems with Current System

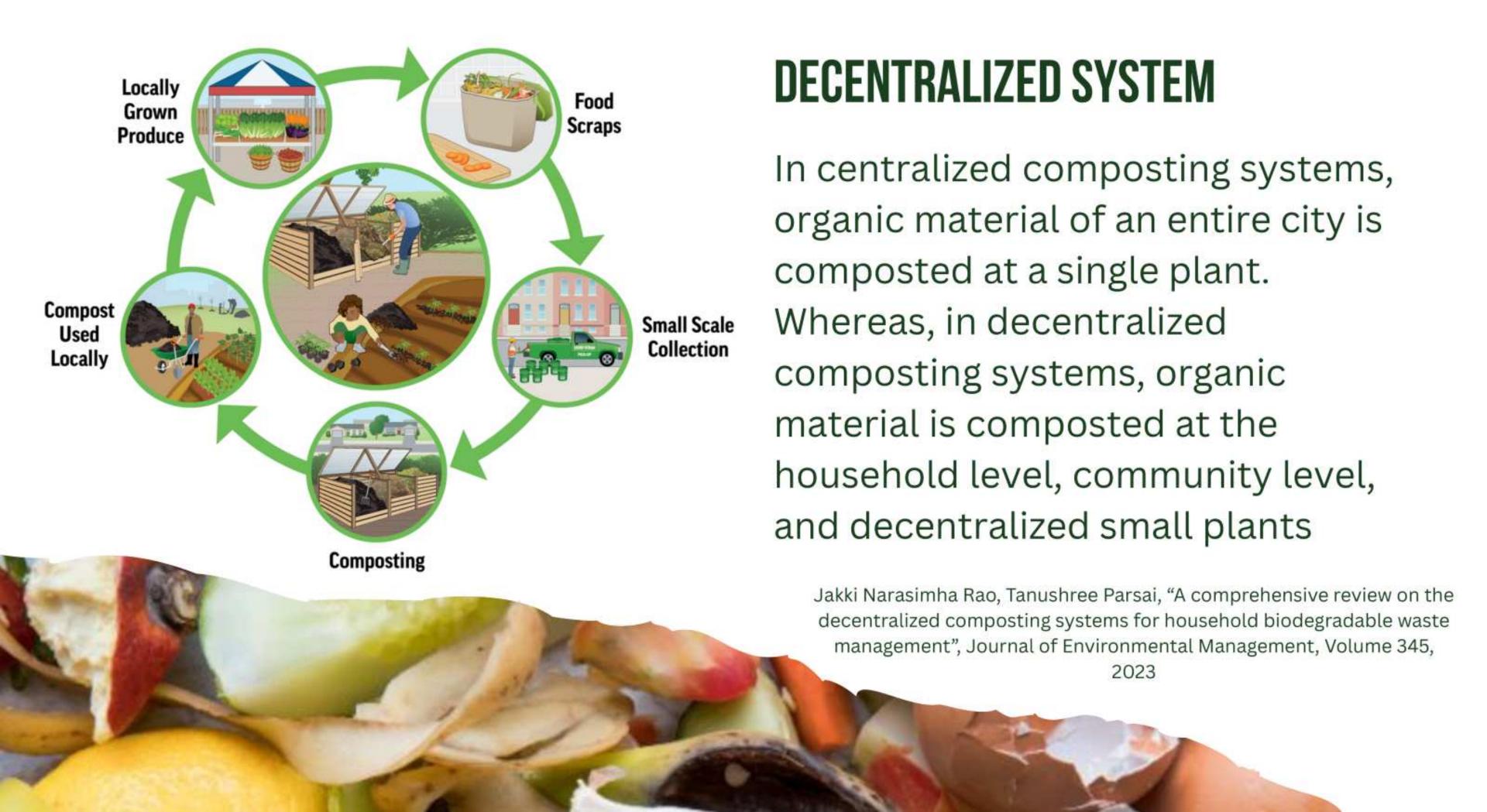
- No organics diversion
- Environmental outcomes
- Expensive (pay to import nutrients, pay to export organic "waste")
- Low resilience in tumultuous times
- Single stream challenges
- Legal requirements of one hauler/county
- Knowledge gaps in households and institutions









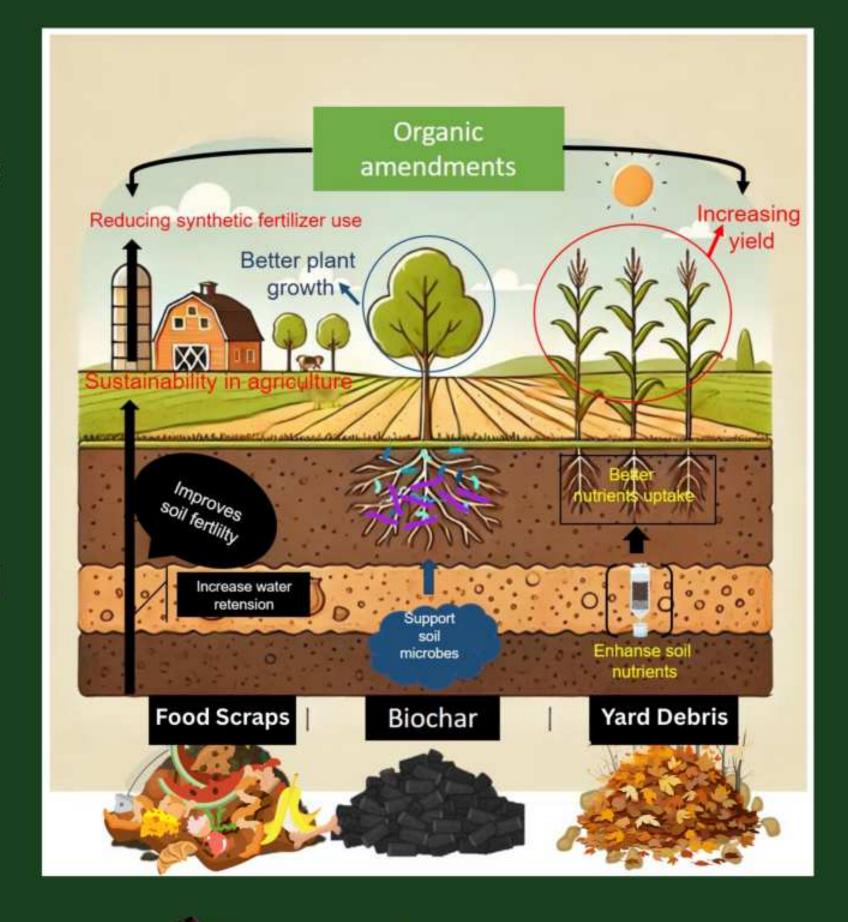


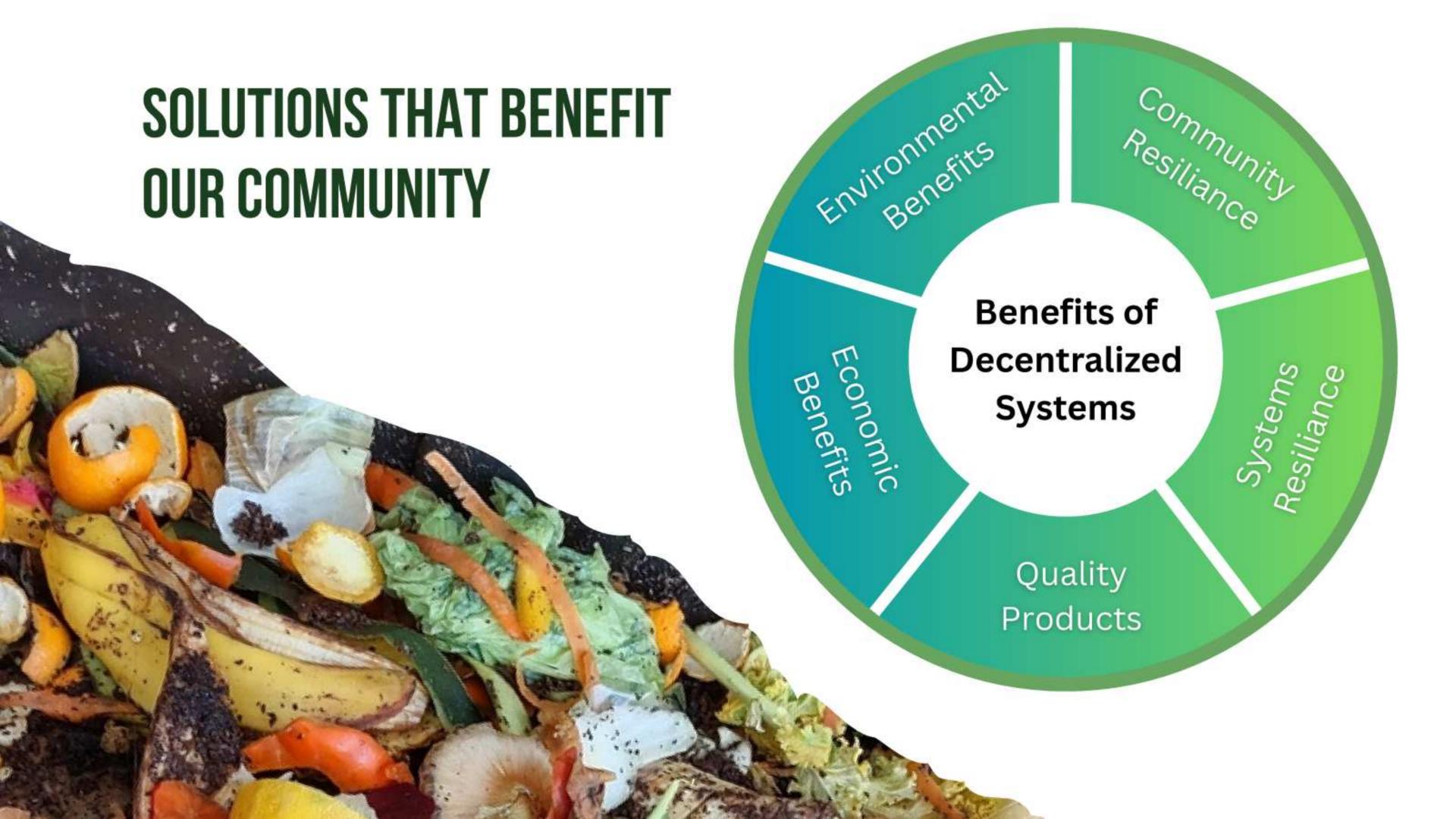
## One part of the puzzle

We envision a network of processing and collection sites that:

- Divert all organic and non-organic material from the waste stream
- Benefit Whidbey's environmental and economic systems

We are a piece of that puzzle. Our role is to divert food scraps within a decentralized network of businesses and organizations that aim to eliminate waste by composting, repurposing, recyling.





## ENVIRONMENTAL

- Keeps processing sites close to the source
- Minimizes transportation costs
- Minimizes fuel consumption and GHG emissions
- Flexible and adaptive solutions, tailored to needs of South Whidbey Island



THE BENEFITS OF

COMMUNITY

COMPOSTING

## COMMUNITY AND SYSTEMS RESILIENCE

 Foster greater community engagement

 Participation promotes a sense of ownership and responsibility

Strengthens local food systems



LOCAL

COMMUNITY COMPOSTING

## **ECONOMIC BENEFITS**

- Local employment, Right Livelihood
- Supports sustainable agriculture
- Encourages innovation
- Results in quality products and services





## Collection and Processing sites

Grocery Stores

### Municipal sites and Schools

Langley Wastewater Treatment Facility
Transfer Stations
Public and private schools

#### Farms

Rainy Day Flora Huckleberry Hill Farm Farms with CSAs (Drop and Process)

HOAs (Whidbey Prepares)





## Feedstock Material

 Residential food scraps, must be drop-off

 Business food scraps, can be pick-up

 Arborist Chips, browns



#### **ACCEPTED MATERIALS**



- Fruits, Vegetables including citrus
- · Meat, Cheese, Small bones
- Trace amounts of food soiled paper (tea bags, coffee filters, napkins)
- Wooden utensils (cutlery, stirsticks, toothpicks)



#### **NOT ACCEPTED MATERIALS**



- No produce stickers, ties or rubber bands
- No 'compostable' plastics
- No wax paper
- · No pet waste
- No large bones
- No super moldy or rotten food
- No excess grease





whidbeycompostcollective@gmail.com

### **Our Methods**

Bokashi is an anaerobic composting process, where food scraps are layered in an airtight container with naturally inoculated grain. The inoculated grain and absence of oxygen allows these microbes to ferment the waste, producing a nutrient-rich pre-compost within a few weeks.





## **Our Methods**

Continuous Flow Vermicomposting is designed to provide a steady, uninterrupted stream of high-quality worm castings by continuously adding pre-treated food scraps to the top of the bin while simultaneously collecting mature castings from the bottom. This process is facilitated using rotating tines that pull the finished material down into collection containers, which allows us to harvested without disturbing the worm population.



## **Our Methods**

The Johnson-Su Bioreactor is a cost-effective method that involves layering food scraps and woody biomass (and biochar), in a balanced ratio to create an optimal environment for microbial activity.

Following a thermophilic heating process, the system maintains moisture and temperature, allowing fungi and microbes to break down organic material over 9-12 months.

The no-turn method preserves fungal networks, enhancing soil structure and long-term carbon storage.

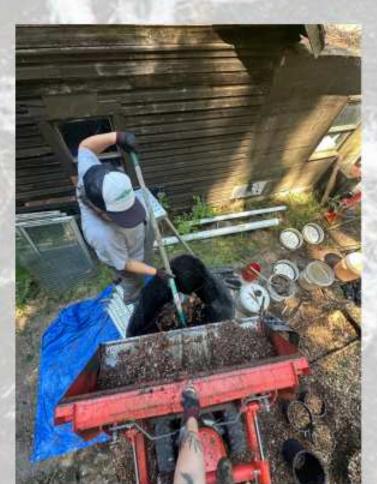






















600 + pounds of concentrated soil amendment

CONSULTATION AND EDUCATION

Whidbey Compost Collective offers **consultation** services to residents and businesses interested in composting solutions



We believe that educating students and helping them create their own composting systems on campuses, will help shift the tide towards a more sustainable future. Students also bring their knowledge home to their families!



## TESTING FOR QUALITY



### RESULTS BACTERIA

SAMPLE: 968UG/G DESIRED RANGE:>300 UG/G Bacteria containnutrients, especially

nitrogen, that are released upon consumption or expiration.

#### **ACTINOBACTERIA**

SAMPLE: 0.19ug/g DESIRED RANGE:0

Actinobacteriaconsumeanddecompose tough cellulose and lignon. Responsible for the "earthy" aroma of a forest.

#### **FUNGI**

SAMPLE: 149 UG/G DESIRED RANGE: >135 UG/G Saprophytic fungi break down woody tissues such as stalks, sticks, and leaves.

#### F/B RATIO

SAMPLE: .15 DESIRED RANGE:

Early successional plants such as lettuces, greens, and short-lived annuals grow in bacterial dominant soils. Row crops, tall grasses, and annuals with longer life spans grow best in soils with equal F/B ratios. Woody vines, shrubs, and trees grow best in tungal dominant soils.



#### **RESULTS**

#### **OOMYCETES**

SAMPLE: 0 DESIRED RANGE: 0

Oomycetes are generally pathogenic and undesirable.

#### FLAGELLATES/AMO EBAE

SAMPLE: 146,736 / g DESIRED RANGE: >10,000 > g

Both flagellates and amoebae consume bacteria, releasing the nutrients within in a plant-available form

#### CILIATES

SAMPLE: 0 DESIRED RANGE: 0

The presence of citiates is an indication of low oxygen or anaerobic conditions. They are undesirable.

#### **NEMATODES**

SAMPLE: 480 BF/g DESIRED RANGE:>100/g

Nematodes are separated by feeding groups: bacterial-feeders, fungal-feeders, predatory, omnivorous, and root-feeders (parasitic). They cycle nutrients in the soil through the consumption of their predators.

BF=Bacterial Feeder FF=Fungal Feeder RF=Root Feeder



## NOTES & RECOMMENDATIONS

Looking great, definitely something to be proud of!

Photos on this page are from your sample.







Thank you for your order!

# Washington Food Waste Reduction Goals

#### 1,216,779 tons

of edible and inedible food waste is generated annually in Washington 2015 Baseline Data



### By 2025, we will:

Rescue **78,012 tons** of edible food waste for human consumption

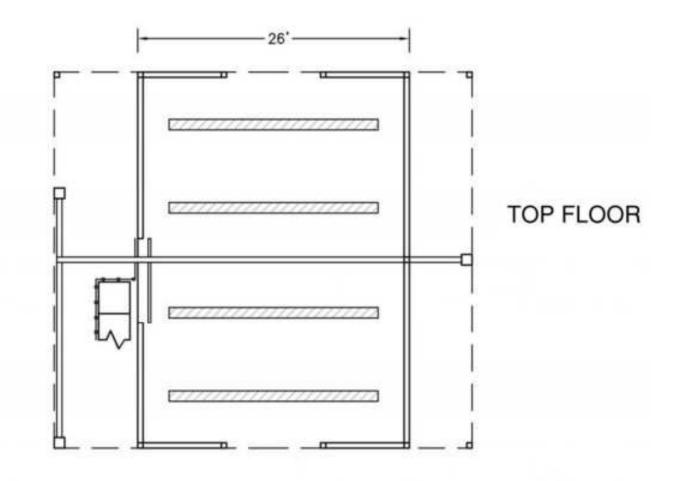
### By 2030, we will:

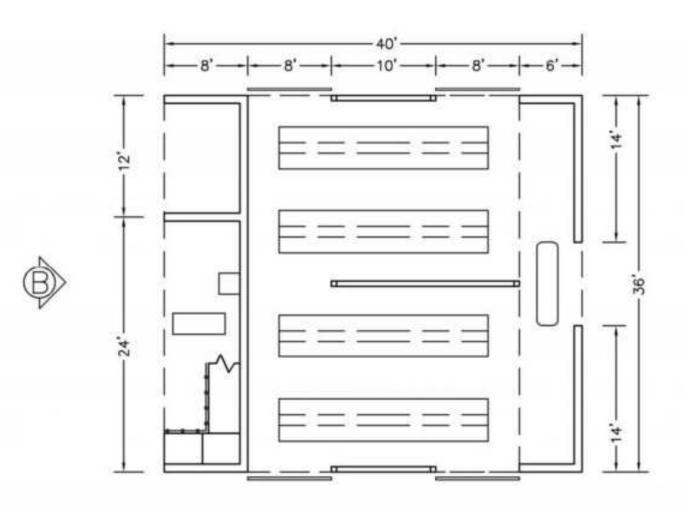
Reduce edible food waste by at least **195,032 tons** (50%)

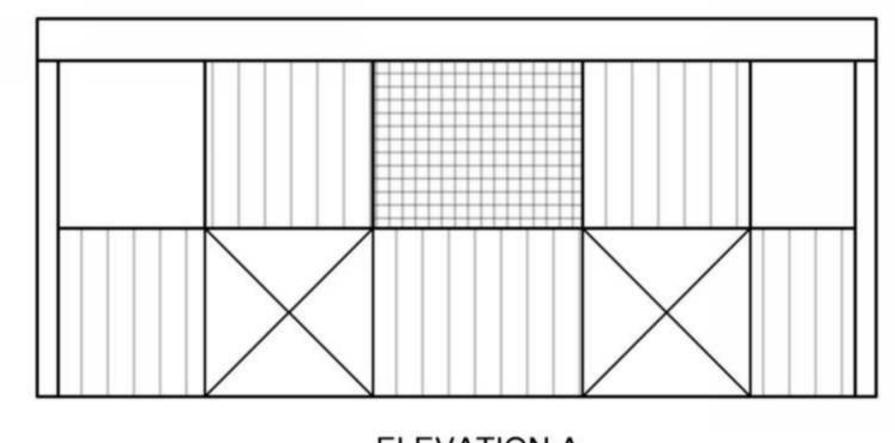
Reduce total annual food waste by at least 608,390 tons (50%)



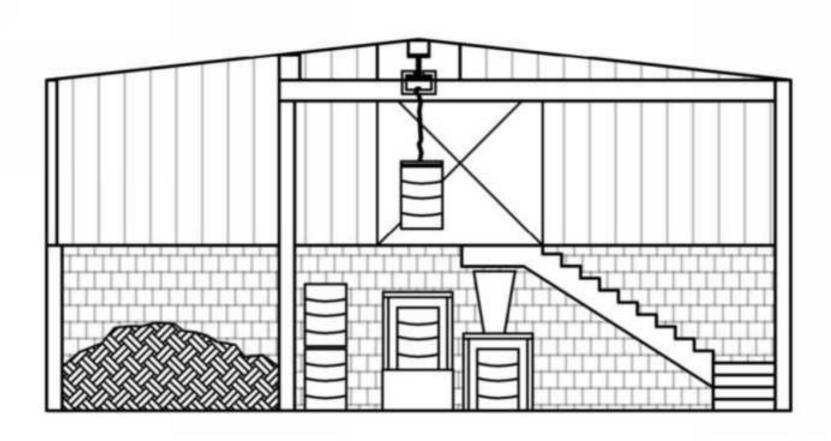
R. Buckminster Fuller





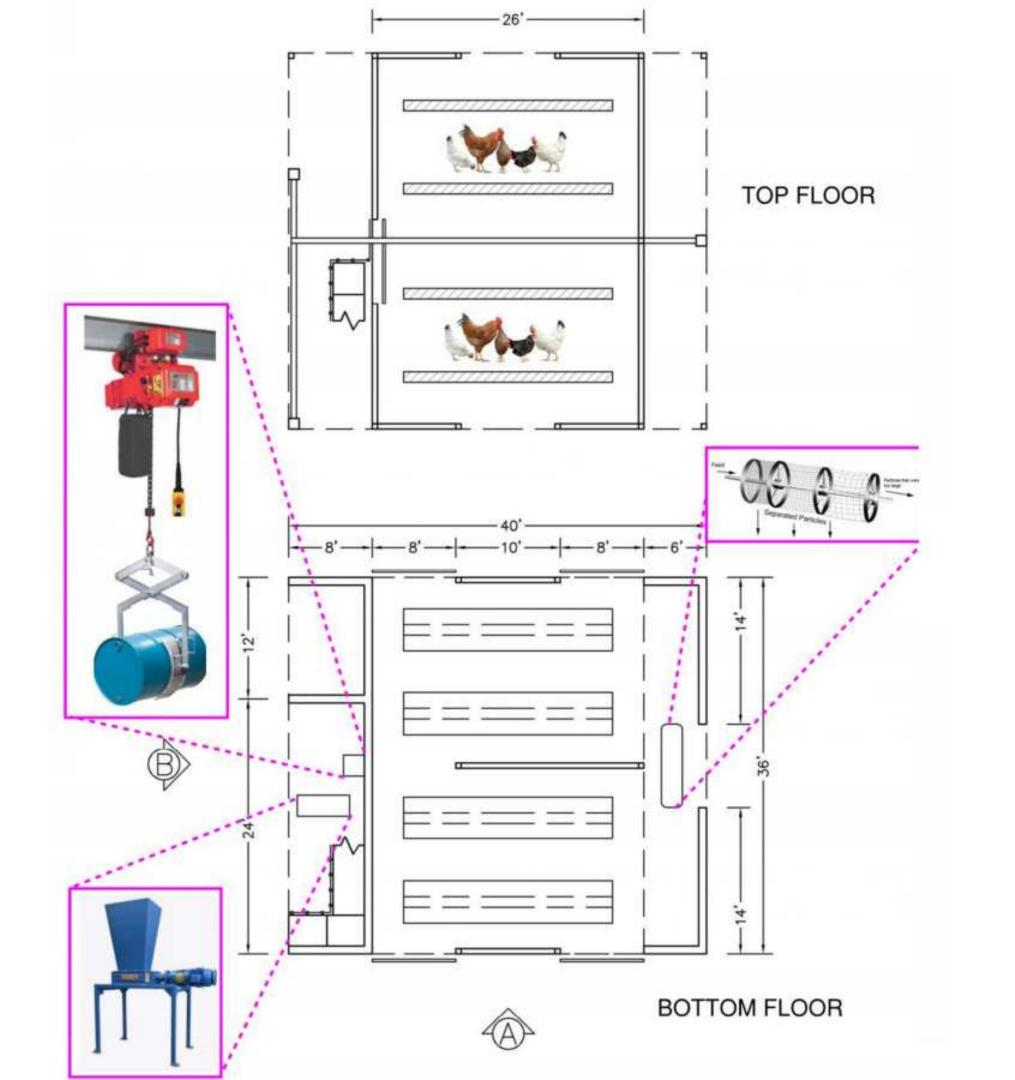


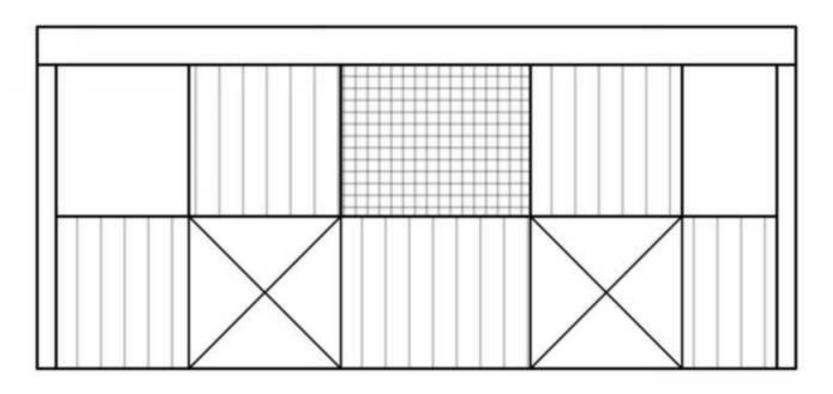
ELEVATION A



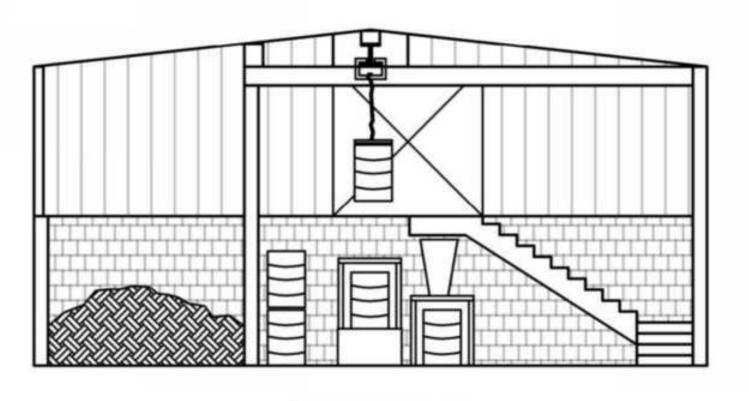
BOTTOM FLOOR







**ELEVATION A** 



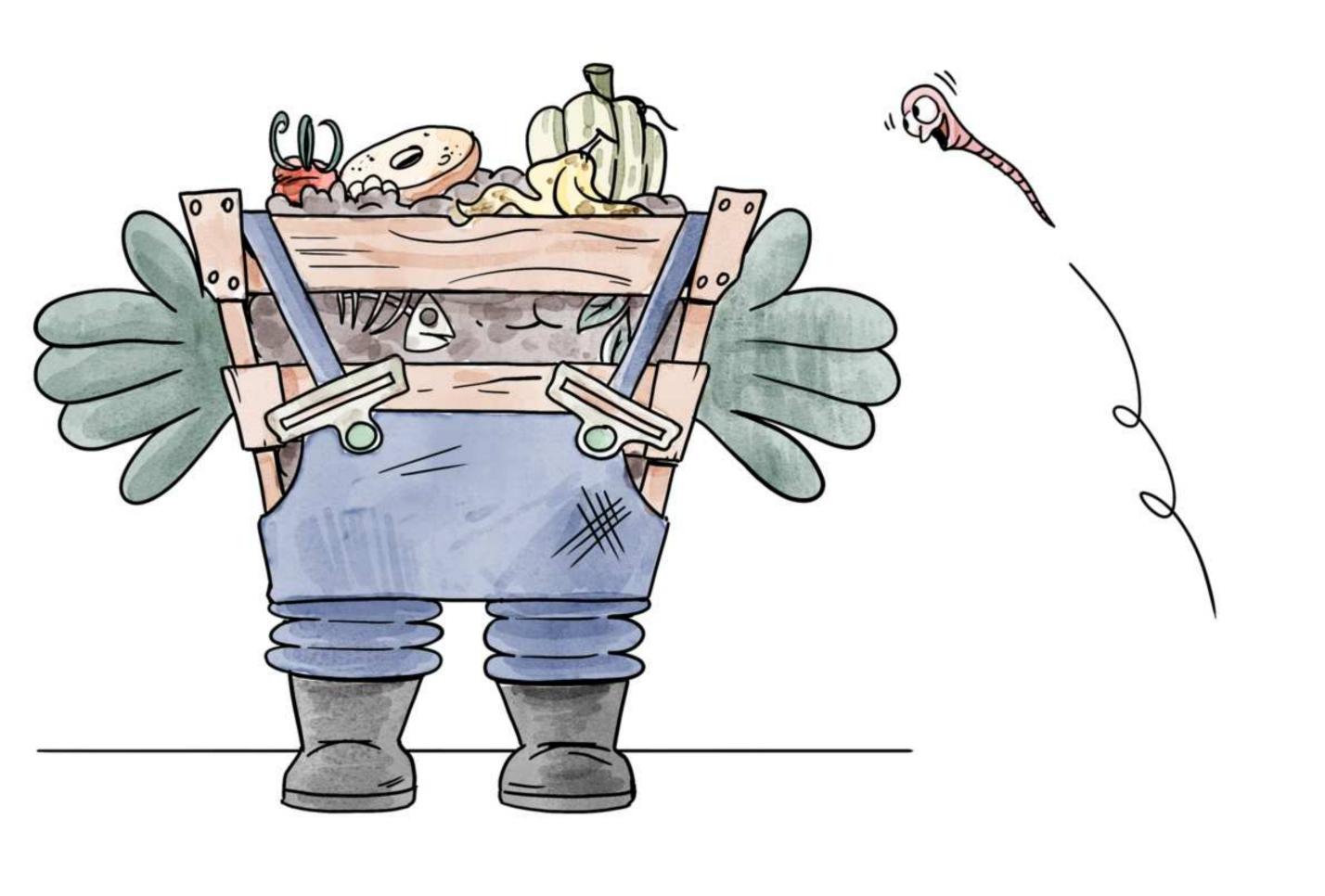
**ELEVATION B** 



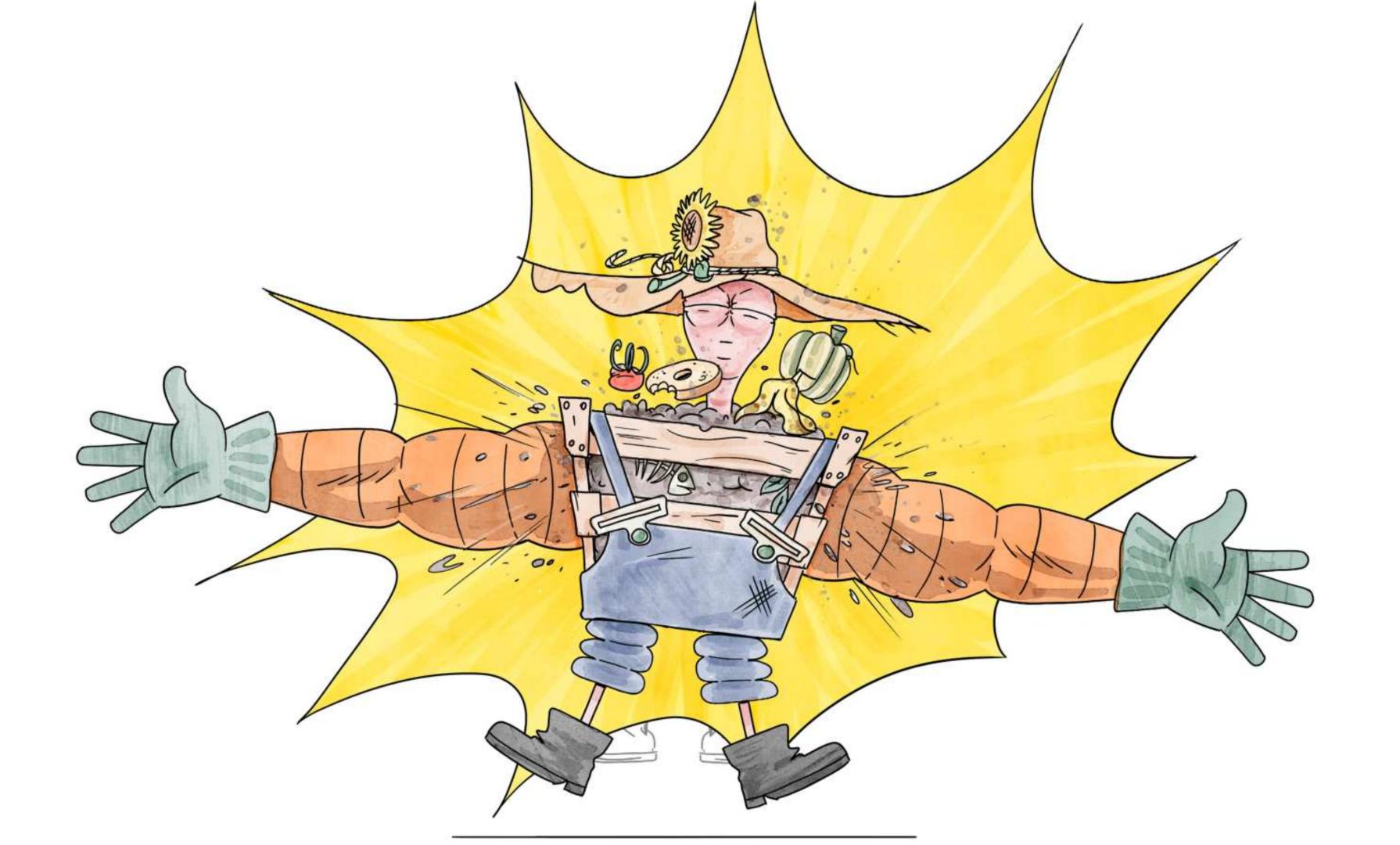
We must teach our children To smell the earth, To taste the rain, To touch the wind, To see things grow, To hear the sun rise And night fall, to care.

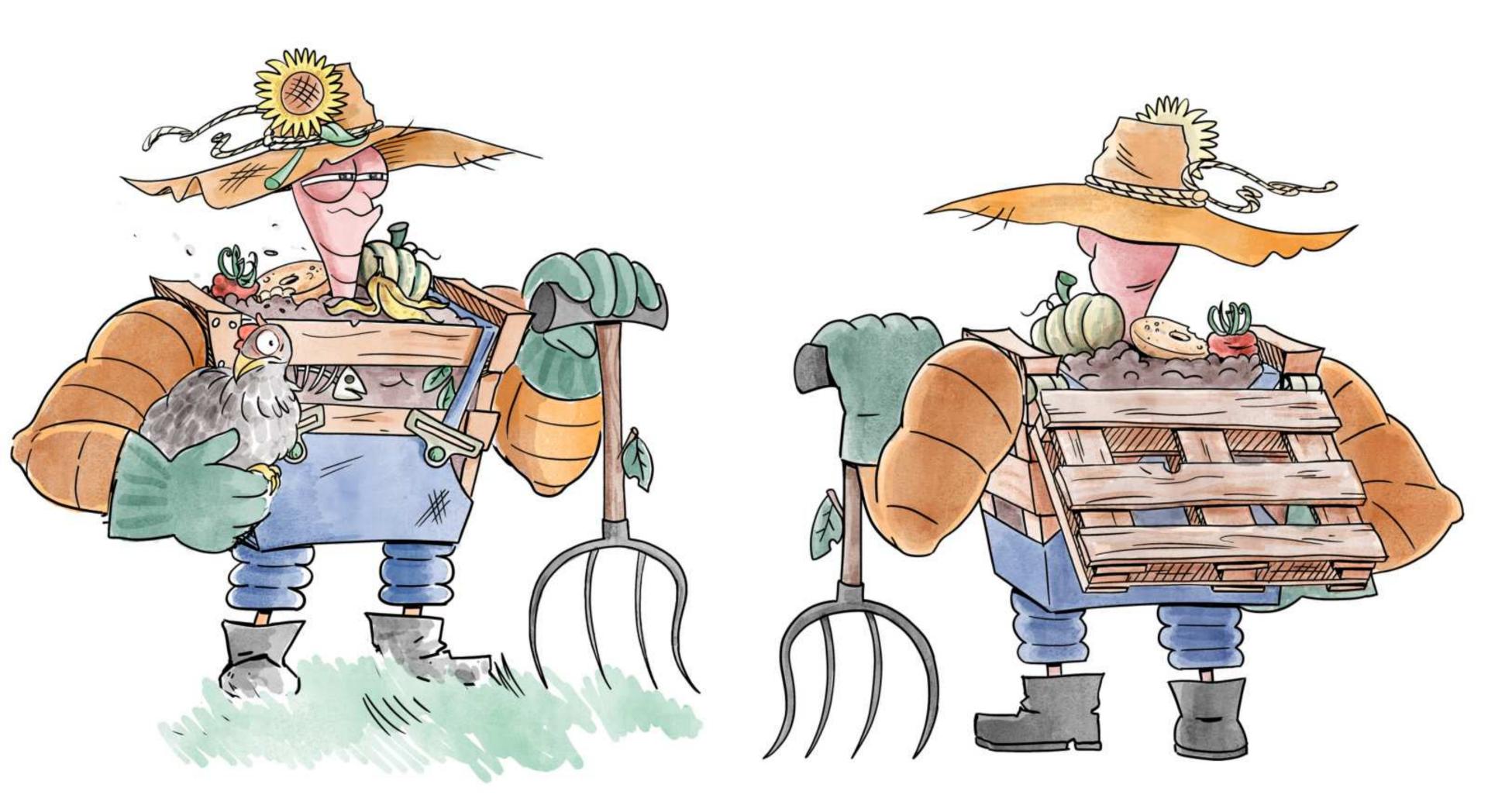
-John Cleal















# WHIDBEY COMPOST COLLECTIVE CAN USE YOUR SUPPORT





## Other Ways to Support Us

- Helping hands: Build a Johnson-Su with us on September 10th whidbeycompostcollective@gmail.com
- Legal Expertise: Navigating county laws, copyright patents, etc.
- Website design and maintenance
- Homesteaders or farms that would like to host a worm bin or Johnson-Su



Sign on the member waitlist (nearing launch!)

