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## Composting in your kitchen: 5 easy containers

Paul Kilduff

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- The paper milk carton: Simply open up the top of a paper milk carton and toss in your potato peelings, coffee grounds and that leftover arugula salad you never got around to eating. The carton won't leak - it's waxed - so it's OK to keep on the kitchen counter but will break down at the compost facility. Do not use this method if the milk carton has a non-compostable plastic screw top spout.
- The grocery bag: To absorb any moisture created by your leftovers, line a paper bag with used paper napkins and towels. Throw in your spoiled lunch meat, last week's tuna salad and those egg rolls from three weekends ago. For added stability, put the bag in a cheapo plastic garbage pail.
- The kitchen pail and cornstarch liner bag: Many garbage companies distribute kitchen pails and a starter pack of compostable liner bags made from cornstarch when they begin curbside compost programs. The pails vary in size and usually have handles and covers, and the liners can be purchased at supermarkets and drugstores. While nothing to look at, they do give off that utilitarian, no-nonsense vibe.
- The stainless steel canister: Shiny and tall, these are perfect for those in the mood for a compost receptacle with a bit more style without breaking the bank. They're available at Target and other bargain shops. For a more handcrafted look, try a ceramic canister. Both have odor-trapping lids.
- The charcoal-filtered canister: This Cadillac of compost containers is available at high-end kitchenware retailers like Williams-Sonoma. The elegant metal canister looks right at home on a granite countertop and won't raise eyebrows, the way, say, a toaster oven would. Inside the handle on the tight-fitting lid is a charcoal filter that is sure to make you the envy of all your fellow composters.
- Paul Kilduff; [home@sfchronicle.com](mailto:home@sfchronicle.com)

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