

# Harraseeket Inn

## Composting

Completing the circle from farm to  
plate and back again.

# The Journey begins

- We purchase much of our produce, meat and dairy from local farmers. We also source local fresh seafood.
- All our food is carefully prepared by our staff and served in one of our two restaurants or banquet facility.





Each kitchen and dish room is set up with three containers for easy separation.

- Our Staff is trained to recognized and sort compostable, recyclable, and Waste material



We use two systems for composting, an in-vessel system on premises and wind rows off premise at New Leaf Farm.



- Our Earth Tub can take up to three yards of food waste or 3500-4000 lbs. per load.
- At the farm we use a system of four wind rows to insure a continues flow of compost through out the year.

# The Earth Tub



The Earth tub is filled over a 30 day period, and takes another 30 to 45 days to 'cook'

We restrict the on premises compost to vegetable waste only, using a mixture of shredded office paper, cardboard, leaves and horse bedding as amendment.

Our recipe creates a fine, rich compost that can be used on our gardens after a curing process of 4-6 months.

# On Farm Composting

- We truck all our compostable material to the farm each day where we do a final sorting of the material to insure that we produce a clean compost.



Our food waste is mixed with used horse bedding from a neighboring farm and built into wind rows 120' long which takes two months to build. The wind rows are then turned every two months and spread on the fallow fields after six months.





# Why do we do it?

- Because of our composting and recycling programs we have been able to reduce our waste stream from 35-40 yards of garbage per week to between 4-8 yards, saving us close to \$1000 per month.
- Its good for us all to reduce, reuse and recycle.

