



## Res Life Now Composts!

The Office of Sustainability is excited to announce that the residence halls on campus now have compost bins located in all trash rooms! Composting is a natural process that transforms waste into a rich soil additive.

Americans waste between 30-40 percent of the food supply per year, according to the **FDA**. By composting, you can help reduce food waste! Below are just a few of the many **benefits of composting**:

- Reduces methane emissions from landfills and lowers your carbon footprint
- Reduces the need for chemical fertilizers
- Enriches soil, helping retain moisture and suppress plant diseases and pests
- Encourages the production of beneficial bacteria and fungi that break down organic matter to create humus, a rich nutrient-filled material

Information on composting, such as the graphic below, will be posted near the bins and around campus to help you become familiar with what is and is not compostable. Also, be sure to check out our **latest Instagram post** for a composting guide.

We appreciate your help in contributing to a greener Chapman community!

# WHAT IS COMPOSTABLE?

## FOOD WASTE

Fruits, vegetables, meat, seafood, bones, rice, beans, eggshells, pasta, bread, tea bags, coffee grounds

## FOOD & DRINK CONTAINERS

Hot coffee cups, paper to-go containers, pizza boxes (containing grease or cheese)

## PAPER PRODUCTS

Paper towels, napkins, newspaper, magazines, printing paper, cardboard



The Office of Sustainability wishes you a happy start to November! To get in the fall spirit, check out our Instagram post, [4 ways to be more sustainable this fall](#), as well as the World Economic Forum's infographic below about [pumpkin consumption](#)!



# THE SCARY TRUTH ABOUT PUMPKINS

**42%** of people buy pumpkins in the UK each year, but they don't always end up in a happy home:



**25%** → throw it in the bin as food waste.

**19%** add it to the compost heap.

**33%** cook the edible pumpkin they carve out.

**20%** put it in food waste collection.

A whopping

**18,000**

tonnes of pumpkin are thrown away each year. That's the same as 360 million portions of pumpkin pie.



## EAT YOUR PUMPKIN

Find your local #PUMPKINRESCUE event at  
[WWW.HUBBUB.ORG.UK](http://WWW.HUBBUB.ORG.UK)

### Green Panther's Article Picks:

- Meanders in River Beds Help the Climate
- The Terminator Talks Climate Policy
- Reducing Pollution by Potty-Training Cows

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