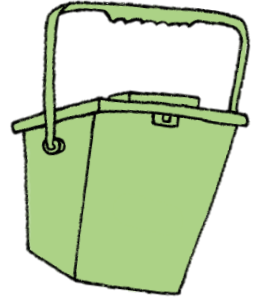


LET'S COMPOST!



Billings Farm & Museum, in conjunction with The Marsh-Billings-Rockefeller National Historical Park, will be composting all applicable food waste and tableware products beginning in the spring of 2021.



You can participate in our new initiative at Billings Farm & Museum by putting all appropriate food and tableware waste in our compost collection bin. This waste is taken to the National Historical Park and put into their Earth Cube composting system. In about a month, this waste will be broken down into soil and in about six months, after the soil has cured, it can be used for gardening and landscaping. By putting your compostable waste into the compost, you're reducing the amount of trash that will end up in a landfill!



Earth Cube is a composting system located in Marsh-Billings-Rockefeller National Historical Park. The Earth Cube is made by Green Mountain Technologies and can process up to 50 pounds of waste each day. This in-vessel composting system is completely contained, which prevents pests and insects from accessing the compost and keeps the waste contained in a clean and secure space.

Who's composting at Billings Farm & Museum?

EVERYONE! Our visitors, interpretive and education staff, administrative staff, and maintenance all have access to compost buckets that are collected and brought to the Earth Cube.

We are always seeking to improve our awareness and sustainability practices at Billings Farm & Museum. We're dedicated to finding and using, tableware products that are compostable in the new Earth Cube system. You'll find wooden ice cream spoons and paper cups at the Dairy Bar and we hope to replace even more items with compostable products soon.