



## With 20/20 vision – Let's focus on sending less to landfill

**T**ogether—San Franciscans, the City, and Recology—we are recycling and composting more material than ever before.

- Through the curbside recycling program, we collect 650 tons of your bottles, cans, paper, and cardboard each day.
- Through the curbside composting program, we collect 800 tons of your food scraps and yard trimmings each day.

Yes, you read that right. Measured in tons collected per day, curbside composting collection has surpassed curbside recycling collection. That means San Francisco has reinvented the way it manages trash. We have embraced curbside composting more than any other city in North America.

Not only have these efforts kept millions of tons of material out of landfills, together we have saved trees and other vital resources and reduced upstream environmental impacts, including pollution resulting from extracting raw materials.

One of the most significant benefits of our collective efforts is this: Vineyards use compost made from



**Local vineyards use compost made from SF food scraps to grow mustard and other cover crops that pull carbon out of the atmosphere.**

food scraps to grow mustard and other cover crops between rows of vines. Cover crops are not harvested. Instead, they are grown to pull carbon out of the atmosphere and return it to the soil where it belongs. New studies report that using compost to grow cover crops can return more than one ton of carbon per acre per year to the land and push it deep into the soil.

So, when you put food scraps in a kitchen compost pail in San Francisco, you are doing something positive to

help curb the climate crisis.

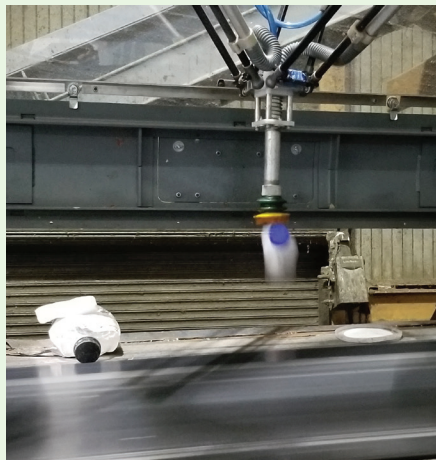
As we enter the new decade armed with these insights, let's take satisfaction in what we have achieved together while renewing our efforts to do right by the environment.

We are fortunate to live in this beautiful City by the Bay. Let's all keep recycling, composting, and taking simple steps to reduce waste.

For additional tips and insights, visit [Recology.com](https://www.recology.com) and the Recology site [BetterAtTheBin.com](https://www.betteratthebin.com).

## Using technology to improve service

**C**ollecting, sorting, and transporting discarded materials from properties across San Francisco is an important service Recology provides to our customers. And Recology is investing in new technologies to improve our ability to serve you safely and efficiently.



**Robots at Recycle Central help sort a variety of plastics.**

### TRUCKS

We have equipped San Francisco's fleet of collection trucks with high-tech equipment, including back-up cameras, GPS, and in-cab computerized routing systems that display service information for each customer address. The software also alerts drivers when customers request a service change, such as a larger recycling bin or more frequent pickups. These state-of-the-art systems help increase safety and ensure Recology drivers have the up-to-date information they need to service your account.

The fleet runs on biodiesel, an environmentally friendly alternative fuel. Looking further down the road to an even more sustainable fleet, we are currently testing a fully electric recycling collection truck in San Francisco.

### ROUTING

We use special software programs that employ advanced algorithms to sequence collection routes, helping ensure bins are picked up in the most efficient way possible, reducing truck miles driven, and minimizing fuel consumption.

### SORTING

In the past three years, Recology invested \$20 million in recycling equipment at Recycle Central, the 200,000-square-foot recycling plant we operate on Pier 96. A year ago, we were the first in North America to install a new design of optical sorters. In October, we installed four robots to better sort plastic bottles and clamshell containers. As a result, we keep San Francisco's recycling moving and make higher-quality bales of recyclable materials from what you put in the blue bin.

The best way to contact us is through email: [CustomerService@RecologySF.com](mailto:CustomerService@RecologySF.com)





# Artist in Residence Program celebrates 30 years



Leah Rosenberg created a body of work for her *What Goes Around* exhibition from paint brought to San Francisco’s Household Hazardous Waste Facility.

UPCOMING EXHIBITIONS

Malcom Kenter and Rachel Marino, Minoosh Zomorodinia, student artist Leilah Talukder, and a retrospective of AIR Program student work

Friday, May 22, 2020, 5-8pm  
Saturday, May 23, 2020, 1-3pm  
Tuesday, May 26, 2020, 5-7pm

David Bayus, Kija Lucas, and student artist Alise Anderson  
Friday, Sept. 18, 2020, 5-8pm  
Saturday, Sept. 19, 2020, 1-3pm  
Tuesday, Sept. 22, 2020, 5-7pm

Dana Hemenway and Rania Ho  
Friday, Jan. 22, 2021, 5-8pm  
Saturday, Jan. 23, 2021, 1-3pm  
Tuesday, Jan. 26, 2021, 5-7pm

This year the Recology San Francisco Artist in Residence (AIR) Program marks its 30th anniversary. This much-loved program is part of an education initiative that encourages reuse, resource conservation, and sustainability and inspires visitors to conserve natural resources while thinking about the materials we use every day.

Local Bay Area artists are paid a stipend and receive access to the public dump to create a body of work for an exhibition. Residencies are four months. Artists have worked in sculpture, video, photography, sound, painting, and installation.

Program founder, environmental artist, and activist Jo Hanson was a noted Bay Area artist and San Francisco Arts Commissioner. Between 1970 and 1998, Hanson filled 102 binders with materials she collected from her daily practice of sweeping in front of the historic Nightingale House, her Lower Haight home. From the mundane to the momentous, Hanson's found ephemera serve as visual documents of an earlier era in San Francisco.

The Recology Artist in Residence Program came directly out of Hanson's street sweeping project. After gaining notoriety for her sweeping and environmental activism, she was invited in 1989 to visit Recology to see where her sweepings were going. After seeing the enormity of materials there, she proposed the Artist in Residence Program.

Since the program's inception, Recology has hosted more than 200

professional and student artists for residencies at our large art studios and inspired similar residency programs in Oregon and Washington. Applications are accepted in the summer months for

the following year.

Want to learn more about how art is made from refuse? Visit us at [Recology.com/AIR](https://www.recology.com/AIR) and sign up for a tour.



[ RECOLOGY SAYS ]

## "Smell the *FLAVOR* not the plastic."

Plastic packaging is disconnecting us from our food and, according to scientific studies, can contain potentially toxic chemicals. We can protect our health and reconnect with the fresh flavor of seasonal fruits and vegetables by avoiding plastic packaging. Shop local and bring it home in your reusable carry bag and enjoy the flavor.

For more reuse tips visit the Recology site [BetterAtTheBin.com](https://www.recology.com/BetterAtTheBin)



CHECK US OUT ON SOCIAL MEDIA FOR QUICK TIPS, EVENT INFO, RECYCLING NEWS, AND MORE: