

FROM THE EDITOR

An ever-popular Christmas song tells us “It’s the most wonderful time of the year.” Unfortunately, the winter holidays are also the most wasteful.

Our total trash typically goes up about 25% between Thanksgiving and the New Year. Nationally, this is an additional million tons of waste per week sent to landfills.

Following are some ideas we’ve gathered for you, our dear readers, so that this holiday season will be less wasteful and more joyful. Happy and safe holidays to you and yours!

Zero Wastingly,

Shana McCracken
Waste Zero Manager



Clockwise from left: Winners Antonella Cabello, Kaitlyn Arredono, and Leianne Castor.

POSTER CONTEST WINNERS

This year’s Zero Waste Art Poster Contest was a huge success! The judging committee received over 100 entries. The 15 winners were:

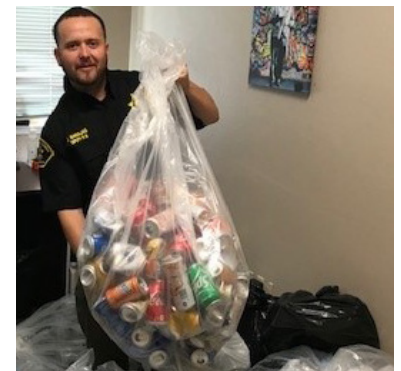
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|-------------------|--------------------|-----------------------|
| 1. Alena Tiopan | 6. Kamila Cortez | 11. Mia Betances |
| 2. Aliyah Amezcua | 7. Leianne Castor | 12. Jayleen Arredondo |
| 3. Anahi Grijalba | 8. Mateo Chavez | 13. Antonella Cabello |
| 4. Bella Day | 9. Moises Grijalba | 14. Kaitlyn Arredono |
| 5. Carlee Mayo | 10. Olivia Marcus | 15. Frankie Ball |

COMMUNITY SPOTLIGHT

San Benito County’s Probation Department is partnering with other county departments to raise funds through recyclable container collection.

Right: Officer José Barajas shows off some of the cans the department has collected so far.

The money they raise helps pay for after-school activities for local at-risk youth, including fun and eye-opening field trips. To support the Recycling Project, please contact the San Benito County’s Probation Department at **831.636.4070**.



Recology San Benito County
1351 Pacheco Pass Hwy
Gilroy, CA 95020



@RecologySanBenito

CONTACT OUR CUSTOMER SERVICE TEAM!

Se Habla Español

Questions about your collection service? Contact our team by calling **831.636.7500**, Monday through Friday, 8 am to 5 pm. Messages left after hours will be returned the next business day. You may also email us at customerservice055@recology.com or visit our website at Recology.com/SanBenitoCounty.



TREE RECYCLING

Residents can set out unflocked and undecorated trees the first three weeks in January. Trees must be cut into sections no greater than six feet.



SCHEDULE YOUR FREE BULKY ITEM PICK-UP AT 831.636.7500

Residents can request a free Bulky Item Curbside Collection two times per year. Eligible items include:

- Two bulky items such as appliances or furniture, or one refrigerator or freezer
- Two cubic yards (equal to 12, 32-gallon clear plastic bags or boxes) of reusable items
- Five electronic items

No liquids or hazardous materials. A refrigerator or freezer counts as two bulky items.



BULKY ITEM RECYCLING EVENT

Held by San Benito County Integrated Waste Management. For more information, visit JohnSmithRoadLandfill.com/Bulky-Items

December 11th and 12th, 9 am to 3 pm
John Smith Landfill, 2650 John Smith Rd., Hollister, CA

FOR A SWEET HOLIDAY SEASON

Consider trying this **Lemon Loaf** to reduce waste and keep you on budget this holiday season. We recommend this recipe for Lemon Loaf from AllRecipes.com.

INGREDIENTS

- | | |
|---------------------------|---|
| 3 cups all-purpose flour | 2 tablespoons brandy-based orange liqueur |
| 2 teaspoons baking powder | 3 tablespoons grated lemon zest |
| ½ teaspoon ground ginger | 1 ¼ cups buttermilk |
| ¼ teaspoon salt | ½ cup fresh lemon juice |
| 1 cup butter | ¾ cup white sugar |
| 2 cups sugar | |
| 4 eggs | |



DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 5"x9" loaf pans.
2. Sift together the flour, baking powder, ground ginger, and salt in a bowl; set aside. Cream together the butter and 2 cups sugar in a separate large bowl; beat in the eggs. Stir in the lemon zest and orange liqueur. Add the buttermilk. Add the flour mixture while whisking gently. Pour the mixture into the prepared loaf pans.
3. Bake in the preheated oven until a toothpick or small knife inserted in the crown comes out clean, about 50 minutes. Remove from pans and move to a cooling rack.
4. Whisk together the lemon juice and ¾ cup sugar until the sugar dissolves. Gently drizzle the mixture over the hot loaves. Allow the loaves to cool completely.

EXTRA ZERO WASTE POINTS: Wrap them with compostable parchment paper and a reusable ribbon!



For more eco-friendly gift ideas go to [Bit.ly/3GsFgu2](https://bit.ly/3GsFgu2) or scan this QR Code