Zero Waste Holiday Guide eco-cycle



WRAPPING PAPER IS NOT **ACCEPTED IN CURBSIDE** RECYCLING IN BOULDER **COUNTY AND NO LONGER ACCEPTED IN CURBSIDE** COMPOST. See page 2 for details on wrapping paper recycling at drop-off centers.

Find out the steps

you can take to

good!

end junk mail for

Zero Waste Gift Wrapping

Most wrapping paper has more clay content than paper fiber, making it difficult to recycle. Instead, choose to wrap gifts with reusable fabric, paper gift bags (reusable and recyclable), or recyclable comics, posters, maps, or calendars.

If you are shipping gifts, replace foam or bubble wrap with balled-up, recyclable paper.

Stop Junk Mail

and other mail urging you to buy, buy, buy. But you can prevent it! As soon as you receive an unwanted

publication, call the 1-800

number and ask to be removed

The holidays can bring catalogs



Don't Give "Stuff"

Instead of buying new products for your loved ones, give the gift of an experience (such as a membership or tickets to an event), make a donation to a nonprofit in their name, or gift a subscription to an online course.

Something edible like a dessert or snack packaged in a reusable jar also makes a great gift! Finally, consider gifting products that will help reduce waste, such as reusable water bottles, mugs, straws, and to-go containers.



from their list, or use the QR code to follow our steps to stop junk mail!

Send Cards That Are Recyclable and Contain Recycled Content



Plain paper cards are recyclable, and cards made with recycled content support recycling systems! Avoid cards printed on photo paper and cards embossed with foil, glitter, plastic, or ribbons—they cannot be recycled.

Make Holiday Gatherings Zero Waste

Instead of disposable tableware, serve food on reusable dishware. Borrow dish sets and glassware from friends or go thrift store shopping for a special holiday set! Decorate the table with foraged greenery, gourds and squash, bowls full of apples, or other seasonal fruits and veggies.

Prevent Food Waste

In the US, up to 40% of food is thrown out, wasting all the water and energy used to grow and transport that food. You can significantly reduce your household's food waste by planning your meals, buying the right quantity, and storing produce properly to keep it fresh!



Get tips on shopping, storing, and preparing food to reduce waste!



Use Up Food Scraps

Save bones, carrot peels, celery tops, and potato peels to boil and create your own vegetable stock. Add overripe fruits and veggies to smoothies, or bake fruit into cobblers and veggies into casseroles. Or, freeze fruits and veggies to preserve them for weeks (or months)!



Unused food scraps and other organic material can be composted. Find our Compost Guide here!



