RSU 22 Recycles

The district launched the composting program in the fall of 2025 across all six schools, transforming the way cafeteria waste is handled. Each day, kitchen scraps and leftover food are collected and sent to a local composting center, rather than tossed into the regular trash. That shift now diverts approximately 1500 pounds of material each week, waste that previously went straight to the landfill.



Spring of 2026 marked the program's first major milestone: the return delivery of nutrient-rich compost created from the students' and staff's own food waste. The material will be put to work in school gardening projects, closing the loop on a full year of sustainable practice.

To help students visualize the impact of their efforts, jars of the finished compost will be displayed in each school cafeteria, offering a tangible reminder that their daily choices add up to something meaningful.

School Nutrition Director Pete Merritt initiated the program, and is proud of the collective participation, environmental stewardship, and a commitment to reducing waste across the district.

