The city provides a yearly allotment of compostable bags (3-gallon or 13-gallon) to all single-family households that participate in organics recycling. Please pick up your bags at City Hall, 5005 Minnetonka Blvd., or the Municipal Service Center, 7305 Oxford St. If you’ve used up your allotment, you may buy additional bags from the city at a discounted price.

**Tips to preserve life of compostable bags**
If you find that your compostable bags are breaking or falling apart, consider some of these methods for help.

**Don’t overfill bags**
The heavier the bag, the more likely it will tear. Letting organics sit in the bag for longer will weaken the bag, so make sure to take it out at least once per week and follow the tips below for reducing liquids. Also, take your organics out when the bag is about two thirds full, as it’s easier to tie.

**Lose the liquids and keep it cool**
When collecting organics in your kitchen, remove excess liquids before placing them in the bag. Liquids sitting in a compostable bag will weaken the bag. Also, allow warm foods, coffee grounds and tea bags to cool before placing them in the container.

**Keep some breathing room**
If you notice excess moisture in your kitchen collection container, place a layer of used paper towels or crumpled newspaper in between the bag and the bottom of the container. By doing this, the bag is less likely to stick to the bottom of the container, and any condensation will be soaked up.

**Store organics in unlined container until collection day**
You may choose to keep organics in a container without the bag until right before your collection day. When it’s time to take your organics out, empty your organics into a compostable bag. Reducing the amount of time the wet organics are in a compostable bag will reduce the likelihood of the bag breaking.

PLEASE NOTE: Organics must be bagged before placing in your organics cart. The only exceptions are paper egg cartons and pizza delivery boxes, which may go directly in your cart.

**Store dry organics separately**
Dry organics include paper towels, facial tissues, napkins and certified compostable to-go containers. You may choose to store these items separately from food scraps and then combine them before your collection day. Placing wet organics on top of dry organics also helps soak up liquids and decrease the chance that bags will break.

Visit www.stlouispark.org/organics
Use a vented container to help control odors
Food waste decomposes faster and creates odors when access to oxygen is cut off. Purchase a kitchen pail with a vented lid (with or without a carbon filter) or make your own by reusing an empty plastic or metal container (ice cream pails or coffee containers work well) and cutting slits in the lid.

Refrigerate or freeze certain items
Have meat scraps and bones that you don’t want to sit in your cart or pail all week? Store these items in the fridge or freezer until right before your collection day. Then toss them in a compostable bag and place them in your cart.

Tips for controlling indoor pests
On occasion, you might end up with fruit flies near your organics. Here’s a low-cost method to catch them: In a jar, pour about a half-cup of apple cider vinegar and add a squirt of dish soap. Make a cone with a piece of paper leaving a small gap at the pointed end. Tape the cone inside the jar with the pointed side down. When fruit flies enter through the cone, they can’t get back out.

Home container labels
Label containers in your home so everyone knows what goes where. Stickers are available for your recycling, organics recycling and trash containers in your home. Pick up free sticker labels at City Hall, 5005 Minnetonka Blvd., or the Municipal Service Center, 7305 Oxford St. If you prefer to have stickers delivered, order them online at www.stlouispark.org/organics.