



# SUSTAINABLE STEPS

Brought to you by Arielle Gerstein  
Sustainability Coordinator

## Local Facts about Food Waste

- Food is the number one item thrown away in the state.
- Each year, South Carolina produces approximately 600,000 tons of food waste.
- An average family of four wastes \$1,500 on discarded food.
- Composting recycles food waste - in FY21, Charleston County generated over 21,000 tons of compost from the Bees Ferry Facility.

## Ways to Reduce Food Waste

- Donate unwanted, unexpired food to a local food bank.
- Compost food you cannot eat or is expired.
- Only buy perishable items if you know you will eat them before they go bad.
- Plan menus for the week.
- Take a grocery list and stick to it.
- Don't shop when you're hungry.

### Food Waste Recycling Highlight: Oysters

The SC Department of Natural Resources uses donated oyster shells to rebuild oyster reefs. You can drop off oyster shells at locations around Charleston. Map of drop-off sites [here](#). Learn more [here](#).

## Charleston Compost Workshops

- Tuesday, February 21, 5:30 p.m. - 6:30 p.m. at Bees Ferry Library · [RSVP & Learn More](#)
- Tuesday, February 28, 5:30 p.m. - 6:30 p.m. at Folly Beach Community Center · [RSVP & Learn More](#)
- Saturday, March 4, 11 a.m. - 12 p.m. at Daniel Island Recreation Facility · [RSVP & Learn More](#)
- Saturday, March 20, 5:30 p.m. - 6:30 p.m. at James Island Recreation Complex · [RSVP & Learn More](#)
- Saturday, April 19, 12 p.m. - 1 p.m. at 2 George Street · [RSVP & Learn More](#)
- Saturday, April 19, 12 p.m. - 1 p.m. via ZOOM only · [RSVP, Learn More and get ZOOM link](#)

If you have a **Sustainable Steps** idea, send it to Arielle at [AGerstein@charlestoncounty.org](mailto:AGerstein@charlestoncounty.org).