



## ZERO WASTE IN OCTOBER 2020

We hope you're enjoying the little pleasures presented by the easing restrictions in Victoria. Most people have been eating at home a lot more, so this month we're talking compost, to keep food scraps out of landfill.

Did you know about 40% of residential landfill is food waste!



## Zero Waste Champion

We chatted to community compost champion Kirsteen MacLeod from The Compost Depot about easy ways to start composting, community composting and council initiatives. She also gives some troubleshooting tips.

Her interview provides insight into local government programmes and grants to get involved at a local level. There are many amazing opportunities to help your community become more sustainable and less wasteful with compost.

Read the interview [here](#).

## Zero Waste Victoria Events



### Cooking Up Compost

**Sat 3rd Oct 2pm**

Turning kitchen scraps and garden waste into compost is a simple process. Learn the science behind it, and tips and tricks that can help your compost along.

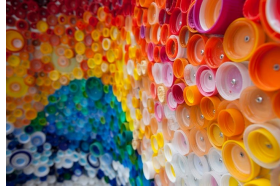
[Register Here](#)



### Environmental Anxiety

**Sat 10th Oct 2pm**

Eco-anxiety can affect well-being. Learn strategies to make being environmentally conscious and waste free easier. Turn overwhelm into empowerment



## Interesting events

### [Circular Economy Zero Waste Online Course](#)

Thurs, 15 Oct 10am-2pm

### [Stringybark Festival](#) Sun, 18 Oct 9am-9pm

Celebrating sustainability and home grown creativity online

### [Reinvent Your Clothes](#) Sun, 25 Oct 10am-4pm

## Zero Waste Victoria Online Community

We have an amazing [Facebook community](#) who share their own zero waste tips and stories. Here are some of the highlights and tips from the past month.

Seeking [zero waste super strong moisturiser](#) for dry skin that doesn't block pores and cause break outs? Here's what's working for others.

[No trash hair tie hacks!](#) Find out how to make your own or salvage some.

Tips for being an [environmentally friendly pet owner](#) (but make sure you follow your vet's advice!)

Wonderful supportive advice from our community on [how to manage anxiety](#) about the waste you produce.

What can you do with loose leaf black tea leaves and used ground coffee? Loads of answers [here](#), including a recipe for Lahpet Thoke, a fermented tea leaf salad that is the national dish of Myanma!



## News & Inspiration

- A Facebook group for [buying and selling deadstock fabrics](#) has been started. You can sell, swap or donate your fabric scraps, end of rolls, fabric swatches, cards, etc. and link with other people who are doing the same.
- [Responsible Cafes](#) has launched a new digital map and dashboard that provides more information on what cafes are doing to save single-use plastic and how they are reducing food waste, managing their supply chain and giving back to the community.
- South Australia has become the first Australian state to introduce laws [banning some single-use plastics](#) including cutlery, straws and stirrers.
- Over 40 000 people have signed the [petition](#) to stop Coke and Lion from taking over Victoria's drink container refund scheme (Woolies are being petitioned to [stop Ooshies](#) and Amazon is being petitioned to [offer plastic-free packaging options](#))

BECOME A ZERO WASTE VICTORIA MEMBER

If you'd like to contribute or have something to share in the monthly newsletters, please get in touch at [newsletter@zerowastevictoria.org.au](mailto:newsletter@zerowastevictoria.org.au).

For all other enquires, email [info@zerowastevictoria.org.au](mailto:info@zerowastevictoria.org.au).

We'll be back in your inbox next month. But if you can't wait til then for more zero waste inspiration, why not join in the chat in our [Facebook group](#).

Think your friends might be interested in receiving this newsletter too? Direct them to our [mailing list sign-up page](#).

Thank you for being part of the change,  
**The Zero Waste Victoria Team**

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