

MANLY WEST'S WAR ON WASTE

WE HAVE EXCITING PLANS AT MANLY WEST TO BECOME A WASTE-FREE SCHOOL!

Lots of initiatives will be rolled out in 2021. Student Waste Warriors are leading the charge but they need your support!

Each week, tips and tricks will be shared in the newsletter to help parents help Manly West be a more sustainable school.

In May 2019, the Manly West waste audit found that 40kg of unsorted waste goes to landfill EVERY DAY.

The students sorted all this rubbish and found that:



56% was organic waste (food and contaminated paper) - which should go in the school compost bins

8% was clean paper – which should go in Manly West’s paper recycling bins

9% was soft plastics (chip packets and ziplock bags) - which should go in REDcycle bins at supermarket

16% was hard plastics – which should go in yellow bins

And there were 81 drink containers - which should go to Return & Earn to raise money for the school!

**WASTE-FREE WEDNESDAYS
WILL START IN TERM TWO.
STUDENTS WILL BE ASKED TO
BRING A ZERO-WASTE LUNCH
AND THE RED BINS WILL GO
'ON HOLIDAY'.**

Benefits include:

- Encouraging healthier foods
- Creating sustainable habits
- Reducing litter around the school
- Cutting waste disposal costs

Food waste, canteen bags and Return & Earn containers can be left at school. All other waste, including uneaten food, will be taken home where it can be sorted and disposed of properly.

NOW is great time to start thinking about what goes into your child's lunchbox and consider healthy, waste-free alternatives.

*Waste-free Recipe of the week
from Thrive, p.31*

Super Easy Turbo Charged ANZACs

Zoe and Alice Palmer
Joan Penny Palmer

Preparation Time 10 minutes
Cooking Time 15 minutes
Makes 18 medium biscuits

120g butter
2 tbsp golden syrup
4 tsp water
1 cup oats
1 cup sugar (whatever you have, I prefer brown or raw)
1 cup shredded coconut
1 cup wholemeal plain flour
1 tsp bicarb soda
1/3 cup healthy stuff (I use chia pepitas and sunflower seeds)

Heat oven to 160C fan forced
Melt butter and syrup on medium and when combined add water.
Combine all dry ingredients in a bowl.
Add liquid to bowl, and mix.
Roll into balls and place on tray.
Cook 15 minutes.



NEXT WEEK
All about 'nude'
lunchboxes

