

Can I Recycle That? - Holiday Edition

With the holiday meals comes pots and pans, and empty containers. As the cleanup ensues, it is important to "Know Before You Throw" and recognize what can go in your home recycling bin and what cannot.

Tips for recycling on through the holiday season:



- **Know before you throw.** Start by reading the [Dutchess County Recycling Guide](#) or by checking with your trash and recycling pick-up service.
- **Glassware and ceramic dishes should not go into your home recycling bin.** Drinking glasses, dinnerware, and baking dishes, whether whole or in pieces, should not be put in your home recycling bin. However, glass items like empty food jars are usually acceptable to put in your home recycling bin.
- **Recycle metal cans and plastic bottles.** You might also have steel cans from cranberry sauce or jugs and bottles of juice and milk. Empty metal cans and empty plastic bottles and jugs can also typically go in your home recycling bin.
- **Leave the liquids behind.** Be sure food scraps and liquids are not disposed of in your recycling bin.
- **And the soiled pie pans too.** Soiled disposable foil bakeware and pans, such as those used for pies, casseroles, and breads, should not go in your recycling bin.

Learn more about what can and cannot be recycled by searching the [Dutchess County Recycling Encyclopedia](#).

Feed Your Family & Friends, Not The Trash

To reduce wasted food this holiday season:

- **Plan ahead.** If you have trouble knowing exactly how much food you will need, Save the Food's [Guestimator calculator](#) helps to calculate portions. It takes less than a minute to get your estimate based on your dinner's headcount
- **Skip peeling.** Skip peeling vegetables like potatoes and carrots, cook with them.
- **Share.** Consider giving friends, family, and neighbors leftovers in reusable containers.
- **Love your leftovers.** Make a new meal out of your leftovers. You can get creative with innovative recipes on your own or look for inspiration from [Save the Food](#) or [Love Food Hate Waste](#).
- **Freeze.** Be realistic about the leftovers you can eat, and freeze the extra that won't last in the refrigerator as soon as possible.
- **Compost the rest.** Food scraps that do not consist of meat, dairy, eggs, or oily, fatty foods are most likely able to be composted.



Help reduce recycling contamination by knowing what to throw and plan ahead for those holiday meals and reduce wasted food.

