



## **WASTE REDUCTION AT JAN POWERS FARMERS MARKETS**

The Australian Farmers' Markets Association (AFMA) encourages all best practice farmers' markets to adopt waste--free or waste minimisation practices.

Landfills across Australia contaminate the air, land and waters that our farmers rely on to produce healthy and beautiful food. Therefore, Jan Powers Farmers Markets (JPFM) supports the transition to a Circular Economy – waste is no longer considered a 'waste' – it is a resource that needs to be reused.

All JPFM market managers and stallholders are encouraged to consider how to best minimise or reduce waste – of produce and food, and to reduce the use of unnecessary packaging and plastics. In addition, We recommend the recycling of all market day green waste, packaging, plastics and other recyclable materials.

Help make your Farmers' Market WASTE FREE!

Here are some suggestions for stallholders and customers to help us support the transition to a Circular Economy:

- We support collection of all green and/ or organic waste for recycling into organic compost, compost or animal feed
- Contamination of recycling with items that cannot be recycled results in recycling going to landfill. Prevent this by ensuring recycling goes in the correct bin. Everyone can play a role in this, including market management, stallholders and customers.
- Adopt a 'No Plastics' policy. That means no plastic bags, spoons, straws or takeaway containers, including non--recyclable coffee / drink cups etc
- We encourage use of paper bags by stallholders
- We recommend that customers bring chiller--packs/ containers for chilled foods
- Stallholders could consider a BYO Mug policy
- Promote 'Keep Cups' sell branded cups with market logo to raise funds, or offer market morning loan cups
- Promote BYO drink bottles filled at site water taps
- Ensure all stallholder generated paper and cardboard packaging/ cartons are recycled or removed from site for reuse
- We encourage stallholders to use paper--based cartons/ portion--packs for their produce as required
- We invite customers to BYO glass bottles and jars for bulk foods such as olive oil, honey
- Encourage glass bottle returns to stallholders selling products in glass eg: milk, olive oil, honey
- Encourage recycling of plastic plant pots at nursery stalls, or use of compostable pots and containers
- Encourage shoppers to BYO shopping trolleys/ bags







- Offer boomerang bags or a bag-bank service
- Collect site roof rainwater for toilets where this may be possible
- Develop partnerships with food rescue organisations such as Foodbank, SecondBite
- Develop partnerships with Community Gardens and other food producers to create channels for reuse of food waste, such as coffee grounds used as mushroom mulch.
- Develop partnerships with local cafés and community organisations to purchase or receive donations of perishable produce for collection upon market closing
- Encourage the adoption of worm farms by stallholders and shoppers
- Liaise with local council regarding their support of the market's waste reduction program. Councils can typically assist with provision of signage, information and recycling bins. Councils may also assist with education workshops on composting and waste management.

## **Communicate & Educate**

Waste reduction requires both stallholders and shoppers to change their habits. We can all help with a simple communications campaign.

Spread your sustainability message through:

- Local radio and newspapers
- Market and local signage
- Social media
- Council information platforms
- Themed market events 'Plastic free' market month as part of a transition
- Market newsletter
- Word of mouth

## **Waste Reduction Budget**

JPFM supports practices that help us transition to a circular economy rather than a linear 'take, make, use, dispose' economy. Changing how your market deals with waste need not add significantly to a market's operational costs but should be factored in the market's operations budget. Liaison with local government waste management officers and community organisations, or even farmer stallholders regarding useable green waste and recyclable materials; linking to existing community waste initiatives; donating to food rescue organisations can all be undertaken at minimal cost.

