

Collection Calendar

This is your recycling and waste collection calendar starting from April 2024.

This is for residents living in houses only as there are different arrangements for residents in flats. Please note particularly changes to collections in Bank Holiday weeks where typically collections will be a day later than usual.

- 1** All waste and recycling **must** be correctly presented for collection by **7am on collection day**.
- 2** All waste must be contained securely and placed within arm's reach of the pavement, **but not on it**.
- 3** Small electrical items, batteries and textiles **must** be placed in a separate loosely-tied bag.
- 4** Leave your recycling and waste out for collection until **5pm** before you report a missed collection.

April 2024

Mon	Tue	Wed	Thu	Fri	Sat	Sun
1*	2*	3*	4*	5*	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

May 2024

Mon	Tue	Wed	Thu	Fri	Sat	Sun
		1	2	3	4	5
6*	7*	8*	9*	10*	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27*	28*	29*	30*	31*		

June 2024

Mon	Tue	Wed	Thu	Fri	Sat	Sun
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

July 2024

Mon	Tue	Wed	Thu	Fri	Sat	Sun
1	2	3	4	5	6	7
15	16	17	18	19	20	21
29	30	31				

■ Saturday collections as advised * Collections are made one day later than usual




Shaded week - Green box
Green box: tins, cans, glass and plastic containers | Food waste
 Clothes and textiles | Small electrical items | Batteries

Unshaded week - Black box
Black box: paper and cardboard | Food waste
 Clothes and textiles | Small electrical items | Batteries

- ## Top five ways to reduce your food waste and recycle more
- 1 Take stock before shopping.** Make a list of what you need (remember to check your fridge, freezer and cupboards first), take it with you when you go shopping and stick to it.
 - 2 Create a meal plan.** Planning a few meals each week is a fantastic way to ensure you have what you need to eat healthily. It also prevents you from buying too much food.
 - 3 Save your leftovers.** Find creative ways to use your leftovers and turn them into a tasty meal or snack. For example, leftover bread can become a delicious bread pudding.
 - 4 Store food appropriately.** Make sure your fridge and freezer are running at the right temperature. This will ensure meat, fruits and vegetables are stored correctly.
 - 5 Pay attention to 'Use-by' and 'Best before' dates.** The 'Use by' date is about safety and the 'Best Before' date is about quality. Food consumed after the 'Best Before' date is still safe to eat.



Involved in a sustainable community project?

Veolia's Sustainability Fund provides cash sponsorship, in kind resources or staff volunteers to support community groups transform their local community or environment. Applications open on 22 May 2024.

For more information visit veolia.co.uk/sustainability-fund

