

# Waterbeach Waste Education Centre

Community Newsletter

SPRING 2024



How to have  
an egg-cellent,  
waste-free Easter...

**BOOK A VISIT >**

School and community  
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**FREE Easter  
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# Welcome to the Easter edition of our newsletter!

Cambridgeshire County Council has a fabulous Education Centre located at Waterbeach Waste Management Park, where we work with Thalia, (our service provider) to raise awareness of the importance of waste reduction, reuse, repair, and recycling across Cambridgeshire.

Visitors to Waterbeach receive tailored presentations combined with 'hands-on' activities, (including sorting out your recyclables) and can view the Materials Recovery Facility, (MRF) where in 2023 we processed around 54,000 tonnes of recyclable materials. We also offer recycling workshop visits across the county to schools, community groups, parish councils and organisations, and support a wide range of community events throughout the year.

For more information about our **FREE** recycling workshops, and to book a visit, scan the QR code or go to:

[www.cambridgeshire.gov.uk/residents/waste-and-recycling/waste-education-service](http://www.cambridgeshire.gov.uk/residents/waste-and-recycling/waste-education-service)



## FREE Easter Family Activity Events

Back by popular demand our Family Events will take place on Wednesday 3rd & 10th April at Waterbeach between 10am-12noon. Places will be limited so advance **booking is essential**. Activities include a chance to view your blue bin waste being sorted.

- ✔ **Host of FREE children's activities**
- ✔ **FREE refreshments**

To **register** your interest please email: [wmt@cambridgeshire.gov.uk](mailto:wmt@cambridgeshire.gov.uk) – and add 'Family Activity Event' to the subject header of the email.

We will then send you an acknowledgement and full details of the event nearer the time.

We can only accept those registered via email and cannot exceed the 30-person limit per event\*.

\*Please note children under 6 are not allowed on-site.



# What to do with Easter leftovers

Easter is a time for feasting, but it's easy to go overboard with how much food we cook. Here are some top tips on how we can all cut down on food waste over Easter.

## Easter Sunday roast

There's plenty you can do with the leftovers from a hearty Easter lunch. If correctly stored in the fridge, it's good for a couple of days of easy meals.

Roast meat is delicious enjoyed cold with chutney, a jacket potato and salad next day, and makes for some next-level sandwiches or wraps for Easter Monday!

You could also reheat any leftovers, (vegetables, roast potatoes etc) in the microwave for dinner next day, freeze them in a freezer bag for another day or add them to a hearty soup.



## Hot cross buns

Hot cross buns are always a delicious treat at this time of year and come in many different flavours. If you bought too many, you'll be pleased to know that all is not lost!

You can, of course, freeze some of them for another day, but if there's no room in the freezer or you've got some stale buns on your hands, try making hot cross bun bread and butter pudding! Simply substitute normal bread for your hot cross buns for the tastiest spin on this classic dessert – any flavour will work brilliantly.



## Easter chocolate

If your home is inundated with more chocolate than you know what to do with it's time to put it to good use.

First up, you could melt down any plain chocolate you have lying around and use it to make delicious chocolate brownies, if there are too many brownies for you to eat straight away, they can be frozen or given out to friends and family for belated Easter treats.

Colourful sugar-coated chocolate eggs are perfect for crushing and making chocolate chip cookies. Alternatively, why not use melted chocolate Easter eggs and combine them with cornflakes or rice crispies to make delicious crunchy treats!

Finally, you can always melt Easter chocolate and mix it with hot milk to make a deliciously rich hot chocolate.



**For more recipe ideas go to:**

**[www.lovefoodhatewaste.com/foods-and-recipes](http://www.lovefoodhatewaste.com/foods-and-recipes)**



# Dates on food packs explained

In the UK, 70% of post-farm gate food (the crops used to produce our food) waste comes from households. According to WRAP, 41% (by weight) of the food wasted from households arises from products 'not used in time' – thrown away because it has gone off or has passed the date label. Some of this wasted food is the result of people using date labels in a way that they are not intended to be used e.g. using a 'best before' date as a 'disposal date' for a product.

Take a quick glance at your food packaging, chances are there's probably a date on there somewhere, either 'best before' or 'use by'. But what does it mean? By taking a little time to learn what these dates mean you will save money as it helps you make the best of the food you have at home.

## How can food dates help save me money?

It's helpful to begin by understanding the purpose behind each type of label. Look in your fridge and cupboards and see which foods have these labels on them.

### Best before date labels

'Best before' refers to quality: your food will be at its best when used before the date given.

- After this peak freshness date, it might not be at its best, but it will still be safe to eat. Use your senses to make a judgement.
- Depending on how your food is stored, it has the potential to be good enough to eat for a long time after this date. Check Love Food Hate Waste food guides to find the correct places to store your food. [www.lovefoodhatewaste.com/foods-and-recipes](http://www.lovefoodhatewaste.com/foods-and-recipes)
- Some dairy milk will now be showing a 'best before' date. Milk will not last as long as other foods beyond the 'best before' date. Bacteria doesn't develop until after the milk has gone sour, looks lumpy and smells bad so use your senses to judge when milk is still good to use.
- Here's a guide to a few key food items and how long after the date they can be eaten:
  - **Biscuits** – six months
  - **Canned food** – 12 months
  - **Cereals** – six months
  - **Confectionary** – 12 months
  - **Crisps** – one month
  - **Dried pasta** – three years!
  - **Pasta sauce** – 12 months



### What does each date mean?

**Best before** – is about the quality of the food.

**Use by** – is about the safety of the food!

**Display until / sell by** – is for retailers' attention only.



### Use by date labels

'Use by' refers to safety: you **must not** eat food past the 'use by' date.

- You cannot always smell the bacteria that causes food to spoil, so after the 'use by' date, the food may appear perfectly fine to eat, but could still lead to food poisoning.
- Let's be absolutely clear: you **should NOT** eat food after the 'use by' date - even if it looks and smells OK.

### Display until / sell by date labels

These dates are for the retailers – not us at home. You don't need to worry about these.

### Foods that don't have any date labels

Some products, such as uncut fruit and vegetables and wine, for example, aren't required to have a date label, and there are specific regulations referring to hen's eggs, which require the use of a 'best before' date.

## Get to grips with the switch to 'best before' dates on milk

In an effort to reduce food waste, food retailers have been switching from 'use by' to 'best before' dates on dairy foods in a bid to help our planet and pockets.

### Why?

The use of 'Best before' dates on dairy foods, is a real bonus for us as it means that we are now reassured that using our judgement on whether milk is still good to use after this date is okay to do, rather than chucking perfectly tasty milk down the sink. Storing milk in the fridge and making sure the fridge is kept at 5°C or below will preserve the freshness for longer.

It's great for us all as we'll get more value out of the milk we buy, helping to make our money go a bit further, and it's a simple way to help protect our planet too.



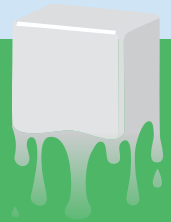
### Did you know

Milk is the third most binned food in UK homes.



### Hack of the month

Save your last drops of milk from going down the plug hole by pouring into ice cube trays and freezing for another day. Simply pop a frozen cube into food you are cooking e.g. sauce.



## It's summertime at the HRC's

Don't forget our sites move to summer opening hours from the 1 April.

Check [www.cambridgeshire.gov.uk/hrc](http://www.cambridgeshire.gov.uk/hrc) for changes at your local site or for further information about HRC's.

### ⚠ Sort before you go

Remember to sort your waste before coming to site so we can re-use or recycle as much as possible. This will make your visit quicker and easier.

## HRC Summer opening hours 1st April - 30th September

	Weekdays	Weekends
Alconbury	8am - 5pm	8am - 5pm
Bluntisham	8am - 5pm	8am - 5pm
March	8am - 4pm	Saturday 8am - 4pm Sunday 9am - 4pm
Milton	9am - 8pm	9am - 6pm
St Neots	8am - 6pm	9am - 6pm
Thriplow	8am - 5pm	9am - 5pm
Whittlesey	9am - 5pm	9am - 4pm
Wisbech	8am - 5pm	9am - 5pm
Witchford	9am - 5pm	9am - 6pm Wednesday 9am - 7pm

Entrance gates shut 10 minutes before closing times on all sites. On bank holidays all sites are open  
**Sunday opening hours**

HUMANS OF  
THE UK

# You wiiiiill recycle your old electricals

Anything with a plug, battery or cable can be recycled and turned into something new.

Search *recycle your electricals* to find your local donation or recycling points.

 recycle  
your  
electricals

## Why you should always recycle your waste electronics (WEEE)

Did you know that an astonishing 471 million pieces of FastTech end up in UK landfill each year. They're part of over 100,000 tonnes of e-waste we throw away annually, and we still have a staggering 880 million gadgets gathering dust at home. From mini-fans, disposable vapes and USB sticks to novelty chargers, decorative lights, and handheld vacuum cleaners – we buy one piece of FastTech in the UK every 16 seconds, and bin 90% of them. Each piece of FastTech binned is resources wasted.

All electricals, even small inexpensive items such as cables, contain precious materials – and if we bin them, they're lost forever.

By recycling more electrical waste from households and businesses each year, there is a significant opportunity to address the UK's economic vulnerability on these materials. Our economy is highly reliant upon imports of technology metals (TMs), considered 'critical' due to their high relative economic importance and high relative supply risk.

Critical raw materials (CRMs) are vital in the manufacture of a wide range of electrical items, such as mobile phones, tablets, and smart TV's. Overall demand for raw materials globally is expected to double between 2010 and 2030, with demand for CRMs expected to accelerate by 20 times over the same period. Research also indicated that an average of 379,000kg of critical and precious raw materials worth over £148m are found in waste electrical components and circuit boards every year, including gold, silver, and palladium.

### WEEE waste facts

- 100,000 tonnes of e-waste is thrown away annually, equivalent to 1.4 million washing machines.
- 1,560kgs of gold recovered could help make 487,500 new wedding rings.
- 3,300kgs of neodymium recovered could help manufacture 2,661 new 1.3 MW wind turbines.

Although more than two-thirds of people say they want to recycle more, many continue to put unwanted electricals in their rubbish bin – or hoard it. The key barriers to recycling WEEE properly are lack of knowledge, lack of understanding, where and how to recycle it.

If you have any WEEE to recycle you can take it to one of the 9 household recycling centres across the county or you can use the Recycling Locator at:

[www.recycleyourelectricals.org.uk/electrical-recycling-near-me/](http://www.recycleyourelectricals.org.uk/electrical-recycling-near-me/)

Better still why not sell it, see if it can be repaired, or if it still works donate it to someone who may need it. Rather than buying new next time why not see if you can rent what you want or borrow the item from someone.

**Remember – anything with a plug, battery or cable can and should be recycled. Our electricals contain precious and finite materials that can be reused and turned into something new – like bicycles or life-saving medical equipment.**

# Thalia Community Fund

The Thalia Community Fund offers grants towards the improvement of your local area.

Grants are available for projects which provide, maintain, or improve:

- a public park or general amenity
- conserve a species or habitat, or
- repair, maintain or restore a place of architectural importance or worship.

The grants are open to organisations and groups within 10 miles of a landfill site (not just Waterbeach) within Cambridgeshire County Council's boundaries.

The fund is managed by the Cambridgeshire Community Foundation. They receive income derived from landfill tax credits from Thalia and assess applications for funding against criteria laid out under the national Landfill Communities Fund regulations.

There is a 2-stage application process.

Grants for this fund are paid at the end of the project when evidence of expenditure has been provided, so please consider your cash flow situation before applying.

The application process for the Thalia Community Fund is detailed and it will require someone's committed attention.

Find out who can apply and what projects the Thalia Community Fund can support by visiting the Cambridgeshire Community Fund website:

→ [www.cambscf.org.uk/funds/thalia/](http://www.cambscf.org.uk/funds/thalia/)



## Outreach events we'll be attending in 2024.

- **St Georges Fayre**  
March 21st April
- **Eel Festival**  
Ely 4th May
- **Fen Edge Festival**  
21-23rd June (Cottenham)
- **St Ives Carnival**  
12-14th July
- **Cambridge Folk Festival**  
25th – 28th July
- **Soham Pumpkin Festival**  
September, (date TBC)
- **Apple Festival**  
Ely October, (date TBC)
- **Chatteris Xmas Fayre**  
December, (date TBC)

If you have an event you would like us to support, get in touch:  
[wmt@cambridgeshire.gov.uk](mailto:wmt@cambridgeshire.gov.uk)

**We look forward to seeing you!**

**TAKE CHARGE**  
Recycle Batteries Responsibly



**Batteries SHOULD NOT go in any bin as damaged batteries can cause fires!**



Old and unwanted electrical items can contain lithium-ion batteries, which are used in mobile phones, tablets, toothbrushes, laptops, scooters and even e-cigarettes and can easily catch fire if damaged. They are the leading cause of an increasing number of fires at waste management facilities so please DON'T throw them in any bin as this can be extremely dangerous.

**RECYCLE BATTERIES RESPONSIBLY BY USING BATTERY RECYCLING POINTS IN SHOPS OR TAKE THEM TO YOUR NEAREST HOUSEHOLD RECYCLING CENTRE!**

For further details visit

**Cambridge City Council**

[www.cambridge.gov.uk/what-goes-in-which-bin](http://www.cambridge.gov.uk/what-goes-in-which-bin)

**South Cambridgeshire District Council**

[www.scambs.gov.uk/recycling-and-bins/what-are-my-bins-for](http://www.scambs.gov.uk/recycling-and-bins/what-are-my-bins-for)

Use the postcode finder to find convenient battery recycling points near where you live:  
<https://www.recyclenow.com/recycle-an-item/batteries#locator>

# Calling all schools and community groups in Cambridgeshire!

Did you know that Cambridgeshire County Council offer **FREE Waste & Recycling Workshops**, either at our Education Centre in Waterbeach, or we can visit you!

Contact us below to book now



For more information about our **FREE recycling workshops**, and to book a visit, scan the QR code or go to:

[www.cambridgeshire.gov.uk/residents/waste-and-recycling/waste-education-service](http://www.cambridgeshire.gov.uk/residents/waste-and-recycling/waste-education-service)

**f** [www.facebook.com/CambridgeshireCC](http://www.facebook.com/CambridgeshireCC)

**X** [www.twitter.com/CambsCC](http://www.twitter.com/CambsCC)

**in** [www.linkedin.com/company/cambridgeshire-county-council](http://www.linkedin.com/company/cambridgeshire-county-council)

 **Thalia**  
Waste Management

Working in partnership with  
 **Cambridgeshire County Council**