

Letters from MRFY- Let's do some METRICS!

(To be read in a John Cleese voice.)

So, most of my reports have tended toward the benign and artsy, as I fancy myself a writer of expression but sometimes with very little substance. So, in the interest of metrics and providing a baseline for taxpayer confidence, let's put some substance in this edition.

- From January to April of 2024, the MRF Crew and Associates baled 3,628 lbs. of Paper, 6,423 lbs. of Cardboard, 1,640 lbs. of Tin, and 1,096 lbs. of Aluminum.
- The hauling duo of Michael and Evan hauled 6,850 lbs. of tires, 36.14 tons of dem/con, 71.9 tons of auto salvage, and 29.82 tons of solid waste.
- We brought in \$11,987 at the MRF till as compared to \$10,908 brought in during the same period last year.

After a brief survey of the quality of recycling brought in during the same period, we have seen a marked increase in presorting, with cross-contamination decreasing 2.2% as compared to the same time last year -- where we noted (due to the weather related drop-offs) that MRF customers spent an average of 4.5 minutes unloading recyclable at the drive-through. This would account for a "hurried approach" to transferring materials and hence more contamination..

On a bright note, we have a considerable increase in prewashed bean cans. Last year, we noted in a previous report (Letters from MRFY September 2023) that unwashed bean cans were a nuisance, and their odiferous odor was the stuff of legend. A small sampling of bean cans during the first 4 months of the year (random sample of 10 beans cans minimum) indicates a 40% INCREASE in washed beans cans. If projections are held, we can expect that by the year 2025, we will have achieved maximum bean can cleanliness (say that 3 times fast) and the scourge of the MRF Tin Bin will be eliminated. A hearty handshake and pat on the back to all who continue to wage this war.

Considerably less exciting is the news that cottage cheese containers are being recycled with cottage cheese still in them! Although we have no baseline to compare this with, we are establishing one this year to remind people (take note) that large curd cottage cheese and its ugly cousin 2% low-fat small curd cottage cheese contain a considerable amount of protein and calories to fuel the human body and maintain muscle mass. Leaving a full tablespoon of cottage cheese in the container will provide a MASSIVE surge of protein for the local mouse population and will generate a (probable) breed of larger "Super Mouse". Within the span of 1 or 2 generations, if left unchecked, these Super Mice will have the intelligence and strength to overpower us and lay claim to vast tracts of land and real estate. To curb this scenario, we are starting the "Eat Your Cheese" Awareness program designed to reduce and (Hopefully) eliminate dirty cottage cheese containers. Do your part and help stave off certain disasters.

Viva La Fromage!! *fist raised*

As Always, Be MRFY.

Martin A. Curry
Recycling Supervisor

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