

# Biosolids, Reclaimed Water, and Really Good Food: a recipe for public acceptance

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Photo from Guadalupe Gardens, Tacoma

Photos from the Franklin Garden, Tacoma

**The project: To create an opportunity for increased public awareness and acceptance of biosolids and reclaimed water.**

**A demonstration garden was created at the South Treatment plant in Renton, WA (King County) using Class A biosolids (Groco) and reclaimed water to grow food crops.**



**Goals: to build public acceptance through...**

- Conducting local research under local conditions.
- Creating a place for people to see the safety and efficacy of recycled sewage products for urban agriculture.
- Grow fabulous food for a fabulous luncheon of invited guests.

## The Details

Treatment 1 (Control) – Sandy Loam soil watered with tap water.



Treatment 2 – Biosolids -amended soil watered with tap water.



Treatment 3 – Sandy Loam soil watered with reclaimed water.



Treatment 4 – Biosolids amended soil watered with reclaimed water.

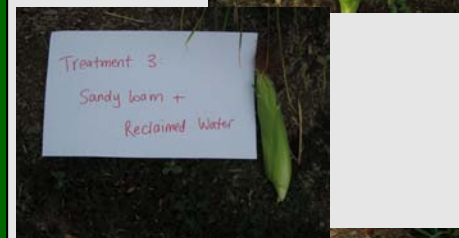


## How did it go? Very well, thanks!

**Biosolids and Reclaimed water are SAFE:** King County Environmental Lab assisted us in testing both soil and crops for the presence of heavy metals and the microbial contamination.

Lettuce (*Lactuca sativa* var. Parris Island Cos)  
Carrots (*Daucus carota* var. Nantes)  
Strawberries (*Fragaria ananassa* var. Evergreen)

And  
Biosolids and Reclaimed Water are **EFFECTIVE:**



Treatment 1 (Control) – No Corn ⊗  
Treatment 2 (biosolids + tap water) – 3 lbs.  
Treatment 3 (SL + reclaimed water) – 0.25 lbs  
Treatment 4 (biosolids + reclaimed water) – 5lbs

## Put your stomach where your mouth is.

The culmination of the project was a luncheon of invited guests, to allow them to take the final step in biosolids and reclaimed water acceptance – to eat the food grown directly in it.

Guests enjoyed a meal in the garden catered by Dr. Sally Brown, listened to a presentation by UW researchers, and even got to dig around for their own potatoes to take home!



## Menu

White bean salad with dried tomatoes, roasted shallots and fennel

Yukon gold potato pizza with rosemary

Vegetable platter- roasted peppers, tomatoes and Mrs. Guido's eggplant on a bed of arugula

Slow roast pork with fennel, rosemary and garlic



Photos from the South Plant garden, Renton