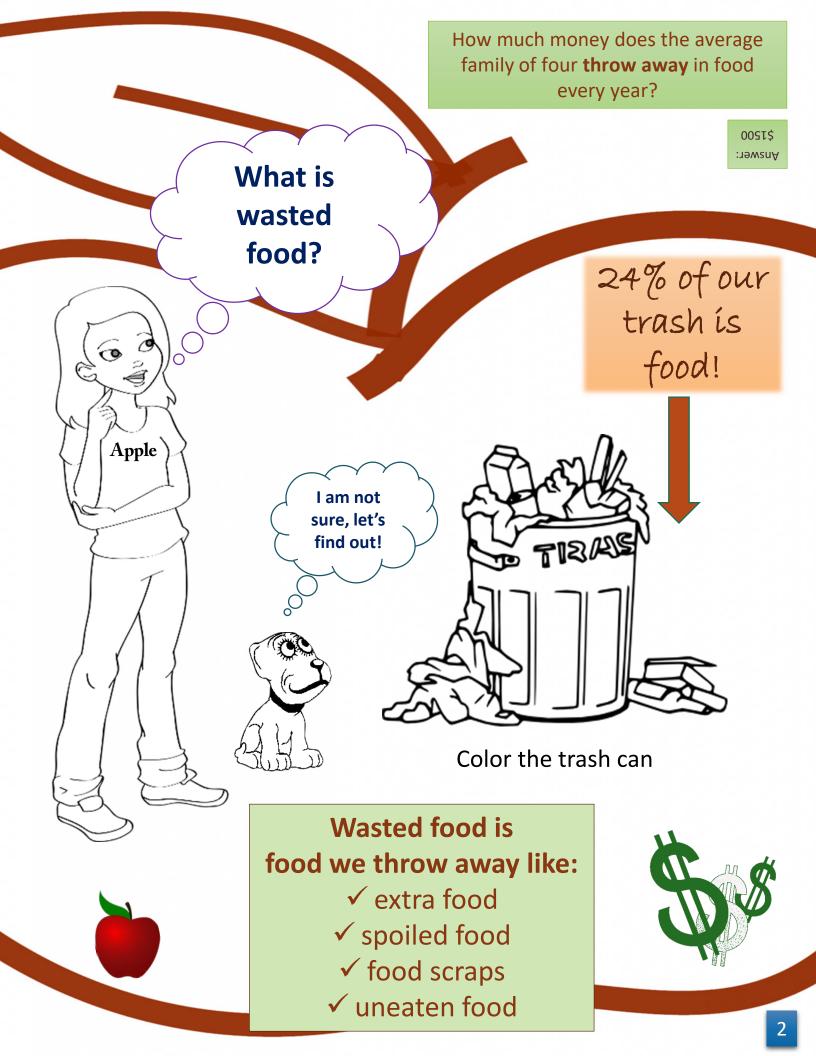
Food is too good to waste!





How can you waste less food?

Check the boxes!

- ☐ Take only what you can eat.
- ☐ Eat what you take.
- Store leftovers for later.
- ☐ Learn how to store food so it lasts longer.
- ☐ Plan meals ahead of time.
- ☐ Use what is in the refrigerator first.
- ☐ Freeze uneaten food.
- ☐ Use your extra food in a new recipe.
- ☐ Share food with others.
- ☐ Compost food scraps.



























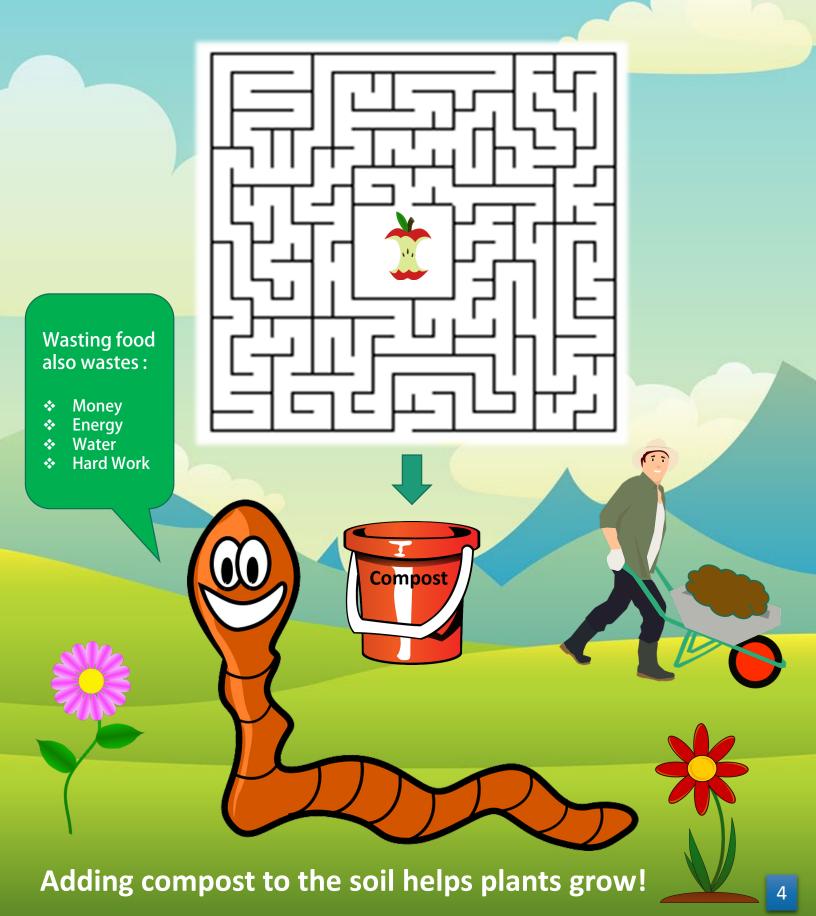


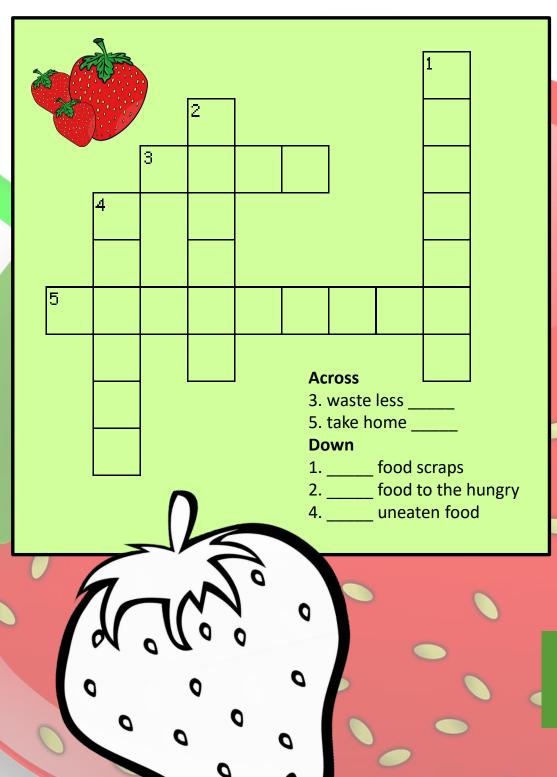


Circle the foods that you keep in the refrigerator.

Investigate how to store your favorite food!

Help the apple core find its way to the compost bin





Washing strawberries before you put them in the refrigerator increases the chance of mold.

True or False?

Answer:

Use uneaten strawberries to make a smoothie!





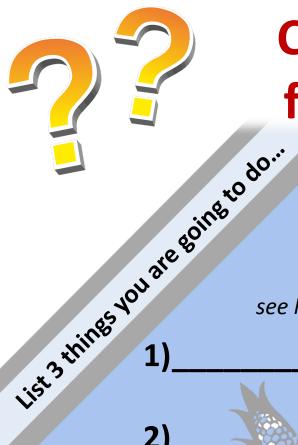
Leftovers	٠.

^{4.} Freeze

.. Donate .. Food

Compost





Can you reduce your food waste by 50%?

Help your family remember to save food!

into waste less food every day,

see list on page 3 for ideas

2)

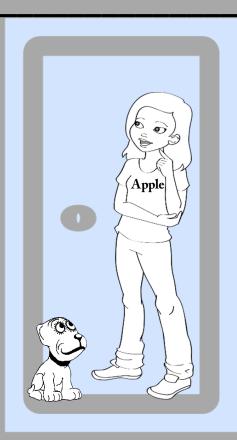
3)





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Put this page on the refrigerator!