

GREEN TIP – REDUCE FOOD WASTE

Drawdown: The Most Comprehensive Plan Ever Proposed to Reduce Global Warming, edited by Hawken, tells us, “For more than a third of the world’s labor force, the production of food is the source of their livelihoods, and all people are sustained by consuming it. Yet a third of the food raised or prepared does not make it from farm or factory to fork. Hunger is a condition of life for 800 million people worldwide. The food we waste contributes 4.4 gigatons of carbon dioxide equivalent into the atmosphere each year.” Furthermore, “food would be the third-largest emitter of greenhouse gases globally, just behind the United States and China.” And there’s more: “Producing uneaten food squanders a whole host of resources – seeds, water, energy, land, fertilizer, hours of labor, financial capital – and generates greenhouse gases at every stage – including methane when organic matter lands in the global rubbish bin.”

So what can be done to reduce food waste? The EPA offers several practical tips about how planning, prepping, and storing food can help your household waste less food. Check out the following website to see all the EPA’s recommendations:

<https://www.epa.gov/recycle/reducing-wasted-food-home#ways>

And here is a more extensive list of steps to reduce food waste from Greatist:

<https://greatist.com/health/how-to-ways-reduce-food-waste>

REDUCE – REUSE – RECYCLE - REPURPOSE