

**Have a Less Wasteful Thanksgiving:** For many, Thanksgiving is a time of abundance. But for too many, it is also a time of wasting food needlessly. The United States discards more food than any other country in the world: nearly 40 million tons every year, and much of it ends up in landfills. That's a disaster! According to the World Wildlife Federation, the production of wasted food in the United States is equivalent to the greenhouse emissions of 37 million cars. At Thanksgiving, you can provide a generous table while helping to reduce waste. Here are some ideas: Don't overbuy; check your shelves for what you already have to avoid getting duplicates. Ask your guests to bring reusable containers to take home leftovers. Freeze extra food right away, rather than waiting until it is "iffy." Boil your turkey carcass to remove all the bits of meat and make homemade soup. Urge diners not to overload their plates on the first go-around, assuring them that there are plenty of seconds if they want them. Compost leftover vegetables and egg shells. Note that none of these limit your ability to put out a festive, abundant feast; they just reduce the environmental impact of wastefulness. Happy Thanksgiving!