





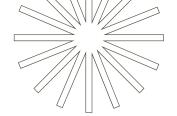
REDUCE FOOD WASTE FOR THANKSGIVING CELEBRATIONS

Thanksgiving is a time for reflection and gratitude. Thanksgiving is an opportunity to appreciate all the good things we have in our lives and share them with loved ones, usually over a delicious meal. However, it's also an ideal time to reflect on the abundance of our food supply. As we pack away the leftovers, it's incredible to think about how much food we prepared, shared, donated, and still had left over for ourselves. Let's take a moment this Thanksgiving to consider how much food goes to waste in our homes and multiply that by the millions of households across the country.









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Food for thought. According to the Ohio EPA, the typical household throws away an estimated 474 pounds of food each year. In Ohio, this is enough food scraps to pile on a football field as high as the Willis Tower – more than 1,450 feet high. The Ohio State and Michigan game could never be played.



Join the fight against food waste with these helpful tips.

This year, do your part to reduce food waste by trying out one or more of these tips. Some of these ideas may even become a permanent fixture in your household, serving as best practices for years to come.

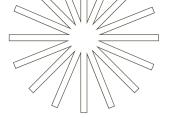


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Reduce Food Waste with Smart Meal Planning and Creative Repurposing

Here's how to reduce food waste and make the most of your groceries:

- Plan your meals before shopping, taking stock of what you already have in your fridge and pantry.
- Control portion sizes and avoid overbuying ingredients.
- Follow the USDA's recommendation of one pound of turkey per person when buying for Thanksgiving.
- Send leftovers home with guests in reusable containers to minimize waste.
- Freeze leftovers for future meals or get creative with repurposing them into new dishes.
- If all else fails, compost or use lasagna gardening to dispose of food scraps and create nutrient-rich soil for future crops.

By following these tips, you'll not only cut down on food waste, but also save money and help the environment.



Make your thanksgiving food waste free.

Let's all make a conscious effort this holiday season to divert food waste away from the landfill. By incorporating even just one of these tips, we can establish habits that last throughout the year. No one wants to throw away delicious food. The meals we enjoy with loved ones throughout the year deserve the same respect. Let's raise a toast to a Happy Thanksgiving that's free of food waste!



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