



A Grateful, Not Wasteful Thanksgiving

It's impossible to think about Thanksgiving without visualizing a delicious meal, and plates piled high with family favorites. According to the [Worldwatch Institute](#), we also create three times as much food waste this time of year. And, the [U.S. Department of Agriculture](#)

reports that more than \$200 million dollars worth of perfectly edible meat will be wasted.

As we gather around the table this Thanksgiving, let's give thanks to the earth by following these waste prevention, composting and recycling tips!

Spotlight on Food Storage



If possible, try to avoid single-use to-go containers and plastic film that goes into the landfill.



Durable glass and ceramic storage containers are the best choice. They're long-lasting and can be

Preventing food waste

Even more important than composting and recycling is reducing the amount of waste created in the first place. Here are some simple tips for cutting back this season:

- **Buy a smaller turkey** - The old rule of 1 pound per person doesn't account for all the yummy side dishes. Downsize just a bit to keep from having too much waste.
- **Shop Local** - Locally produced meat and produce helps your local economy, saves the fuel used in transport and some say it even tastes better!
- **Lasting leftovers** - Food generally stays good for 3-4 days and then it needs to go in the freezer. Just defrost and enjoy!
- **Share the bounty** - Have your guests bring reusable containers and send them home with leftover goodies. They're sure to be back next year!

Compost your food scraps

While you're prepping the big meal, put your vegetable peels, eggshells, and other food scraps into a kitchen compost container. Then, after having your fill of the Thanksgiving feast, any food scraps, unwanted leftovers, and food-soiled paper like paper napkins go into your curbside compost cart - even the turkey carcass can be composted! Your scraps will become nutrient-rich compost for gardens and local farms in the spring.

Recycle bottles, jugs, cups and tubs

put in the oven, microwave and dishwasher without a worry. Clear containers are better so you can see what's inside, to make it less likely you'll forget about them!

Empty and rinse your recyclables and toss them into your recycling cart. You can also put soft cartons with rigid spouts, called tetra paks, in the recycling. Waste Management encourages people to ignore the recyclable number on item you are trying to recycle and instead, look at the shape. A wine bottle, milk jug, coffee cup or sour cream tub - all go in the recycling!



Recycle or toss used cooking oil

Wondering how to dispose of turkey fryer oil? Once the oil cools, put it in an empty container with a screw-on lid (any old tub would work) and take it to a cooking oil collection station to have it recycled for free. Local biofuel companies turn your old grease into eco-friendly, sustainable fuel for buses!



- [Map to the Snohomish County Solid Waste drop off location](#)
- [Map to King County General BioDiesel public recycling station locations](#)

If recycling oil isn't an option for you, make sure to put it in the garbage.

Wouldn't it be great if we could make reducing waste a new Thanksgiving tradition?

Happy Thanksgiving Foodcyclers!

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