

# THANKSGIVING

## Waste-Free Tips

1

### PLAN WITH PURPOSE

Use a portion calculator to avoid overbuying. For example, plan one pound of turkey per adult and half a pound per child.



2



### SHOP SMART

Support local farmers by sourcing ingredients from farmers' markets or community-supported agriculture (CSA) programs.

3



### COOK EFFICIENTLY

Prepare multiple dishes at once to save energy and reduce waste.

4



### SET A SUSTAINABLE TABLE

Use reusable plates, glasses, and utensils. Cloth napkins are not only more eco-friendly but also add an elegant touch to the table.

5



### MINIMIZE LEFTOVERS

Provide reusable containers for leftovers. Turn turkey into soups, casseroles, or sandwiches, and transform mashed potatoes into patties.

6



### COMPOST FOOD SCRAPS

Collect food scraps like vegetable peels, coffee grounds, and eggshells for composting.