

Follow these tips from Zero Waste Marin and our partners to reduce food waste in Marin County during the holidays!

- **Practice Smart Shopping**—Check your pantry to see what you already have before going grocery shopping for holiday meals.
- **Make a List**—Make a grocery list and stick to it, especially when planning a large holiday event! Avoiding impulse buys will help save money.
- **Shop Local** – support local farmers by shopping at one of the many farmer’s markets in Marin.
- **Buy Only What You Need**—To keep fresh items from spoiling, buy only enough for the week. If you are cooking for a crowd, only purchase items needed for that meal.
- **Prep Now, Enjoy Later**—Consider prepping for your holiday events in advance to save time and avoid waste. Prep and freeze cookie dough, soup stock, excess meat, and sliced fruit and veggies in reusable containers to make them last longer.
- **Repurpose Holiday Leftovers**—Leftover turkey? Don’t toss it out! Turn your holiday leftovers into sandwiches, casseroles, soups and more.
- **Don’t Let Good Food Go to Waste**—Move food that is likely to spoil soon to a designated “eat now” area in the front of your pantry or fridge.
- **Store Food Correctly**—Not all fresh fruits and vegetables belong in the fridge! Apples, berries, grapes and oranges should be refrigerated while bananas, mangos and potatoes belong in a cool place in your kitchen.
- **Compost the Rest** – Use your green cart for your turkey carcass, veggie scraps, plate scrape, used paper plates and napkins. Please keep organic material out of the trash!

Zero Waste Marin works with cities and towns throughout Marin County to educate residents about reducing the amount of waste that goes into our local landfills. Check out the latest updates to our website [ZeroWasteMarin.org](http://ZeroWasteMarin.org) for more tips to reduce waste.