

WHY SHOULD WE CARE?

- Wasted food in landfills results in methane emissions—a greenhouse gas which has an environmental impact 25 times greater than carbon dioxide.
- Reducing food waste by 15% could feed more than 25 million people in the United States each year.
- A family of four can save approximately \$2,275 annually by making simple changes to how they shop and store food.
- Rice County Landfill only has about 22 years of operating life left. By reducing food waste, we extend the lifespan and avoid the costs associated with sending waste elsewhere.

Food Shelves

Faribault

Community Action Center of Faribault:
507-384-3661
faribault@communityactioncenter.org
1400 Cannon Circle, Suite #8

St. Vincent De Paul Food Shelf:
507-334-2100
ssvdpdivinemercury@gmail.com
617 3rd Ave NW

Community Café:
507-334-7732
515 NW 2nd Ave

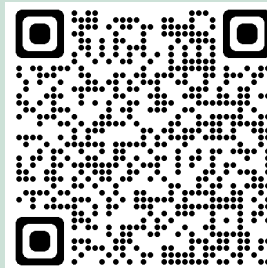
Northfield

Community Action Center Northfield:
507-664-3550
info@communityactioncenter.org
1651 Jefferson Parkway, Suite HS-200

Lonsdale

Lonsdale Area Food Shelf:
507-744-5399
lonsdalefoodshelf@gmail.com
7525 Garfield Ave

Use MealConnect—a website that will connect you with the nearest food bank!



REDUCING FOOD WASTE



Food waste is any food product that can be consumed but is instead thrown away in stores or at home. We throw away over **70 billion pounds** of food annually in the United States. **1/3** of available food goes to waste. Organic waste is the **second largest** component of landfills.

REDUCE

Reducing our intake is the best thing we can do when it comes to keeping food out of landfills. It has the biggest reduction in greenhouse gas emissions and saves the most money. Always reduce before reusing or recycling!

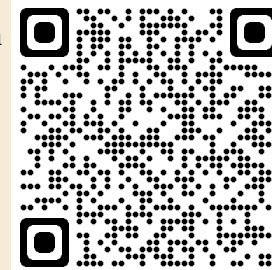
- Tailor your purchases around meal plans so you buy only what you need.
- Stick to serving sizes to reduce extra purchases.
- Shop your fridge to see what you have first.
- Use your freezer to save foods longer.
- Eat leftovers instead of throwing extras out.
- Learn more about food labels to know when food should really be thrown out.
- Use imperfect produce—perfect for smoothies and soups!

REUSE

Reusing food means giving food a new purpose. If we've reduced as much as possible, the next step is to reuse food. This is the second best option both environmentally and economically.

- Made too much of a baked good? Box some up and take to neighbors, coworkers, and friends.
- Donate the food you aren't going to eat to food shelves before it goes bad.
- Use food scraps as animal feed.

The state of Minnesota requires a permit to "garbage feed." More information can be found here:



RECYCLE

Recycling food, or organics recycling, should always be the very last step. There are two basic types of organics recycling: compost and anaerobic digestion. Anaerobic digestion takes the methane produced from wasted food decomposing without oxygen and uses it for energy. Composting is currently more accessible and cheaper. You can either join a commercial composter or start your own compost pile. There are many sources online that explain how to start a compost pile, such as the EPA, Pela, and Backyard Compost.

