# Low Waste & Package Free Shopping

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# Low-Waste Living for Beginners

- ➤ Eat real food, not food wrapped in plastic. Processed food, convenience food and to-go food almost always come in plastic wrappers and containers. Real food you cook yourself does not.
- ➤ Refuse single-use plastic. Say no to plastic shopping bags; plastic straws and stir sticks; plastic utensils, plates and cups; and other disposable plastic items.
- ➤ Ban the bottle. Stop buying water, soda, energy drinks, juice and other beverages packaged in plastic bottles.



Reusable bags and water bottles.

Hit the farmer's market and second-hand stores

**Start Composting** 

Mindful Grocery Shopping

Repair before replace Mindset

### How to Shop - The Zero Waste Kit

- > Bring a Reusable Bag
- > Bring a mesh or cloth produce bag
- > Bring your own glass jars and bottles
- > Bring your own metal containers



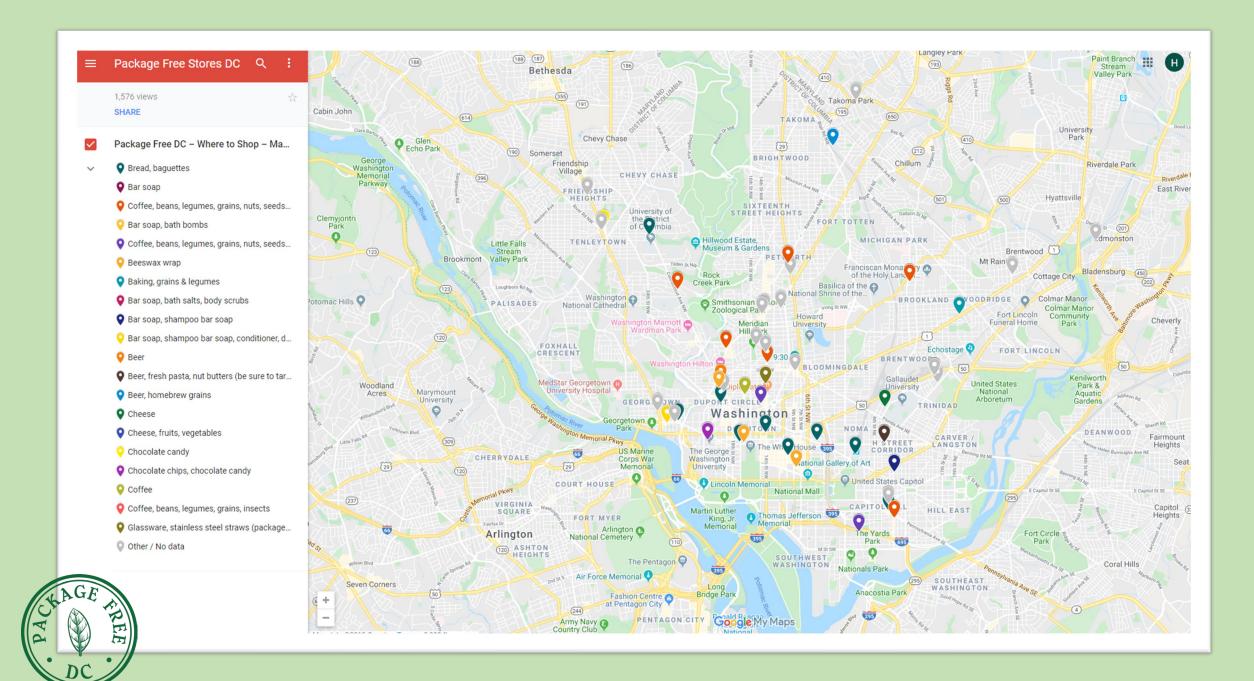


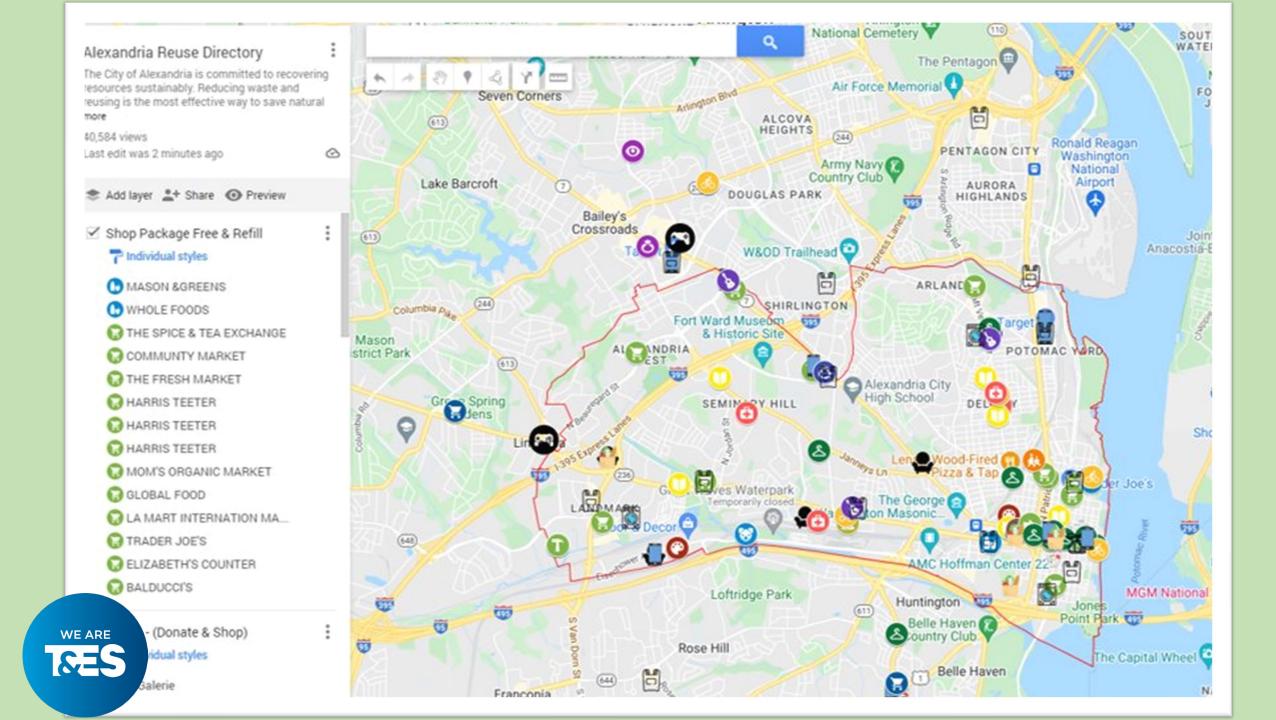


## Where to Shop

- The Bulk Section
- Produce Aisle
- Farmers Markets and Open-Air Markets
- Second-hand and yard sales
- Mason & Greens
- Mom's Organic
- Yes! Organic
- Glut Food Co-op
- ❖ Takoma Park Silver Springs Co-op







## What to Buy

- Choose more fruits and vegetables
- Choose foods lower on the food chain – beans and grains
- > Choose items with a long shelf life











## What to Buy

- Grains and Rice
- Pasta
- Wheat and Oats
- Flour
- Bread
- Cheese
- Dry Beans
- Oils and Vinegar
- Fresh Herbs
- Soap
- Detergent
- Shampoo

- Beer
- Coffee and loose-leaf Tea
- Vegetables
- Fruit
- Spices
- Some Pet Food
- Nuts and Dry Fruit
- Popcorn
- Honey
- Kombucha
- Nut Butter



## Food Storage Tips

> Decant items once you get home

Use airtight glass jars and containers

➤ Use Large Buckets Containers

Beeswax Wraps are great for cheeses

Mesh bags for herbs and greens

➤ Label Maker!! – Make your own date labels.

SaveTheFood.com

Tip: Use the desiccant packets in your storage containers.

Tip: SaveTheFood.com storage directory



# FRUIT AND VEGETABLE STORAGE GUIDE

### **Inside the Fridge**

- Apples, berries, and cherries
- Grapes, kiwi, lemons, and oranges
- Melons, nectarines, apricots, peaches, and
- plums (after ripening at room temperature)
- Avocados, pears, tomatoes
- (after ripening at room temperature)
- Almost all vegetables and herbs

### **Outside the Fridge**

- Bananas, mangos, papayas, and
- pineapples: store in a cool place
- Potatoes / onions: store in a cool, dark place
- Basil and winter squashes: store at room temperature, once cut, store squashes in fridge.

### More Tips

- Store bananas, apples and tomatoes by themselves and store fruits and vegetables in different bins.
- To prevent mold, wash berries just before eating.
- Consider storage containers designed to help extend the life.

# What Not to Buy

- Processed Food
- Bottled Water
- Choose items with a long shelf life
- > Snacks can be made at home
- Chips Potatoes are package free; you can make chips!
- ➤ Bake Cookies, Brownies and Granola Bars for sweet snacks



# Thank You! Questions & Answers

#### **Additional Resources:**

PackageFreeDC.com

Savethefood.com

Litterless.com

City of Alexandria Reuse Directory

