

CITY OF MEMPHIS EMPLOYEES

#901SAVETHEFOOD



We're continuing our Earth Month celebration with the next installment in our #901SaveTheFood campaign for City employees. This week we'll share some tips on improving your food storage game at home so you can reduce your carbon footprint and save money! The Office of Sustainability and Resilience and the Solid Waste Management Division are working with community partners in the Memphis Food Waste Project to reduce food waste in Memphis by 50% by 2030. Cutting the amount of food waste sent to landfills not only reduces our impact on the environment, it also presents opportunities to address food insecurity in our community.



A FAMILY OF FOUR SPENDS \$1500 A YEAR ON FOOD THEY DON'T EAT

COOK IT, STORE IT, SHARE IT.

[SAVETHEFOOD.COM](https://www.savethefood.com)

FOOD STORAGE

Did you know that each year, the average family of four in the US wastes 1,000 pounds of food at home? That much wasted food equals about \$1,500. It may not seem like much when you decide to toss that wilted lettuce or day-old salmon, but these small mealtime decisions add up to a staggering amount of wasted food and wasted money. Food storage is key to limiting waste in the home. We've listed a few food storage tips below for common household food items; you can find a comprehensive and interactive food storage guide on [SaveTheFood.com](https://www.savethefood.com) that covers everything from dairy to fruits and vegetables to oils and condiments.

- **Broccoli:** Refrigerate in the original wrapping or a breathable bag in the high-humidity drawer.
- **Tomatoes:** Store fresh tomatoes on the counter away from direct sunlight, with the stem end up. Refrigerate if nearing overripe.
- **Greens:** Don't wash until ready to use. Remove twist ties and store loosely, with a damp cloth in an airtight container in the high-humidity drawer of the refrigerator.
- **Blueberries:** Don't wash until ready to use. Refrigerate in original container or in a covered bowl.

Don't forget to test your knowledge on the [FOOD WASTE QUIZ](#), and [take the pledge to become a FOOD WASTE WARRIOR!](#) You can also learn more about the Memphis Food Waste Project on the [Clean Memphis website](#), as well as by following Memphis Transformed on [Facebook](#) and [Instagram](#).

FEATURED RECIPE: UGLY VEGETABLE PASTA

Instead of tossing your ugly veggies, make them the stars of the show! Brown the veggies, cook some pasta, add some homemade spicy garlic oil and enjoy your work of art. Check out this recipe on [SaveTheFood.com!](https://www.savethefood.com)

A photograph of a plate of pasta. The pasta is topped with several pieces of roasted vegetables, including what looks like tomatoes and bell peppers. A lime wedge is on the side of the plate.