

CITY OF MEMPHIS EMPLOYEES

#901SAVETHEFOOD



As we continue to celebrate Earth Month, the Office of Sustainability and Resilience and the Solid Waste Management Division would like to invite City employees to join the #901SaveTheFood campaign! We're working with Clean Memphis and community partners to reduce food waste in Memphis by 50% by 2030. By reducing the amount of food sent to landfills, we all can take simple steps to lower our community's impact on the environment and climate change. Today's tip for saving food from landfills includes what you ate for breakfast.



TRASHING ONE EGG WASTES 55 GALLONS OF WATER

COOK IT, STORE IT, SHARE IT.

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

FOOD COMPOSTING

Did you know that trashing just one egg wastes 55 gallons of water? There are plenty of ways to save your eggs for later. You can log onto [SaveTheFood.com](https://www.savethefood.com) for tips on how to store your food to last longer. If the eggs have gone bad already, you can compost the eggshells.

Have you ever considered trying to recycle your food waste? When you compost at home, food is kept out of our local landfills and turned into something useful and beneficial for our yards. In Memphis, you can compost with a subscription service that accepts uncooked fruit and vegetables, rinds, peels, eggshells, pet fur, tea bags, newspapers, and paper napkins. Imagine how much food you could keep out of landfills by composting at home! You can learn more about local composting at [cleanmemphis.org](https://www.cleanmemphis.org), the [Compost Fairy website](https://www.compostfairy.com), and at [Atlas Organics' Compost House website](https://www.atlasorganics.com).

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: SALMON POT PIE

Leftover salmon on hand? That's a great start. Cod, halibut, scallops, and shrimp work well, too. Once you toss in hearty potatoes, mushrooms and spices, this pie's sure to be a go-to for crisp fall evenings.

Check out this recipe on [SaveTheFood.com!](https://www.savethefood.com)

