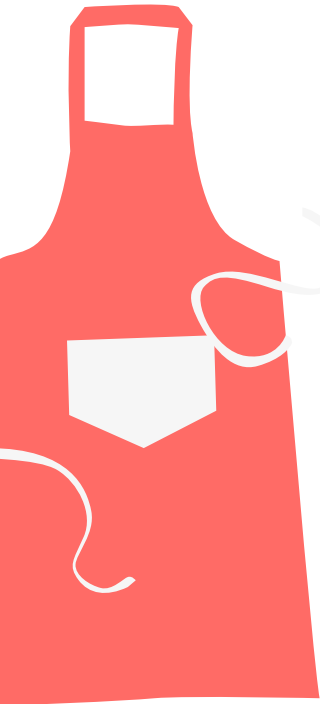


8 Steps to a Zero Waste Kitchen - For Beginners



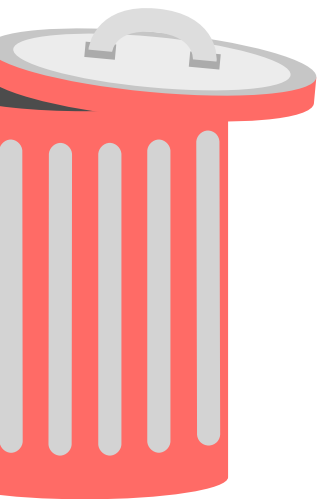
1) REUSE CARDBOARD BOXES - ORGANIZE CONDIMENTS, DRY GOODS, SPICES, UTENSILS, OR USE IN DRAWERS AND CABINETS

2) REUSABLE GROCERY BAGS - KEEP SOME IN THE CAR OR YOUR PURSE SO YOU DON'T FORGET TO USE THEM!

3) REUSABLE PRODUCE BAGS - AGAIN, DON'T FORGET TO BRING THEM TO THE STORE OR FARMERS MARKET

4) TEA TOWELS - KEEP PRODUCE FRESH, KEEP FOOD WARM, ETC

5) UNPAPER TOWELS - REUSABLE PAPER TOWELS



6) GLASS STORAGE CONTAINERS

7) REUSABLE SANDWICH BAGS

8) COMPOST BIN