

Small Deed: Zero Waste Food Storage

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Cling wrap, plastic containers, Tin Foil-No Thank you! I've found a way to reduce my carbon footprint and get off my dependency on plastics with **Zero Waste Food Storage**. Best of all, these great ideas that will save you money in the long run.



Zero Waste Food Storage

1.
 - Reuse **glass containers**. That old Pickle Jar? Yep, use that. It's perfect.
2.
 - **Mason Jars**. In case you don't like pickles, lol, Mason Jars make great food storage containers.
3.
 - **Cloth towels**. Wash your veggies and store them in the fridge wrapped in cloth towels. Organic Cotton is best.
4.
 - **Mesh Produce Sacks**. Store your fruits and veggies in the bags that you used to purchase them:) Because, no more plastic right??
- 5.

- [Bees Wax Wraps](#)-These replace the need for Foil or Cling Wrap. Brilliant!

Did you know it's [Zero Waste October](#)? Me neither! But I love it! I encourage you to try some of their ideas:))) For more ideas for your Zero Waste Kitchen check out [THIS](#) post.

Until Next Time,

Keep Well,

Marla