PREVENT WASTE IN CENTRAL OREGON

SINGLE-USE

Waste prevention is all about using less stuff. It's about making thoughtful choices before we buy or use things, considering how everything from production to disposal (upstream to downstream) impacts people and our planet.

RETHINKING OUR RELATIONSHIP WITH STUFF

UPSTREAM IMPACTS ARE FAR GREATER FOR EVERY POUND OF WASTE WE GENERATE AT HOME, THERE ARE AN ADDITIONAL 71 POUNDS GENERATED **UPSTREAM***



REUSE TIPS

dignity"***

dishware kits

OF GREENHOUSE GAS EMISSIONS COME FROM EXTRACTING. TRANSPORTING. MANUFACTURING, STORING, USING, AND DISPOSING OF OUR FOOD AND STUFF**

THE WASTE MANAGEMENT HIERARCHY PRIORITIZES PREVENTION

REDUCE TIPS

- Rethink about it before you buy, ask yourself if you really need it
- Borrow and share checkout more than just books (and try it before you buy it) through the Deschutes Public Library's Library of Things
- Take the Rethink Waste Food Waste Challenge to learn what and how much food is going to waste in your home, and practice strategies to love food, not waste
- Support food rescue, like the HDFFA's Grow & Give program, which redirects
 - excess fresh produce to Central Oregonians experiencing food insecurity

REDUCE

REUSE

RECYCLE

COMPOST

While our choices make a big impact, it's also important to advocate for policy changes and business practices that support and enable these low-waste choices in the first place.

LOVE FOOD, NOT WASTE

1/3 OF ALL FOOD IS WASTED

LOCALLY, FOOD WASTE MAKES **UP THE LARGEST CATEGORY**

OF WASTE AT KNOTT LANDFILL****

LANDFILL

• Make reusable swaps – keep shopping and produce bags, water bottles, coffee cups, dishware/silverware kits handy... What other items can you think of?

• Fix your broken stuff before buying

new – learn to repair at the next

Repair Café or join the fixer volunteer list to share your skills with others

Shop secondhand first and "donate with

• Make your next event low-waste with the

Rethink Waste Project's free, washable



LEARN MORE AT









AND STAY AWHILE





^{**}zerowaste.org

OUT OF LANDFILLS*****

WHY PREVENTION IS KEY

PREVENTING FOOD WASTE IN THE FIRST PLACE HAS OVER

6 TIMES THE GREENHOUSE

GAS REDUCTION POTENTIAL OVER SIMPLY KEEPING FOOD

^{***}patagonia.com/stories/donating-with-dignity/story-99734.html
****EPA From Farm to Kitchen: The Environmental Impacts of U.S. Food