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Five Most Surprising Facts on “Save the Food” Website

1. I was really surprised to find that my family could save on average \$1,875 a year by not wasting food. That’s a lot of money that could really add up over the years, and could be used for doctor’s visits, expenses, and our college fund.
2. “Each of us tosses nearly 300 lbs of food each year.” This was really shocking to me, because if each of us throws away 300 lbs of food, and there are around 323 million people living in the United States, that is a lot of food waste. I wonder where we are able to fit all of it!
3. On the website, it says that “Food is the number one thing in America’s landfills, and it contributes more to climate pollution than all of the cars in Georgia”. I was really shocked by this number, so I looked up the population of Georgia on google, and found that it is 10.31 million people! Out of all of those people, the majority must be driving cars each year, which includes a lot of gas and carbon emissions. The fact that American food waste still releases more gasses than this is astonishing.
4. “Forty percent of food in America is wasted.” This is really shocking to me, because it almost doesn’t seem physically possible for us to throw away almost half of what we buy to eat. It’s hard to picture the magnitude of food waste that is probably sitting in landfills right now after seeing that percentage.
5. “We wouldn’t run the shower for 104 minutes, but that’s how much water it takes to make a pound of chicken.” Wow! On average, I take about 10 minutes in the shower each day. That means that 10.4 days of each shower I take would equate to making enough chicken for a family meal.

Food Analysis

Apple



To make the most of this apple, I can use the inside in a smoothie, use the peel to infuse the water in my water bottle for school, put the stem in the compost, and use the seeds inside to try and grow my own apple tree in the backyard.

Corn on the Cob



To make the most of these corn cobs, I can cut off the kernels to use in any food dishes, take the husks and silky strings and add them to a soup or use them to make tea. Since they are wrapped in plastic wrap, I will be sure to reuse that wrap to cover up other foods.

Strawberries



These strawberries are looking a bit old, so I will use a freezing method to preserve them. First, I will rinse the berries, cut off the stems and put them into the compost, dry the berries, and place them on wax paper to freeze them. After they are frozen, I will put them in a well-sealed container in the freezer.

Social Media Post



projgreenchallenge17



projgreenchallenge17 Making the most out of strawberries is easier than you might think!



projgreenchallenge17 Making the most out of strawberries is easier than you might think! Instead of throwing away old berries, cut off any unwanted spots or mold, as well as the stem. Rinse, dry and place them on wax paper in your freezer. Once you have done this, you can keep them in a container and use when needed! Frozen strawberries are great for adding into smoothies and drinks.
#savethefood #PGC2017
#projectgreenchallenge

1 MINUTE AGO

