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**Make a list of the 3 most surprising facts you found on [www.savethefood.com](http://www.savethefood.com):**

- 1) 50% of the seafood we fish/buy is thrown away:** This fact not only shocked me, but angered me. Humans are destroying the planet by overfishing and causing water pollution as a result of it. Additionally, billions of innocent marine animals are killed annually for “us to eat” when up to half of eat is wastefully thrown away!
  
- 2) 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 completely unaware that food waste made up such a large proportion of landfills. We have always been told by the media and various companies that car (gas), electricity and water usage is a huge contributor to pollution when this is a sheer cover-up for the amount of unknown wastage which occurs away from our homes. Of course, this not only includes general food wastage, but also the virtual usage (ie. water required to produce food before it got to us).
  
- 3) 90% of us throw away food to soon:** My family can definitely relate to this problem. My mum is constantly throwing away food which she thinks has gone bad or has gone past the “expiry” date.

Visit the *Store It* page and read through how you can store your food to make it last longer. Find 3 items that you currently have in your kitchen, fridge or dining hall. Take a photo of each, and write about how you can make the most of each item.

Bananas:



These will go very brown/black very soon due to the level of humidity in my home. I can peel them and store them in a tupperware to freeze so I can make nice and cold breakfast smoothies! Plus I can discard the banana peels directly into our garden which will be better for the environment.

Potatoes:



I will make the most out of these by making a potato stir-fry dish with other old vegetables in our fridge (eg. carrots, onions etc). School starts again tomorrow so if there are any leftovers I can take some for lunch.

Gochujang Sauce:



As you can see, the best-before/use-by date is coming close for this Korean sauce. I will make the most out of this by putting it in my stir-fry tonight (with the potatoes and other vegetables).

Post a picture of 1 item on a social platform of your choice and write a clever and informative caption about how you can extend its life to avoid wasting it. Tag @TurningGreenOrg and @Ukonserve, use the hashtags #Savethefood and #PGC2018.



xxnudgiexx



xxnudgiexx Bananas browning and you find yourself frowning? Just peel and pop em' in the freezer to eat the next morning! (Or they can keep in there for several months) #savethefood #pgc2018

15 SECONDS AGO