



Sustainable Kenosha County is an initiative of Kenosha County Executive Jim Kreuser, in partnership with Kenosha County UW-Extension & Kenosha County Department of Public Works and Development Services.

“MIND YOUR WASTE” PHOTO COMPETITION!

The average American generates 4.40 pounds of waste a day! While it may be difficult to live a zero-waste lifestyle, there are steps you can take to responsibly manage it. Show us your commitment to responsible waste management by submitting a photo of you posting the **Kenosha County Recycling Guide** (attached to this email) on or adjacent to one of the new large blue recycling bins located throughout county buildings. Submit your photo and contact information at <http://bit.ly/2i7pBu9> by **Monday, November 27th** to be entered into a drawing for a **\$25 Tenuta’s Deli gift card!**

WASTE REDUCTION IN PRACTICE

This quarter, we are highlighting Luke G. from the Division of Planning and Development. Luke is notorious for being “waste efficient.” We met with Luke to learn more about his secrets of waste reduction success.

- Luke uses a reusable water bottle and refills it daily at the new KCC water fountains (pictured).
- He and his wife are environmentally conscious and recycle in their home. He never brings disposable containers for lunch and suggests avoiding bringing these to work.
- Luke is an avid runner and participates in the [Reebok Ragnar Relays](#). He noted that this organization is now going cupless, meaning they no longer use paper or plastic cups at the start line, water stations, major exchanges, minor exchanges, the finish line or anywhere throughout the course.



Sustainable Kenosha County Team

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Are you interested in joining the team?

For more information, contact Leigh Presley at 262-857-1948 or leigh.presley@ces.uwex.edu

DO YOUR PART TO REDUCE FOOD WASTE!

Wasted edible food costs consumers \$370 per person each year! Here are some simple tips on how you can reduce wasted food and save money:

- Organize your fridge by putting items that you need to eat up toward the front
- Freeze extra food or items that are near expiring if you know you won’t be able to eat them soon
- Make your shopping list based on how many meals you’ll eat at home during the week. Will you be eating out? How often?
- If you must throw food out, try composting. For tips on how to compost through winter, visit www.kenosharacinerecycles.org/news/composting-through-winter.

