

Glenfarg & Kinross-shire Zero Waste Challenge



Between Monday 16 April and Friday 25 May 2018

The average Perth and Kinross household's **general waste bin is one-third full of food waste - it's the biggest waste but the easiest for you to divert from landfill.**

How you can waste less food and save money each month



Plan



Portion



Store



Cook

For more hints and tips, visit
wastelessavemore.sainsburys.co.uk

How you can make a difference

For every tonne of increased recycling and for every tonne of decreased general waste, **£110 will be awarded back to local community group, Broke Not Broken.**

This is the money which the Council would have had to spend on sending a tonne of waste to landfill.

Householders with a brown bin can use this to recycle all food waste at no charge.

Kitchen caddies are available for free at Loch Leven Community Campus Library. Use your caddy as it is, lined with newspaper or compostable liners. Visit www.pkc.gov.uk/kitchencaddy for information on where to buy liners.



Use your blue bin for paper, card, cartons, cans, metal jar lids, plastic bottles (tops on) and containers. For more information, visit www.pkc.gov.uk/kerbsiderecycling



Sainsbury's
live well for less

Waste less
Save more

Events to join in with

To help inspire you to reduce, reuse and recycle more, events and competitions about reducing food waste, eating healthily and saving money will take place during the Challenge.

Soup-Making Workshop

All Welcome - bring a mug or flask!
Weightwatchers Kinross hosts this Workshop by Jenny Thomson of Courses for Cooks.

Wednesday 25 April, 6.30 pm - 8.30 pm
Loch Leven Community Campus, Muirs, Kinross, KY13 8FQ

Smoothie and Juice-Making Workshop

All parents/carers with toddlers welcome - bring a mug or reusable bottle.

Register with Catherine at www.facebook.com/Glenfarg/ or call direct on 07583 022608.

The Glenfarg Toddlers Group hosts this Workshop by Graeme Pallister of 63 Tay Street Restaurant.

Monday 30 April, 10.00 am - 11.00 am
Glenfarg Village Hall, Greenbank Road, Glenfarg, Perth, PH2 9NW

Recipe Competition

Submit your own delicious recipe which creatively uses up leftovers and is inspired by regional ingredients. Include the ingredients, a method and (if possible) a colour photo of your dish plus your name and an email address or phone number.

The 3 best recipes will be awarded a prize. Share your recipe by Friday 11 May 2018 either by emailing ZeroWasteCommunity@pkc.gov.uk or by dropping it off in the Recipe Box at an unmanned information display. These recipes will be put together into an online cookbook on www.pkc.gov.uk/wasteless savemore

Unmanned Information Displays

Find tips for reducing your food waste and saving money at information displays in the community.

Find your nearest by visiting www.pkc.gov.uk/wasteless savemore

Dads & Lads Cooking Workshops plus Food Waste Reduction Activities will be taking place in Primary Schools across the Zero Waste Challenge area.

 01738 476476  recycle@pkc.gov.uk  www.pkc.gov.uk/wasteless savemore

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