

Savor Sustainability: Tips for Creating an Earth-Friendly Dining Experience



67% of street litter comes from disposable food and beverage packaging. If the "throw-away" lifestyle persists, there could be more plastic than fish in the ocean by 2050.

Follow these simple guidelines to minimize waste when eating from your favorite place.



Straws for Dine-In or To-Go



To-Go condiments and silverware



Beverages



To-Go Containers



To-Go Bags



REDUCE

Skip it or bring your own made from sustainable materials

Skip it

Bring a refillable mug to the coffee shop. Opt for drinks in glass or paper boxes.

Bring your own for dining in leftovers

Skip it

REUSE

Prevent jewelry tangling by threading chains through drinking straws before clasping.

Great for bagged lunches, camping, stocking the office kitchen

Use plastic bottles to make a bird feeder or watering can.

Save the containers for your home made leftovers, bringing cookies to a friend, storing arts and crafts.

Shoe bag for travel, line trash bins, pick up after your pooch.

RECYCLE

Straws can't be recycled at this time

Plasticwear is not recyclable at this time

✓ Plastic, Glass, Aluminum, and single use cups, without lid and straw into curbside recycling; for best results, bring glass to transfer station.

✗ Black plastic containers are not recycled in CT

✓ All other to-go containers into curbside recycling

✓ Bring to the monthly recycling drive or to your local grocery store or other participating plastic film recycling location.

Reduce waste, save money, and support the environment by opting for reusable cutlery. Plastic utensils are rarely recyclable through curbside programs, and since 98% of U.S. takeout are consumed at home or work, using reusable cutlery is a practical choice.

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