

April 22nd is Earth Day: Kitchen Tips for Saving the Planet

Follow these 12 tips to reduce, reuse and recycle, save energy and use less water!

- 1. Drink milk and other beverages bottled in plastic, and recycle the containers.
- 2. Purchase products that use recycled packaging, like yogurt in plastic containers.
- 3. Pack sandwiches in reusable containers instead of sandwich bags or sandwich wrap.
- Reuse grocery bags. Better yet, bring your own, reusable bags to the market – it's fashionable, too!
- 5. Cook in one pot. You wash fewer dishes and use less energy.
- 6. Cook large amounts and freeze the extra. Cooking and only reheating later saves energy.
- 7. Boil only the amount of water you need and cover the pot when you boil it.
- 8. Cook once and eat as a family. It saves energy, and kids reap the benefits of family meals, including better nutrition.
- 9. Turn off the lights when you leave the kitchen.
- 10. Unplug appliances, like the toaster oven and coffee maker, when not using them.
- 11. Plan meals ahead of time. It saves last-minute trips to the grocery store or the scramble to get take-out.
- 12. Wash only full dishwasher loads.

Did You Know...?

Recycling a ton of plastic milk bottles saves the equivalent of 3.8 barrels of oil. It helps our environment by reducing greenhouse gas emissions and saving landfill space.

Source: Killinger, Jennifer. "Information Sheet." American Chemistry Council. March 2007 http://americanchemistry.com/s_plastics/sec_content.asp?CID-1102&DID-5007

One-Pot Cheesy Rice & Beans



Follow one of our Tips for Saving the Planet with this easy and nutrient-rich, one-pot dish! Serve it with a crisp, green salad and a glass of cold milk for a complete meal.

- 1 3/4 cups instant brown rice (about 3 1/2 cups cooked)
 - 2 cups water
 - 1 15-ounce can black beans, drained and rinsed
- 1 1/2 cups frozen, mixed vegetables
- 1 1/2 cups salsa
- 1 1/2 cups pre-shredded, reduced-fat Cheddar cheese
 - 1/2 cup reduced-fat sour cream

Place the rice, water, beans, vegetables and salsa in a large saucepan or Dutch oven over high heat and stir until completely combined.

Bring to a boil. Reduce the heat, and simmer, covered, until most of the liquid is absorbed, about 10-12 minutes.

Stir in the cheese until melted. Serve in individual bowls topped with sour cream.

Courtesy: The Mom's Guide to Meal Makeovers: Improving the Way Your Family Eats, One Meal at a Time! www.mealmakeovermoms.com

Kids' Corner:



Sustainable Farming

Explore with your children what dairy farmers are doing to sustain the environment and make the world a better place. Visit www.DairyFarmingToday.org > Caring for the Environment.

Environmental Kids Club: You & Your Environment
Do your kids want to make the earth a cleaner place
to live? How can they help to protect the air, water,
and land? They can find out at www.epa.gov/kids.