

Going Green in March

Write the letter of the correct match next to each problem.

1.	perishable	a.	It is important to use what we have. It is recommended you eat the peels and of fruits and vegetables.
		b.	The "sell by" and "best by" dates signify when the food looks and
2.	stored		the best. Food still tastes great past the date!
3.	planning	C.	If food is going bad quicker than expected, pay attention to how it should be It may be why food goes bad quick.
		d.	Uneaten skins, bones, and scraps can be used to make an
			amazingwhich you can then use to make delicious
4.	ugly		soup!
		e.	It is okay to deviate from a recipe.
			ingredients you don't have can save money, time, and prevent
5.	skins		waste.
		f.	It is important toand prepare meals ahead of time to
6.	broth		have more meals for longer.
		g.	It okay, great even to have a lazy night! Designate two or three
7.	Donating		nights or more forto help reduce waste.
		h.	Goingis important for everything. It may even
8.	freeze		help to improve your health.
		i.	Byyour meals you can cut the cost of food
9.	leftovers		bills and cut the amount of food waste there is.
		j.	As long as the food is not expired, you should use ""
10.	substituting		food. They go great in soup, smoothies, casseroles, and more!
		k.	Preparingitems and freezing them can allow
11.	list		you to use them throughout the month.
		١.	extra food can be a great act of kindness and
12.	tastes		can prevent food from going to waste.
		m.	Making ais important to do before going grocery
13.	expiration		shopping to make sure you don't buy more than you need.
		n.	When grocery shopping, don't let yourbe bigger than
14.	eyes		your brain or stomach. Try to buy only what you need.
		0.	The "" date is the date you need to go by to
15.	green		determine when food will go bad.



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1.	K	perishable	a.	It is important to use what we have. It is recommended you eat the peels and of fruits and vegetables.
2.	C	stored	b.	The "sell by" and "best by" dates signify when the food looks andthe best. Food still tastes great past the date!
3.	I	planning	C.	If food is going bad quicker than expected, pay attention to how it should be It may be why food goes bad quick.
-			d.	Uneaten skins, bones, and scraps can be used to make an
4.	J	ugly		amazingwhich you can then use to make delicious soup!
-			e.	It is okay to deviate from a recipe.
5.	A	skins		ingredients you don't have can save money, time, and prevent waste.
6.	D	broth	f.	It is important tomeals to have ready-to-eat meals for longer.
7.	L	Donating	g.	It okay, great even to have a lazy night! Designate two or three nights or more forto help reduce waste.
8.	F	freeze	h.	Goingis important for everything. It may even help to improve your health.
9.	6	leftovers	i.	Byyour meals you can cut the cost of food bills and cut the amount of food waste there is.
9.			;	As long as the food is not expired, you should use ""
10.	E	substituting	J.	food. They go great in soup, smoothies, casseroles, and more!
11.	\mathcal{M}	list	k.	Preparingitems and freezing them can allow you to use them throughout the month.
12.	B	tastes	I.	extra food can be a great act of kindness and can prevent food from going to waste.
13.	0	expiration	m	. Making ais important to do before going grocery shopping to make sure you don't buy more than you need.
14.	N	eyes	n.	When grocery shopping, don't let yourbe bigger than your brain or stomach. Try to buy only what you need.
15.	H	green	0.	The "" date is the date you need to go by to determine when food will go bad.
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