



Food Waste

Check out these recommended guides to minimizing food waste in your home. You'll find tips to help you shop better, and recipes to help you use every bite of the food you buy.

Bread Is Gold: extraordinary meals with ordinary ingredients by Massimo Bottura

Cooking With Scraps: turn your peels, cores, rinds, and stems into delicious meals by Lindsay-Jean Hard

Eat It Up!: 150 recipes to use every bit and enjoy every bite of the food you buy by Sherri Brooks Vinton

The Less Waste No Fuss Kitchen: simple steps to shop, cook and eat sustainably by Lindsay Miles

My Zero-Waste Kitchen by Ruth O'Rourke-Jones and Kate Turner

The Plan Buy Cook Book: Plan Once, Eat Well All Week : 4+2+1=Dinner Done by Jen Petrovic and Gabby Chapman

Sauve ta bouffe: guide et recettes pour réduire le gaspillage alimentaire au quotidien by Nadia Bélanger

Scraps, Wilts & Weeds: turning wasted food into plenty by Mads Refslund and Tama Matsuoka Wong

Waste Free Kitchen Handbook: a guide to eating well and saving money by wasting less food by Dana Gunders

Waste Not: recipes and tips for full-use cooking from America's best chefs by Keirnan Monaghan and Theo Vamvounakis

Zero-Waste Kitchen: Delicious Recipes That Use Up Groceries, Tackle Food Scraps by Christine Tizzard

Waste Not: recipes and tips for full-use cooking from America's best chefs by Keirnan Monaghan and Theo Vamvounakis

For those scraps that you can't use, composting is a great way to keep food waste out of the landfill. These books share a variety of techniques.

Bokashi Composting: Scraps To Soil In Weeks by Adam Footer

Composting For A New Generation: Latest Techniques For The Bin And Beyond by Michelle Balze and Anna Stockton

Compost City: Practical Composting Know-How For Small-Space Living by Rebecca Louie

The Rodale Book Of Composting: Simple Methods To Improve Your Soil, Recycle Waste, Grow Healthier Plants, And Create An Earth-Friendly Garden by Grace Gershuny and Deborah L. Martin

Worms Eat My Garbage: How To Set Up And Maintain A Worm Composting System by Mary Appelhof and Joanne Olszewski

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