

HOW YOU CAN SAVE WATER THIS THANKSGIVING

CONSERVATION STARTS WITH YOU!



Thaw Frozen Meat Ahead of time

- Instead of soaking in water, thaw your frozen meats ahead of time. It is best to defrost a turkey in a refrigerator set at 40 degrees Fahrenheit or below.
 - 24 hours for every 4 to 5 pounds of bird weight.

Washing the Veggies

- Use a bowl or wash basin to soak vegetables instead of allowing the faucet to run.
 - Water can then be reused to water your garden



When setting the table

- Place empty glasses and pitcher with water for your guests to get how much water they want.
 - You can use any leftover water for plants, pets, or washing dishes.

Use a Dishwasher or Wash Basin

- Remaining food on plates should be scraped instead of rinsed.
- Dishwashers use less water than washing dishes by hand.
 - If you have to hand-wash, only fill your sink half way with warm soapy water, and use a quick rinse on the faucet.
 - Or a wash basin can be used. Fill one for washing and another for rinsing.



SOURCES

- <https://www.nrdc.org/experts/tracy-quinn/thanksgiving-water-saving-tips>
- <http://www.hpwd.org/new-blog/2016/11/22/how-to-consume-water-on-thanksgiving>
- <https://www.bcragd.org/tools-for-sustainability/>