

PLASTIC FREE

LETCWORTH GARDEN CITY

SURFERS AGAINST SEWAGE

Cleaning practices, protecting food and storing food all contribute to the use of single-use plastics in the kitchen

There are plenty of alternatives, many of which are already in kitchens, using these will reduce your impact on the environment and save money

Consider making some switches at the kitchen sink:

- swap a plastic brush for a wooden one,
- a disposable dish cloth for one that can be washed and reused
- washing-up liquid to a brand that supports refills.



- Store leftovers in empty jars, reusable plastic boxes, tins or a covered bowl.
- Put sandwiches in paper bags, a lunch box or reuse the bread bag.
- Swap clingfilm for beeswax wraps (which can be cleaned and reused), recyclable aluminium foil or greaseproof paper.

Avoid using disposable wipes that contain plastics to clean surfaces.

Join the journey towards a Plastic Free Letchworth

