

A public display of wasted edible food actually found in the garbage dump is an impressive way to bring out the facts.

Some pupils may enjoy making up slogans about food waste to offer to local papers. Others may wish to clip from magazines and papers pictures and articles about the importance of food, to be placed on the school or classroom bulletin board.

How can we share our study of food conservation with our community?

Possibilities for arranging demonstrations, exhibits, talks, experiments, and discussions on food conservation for the benefit of the community are innumerable. Class, school, and community program chairman, as well as newspaper and radio representatives, will welcome this kind of participation.

The accompanying suggestions may be helpful.

Demonstrations:

How and why to cook vegetables with their skins on.

How to sharpen knives for paring vegetables.

How to make a good salad to include vegetable and fruit trimmings.

Easy ways to use dry bread.

Comparing, by weight, the part of a particular food usually eaten with the part that is often wasted by trimming, paring, and discarding.

Leftovers that may be used to make sandwich fillings.

Visual reminders to be made by the art class:

Lunchroom signs: "Are you 'plateistic'?"

Garbage pail stickers: "Are you wanting food?"

Refrigerator stickers: "Check contents; save some pennies."

Table tent signs: "Reserved for Clean Plate Club members."

Class "Clean Plate Club" membership poster.

Kitchen sign: "I'll never waste another bite of food as long as I live."—Grandfathered child.

Shopping pad reminder: "What is on hand?"

Leftover recipes collected from mothers, and compiled with written help on how to save money by saving food.

Exhibits:

A dollar's worth of fruits and vegetables in a market basket in contrast to a garbage can with the wasted trimmings and peelings from a dollar's worth of fruits and vegetables.

Covered dishes and containers that are suitable for keeping left-overs, and fresh vegetables and fruits.

Edible food waste in contrast with inedible food waste.

Sandwiches that will be eaten because they are attractive and nutritious, contrasted with sandwiches that are dry and bulky.

A lunch box with a well-balanced meal, attractively packed, in contrast with one that is unattractive, unappetizing, and conducive to wastefulness.

A container holding food wasted by children in school lunchroom (see lunch waste or plate waste).

Two after-dinner tables, one showing food waste on plates and one with no food waste.

Short talks, essays, or stories on personal experiences such as:

How I learned to like peas.

Why I belong to the "Clean Plate Club."

Raw vegetables and fruits are good.

My adventures in eating new foods.

How I helped my mother save food.

Experiments with left-overs.

Preparing foods in amounts that are needed for a meal.

Discussions:

Ways to spend less and eat better.

Why join the Clean Plate Club?

Wartime table manners that save food.

How to starve the garbage can.

How food will help win the war.

How people in other countries save food.

Why children should learn to eat a variety of foods.