



4 ways to conserve water in your kitchen

1

When hand washing dishes, save water by filling two containers - one with soapy water and the other with rinse water containing a small amount of chlorine bleach.

2

Don't use running water to thaw meat or other frozen foods. Defrost food overnight in the refrigerator, or use the defrost setting on your microwave.

3

Don't waste water waiting for it to get hot or cold. Capture it for other uses such as plant watering.

4

Operate dishwashers only when they are full. Most dishwashers can clean soiled dishes very well, so you don't have to rinse before washing.

