

From micro-brewed organic beer to recycled plastic, durable dishware and reusable bamboo cutlery. Keep your BBQ "green" and reduce waste during and after the celebration.

● **Buy Green**

Ditch disposables. Opt for reusable plates, cups, and cutlery, or use reusable plastic options, such as **Recycline's Preserve Tableware**. If you cannot part with the idea of disposables, look for unbleached recycled-paper products or bamboo servingware.



● **Choose Local and Seasonal Produce**

BBQ season coincides with the time many locally grown fruits and vegetables are at their best. Local produce means fewer chemicals were used and less energy is consumed in transportation fees. Visit your local farmers market for the freshest selections available.

● **Guzzle Organic Beverages**

Sun tea and fresh lemonade are easy to make and better than store-bought varieties. Organic and local brews are flowing from most regions of the world these days. Seasonal, small-batch brews are delicious. Find out who's in your 'hood at **BeerFly**. Serving beer from a keg, pony keg, or growler cuts down on excess packaging and makes use of reusable containers.



● **Choose Your Grill Carefully**

Natural gas and propane burn cleaner and leave behind less waste than charcoal grills. If you insist on using coal, choose all-natural lump varieties and reuse the coals that are still good.

● **Fire Up the Barbie!**

If you've opted for charcoal, lighting up can be a daunting task. Alternatives on how to get your coals burning include charcoal chimneys, electrical charcoal starters, and DIY fire starters.



● **Get your Grill On**

These useful tips can help you prepare tasty and efficient meals:

- Grilling with the hood of the barbecue down helps maintain energy efficiency and ensures the heat will be distributed evenly.
- Organic and grass fed meat is leaner than traditional meat, and requires a little bit of extra attention to maintain its moisture when grilling. To address this issue: marinate your meat before grilling, and continue to baste it while over the grill; cook the meat at a lower temperature or for less time.

● **Maintain Your Grill**

Taking care of your grill will help it last for many barbecues and be a healthier cooking vessel. Use soy and natural cleaners. DIY Cleaners are another good option. You can clean your grill with a barbecue brush and a paste made with baking soda and water. Or, cut an onion in half and rub it over the rack once it has heated up; then brush a bit of olive oil on it so the food doesn't stick.

● **Time for Dessert**

You can reheat baked goods like pies on the barbecue rack after the barbecue is turned off. Close the lid and by the time you are ready for dessert they will be warm.

● **Clean Up the Mess!**

Separate your glass, plastic, and metal recyclable containers, and dispose of them on site, or bring them home to recycle with the rest of your household waste. Gather compostables (another good reason to keep the meat intake low—if cannot be composted) and bring them home to your compost heap, or a community one, if available. Did you know you can compost charcoal remnants too? Pack leftovers in reusable containers.

● **Disposing of Coals**

Never dispose directly into your collection container or in your greenwaste container. Waste Management offers tips for properly disposing of coals. Visit www.thinkgreen.com