

# TO BAG .... OR NOT TO BAG!

The average American uses more than 500 shopping bags a year. And how many produce bags - and what do you need them all for? Remember to **Reduce** number of bags used, **Reuse** clean bags for multiple uses, and **Recycle** plastic when you do not have another use.

## REDUCE

**No BAG:** Cucumbers, peppers, garlic, ginger, all your citrus including lemons, limes, oranges; avocados, mangos, bananas, apples, cabbage, etc: these items don't need bags.

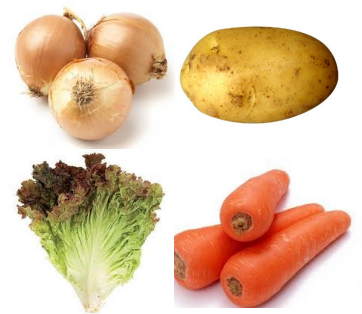


They have their own protective covering.

✓ **Check out Driftless Market's selection of produce & reusable grocery bags.**

## REUSE

**Maybe a BAG?:** Misted items: broccoli, lettuce, greens, carrots, root vegetables - Try an eco bag made of thin cotton or save your plastic bags, rinse, dry and reuse. TIP: Save onion and potato bags to reuse.



## RECYCLE

**To BAG or Bring your own!** Ok, there are some things that do need a bag or container: Gourmet lettuce mix, spinach, and nuts. If you have a favorite Greens container, we are happy to pre-weigh, then fill it and have your salad all set for supper!



# BE PART OF THE SOLUTION FOR A SUSTAINABLE PLATTEVILLE!