

CONSERVATION



KITCHEN AND LAUNDRY TIPS

- Use your automatic dishwasher and automatic washing machine only for full loads, never for just a few items.
- If you wash dishes by hand, don't leave the water running continuously for rinsing. Fill one side of the sink with clean water for rinsing, or put the washed dishes in a rack and rinse them all at once with a spray attachment or a pan of hot water.
- Don't let the faucet run while you clean vegetables. Fill the sink or a pan with clean water to rinse. Keep a bottle of drinking water in the refrigerator. Running the tap to cool the water for drinking is wasteful and the refrigerator water will be colder and more refreshing.
- Check faucets and pipes for leaks. Even a small leak can waste thousands of gallons in a month.
- Re-use the water that vegetables are washed in for watering houseplants or for cleaning.
- Reduce the use of the garbage disposal, which requires a great deal of water for operation.
 Dispose of food scraps and peelings in the trash container or use food waste in a garden compost pile.
- Install flow restrictors in faucets.
- Keep faucet washers in good shape or use washerless faucets.