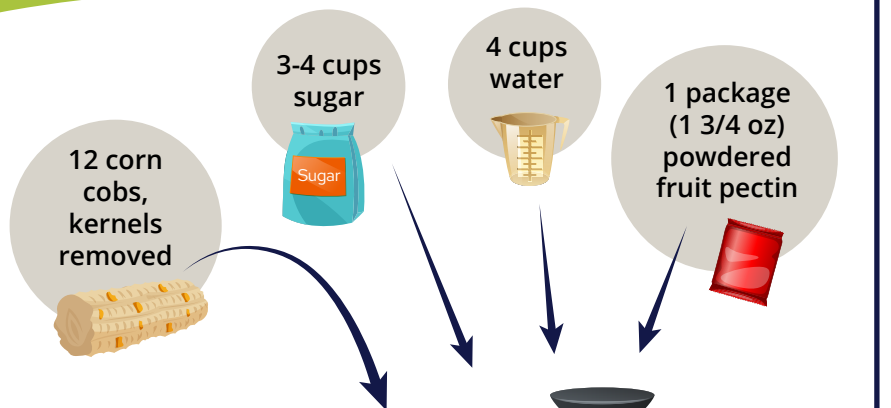


# CORN COB JELLY

Give your corn cobs a second life by making this sweet jelly!



## DIRECTIONS

Boil corn cobs in 4 cups water for 10 minutes. Remove and compost the cobs. Strain liquid. Liquid should measure 3 cups. Add additional water if necessary. Return to pot and stir in pectin. Bring to a full rolling boil. Add sugar and bring back to a boil. Skim foam. Transfer to covered jars; refrigerate up to 2 weeks.



**SAINT PAUL**  
PUBLIC WORKS

*Source: Aaron Head, Metropolitan Council*

# Plan, Eat, Save: Food too Good to Waste

The average household of four could save \$1,500 per year by reducing their food waste.

Follow these tips to help save the food!



**Smart Shopping:** Shop your fridge and cupboards before heading to the grocery store. Then, plan meals that use leftovers and food you already have.



**Smart Storage:** The way you store food impacts how long it lasts, especially produce. Learn the best way to store foods by visiting our website.



**Smart Prep:** Prepare perishable foods as soon as possible after shopping, you'll make it easier to serve snacks and meals later in the week. Visit our website to see a video on food prep tips from Saint Paul College expert chefs.



**Smart Saving:** Be mindful of leftovers and old ingredients that need to be used up. Label food "Eat First" or create a "leftover shelf" when it is close to expiring as a reminder!



**Smart Disposal:** What about all that food that isn't edible? Don't trash it—compost it! Whether in your backyard or at a free drop-off site, composting food scraps is a great way to help reduce waste.

For tools and resources, visit [stpaul.gov/foodwaste](http://stpaul.gov/foodwaste)