



Make It Last: Milk, Cheese, Eggs, Meat, Fish

- Store milk, cheese, meat and fish on the lower (cooler!) shelves in your refrigerator.
- Too much milk or cheese? Freeze it! Frozen cheeses may become crumbly, but will work fine in any dish that doesn't require slices.
- Set up a "Use First" area—a small shelf or a shallow box—in the front of your refrigerator and put proteins that need to be used soon there.

For more great food storage information, visit:

SaveTheFood.com/tips



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