

Erin Hewitt

From my observations of others' buying habits, a lot of people will buy in bulk from places like Costco and then will not have the chance to use all of the food before it goes bad. I've especially seen this when it comes to bulk produce. People will buy a five-pack of romaine lettuce or a six-pack of bell peppers because it's cheaper overall/a "good deal," but half or more ends up going to waste. I'm not sure what can be done to remedy this, because I doubt that you can tell stores like Costco not to sell these things in bulk when that's their whole business model. Maybe more education on only buying what you need, or resources on local places to donate extra produce before it goes bad - if there is such a thing. I know that unpackaged food donations can be iffy.

I would also like to see an increase in bulk food options in stores, meaning bins, etc. of goods where you can only take what you need. I appreciate stores that have this option now but wish that more stores would do this or increase selection at the stores that do have bulk bins.