

IDEAS FOR AN:

ECO FRIENDLY
SHABBATUK



SHABBAT UK 13-14 MAY 2022

Supported by the Wohl Legacy

ShabbatUK is a great time to demonstrate how much progress you have made since the launch of the Dorot projects. When you are planning your communal events, have a think about what changes you have been making since January, and how you can keep this positive momentum going during ShabbatUK.

HERE ARE SOME IDEAS FOR HOW YOU CAN INCORPORATE DOROT INTO YOUR SHABBATUK PLANNING:

DISPOSABLES

No matter where you are on your journey as a community to phase out disposables, you can demonstrate your progress across ShabbatUK:

IF YOU ARE PLANNING A BIG COMMUNAL MEAL OR KIDDUSH

- Think about how you can limit your use of disposables, by hiring crockery or borrowing from the US crockery gemach
- If you have started purchasing some cutlery and crockery for your community events, your communal meal/ kiddush is an opportunity to use and reuse this

IF YOU ARE PLANNING A COMMUNAL EVENT

- Think about everything you will need for this event, whether it is a Havdalah or a learning session
- Try to limit your consumption of single use plastics and disposables by buying things which can be reused for other communal events, such as tablecloths
- If you are handing out paper or booklets during an event, ensure that all of these are collected at the end to be reused or recycled
- If you are doing arts and crafts, keep hold of your supplies for future events and ShabbatUK 2023

WHATEVER ACTIVITY YOU ARE DOING, YOU CAN THINK ABOUT LIMITING HOW MUCH YOU THROW IN THE BIN

CENTRE PIECES

- Flowers are often imported and have a high environmental footprint. A more eco alternative is to use local leaves, candelabras or decorative items



RESPONSIBLE FOOD CONSUMPTION

Whether you have already started thinking about your community's relationship with food or not, ShabbatUK is a perfect opportunity to demonstrate the progress you have made in being more conscious about what and how you consume:

FOOD WASTE

- We often don't consider what happens to the food that we get rid of, and the greenhouse gas emissions created when we waste food
- As you order food for events across ShabbatUK, you can think about how to ensure there is minimal food waste left over, by only buying what you know will be eaten, or by ensuring that people take the leftovers

BUY LOCALLY

- Reducing the carbon footprint of our food can sometimes be as simple as buying local produce instead of imported goods

REMEMBER TO LOOK AT THE ECO FRIENDLY CHALLAH MAKE GUIDE FOR SOME SPECIFIC IDEAS RELATED TO YOUR CHALLAH MAKE EVENT



dorot
thriving, for generations



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