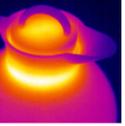
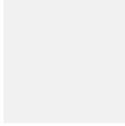
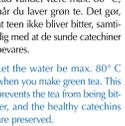
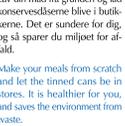
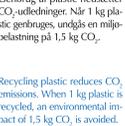
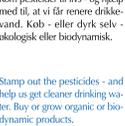
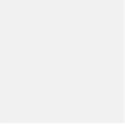
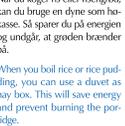
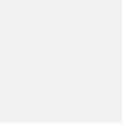
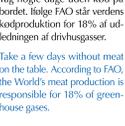
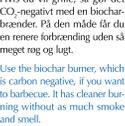
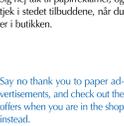
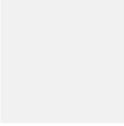
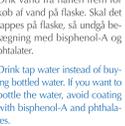
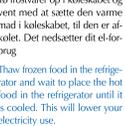
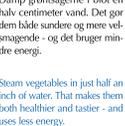
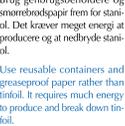
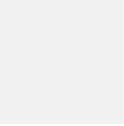
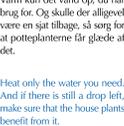
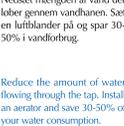
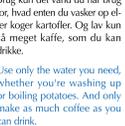
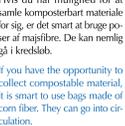
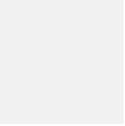
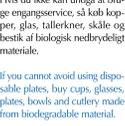
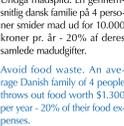
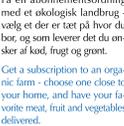
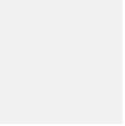
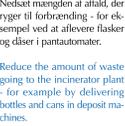
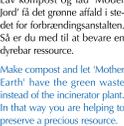
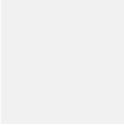
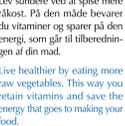
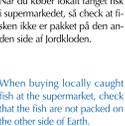
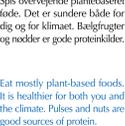
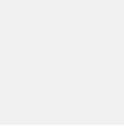
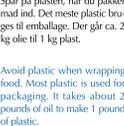
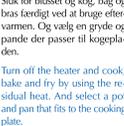
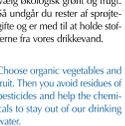
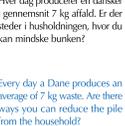
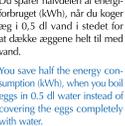
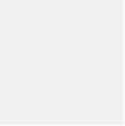
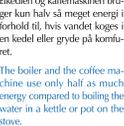
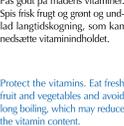
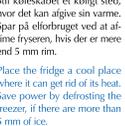
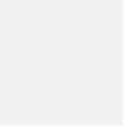
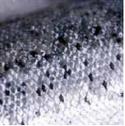
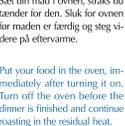
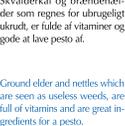
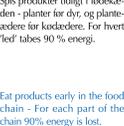
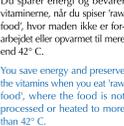
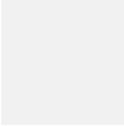
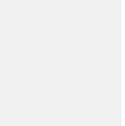
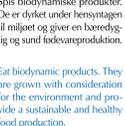
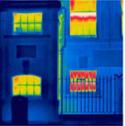
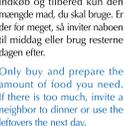
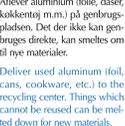
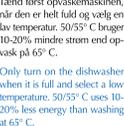
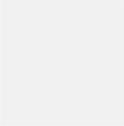
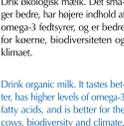
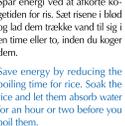
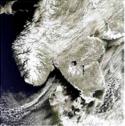
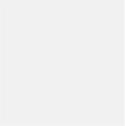
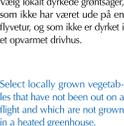
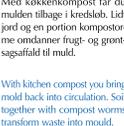
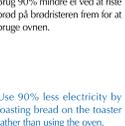
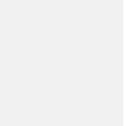
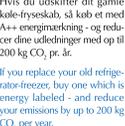
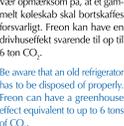
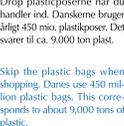
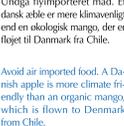
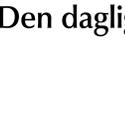
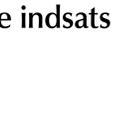


Køkkenets klimaråd

Kitchen Climate Advice

 <p>Sluk for el-redskaberne, når de har gjort deres job. Og hæld kaffen over på en termokande, i stedet for at lade kaffemaskinen stå og sove. Turn off electrical tools when they have done their job. And pour coffee into a thermos instead of leaving the coffee machine sizzling.</p>	 <p>Brug rygsæk når du handler. Ud over at spare på plasticposerne, er det sundere for ryggen og afslappende at gå med armene frie. Use a backpack when you shop. Besides saving plastic bags, it's healthier for your back and relaxing to walk with the arms free.</p>	 <p>Når du plejer dit 'indre klima', er du også med til at pleje det globale klima. Lovgløede kan skabe en mere bæredygtig hverdag. When you care for your 'internal climate', you are caring for the global climate. To be green can create a more sustainable daily life.</p>	 <p>Lad vandet være max. 80° C, når du laver grøn te. Det gør, at teen ikke bliver bitter, samtidig med at de sunde catechiner bevares. Let the water be max. 80° C when you make green tea. This prevents the tea from being bitter, and the healthy catechins are preserved.</p>	 <p>Tag nogle dage uden kød på bordet. Ifølge FAO står verdens kødproduktion for 10% af udledningen af drivhusgasser. Take a few days without meat on the table. According to FAO, the World's meat production is responsible for 10% of greenhouse gases.</p>	 <p>Tag nogle dage uden kød på bordet. Ifølge FAO står verdens kødproduktion for 10% af udledningen af drivhusgasser. Take a few days without meat on the table. According to FAO, the World's meat production is responsible for 10% of greenhouse gases.</p>	 <p>Hvis du vil grille, så gør det CO₂-negativt med en biochar-brænder. På den måde får du en renere forbrænding uden så meget røg og lugt. Use the biochar burner, which is carbon negative, if you want to barbecue. It has cleaner burning without as much smoke and smell.</p>	 <p>Sig nej tak til papirreklamer, og tjek i stedet tilbuddene, når du er i butikken. Say no thank you to paper advertisements, and check out the offers when you are in the shop instead.</p>	 <p>Genbrug af plastic nedsætter CO₂-udledninger. Når 1 kg plastic genbruges, undgås en miljøbelastning på 1,5 kg CO₂. Recycling plastic reduces CO₂ emissions. When 1 kg plastic is recycled, an environmental impact of 1,5 kg CO₂ is avoided.</p>	 <p>Kom pesticider til livs - og hjælp med til, at vi får renere drikkevand. Køb en - eller dyk selv - økologisk eller biodynamisk. Stamp out the pesticides - and help us get cleaner drinking water. Buy or grow organic or biodynamic products.</p>	 <p>Kom pesticider til livs - og hjælp med til, at vi får renere drikkevand. Køb en - eller dyk selv - økologisk eller biodynamisk. Stamp out the pesticides - and help us get cleaner drinking water. Buy or grow organic or biodynamic products.</p>	 <p>Kom pesticider til livs - og hjælp med til, at vi får renere drikkevand. Køb en - eller dyk selv - økologisk eller biodynamisk. Stamp out the pesticides - and help us get cleaner drinking water. Buy or grow organic or biodynamic products.</p>	 <p>Kom pesticider til livs - og hjælp med til, at vi får renere drikkevand. Køb en - eller dyk selv - økologisk eller biodynamisk. Stamp out the pesticides - and help us get cleaner drinking water. Buy or grow organic or biodynamic products.</p>	 <p>Kom pesticider til livs - og hjælp med til, at vi får renere drikkevand. Køb en - eller dyk selv - økologisk eller biodynamisk. Stamp out the pesticides - and help us get cleaner drinking water. Buy or grow organic or biodynamic products.</p>	
 <p>Når du koger ris eller risengrod, kan du bruge en dyne som bakke. Så sparer du på energien og undgår, at gryden brænder på. When you boil rice or rice pudding, you can use a duvet as a hay box. This will save energy and prevent burning the porridge.</p>	 <p>Drink vand fra hanen frem for købt af vand på flaske. Skål det tappes på flaske, så undgår bekvæmhed med bisphenol-A og phthalater. Drink tap water instead of buying bottled water. If you want to bottle the water, avoid coating with bisphenol-A and phthalates.</p>	 <p>Find dine egne samlingshyben, blåbær- og tyttebærsteder og supplér vinterens C-vitaminer med mængder af selvpickende bær. Find your own favorite places with rosehips, blueberries and coquerries to supplement the winter's vitamin C with self-picked berries.</p>	 <p>Thaw frozen food in the refrigerator and wait to place the hot food in the refrigerator until it is cooled. This will lower your electricity use.</p>	 <p>Damp grøntsagerne i blot en halv centimeter vand. Det gør dem både sundere og mere velsmagende - og det bruger mindre energi. Steam vegetables in just half an inch of water. That makes them both healthier and tastier - and uses less energy.</p>	 <p>Hvis du har mulighed for at samle komposterbart materiale for sig, er det smart at bruge posen til miljøvenlige. De kan nemlig gå i kredsløb. If you have the opportunity to collect compostable material, it is smart to use bags made of corn fiber. They can go into circulation.</p>	 <p>Allever returemhullage i glas. For hvert kilo glas der genbruges, sparer man miljøet for en belastning på 300 gram CO₂. Return deposit glass. For every kilo recycled glass the environment is spared an impact of 300 grams CO₂.</p>	 <p>Undgå madspild. En gennemsnitlig dansk familie på 4 personer smider mad ud for 10,000 kroner pr. år - 20% af deres samlede madudgifter. Avoid food waste. An average Danish family of 4 people throws out food worth 13,300 per year - 20% of their food expenses.</p>	 <p>Needsæt mængden af vand der løber gennem vandhanen. Sæt en luftblånder på og spar 30-50% i vandforbrug. Reduce the amount of water flowing through the tap. Install an aerator and save 30-50% of your water consumption.</p>	 <p>Få en abonnementsordning med et økologisk landbrug - vælg et der er tæt på hvor du bor, og som leverer det du ønsker af kød, frugt og grønt. Get a subscription to an organic farm - choose one close to your home, and have your favorite meat, fruit and vegetables delivered.</p>	 <p>Køb ind så det skaber mindst muligt affald - gå efter friske grøntsager solgt stykvis uden slumbakker og plastikfilm. Shop in a way that creates minimal waste - go for fresh vegetables sold individually without foam trays and plastic film.</p>	 <p>Undgå madspild. En gennemsnitlig dansk familie på 4 personer smider mad ud for 10,000 kroner pr. år - 20% af deres samlede madudgifter. Avoid food waste. An average Danish family of 4 people throws out food worth 13,300 per year - 20% of their food expenses.</p>	 <p>Undgå madspild. En gennemsnitlig dansk familie på 4 personer smider mad ud for 10,000 kroner pr. år - 20% af deres samlede madudgifter. Avoid food waste. An average Danish family of 4 people throws out food worth 13,300 per year - 20% of their food expenses.</p>	 <p>Undgå madspild. En gennemsnitlig dansk familie på 4 personer smider mad ud for 10,000 kroner pr. år - 20% af deres samlede madudgifter. Avoid food waste. An average Danish family of 4 people throws out food worth 13,300 per year - 20% of their food expenses.</p>	 <p>Undgå madspild. En gennemsnitlig dansk familie på 4 personer smider mad ud for 10,000 kroner pr. år - 20% af deres samlede madudgifter. Avoid food waste. An average Danish family of 4 people throws out food worth 13,300 per year - 20% of their food expenses.</p>
 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>	 <p>Find your food in the wild. In many of Europe's forest areas, you can find chaterelles and Karl Johan mushrooms in the autumn.</p>
 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>	 <p>Use only the water you need, whether you're washing up or boiling potatoes. And only make as much coffee as you can drink.</p>
 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>	 <p>Minimer dit affald, genbrug indkøbsposer og fryseposer, og sorter emballagen rigtigt, når den ikke længere kan genbruges. Minimize your waste, reuse shopping bags and freezer bags, and separate the packaging properly when it is no longer reusable.</p>
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 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>	 <p>Shopping on the way home from work saves transport for both yourself and your products.</p>
 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>	 <p>Choose organic vegetables and fruit. Then you avoid residues of pesticides and help the chemicals to stay out of our drinking water.</p>
 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>	 <p>Every day a Dane produces an average of 7 kg of waste. Are there ways you can reduce the pile from the household?</p>
 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>	 <p>Set din mad i ovnen, straks du tænder for den. Sluk for ovnen før maden er færdig og steg videre på eftervarme.</p>
 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>	 <p>Put your food in the oven, immediately after turning it on. Turn off the oven before the dinner is finished and continue roasting in the residual heat.</p>
 <p>When buying locally caught fish at the supermarket, check that the fish are not packed on the other side of Earth.</p>	 <p>When buying locally caught fish at the supermarket, check that the fish are not packed on the other side of Earth.</p>	 <p>When buying locally caught fish at the supermarket, check that the fish are not packed on the other side of Earth.</p>	 <p>When buying locally caught fish at the supermarket, check that the fish are not packed on the other side of Earth.</p>	 <p>When buying locally caught fish at the supermarket, check that the fish are not packed on the other side of Earth.</p>	 <p>When buying locally caught fish at the supermarket, check that the fish are not packed on the other side of Earth.</p>	 <p>When buying locally caught fish at the supermarket, check that the fish are not packed on the other side of Earth.</p>	 <p>When buying locally caught fish at the supermarket, check that the fish are not packed on the other side of Earth.</p>	 <p>When buying locally caught fish at the supermarket, check that the fish are not packed on the other side of Earth.</p>						