

Diverting Edible Food from the Waste Stream...
a sampler of community efforts

The Food and Agriculture Organization of the United Nations (FAO) has estimated that in the period from 2010 to 2012, 868 million people were undernourished worldwide. At the same time, the FAO reported that approximately 1.3 billion tonnes of food were lost or wasted globally in 2007, which was equivalent to approximately one-third of the food produced for human consumption at the time. [4, 6]

The amount of food lost or wasted every year is equivalent to more than half of the world's annual cereals crop (2.3 billion tonnes in 2009/2010). And every year, consumers in rich countries waste almost as much food (222 million tonnes) as the entire net food production of sub-Saharan Africa (230 million tonnes). [4]

Food loss and waste also amount to a major squandering of resources, including water, land, energy, labour and capital and needlessly produce greenhouse gas emissions, contributing to global warming and climate change. A 17 September 2014 FAO report [5] reported that the full economic, environmental and social costs of food waste amount to approximately 2.6 trillion US dollars annually.

A glaring paradox of the U.S. food system is that while no country produces food as efficiently, no country wastes as much. Every year, 30 to 40 percent of what is grown and raised in the United States is thrown away or rots between farms and kitchens. That's a startling 133 billion pounds of food, more than enough to feed the 800 million people worldwide who face hunger every day. Financially, wasted food costs America more than \$100 billion annually when combining the disposal cost of municipal waste management, the over purchasing costs, and the cost of lost energy. [1]

In 2013, 14.3 percent of American households (17.5 million households, or approximately one in seven), were food insecure. This is down slightly from 14.9 percent food insecure in 2008 and 2009, which was the highest number recorded since these statistics have been kept. [2]

Children were food insecure at various times during 2013 in 9.9 percent of households with children. These 3.8 million households were unable at times during the year to provide adequate, nutritious food for their children. While children are usually shielded by their parents, who go hungry themselves, from the disrupted eating patterns and reduced food intake that characterize very low food security, both children and adults experienced instances of very low food security in 0.9 percent of households with children (360,000 households) in 2013. [2]

Although related, food insecurity and poverty are not the same. Poverty in the United States is only one of many factors associated with food insecurity. In fact, higher unemployment, lower household assets, and certain demographic characteristics also lead to a lack of access to adequate, nutritious food. Rates of food insecurity were substantially higher than the national aver-

age for households with incomes near or below the Federal poverty line, households with children headed by single women or single men, and, Black and Hispanic households. [2, 7]

The [EPA] Food Recovery Hierarchy [16] prioritizes actions organizations can take to prevent and divert wasted food:

1. Source Reduction/Prevention -- Preventing food waste before it is created,
2. Feeding People -- Donating fresh, wholesome food to those in need,
3. Feeding Animals -- Feeding safe, fresh food scraps to animals like pig farms,
4. Industrial Uses -- Rendering fats, oils, and grease and turning it into products or biofuel,
5. Composting -- Turning food waste into a valuable soil amendment, and
6. Anaerobic Digestion -- Turning food waste into renewable energy and a valuable soil amendment.

An excellent example of what is being done in the Washington, D.C. area is filmmaker Karim Chrobogs' recent video [1] focusing on food waste in America, a problem with both major human and environmental costs. The video shares succinctly part of what the area is doing to make sure as much food as possible ends up with those who need it rather than in landfills: http://e360.yale.edu/feature/the_big_waste_why_do_we_throw_away_so_much_food/2874/.

And least we forget that humankind does not live on bread alone, here's a delightful video about diverting soul food from the waste stream... Orquesta de Instrumentos Recicladados de Cateura: <https://www.youtube.com/watch?v=7AOnZb7ZIJl>.

A smattering of Community efforts

Ann Arbor, Michigan

The Waste and Packaging Policy Action Team of *Washtenaw County Food Policy Council* has some interesting resources <https://washtenawfoodpolicycouncil.wordpress.com/policy-action-teams/waste-packaging/>.

Asheville, North Carolina

Asheville Buncombe Food Policy Council <http://www.abfoodpolicy.org/>

Food Connection <http://www.foodconnection.co/>. Restaurants and caterers often prepare food they don't end up serving to customers. Food Connection picks up that food and delivers it to local organizations or agencies that provide meals for those in need in our community. The food donations are coordinated through Local Flavor in cooperation with Grace Covenant Presbyterian Church, Asheville Taxi, and local non-profits.

Hopey and Company <http://hopeyandcompany.com> sells lots of dated ethnic and gourmet foodstuffs at a discount.

Danny Dumpsters <http://www.dannysdumpster.com> composts waste from restaurant and other, larger, sources.

Austin, Texas

Keep Austin Fed <http://keepaustinfed.org/> is a grass roots group of local volunteers that gathers healthy consumable surplus food from local food sources (restaurants, caterers, urban farmers etc) and distributes it to area charities in Austin, Texas to feed their hungry clients. This surplus food helps the charities stretch the food budget they may have as well as keeping surplus food out of the waste stream.

Baltimore, Maryland

Baltimore Free Farm <http://www.baltimorefreefarm.org/>

Food Not Bombs Baltimore chapter is an entirely volunteer-run operation that runs out of the *Baltimore Free Farm*. The Farm -- which also operates a food recovery day on Wednesdays that just gives out food for free -- is quite active serving food at least once a week. The Farm receives donations from Roots Organic Market and Trader Joes, and distribute thousands of pounds of food a year.

Hungry Harvest <http://www.hungryharvest.net/> is a produce delivery service to residents, offices, and houses of worship in the Baltimore-DC Metropolitan area. Six billion pounds of produce go to waste every year in the US, while 24 million Americans live in food deserts without access to healthy, affordable produce. Hungry Harvest partially solves this problem by taking surplus produce from farms and wholesalers in the Mid-Atlantic and delivering it weekly to customer's doors. In addition, for every bag we sell, we donate one to a hungry family in need. Hungry Harvest strives to solve the food waste and hunger problem in the US through a sustainable, scalable model.

Compost Cab <http://compostcab.com/> is an enterprise that focuses on individuals, rather than institutions, and follows a residential model for food rescuing. They pick up food scraps for a fee, compost them at a local facility/urban farm, and each customer gets compost back if they so wish to.

Bologna, Italy

Last Minute Market http://www.lastminutemarket.it/media_news/english/, is a project where retailers, shops and producers who have unsold food which would otherwise be discarded are linked with people and charities who need food. Originating in Bologna, it is active in more than 40 Italian towns, with 2 new projects under development in Argentina and Brazil.

Boston Massachusetts

Boston Rescue Mission <http://brm.org/mealprograms.php>, support the recovery, health, faith, and independence of those who have a history of substance abuse, incarceration, and homelessness.

Charlotte, North Carolina

Reorganics <http://www.reorganicswormfarm.com/about.html>, is a unique recycling program that was founded to fulfill the need of recycling vegetable waste throughout the supply chain.

Colorado Springs / Boulder Colorado area

Colorado Springs Food Rescue <http://www.coloradospringsfoodrescue.org/>, modeled themselves on the *Boulder Food Rescue program* <http://www.boulderfoodrescue.org/>, which is a non-profit organization whose goal is to create a more just and less wasteful food system by facilitating the sustainable redistribution of food "waste" to agencies that feed hungry, homeless, and low-income populations; and, also educating communities about food justice. To date,

the Boulder program has saved nearly 750,000 lbs. of good food from ending up in landfills and instead redirected it to hungry bellies in the city of Boulder.

Denver, Colorado

Denver Food Rescue <http://www.denverfoodrescue.org>, picks up foods from grocery stores thus preventing a portion of it from being thrown away, and delivers it on bikes to drop off spots across the city in food deserts.

We Don't Waste <https://www.wedontwaste.org/>, collects excess food from venues, caterers, restaurants, and other food purveyors and distributes the food to Denver's under-served populations. *We Don't Waste* augments existing food and supplies needed by community-based non-profit agencies, with high quality protein, high quality produce along with wholesome, nutritional and varied "restaurant-grade" foods. the group is recognized by the United State Department of Agriculture's U.S. Food Waste Challenge as a food recover organization.

Detroit, Michigan

Forgotten Harvest <http://www.forgottenharvest.org/>, is a food bank with a quite large food rescue program, and also has a partnership with Garden Fresh Gourmet who helps them do some processing of foods that might otherwise be wasted.

District of Columbia

DC Central Kitchen <http://www.dccentralkitchen.org/> has recovered hundreds of thousands of pounds of food which they use to feed those in need. *DC Central Kitchen* is America's leader in reducing hunger with recycled food, training unemployed adults for culinary careers, serving healthy school meals, and rebuilding urban food systems through social enterprise.

Dorchester, Massachusetts

Daily Table <http://dailytable.org/> is a not-for-profit retail store that offers our community a variety of tasty, convenient and affordable foods that will help you feel and be your best; food that will keep you moving forward, not hold you back. We offer an upbeat, clean and friendly retail store environment that is open to everyone in the community. We can offer these daily values by working with a large network of growers, supermarkets, manufacturers, and other suppliers who donate their excess, healthy food to us, or provide us with special buying opportunities.

Los Angeles, California

LA Kitchen <http://www.lakitchen.org/> California's farmlands span 25 million acres, and produce nearly half of the nation's fruits, vegetables, and nuts, but every year millions of tons of edible produce never makes it to market. By working directly with local farmers and produce wholesale companies, L.A. Kitchen will recover fruits and vegetables that are unsalable due to cosmetic issues or lack of commercial demand. Volunteers, students, and staff at L.A. Kitchen's health-code approved food processing hub will transform all donations and purchases into healthy meals, snacks, and food products that will strengthen the local community.

With the produce LA Kitchen recovers, they will:

- Prepare healthy meals, snacks, and food products to strengthen the community
- Train older adults returning from prison and youth aging out of foster care in the culinary arts
- Provide powerful volunteer and employment opportunities for Los Angeles residents

Las Vegas, Nevada

Three Square <http://www.threesquare.org/> rescues "past retail ready" or "salable" food from over 185 retail sites as well as wholesale distributors. Our rescue efforts will yield over 14,000,000 lbs in FY15 of edible food most of which is produce. Three Square also rescues food from convention and trade shows in the Vegas market, with over 22,000 meetings and conventions each year, Three Square has collaborated with community leaders, businesses and out of state companies to procure wholesome food and distribute through over 300 food programs in Southern Nevada. Three Square recycles all cardboard and plastic and reduces landfill waste even further by donating food that is past its consumable life to animal farms in our area. In FY 15, it is estimate we will divert approximately 400,000 lbs of food from landfills. Our estimated food distribution in FY 15 will be approx. 36,000,000 pounds while only approx. 200,000 pounds will be put in a landfill.

Minneapolis, Minnesota

Minneapolis Solid Waste & Recycling <http://minneapolismn.gov/solid-waste/organics/index.htm>, is in the process of initializing a program where customers will be able to recycle fruits, vegetables, bones, meat, breads, eggshells and other food scraps. The new organics recycling program is an easy way for residents to reduce waste. Organics recycling will begin in two phases, with 25 percent of customers having organics recycling available in August 2015 and the rest in spring 2016. The phases will be by area for the most efficient collection routes.

Montgomery County, Maryland

Community Food Rescue <http://communityfoodrescue.org/>. is a new initiative to develop a coordinated food recovery system throughout the County. The system enhances the good work of businesses, agencies, and organizations that already recover perfectly good food before it is thrown away.

growingSOUL [Sustainable Opportunities for Universal Learning] <http://www.growingsoul.org/>, redirects valuable food scraps out of the waste stream and puts them to good use where they will ultimately help alleviate hunger locally, where 33.1% of schoolchildren are considered at risk for hunger.

The group collects over 4 tons of compostables weekly from local schools, restaurants, businesses and residents which is then taken to partnering farms where the "waste" is either fed to farm animals or added to compost piles where red wiggler worms, our prized livestock, work to convert it into nutrient-dense worm castings - the best fertilizer on the planet.

Manna Food Center <http://www.mannafood.org/>, is a nonprofit organization which strives to eliminate hunger in Montgomery County through food distribution, education, and advocacy. The Center is the primary food resource for people in the County who are experiencing hunger and food insecurity. Nearly every county nonprofit organization relies on Manna to provide essential food to their clients. Manna is that rare organization that achieves synergy by bringing together government, corporations, nonprofit organizations, schools, faith-based organizations, community groups, and individuals with the common cause of fighting hunger in Montgomery County.

Nourish Now <http://nourishnow.org/> works to alleviate food insecurity in Montgomery County, MD and beyond by reducing the waste of unused, fresh food. Since our founding in May 2011, Nourish Now has donated over 165,000 pounds of food. Nourish Now collects donations of surplus fresh food from restaurants, caterers and other food businesses, and redistributes that food to families in need, at-risk youth groups, shelters, food banks and other organizations that assist in feeding the hungry.

Montgomery County, Solid Waste Advisory Committee
<http://www.montgomerycountymd.gov/sws/swac/>

New York City

City Harvest <https://www.cityharvest.org/> has been around for over 30 years, rescuing food from restaurants and businesses and delivering to soup kitchens and shelters throughout the five boroughs, and helps feed the more than 1.4 million New Yorkers facing hunger each year. They are amazing at what they do - but will also be the first to admit the hunger problem this country faces won't be solved this way - the systemic issues need to be addressed - they are providing a bandaid for people who need it now.

Nogales, Arizona

Borderlands Food Bank <http://www.borderlandfoodbank.org/> rescues 10 million pounds of produce annually from the landfill and distributes it across Arizona in Nogales, Tucson, Phoenix, Flagstaff, Wilcox, Benson, Casa Grande, and San Luis, as well as Nogales, Sonora. *Man in the Maze* <https://vimeo.com/116890818> is a short film about food waste diversion in the country's largest port of entry for food, Nogales, AZ.

Oakland, California

Food Shift <http://foodshift.net/>, through events, online resources, and collaborative programs provides guidance and promotes opportunities for individuals, organizations, and businesses to use food waste reduction as a strategy that saves money, benefits the community, and alleviates strain on the environment. By trimming waste and diverting food loss we can alleviate hunger, create jobs, combat climate change, conserve natural resources, and cultivate more sustainable communities.

Orange County, California

Waste Not OC www.wastenotoc.org is a great example of businesses working with local government health departments and nonprofits to reduce food waste and alleviate hunger with donations. Their website has Donation Guides and a toolkit of resources for the aforementioned entities. The public health department of Orange County is a key part of this coalition which also includes the Environmental Health department.

There is also a short video from PBS on the nationally recognized food donation efforts in Orange County, CA, <https://www.youtube.com/watch?v=snvVD1cE8Kc>. Their website also contains numerous resources that can help communities from having to reinvent the wheel.

Philadelphia, Pennsylvania

The Food Trust <http://thefoodtrust.org/>, has been working for more than 20 years to ensure that everyone has access to affordable, nutritious food and information to make healthy decisions. The Food Trust's comprehensive approach includes improving food environments and teaching nutrition education in schools; working with corner store owners to increase healthy offerings and helping customers make healthier choices; managing farmers' markets in communities that lack access to affordable produce; and encouraging grocery store development in underserved communities.

Grocers Against Hunger <http://www.philabundance.org/programs-2/grocers-against-hunger/>, is an effort of the local Feeding America-designated food bank *Philabundance* in the Delaware Valley/Philadelphia region. They partner with grocery stores to secure what would otherwise be food waste. Unfortunately, this has at times been problematic for local pantries who were once receiving donations directly from grocery stores, but now must source that product through the food bank and pay distribution fees.

Philabundance <http://www.philabundance.org/>, was created in 1984 with the simple belief that no man, woman or child should go hungry. There are almost a million people in the Delaware Valley who face hunger every day. Their stories are as diverse as the nine counties served by *Philabundance* -- working families hit hard by the recession, women and children, seniors trying to make ends meet. The one thing they have in common is being part of a food system that desperately needs additional support. Within the Delaware Valley, *Philabundance* has experienced 24 percent more people coming to us for food compared to last year.

Richmond, Virginia

FeedMore <https://feedmore.org/>, is Central Virginia's hunger-relief leader made up of the *Central Virginia Food Bank*, *Meals on Wheels Serving Central Virginia* and the *Community Kitchen*. Working together to efficiently and effectively fight hunger to enhance lives in our community, *FeedMore's* programs provide hunger relief to our region's most vulnerable populations, particularly children, families and seniors.

With the help of more than 400 network partners, the distribution center collects and distributes food and grocery products to thousands of people across 31 counties and five cities in Central Virginia. their partners obtain much-needed food for residents of their communities who get help from nearby emergency shelters, rehabilitation and senior centers, soup kitchens, food pantries, and child care centers. Through this network of food providers, the distribution center expects to provide 18.1 million pounds of food in the year ahead.

Where lack of access is a reality, the Mobile Pantry Program provides hunger relief to neighbors who live in areas with limited access to healthy and affordable food options, also known as *food deserts*. In the year ahead, the Mobile Pantries will travel to numerous neighborhoods in order to provide more than 1.5 million pounds of food to 90,000 individuals and family members.

Vermont

Vermont Compost Company <http://vermontcompost.com/>, was founded by organic crop growing professionals to meet the need for high quality composts and compost based, living soil mixes for certified organic plant production. The company is committed to helping their customers produce vigorous plants in containers with organic methods, and striving to provide the best technical assistance possible to ensure success in their products.

Vermont Composts' composts are blended soils from ingredients selected from the benefit of years of experience and feedback from professional growers about which traits work best to grow the best plants possible in an increasingly competitive marketplace where plant vitality and vigor is essential to their success.

San Francisco, California

Has created Zero Waste Recycling and Composting programs to compost or recycle just about everything: <http://www.sfenvironment.org/zero-waste/recycling-and-composting>.

The Mandatory Recycling and Composting Ordinance requires everyone in San Francisco - businesses, residents, and City employees - to keep recyclables and compostables out the landfill by recycling and composting everything possible. It requires businesses and residents to separate their recyclables, compostables, and landfill trash. Whether you work in a restaurant, hotel, office building, or anywhere in the city, San Francisco's recycling and compost collection program is available.

Every event held in San Francisco is required to offer recycling and composting at the event. We offer special assistance and signage to help events comply with the Mandatory Composting and Recycling Ordinance.

San Francisco City and County employees are leaders in environmental protection and are helping achieve our goal of zero waste by 2020. The City offers free tools to help our city employees prevent waste, reuse, recycle, compost, and buy green to conserve resources and save money.

Washington

Rotary First Harvest <http://firsthharvest.org/> works with farmers, truckers and volunteers to bring valuable skills and resources to hunger relief efforts in communities across Washington state. Since 1982, Rotary First Harvest has actively sought donations of surplus fruits and vegetables – typically in 40,000 pound quantities – directly from farmers and processors. Rotary First Harvest has also developed a collaborative gleaning program, Harvest Against Hunger, that places AmeriCorps*VISTA members in communities around Washington to develop produce recovery programs to support local hunger relief groups.

Seattle has had a food waste composting program since 2005, and recently passed an ordinance that requires that all food waste be diverted to compost or recovered to kept out of the garbage. More info on the food waste requirement is available at: <http://www.seattle.gov/util/MyServices/FoodYard/HouseResidents/FoodWasteRequirements/index.htm>.

Thurston County has been working with schools to reduce food waste in cafeterias through their *Food to Flowers* program <http://www.co.thurston.wa.us/solidwaste/food-flowers/f2f-home.htm>.

Additional Local, Regional and National Programs

AmpleHarvest.org <http://www.ampleharvest.org/> is a nation-wide campaign that helps reduce food waste and diminish hunger by connecting backyard and community gardeners with food pantries in their area that are able to accept donations of excess garden bounty. Instead of throwing your extra vegetables, fruits, or herbs into the compost pile, gardeners can donate them to a food pantry where they will go directly into the hands of hungry families.

Campus Kitchens Project <http://www.campuskitchens.org/> is a national organization based in Washington, DC. Since 2001 they have been developing university-connected food rescue projects that empowers student volunteers to create innovative and lasting solutions to hunger. On campuses across the country, students transform unused food from dining halls, grocery stores, restaurants, and farmers' markets into meals that are delivered to local agencies serving those in need. By taking the initiative to run a community kitchen, students develop entrepreneurial and leadership skills, along with a commitment to serve their community, that they will carry with them into future careers. Each Campus Kitchen goes beyond meals by using food as a tool to promote poverty solutions, implement garden initiatives, participate in nutrition education, and convene food policy events.

CalRecycle: State of California Resources, Food Banks and Food Recovery Organizations
<http://www.calrecycle.ca.gov/reuse/links/food.htm>

EU-FUSIONS <http://www.eu-fusions.org/index.php>, works to reduce Europe's natural resource consumption by decreasing food waste. FUSIONS has 21 project partners from 13 countries, bringing together universities, knowledge institutes, consumer organisations and businesses. In addition, a number of organisations from a variety of sectors have pledged their support to FUSIONS.

The project will establish a European Multi-Stakeholder Platform to generate a shared vision and strategy to prevent food loss and waste across the whole supply chain through social innovation. Already more than 200 leading European organisations have pledged their support.

To find out more about the progress made by the FUSIONS project, please refer to the Work Structure section <http://www.eu-fusions.org/index.php/work-structure>.

Feedback <http://feedbackglobal.org/> works to end global food waste at every level of the food system through awareness events and repurposing campaigns.

Feeding America <http://www.feedingamerica.org/> is a nationwide network of food banks leading the fight to end hunger in the United States. Together, they provide 3.3 billion pounds of food to more than 37 million people a year in communities across America. Feeding America supports programs that improve food security; educates the public about hunger; advocates for legislation to reduce hunger; and leads in efforts to connect wholesome food that might otherwise be wasted to needy families. Contact them for resources on donating, and for information on how to maximize tax deductions for food donated. Together we can solve hunger.

Feeding America's food waste initiatives <http://www.feedingamerica.org/about-us/how-we-work/securing-meals/reducing-food-waste.html>

Feeding America's food bank locator tool <http://www.feedingamerica.org/find-your-local-foodbank/>

Food Cowboy <http://foodcowboy.com/>, is working to help find a place for smaller amounts of food from catering events, restaurants, etc. Food Cowboy uses mobile technology to safely route surplus food from wholesalers and restaurants to food banks and soup kitchens instead of landfills.

Food Not Bombs <http://foodnotbombs.net/>. is an international network of groups working to divert food waste by preparing, serving and/or distributing food that would otherwise go to waste.

Food Recovery Network <http://www.foodrecoverynetwork.org/> unites students on college campuses to fight waste and feed people by donating the surplus unsold food from their colleges and donating it to hungry Americans. Founded in 2011, FRN has grown to include chapters at more than 95 colleges and universities in 26 states, DC and Puerto Rico that have recovered over 400,000 pounds of food. Each chapter works with on-campus dining halls and other, off-campus eateries to divert food from the landfill to community members in need, while also raising awareness on issues of food waste and hunger in America. By May 2015, Food Recovery Network aims to be on 150 campuses and to have donated 610,000 pounds of food.

Food Waste Reduction Alliance <http://www.foodwastealliance.org/> aims to keep food out of landfills and increase distribution of food to those in need. The Food Waste Reduction Alliance (FWRA), an initiative of the Grocery Manufacturers Association (representing food and beverage companies), the Food Marketing Institute (representing food retailers), and the National Restaurant Association (representing the foodservice industry).

Kansas State University Pollution Prevention Institute, Food Recovery Challenge
<https://www.sbeap.org/services-programs/food-recovery>.

Last Minute Market http://www.lastminutemarket.it/media_news/english/, analyzes steps in the food chain to see where waste originates, and recovers and reuses unsold good from mass retailers.

Love Food Hate Waste <http://england.lovefoodhatewaste.com/content/about-us-2> is educating consumers in the United Kingdom about food waste. It aims to raise awareness of the need to reduce food waste and help us take action. It shows that by doing some easy practical everyday things in the home we can all waste less food, which will ultimately benefit our purses and the environment too.

Move For Hunger <https://moveforhunger.org/> was founded in 2009, is the first and only non-profit organization working with the relocation industry to fight hunger across North America. Many people throw away items when they move. Unfortunately, many of these same items include food that could be delivered to a family in need rather than thrown away. Move for Hunger picks up unopened, non-perishable food items during the moving process and delivers it to local food banks. Move for Hunger now works with over 630 moving companies and over 1,500 real estate professionals across North America. Together, they have delivered over 3,000,000 pounds of food to the food banks. This is enough to provide over 2,500,000 life saving meals for those in need. Move For Hunger offers many ways for your community to get involved in the fight against hunger.

National Foundation to End Senior Hunger <http://www.nfesh.org/what-a-waste/> has a program to reduce food waste in senior facilities and meal programs, and in turn save these programs money.

Pret-a-manger promotes the idea that fresh food shouldn't have a nightlife, and also feels that throwing leftovers in the garbage at the end of the day is just madness. So they donate unsold food. Their local partners are *City Harvest* in New York, *Thrive DC* in Washington, DC, *Inner City Mission* in Chicago, and *The Boston Rescue Mission* in Boston. With the help of their charity partners <https://www.pret.com/en-us/our-charity-partners>, they donated over 500,000 meals to those in need in 2014.

Society of Saint Andrew <http://endhunger.org/> salvages food from America's farms and delivers it to food pantries. Since 1979 SoSA has been partnering with faith groups, secular

groups, schools, and individuals, that we might all serve together by feeding the hungry out of the abundance that we are provided. Their two main projects are the Gleaning Network and the Potato & Produce Project.

In 2014, more than 31 thousand volunteers gleaned nutritious produce from farmers' fields and orchards after the harvest. These gleanings provided more than 18 million pounds of fresh food to those in need. In addition, truckloads of unmarketable potatoes and other produce, donated by the agricultural community, were delivered to agencies serving the poor... more than 10 million pounds in 2014.

Think.Eat.Save <http://thinkeatsave.org/> seeks to raise awareness of and galvanize global action on food waste. *The Think.Eat.Save* campaign of the *Save Food Initiative*, is a partnership between UNEP, FAO and Messe Düsseldorf, and in support of the UN Secretary-General's Zero Hunger Challenge, which seeks to add its authority and voice to these efforts in order to galvanize widespread global, regional and national actions, catalyze more sectors of society to be aware and to act, including through exchange of inspiring ideas and projects between those players already involved and new ones that are likely to come on board.

US Zero Waste Business Council, Resources <http://uszwbc.org/resources/general-resources>

Additional Resources

1. *The Big Waste: Why Do We Throw Away So Much Food?*
http://e360.yale.edu/feature/the_big_waste_why_do_we_throw_away_so_much_food/2874/, [10:15], 18 May 2015.
2. *2015 World Hunger and Poverty Facts and Statistics*
<http://www.worldhunger.org/articles/Learn/world%20hunger%20facts%202002.htm>, International Food Policy Research Institute. 2014a. 2014 Global Food Policy Report
3. *Campaign to cut supermarket food waste reaches European parliament*
<http://www.theguardian.com/business/2015/jul/07/campaign-to-cut-supermarket-food-waste-reaches-european-parliament>, Kim Willsher in Paris, Tuesday, 7 July 2015 06.13 EDT
4. *The effects of reducing food losses and food waste on global food insecurity, natural resources, and greenhouse gas emissions*, Yosuke Munesue, Toshihiko Masui, and Takesato Fushima. *Environmental Economics and Policy Studies*, January 2015, Volume 17, Issue 1, pp 43-77, Date: 23 May 2014, <http://link.springer.com/article/10.1007/s10018-014-0083-0>.
5. *If we had to pay the bill to nature, what would food wastage cost us?*
<http://www.fao.org/zhc/detail-events/en/c/243143/>, FAO, 17 September 2014

6. *Global food losses and food waste* http://www.save-food.org/cipp/md_interpack/custom/pub/content,oid,18711/lang,2/ticket,g_u_e_s_t/~Global_food_losses_and_food_waste.html.

7. *Hunger in America: 2015 United States Hunger and Poverty Facts* http://www.worldhunger.org/articles/Learn/us_hunger_facts.htm.

8. *Hunger and Poverty Statistics - Feeding America* <http://www.feedingamerica.org/hunger-in-america/impact-of-hunger/hunger-and-poverty/hunger-and-poverty-fact-sheet.html>.

9. *Land Concentration, Land Grabbing and People's Struggles in Europe* <http://www.resilience.org/stories/2015-01-05/land-concentration-land-grabbing-and-people-s-struggles-in-europe>, Staff, CIT, originally published by Cooperativa Integral Catalana, January 05, 2015

10. *Landfill Of Lettuce: Why Were These Greens Tossed Before Their Time?*, June 16, 2015: http://www.npr.org/sections/thesalt/2015/06/16/414667913/landfill-of-lettuce-what-happens-to-salad-past-its-prime?utm_medium=RSS&utm_campaign=morningedition

11. *Nearly 50 percent of the food grown in our society is thrown out* http://www.yesmagazine.org/planet/why-these-filmmakers-ate-nothing-but-trash-for-a-year?utm_source=YTW&utm_medium=Email&utm_campaign=20150702, Liz Pleasant, July 01, 2015

12. *The Right To Food, International Perspectives*, <http://crooksandliars.com/cernig/right-food>, Steve Hynd, Wednesday, December 24th, 2008

13. *Thirty percent of the world's food wasted* <http://www.aljazeera.com/indepth/features/2014/10/thirty-percent-world-food-wasted-2014103192739208584.html>, Chris Arsenault, 31 October 2014

14. *USDA: Food Waste / Recovery Resources* <http://www.usda.gov/oce/foodwaste/resources/donations.htm>

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Visit the USDA website <http://www.usda.gov/oce/foodwaste/resources/donations.htm> for a full breakdown of resources. There are a number of federal laws encouraging food donation. These laws provide the donor protection from litigation -- specifically the Bill Emerson Good Samaritan Food Donation Act <http://www.usda.gov/oce/foodwaste/resources/donations.htm>, -- tax deductions, and more. Learn more about the federal "Good Samaritan law" <http://www.foodtodonate.com/Fdcmain/LegalLiabilities.aspx>

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17. *World Food Programme* <http://www.wfp.org/hunger/stats>
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