



The Gleaner's Digest

Salvation Farms' Winter Solstice 2016 Newsletter

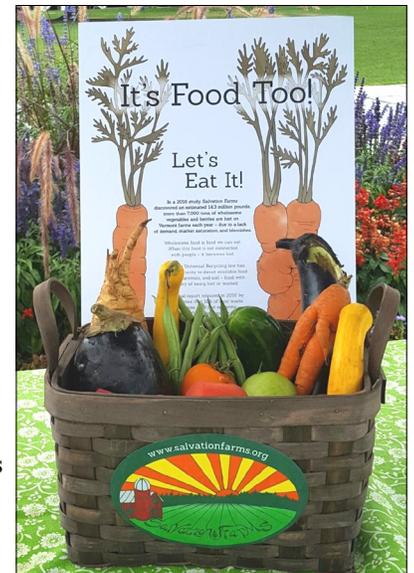
Support and encouragement comes in all shapes and sizes.

As 2016 draws to a close, Salvation Farms has been reflecting on what it holds most dear: loyal friends, inspiring coworkers, and meaningful work. When we think of what nourishes us, we picture not only wholesome food on our plates, but all the partners that make our work possible. They challenge us to do better and, with us, they celebrate our shared successes.

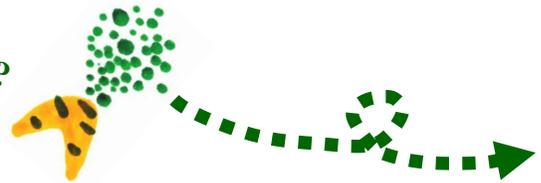
As we reflect on the power of collaboration, we share the story inside this newsletter to highlight just some of those involved in making Salvation Farms' work possible. We can't do this alone and are inspired by the diversity of our partners, supporters, friends, and colleagues.

In this issue, we step back and cherish coming together to dedicate ourselves to each other in impactful work. We are reminded every day that we are not alone in making the world a more caring and resilient place to live.

Thank you for joining us.



Together, how do we find a good root to the table?



Honored and Proud to Share...

...Continuing support from **Ben & Jerry's**

Economic Justice Grant

...First-time support from the **University of Vermont Medical Center's**

Community Health Investment Fund

...A two-year grant award from the Pennsylvania-based **Claneil Foundation** through their new

Critical Issue Grant focused on food loss and food waste



Staff: Theresa Snow, *Executive Director*; Thomas Case, *Vermont Commodity Program Director*
Julia Scheier, *Operations Director*; Marcella Houghton, *Community Relations Coordinator*

Board of Directors: Laurie Beyranevand, *Board President*; Susan Titterton, *Vice President*
Joe Bossen, *Treasurer*; Jean Hamilton, *Secretary*; Chip Conquest

Finding a good root to the dinner table...



Rooted in the Lamoille Valley. *As we re-establish our Lamoille Valley Gleaning program, we thank our anchors: long-time partner **High Mowing Organic Seeds** for sharing their cooler, making our delivery of quality crops to our neighbors possible, and to our downtown Morrisville office-mate the **Retired Senior Volunteer Program (RSVP)**.*



This fall, Gildrien Farm had a conundrum: a field of nutritious carrots – and no easy way to get them to eaters. They had picked what they could confidently sell, leaving an acre they knew were forked and misshapen enough that selling them would be tough. They'd donated surplus in the past, but it was usually already harvested and washed: easy for their community gleaners to pick up. This time, it was several tons...still in the field. When they called our office here in Morrisville, they wanted to know: **is there a way these carrots can feed our community instead of getting tilled into the soil?**

This scenario is not uncommon, as confirmed by our *Food Loss on Vermont Farms Study*. **Elana Dean of Isgood Community Research** worked with us to survey farmers and calculated an estimate of more than 14 million pounds of edible crops that are left on farms each year – because of cosmetic issues, lack of labor, or simply a year with lots of delicious food!

HUGE Carrot Glean this Sat. 11/19 in Leicester
by HOPE

Announcement Sent on Tuesday, Nov. 15th, 2016

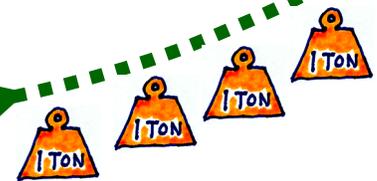


After chatting with the farmer, Lily, HOPE's gleaning coordinator who serves Addison County, strategized with Theresa at Salvation Farms and Mary at RAFFL, all partners in the Vermont Gleaning Collective. They each loaded supplies, sent out a call to volunteers, and **pulled the logistics together for a massive glean...**

*...using a newly upgraded website thanks to **Vermont Design Works**.*



On a beautiful fall morning with more than 35 volunteers, Lily, Theresa, & Mary lead gleaners in harvesting a half acre – more than 8,000 pounds of delicious, sweet, crisp carrots!



HOPE and RAFFL both **took** some gleanings back to their communities...



Sharing is caring...and makes the Vermont Commodity Program facility possible!
 Thanks to our sub-leasing partnership with Skinny Pancake's *Have Your Cake Catering*.



...and Salvation Farms hired Black River Produce to ship 11 overflowing pallets of carrots to Winooski, where our Vermont Commodity Program facility doubles as a surplus crop food hub and workforce development training site.



Vermont Commodity Program: Building strength in individuals builds strength in community.

Salvation Farms' trainees benefit greatly from the committed engagement of diverse, caring, and talented community members.

Educators from UVM and CCV, as well as independent consultants, offered an array of certifications, trainings, industry visits, and presentations.

Three UVM interns assisted with operations, educational programming, and outreach to regional partners, who help us recruit trainees and offer holistic services during training cycles.



Over several days, the Vermont Commodity Crew washed, quality-assessed, and bagged the carrots into hundreds of 3-pound and 25-pound bags: perfect for an individual, for families, and for meal programs.

What are we serving up? Thanks to the hard work of a UVM dietetics intern, we are now able to calculate the nutritional makeup of gleaned crops and the benefit these nutrients have on our health. For example, carrots get their orange color from Beta-carotene, which the body processes into vitamin A, essential for good eyesight. The more than 8,000 pounds of gleaned carrots provide one day's requirement of Vitamin A for nearly 50,000 people!

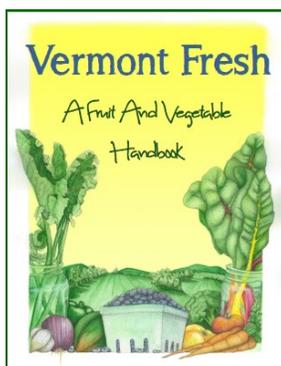
Vermont's need for fresh produce: With researcher Elana Dean, we surveyed the need for produce in our state's charitable and institutional food programs. We found that many sites have a high need for more fruits and vegetables, many preferring Vermont-grown. We also found a desire for washed and packed produce – a service we are excited to be able to provide.



With the carrots gleaned, cleaned, and packed – notification of available crops are sent to our partners around the state. These carrots will make their way to the region's food shelves and meal programs, who in turn feed our neighbors with this wholesome, Vermont-grown crop!

...is made possible by your support!

Salvation Farms
49 Portland Street
P.O. Box 1174
Morrisville, VT 05661
info@salvationfarms.org



Get your Vermont Fresh Handbook Today!

...Or Win a Copy - be the first person to let us know the answer to this Vermont Fresh Handbook trivia question: *Which vitamin makes carrots good for your eyesight?*

To answer the trivia or to order your handbook, contact us at:
802-888-4360 or info@salvationfarms.org

Handbooks available for \$20 plus s/h - makes a great gift!

Supporting the Vermont Gleaning Collective

For the past year, **Vermont Design Works** has committed to increasing the Vermont Gleaning Collective's impact—from designing the Vermont Gleaning Collective's **logo** to overseeing critical **website updates**, making the site more user-friendly and enhancing functionality as an organizing, data tracking, and organizational tool.



“Working with Salvation Farms was a great privilege for Vermont Design Works (VDW) quite simply because theirs is a mission we wholeheartedly believe in. Their efforts as leaders in the statewide management of surplus food not only builds increased resilience in Vermont’s food system but also engages individuals and strengthens communities as a whole. In addition to working with Theresa to design and develop the face of the Vermont Gleaning Collective, some of the VDW staff had the rewarding experience of participating in a glean, which gave them the opportunity to see first hand how the software they help to build created a better user experience for volunteer gleaners. Thanks to Salvation Farms for the incredible work that you do!” —Donna Bepler, CEO



<<< Homepage and logo of VermontGleaningCollective.org.



To learn how your business could get highlighted in our newsletters, contact info@salvationfarms.org

