Mike Smith Makes a Difference

Mike Smith (center) first heard about SoSA at a conference in Nashville in 2008. He’s been an inspirational volunteer and leader in gleaning ever since.

By Charlie Overton

Throughout the summer, SoSA groups will gather in Tennessee, bagging up fresh green beans like these to distribute through food pantries and food banks.

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The best kept secret of the United Methodist Church” — that’s how Mike Smith describes The Society of St. Andrew. A former president of the Holston Conference of United Methodist Men, Smith recalls his first encounter with SoSA at a 2008 National Conference in Nashville. “I had never heard of SoSA”, he says, “but Wade (Wade Mays, national Meals for Millions coordinator) was there showing the SoSA video of sweet potatoes being dumped into the landfill.” After finding out more about SoSA’s work, Smith says it made powerful sense: “I think about all that God provides. We waste so much.”

Since discovering SoSA, Mike has been an enthusiastic advocate in Tennessee. Between organizing crop drops at his home congregation, Concord UMC, and gleaning markets in the greater Knoxville area, he has helped save, well, tons of food. In 2010, he helped organize his first crop drop of what he thought would be potatoes, but the produce changed several times until finally a truck filled with watermelons arrived. As he’s been known to say, “Sometimes you just have to roll with it.” Since that first drop, Mike has organized a total of seven crop drops in the Knoxville area, working with everything from sweet potatoes to yogurt.

One of the top-ranked agricultural programs in the U.S, the University of Tennessee operates student farms as classrooms for future farmers to explore new techniques.

“I think about all that God provides. We waste so much.”
The relationship between our volunteers and supporters is a pretty special one. Often, the volunteer and the supporter is the same person. Thousands of our financial supporters also volunteer in gleaning events. The reverse happens when our volunteers become financial supporters. We love it when that happens because it strengthens the ministry in many ways.

But even when supporters and volunteers are different persons, they continue to have a dynamic and important relationship. Many of our financial partners are not able to volunteer, but their partnership enables gleaning events where thousands of volunteers gather to save and distribute an enormous bounty of fresh produce left after harvest.

Likewise, many of our volunteers are not able to contribute financially, yet they give so generously of their time. Their efforts in the fields give significant meaning, and action, to what our donors make possible.

This essential relationship forms the keystone of a bridge over the hunger gap in America. Combined with thousands of farmers and feeding agencies, there is a place for everyone in this effective ministry. Whether you participate in one way, or multiple ways, your part is crucial in saving tens of millions of pounds of healthy food and distributing it to the hungry in this country each year.

Some readers will recall that, in a letter last December, I said this year will be my last on staff with SoSA. The Board of Directors is doing a wonderful job in the search for the next Executive Director of this remarkable organization. We plan to have that person identified and on board soon, to allow a healthy overlap period. This coming December, after 22 years on staff, I'll return to my volunteer status where I'll continue my relationship with SoSA as a gleaner, a speaker, and a donor. But right now, there is much work to be done as our combined relationships make it possible to Glean America’s Fields and Feed America’s Hungry.

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**January-March Statistics**

Fresh food saved and donated to feed the hungry:

- Gleaned Produce: 7,381,332 lbs
- Potato & Produce Project: 3,154,198 lbs
- Events: 542
- Volunteers: 5,673

**Total Historical Pounds**: 780 Million
**Total Historical Servings**: 2.3 Billion

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**Recent Donations**

### In Memory Of
- Phil Adams
- Enilda Christy
- Bud Curtis
- Dr. & Mrs. William Carroll Freeman
- Mrs. Reba Higgs Bryant
- Harry H. Jones
- Evine King
- Jean Makoujy
- Harlin Matkins
- Linda Perry
- Jim Taylor
- Stanley Torman
- Jackie Usey
- Robert Wilson Wagner
- Ming-Chia Wei
- Luther White

### In Honor Of
- Linda Beam, MD
- Betty Jean Breedlove
- Virginia Anne Broyles
- Magen Calland
- Children of Pleasant Grove UMC, Bailey MS
- Cindi Corbett
- Wesley Copeland
- Wilson Copeland
- Front Royal UMC
- Leona D. Gardner
- Michael Goetz
- Sharon Graham
- Nin Grandfield, RN
- Megan Gross & Daniel Wade

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Robert & Janice Vaughan
Sarah West, MD
Erica Whorley
Dianne Witt
New Study: 20 Billion Pounds of Food Left in the Fields
Condensed from a SoSA blog post by Jean Blish Siers

ReFED - a collaboration of thirty nonprofit, business, foundation, and government leaders - has created a “Roadmap to Reduce U.S. Food Waste.” This fascinating study comes at food waste from several angles, addressing its environmental as well as economic costs.

From this study, we now have an estimate of how much food is left un-harvested on farms and discarded at packinghouses each year: 10.1 million tons, or more than 20 billion pounds. That food waste is added to the 133 billion pounds wasted after delivery of the food to supermarkets, restaurants, and consumers. ReFED has a three-pronged approach to limiting food waste:

1. **Prevention** - Approaches include consumer education (saving more than 584,000 tons of food and 281 billion gallons of water,) more consistent package labeling and dating (diverting 398,000 tons of food from landfills,) and improved packaging to prevent spoilage and transit damage.

2. **Recovery** - This is where groups such as Society of St. Andrew come in. The group found, for instance, that with expanded donation tax incentives, more than 638 million meals could be recovered each year. And the happy byproduct of saving that food is the reduction of 874,000 tons of greenhouse gases annually! And something as basic as donation liability education (basically letting grocers and producers know that they can donate food without fear of law suits) could save an additional 95 million meals a year.

3. **Recycling** - Keeping food out of landfills through efforts including various levels of composting, as well as producing animal feed. These are the foods that remain once the first two approaches are implemented. The hope is that the amount that needs to be composted and recycled would become smaller each year.

The emphasis of the report is that all stakeholders have to work together. With increased government incentives, producers at all levels will be more inclined to work with groups such as SoSA. With better education, less food will be considered “bad” or inedible.

See the full report at Refed.com. Read the full blog post at Endhunger.org/a-roadmap-we-can-all-follow.
In April, three new and energetic program coordinators began their work with SoSA, coordinating volunteers to gather food for the hungry. Jewel Scruggs started work in Alabama, Kelsey King in Tennessee, and Andy Lemmon in Mississippi. Andy reflected on the experience of so many volunteers doing so much to help others:

Our farmers for this turnip-gleaning event work full-time jobs during the week and fill their “free time” with growing crops and maintaining their small farm. They have graciously donated the roots from their turnip crop for our gleaning event. After several rain-outs, our day finally came. The weather was sunny and dry all week. That Saturday morning began with sunshine and a comfortable 72 degrees.

It was eye-opening for us all that so much food goes to waste on even a smaller farm like this one. One volunteer said he was happy that this food gives us an opportunity to reach out and care for our neighbors.

Our new SoSA program coordinators, gathered at the SoSA national office in Big Island, Virginia. From left to right: Kelsey King (Tennessee,) Jewel Scruggs (Alabama,) and Andy Lemmon (Mississippi.)

We started gleaning “assembly line style” with each person handling a different phase of the process: gathering, transporting, sorting, bagging. We then transitioned to “group work” where we all worked on the same phase of the process at the same time to increase our yield. By the end of the morning, our volunteer team had settled into a rhythm. We had a blast and rescued fresh food that would otherwise have been wasted.

We distributed close to 450 pounds of turnip roots to hunger relief organizations throughout the Greater Jackson Area. Since each pound of food yields about three servings, our farmers and volunteers gleaned a little more than 1300 servings of food in just four hours.

The produce, the farmers, and our volunteers are blessings. We are confident that the hunger relief agencies that picked up the food will use it to help those in need - both physically and emotionally.

We are called to live out our faith and truly love our neighbors as we love ourselves. I saw this in the volunteers’ attitudes and words - they acted as if this opportunity to volunteer had truly been a gift for them. If you would like to volunteer, or would like us to come speak at your congregation or organization in Mississippi, contact us at gleanms@endhunger.org or 769-233-0887.

Backpack Buddies Delivers Nutritious Food from SoSA

On a special day in December, children in a number of elementary schools in St. Clair County, Alabama received fresh fruits and vegetables from the Community Food Bank of Central Alabama.

The food bank received the apples and 18,000 pounds of sweet potatoes from the Society of St. Andrew. The food was distributed to 3,600 qualified students and families in the county.

Continued — see Backpage Buddies on page 5
This was a service of Backpack Buddies, a national program that provides children from food-insecure homes with healthy weekend meals during the school year. The children, selected by school principals and guidance counselors, receive a backpack containing six balanced meals and four healthy snacks at the end of every week.

The mother of one of the children said, “Thank you. I happened to be up at the school delivering some goodies to my daughter’s teachers and I was able to see the pure excitement in the kids going to pick up their sack of potatoes. It was awesome!”

“Knoxville is the 26th-hungriest metro area in the country,” he notes, “and that means there is a lot left to do.” Mike says, “This isn’t hard work. I always get so much more than I give.” Mike should know; he is humble and always appreciative of the opportunity to serve. You don’t find a volunteer like him every day.

Note: United Methodist Men has officially worked with Society of St. Andrew since 1998. This initiative, called Hunger Relief Advocates, is designed to help the United Methodist Church engage in ministry to and with the poor and hungry, under leadership of United Methodist Men. The Meals for Millions giving program provides the funding for this program. Learn more at EndHunger.org/umm. 

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Pastors and Church Staff
Mid-Week Retreat for Respite and Renewal

Hope for the Harvest

Take three days to reconnect with God’s creation and human need through gleaning, prayer, study, worship, discussion, and fellowship. Care for the environment, care for hungry brothers and sisters, and care for yourself during this fall mid-week retreat.

You’ll return with new energy, new vision for ministry with your congregation and community, and new insights to share.

Dates: Tuesday, October 4 (7:00pm) – Thursday, October 6 – (Noon)
Optional stayover ’til October 7 for collaborative worship planning
Place: Camp Fincastle (near Roanoke, Virginia)
Cost: $75 – includes five meals, lodging, and all program activities

Questions?
Contact Bill Leach 800-333-4597, sosahoh@endhunger.org

Registration and details available at endhunger.org/hoh

Thank you to the following foundations & corporations that donated $1,000+ in the fourth quarter:

Asbury Community Thrift Store .....................Madison, AL
The Chatlos Foundation ....................................Orlando, FL
Christopher Newport University ....................Newport News, VA
CP and MG Lunsford Charitable Trust ..............Winston Salem, NC
Greater Lynchburg Community Trust ..............Lynchburg, VA
Hill Crest Foundation, Inc. .........................Mountain Brook, AL
Kosciusko Community Foundation ...............Warsaw, IN
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Plymale Foundation ....................................Lynchburg, VA
Southeast Produce Council .........................Millen, GA
Virginia UM Foundation .............................Glenn Allen, VA
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“Mike Smith Makes a Difference
- continued from cover

and technologies. Mike and volunteers from the Knoxville area have gleaned the UT farms for two years and recovered a variety of fresh produce to take to several area agencies around the Knoxville area.

“This isn’t hard work. I always get so much more than I give.”

On a page with a picture of children in the Backpack Buddies program, receiving fresh fruits and vegetables to help provide healthy meals over the weekend.
Quarterly Report
Endhunger.org

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