



Society of St. Andrew

GLEANING AMERICA'S FIELDS FEEDING AMERICA'S HUNGRY

Quarterly Report

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Your Words Make a Difference

Most people agree that words matter. And that's especially true when uneaten food is the topic. At SoSA we often say that we "reduce food waste." But "food waste" is a term that needs some re-interpretation. Food waste brings to mind images of table scraps, dumpster diving, or food that's past its prime.

Reducing (or preventing) food waste means intervening early, capturing good food, while it's still good and fresh, before it has the opportunity to become waste. SoSA scrutinizes each food donation to ensure we are distributing high-quality, safe, edible, nourishing food to agency partners and individual recipients. We never want to spend time or resources recovering, transporting, and distributing food that

will only be thrown away by the end recipient because it has spoiled.

By reducing the number of hands that food passes through between the farm and the family that will eat it, SoSA also reduces the number of miles that food travels and the time it takes to get food to the end recipients. Often food gleaned by SoSA volunteers in a field in the morning is on the table of a hungry family nearby the same evening—it's fresher than anything you could purchase at your local supermarket!

Maybe we should call this good food "surplus" or "rescued;" perhaps it should be considered "excess" or "just ripe." Whatever we call it, it is not food waste!

Farmers, packing houses, farm markets, grocery stores, and distribution centers make good food available to the Society of St. Andrew for a variety of reasons. Perhaps the farmer grew more than was needed for a sale contract, or the harvested crop didn't quite meet the contract specifications for size, weight, or color. A labor shortage could keep food from being harvested altogether, and road construction might keep shoppers from purchasing at the farm market today. The temperature in the refrigerated tractor trailer could be off by a single degree, which doesn't affect food quality but shortens its shelf life by a couple of days, causing the grocery distribution center to reject it. One year recently, small round watermelons were a fad, so farmers growing the traditional long, oval watermelons lost their market share; they donated hundreds of thousands of pounds of just ripe, juicy watermelons to SoSA that summer.

You can use your words to make a difference. Next time you're discussing gleaning, SoSA, or rescuing food, you can explain that reducing "food waste" means rescuing and sharing good food, while it's still good. And if you want to add a biblical message, how about Jesus' words after feeding 5,000 people on a Galilean hillside long ago? "Gather up the leftovers. Let nothing be wasted." (John 6:12-13) ■





January–June 2021 Totals

Fresh food saved and donated to feed hungry people

Nourishing Food Shared	33,133,079 lbs
Servings of Fresh Food Provided.....	99,399,237
Events	2,552
Volunteers.....	7,488
Farms/Providers.....	473
Distributing Agencies	1,156

Total Historical Pounds
Total Historical Servings

949 Million
2.8 Billion

FACT: Food Date Labeling Act >

Maine Congresswoman Chellie Pingree and Connecticut Senator Richard Blumenthal introduced the Food Date Labeling Act in May 2016 in an effort to standardize date labels such as “use by,” “sell by,” and “best by.”

Confusing date labels contribute to 90% of Americans throwing out perfectly good food, according to the ReFED report. There are currently no national or governmental regulations on food date labeling for safety.

To learn more type this link into your browser to read the NRDC and Harvard Food Law and Policy Clinic’s report: <https://www.nrdc.org/sites/default/files/dating-game-report.pdf>

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Share Your Story

Awareness grows about the severity of food waste and hunger, more and more people are eager to get involved and make a difference. They want to participate in a worthwhile mission— like preventing waste and ending hunger for families in need, in their local community. They simply don’t know where to begin...

You can help these people put their feelings into action.

Your experiences as a donor, volunteer, agency partner, and/or food recipient can empower people. By speaking up and sharing your story, you can make it easy for people to take their first step — to volunteer and to donate. (They might even know a new food pantry in need of fresh food!)

By sharing the good news about how SoSA prevents good food from being lost as waste and instead shares it with hungry people, you’re serving others and making an impact.



I really believe in the work of The Society of St. Andrew. Having a food co-op at my church, I glean as often as possible with SoSA. My church is located in a food desert. Our neighborhood co-op members are always thrilled to get farm-fresh fruits and vegetables!

Lyn – SoSA Volunteer

There is nothing like it for me! To help fill such a basic need as food and to see the immediate results of your work is life-changing. We come together from all walks of life. We are diverse, and yet we are all the same— people helping people. Love in action! There’s nothing like being in a field of sweet potatoes, digging in the dirt for buried treasure to feed others, and knowing your reward is your ability to help. You just have to be there!

W. Harding – SoSA Volunteer

Fresh vegetables we received were able to go to low-income families in our area. Delicious sweet potatoes are what we have received on several occasions. We hope to continue to receive these healthy and nutritious vegetables in the future. Thank you for all you do to help others!

Service Centers – SoSA
Recipient Agency



Reduce Waste: Buy “Lonely Bananas”

People who give to or volunteer with SoSA tend to think differently about food. While they connect with SoSA to share healthy food with people in need, they also buy food more carefully and often more locally. They look at grocery store displays and think about the apples that were too big for the display or the red-mesh bagged imperfect avocados. They may even search the dim corners of their refrigerator a few times each week to be sure no kiwi or bell pepper has been left behind.

One story, we hear over and over again from SoSA partners, is that they have started buying the “lonely bananas.” It’s almost an unofficial milestone in the journey with SoSA.

When some people shop, they don’t like the looks of a few bananas in a bunch. Or maybe they don’t want quite as many bananas as they see in the perfect bunch. So they simply break off those extra or blemished bananas and

leave them behind. Separated from the bunch, those bananas become “lonely”—likely to remain on the display for days and, ultimately, thrown into the dumpster out by the loading dock.

**It’s a simple way
to declare your
values and to be
the change that
you want to see in
our world.**

You’ll know you’ve reached your big SoSA partner milestone when you find yourself reaching for the lonely bananas and taking them home to eat. It’s a simple way to declare your values and to be the change that you

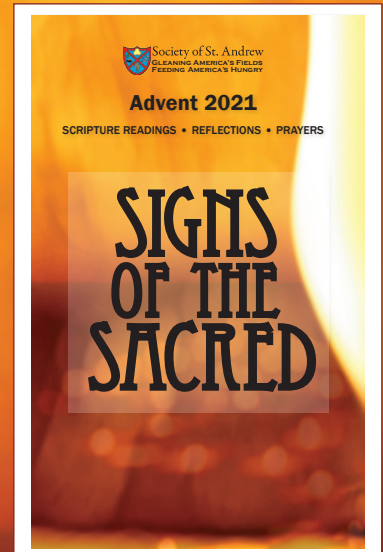
want to see in our world. Buying one or two lonely bananas may seem a small action, but imagine if every shopper did the same—or if they just refused to separate bananas from the bunch to begin with!

When food is eaten (rather than landfilled), all the resources that went into its production meet their best use: acreage, soil, water, labor, transportation, and more. Be a SoSA hero—reduce food waste and buy lonely bananas! ■



“Pick me! I’m single.” is one way a major, national grocery store is encouraging shoppers to prevent food waste and buy food while it’s still good to eat.

Plan for Advent with SoSA



**Advent materials are
shipping now**

**Order or download yours at
EndHunger.org/advent**

You Can Help Farmers Prevent

This time of year, every time SoSA phones ring or an email hits a SoSA inbox, it's another farmer with healthy food they want to share with others. When they contact the Society of St. Andrew, they know their unharvested, unused, or unsold

crops will reach the tables of hungry families. They know that good food will be eaten, providing good nutrition for people who need it most.

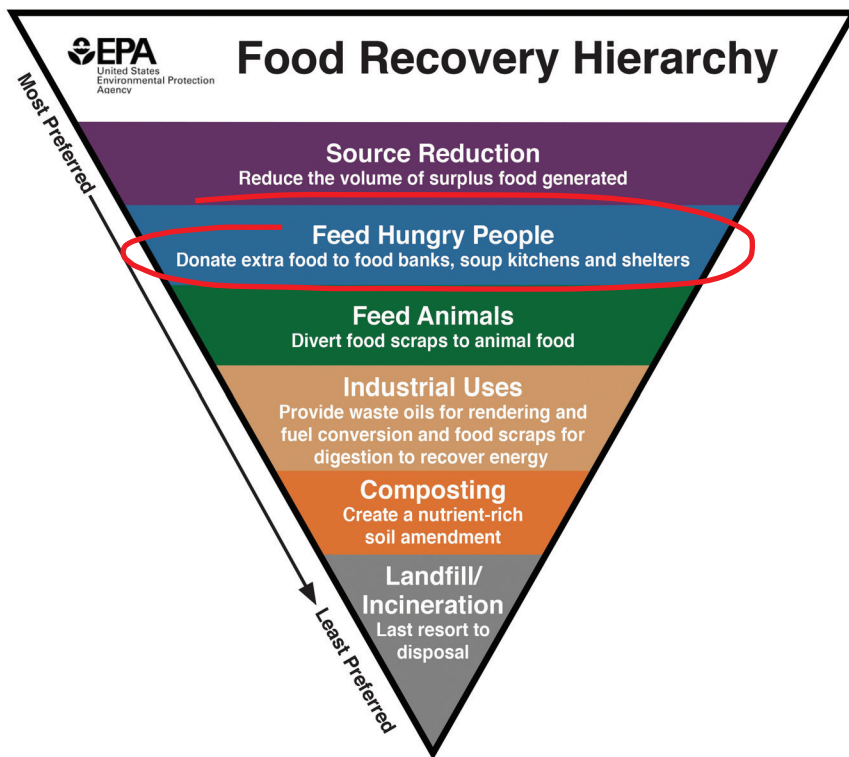
When you meet a farmer, you learn quickly they are generally opposed to

inefficiency and any form of waste. They work hard to grow food for people to eat! Yet it seems almost inescapable that many farms end up with good, quality food that they're not able to sell.

Sometimes the farmer has to grow enough to meet specific contract requirements. They may overplant to ensure they have enough to sell. Other times there aren't enough laborers to complete the harvest. And always there are fruits or vegetables that are too big, too small, slightly off in color, or blemished for the grocery store. Severe weather can destroy crops, leaving no good food behind. But in one recent situation, a tornado caused a different sort of problem — that left a lot of great food at risk of going to waste.

A minor twister came through and damaged the Marks Brothers' Farm building during harvest. The tornado didn't harm any food, but it did damage the building. While the damage was not

Caption: The EPA has ranked the effectiveness of food waste reduction strategies. You help prevent food waste at the feeding hungry people level by donating to and volunteering with SoSA.



SoSA relies on farmers to share their abundance and volunteers to handle the hands-on aspects of picking up and delivering food, often on quite short notice.

nt Food Waste

extensive, it still rendered the space unsafe for storing food, leaving nowhere to hold bins (4 foot cardboard cubes) of fresh watermelons. Here's the situation on the ground, the morning after the tornado:

The watermelon harvest is at its peak. The farm is harvesting thousands and thousands of pounds of delicious, fresh watermelon for grocery store sale every day. These experienced farmers work all year to grow as many watermelons as possible, and now, when it's needed most, the storage shed is out of commission. The bins of watermelons harvested each day can't stay outside. This feels like a crisis!

Fortunately, the Marks Brothers know from experience that working with SoSA is an effective way to free up space and

make use of their unplanned surplus. They knew a quick call to SoSA can put their good food to its highest use—feeding people. They likely also know there's a tax deduction available to them when they donate crops, that may help them recoup their costs in growing and harvesting. Working with SoSA is a windfall for hungry families and a win for a farmer in a tight spot.

Food waste is an environmental, social, and financial problem.

SoSA's method is simple: Coordinating volunteers with pickup trucks and flatbed trailers to pick up bins of watermelons at the farm and deliver them to a network of hunger relief agencies in the surrounding area that, in turn, can quickly share the watermelons with

their clients, so that every watermelon is eaten.

As it turned out, it took only seven days and a dozen volunteers to rescue these at-risk watermelons and share them with agencies with clientele eager for fresh produce.

SoSA relies on farmers to share their abundance and volunteers to handle the hands-on aspects of picking up and delivering food, often on quite short notice. And SoSA needs you, its donors, to provide the funds that cover critical costs, like proper packaging, commercial transportation when needed, and behind-the-scene logistics. Working together, we rescue farm-fresh food, we prevent food waste, and we nourish hungry families. Thank you for your part in this mission to end hunger! ■



Recent Individual Donations

These names represent gifts made “In Memory Of” and “In Honor Of” special people and/or significant occasions. As loved ones are honored or remembered these gifts bring people together to harvest and share healthy food, reduce food waste, and build caring communities by offering nourishment to hungry neighbors. Thank you.

In Memory Of

Albert Amelotte
Faye Baumgarten
Rolla Beck, III
Dean Blessing
Lawrence Broomall
Evelyn Byrd

Warren D. Tudor, my kind and
loving husband
Glenn Vanlear
David “Connie” Via
Bette Witherington

In Honor Of

Beth Coggins
Stacey Conner
Madeline Crawford
Rev. Roy Creech, Jr.
Nelson “Bud the Spud” Curtis
William Eisemann
Bill Felty
Mary Ferguson
Norman Fowler
Susan Graf Miller
Helen Jane Harris
Pete Holloran
Elizabeth Jones
Donald Kear
Dr. Elton Aaron King
Michael Kingsley
David Knox
Ed & Rae Korsch
Margaret Legard
Betty Macdowell
Jean Makoujy
Barbara Morgan
Hellen Murray
Rena Nelson
Our Parents
Lois Sandeen
Bill & Dorothy Schminkey
Margaret Soell
Rev. William K. Thomas
W. Bruce Thompson

Charlotte Bennett
Elmer Blanchfield
Brenna’s Birthday
Mr. & Mrs. John Covert
Matthew Creed
Lawrence Cuthill and Patti
Thackeray’s Wedding
Christopher & Allyson Ey
Mary Ella Fuquay
Andrew Geith
Amy Haidet
Regina Hathaway
Susan Hathon
Betty Heishman
Hobsons Chapel Church
Henry & James Hockett
Lesley Huffaker
Betty King
Liz King
Austin Lengmeier
Sally McGrath
Barbara Miller
Rev. William Moore
Stella Pool
Pat Rankin
Kurt Schoenberg
Connie & Ann Via
Bill & Laura Ellen Waden



You can raise awareness in
your community by leading
a **Food Waste Audit**



This interactive exercise measures the amount
of food wasted after a meal and demonstrates
how much food a group wastes, even without
thinking about it.



**Are you an Active or
Retired Federal Employee?**

Make a difference in the mission to end hunger
with your annual charitable pledges through the
Combined Federal Campaign.

CFC# 12046
EndHunger.org/cfc

**THANK YOU TO THE FOLLOWING
FOUNDATIONS & CORPORATIONS**
that donated \$1,000+ in the 2nd quarter of 2021

Anonymous.....
Bob's Discount Furniture..... Manchester, CT
Central Alabama Community Foundation.....Montgomery, AL
Christ Episcopal Church Foundation.....Charlotte, NC
Community Foundation of Northeast..... Anniston, AL
Duke Corporate Accounts..... Durham, NC
Enterprise Holdings Foundation..... Saint Louis, MO
Fidelity Charitable Gifts.....Cincinnati, OH
Foundation For The Carolinas..... Charlotte, NC
Honda Manufacturing of Alabama Lincoln, AL
Independent Presbyterian Church Foundation Birmingham, AL
James M. Frye Endowment Fund II..... Richmond, VA
James M. Frye Endowment Fund III..... Richmond, VA
John K. Bastien FoundationDelray Beach, FL
Johnson & Johnson Foundation.....Andover, MA
Joseph S. Bruno Charitable Found Birmingham, AL
Keys Open Doors Foundation..... Key West, FL
Lafayette Life Foundation, Inc..... Lafayette, IN
M.F. Moorman Family Foundation.....Thaxton, VA
McIntosh Foundation Coral Gables, FL
Nicholas H. Noyes Jr. Memorial F..... Carmel, IN
People's Advocacy Institution..... Jackson, MS
Selby & Richard McRae Foundation Jackson, MS
Southeast Produce CouncilMillen, GA
Southeast United Dairy IndustryAtlanta, GA
St. Joseph Community Health Foundation.....Fort Wayne, IN
The Kroger Co.....Cincinnati, OH
The Morningstar Foundation..... Providence, RI
The New York Community Trust..... New York, NY
Vanguard Charitable..... Warwick, RI
Virginia United Methodist Foundation Glen Allen, VA



Alternative Christmas Cards by artist Jim Harris
are available now and help feed hungry people.
Order yours online or send in the order form below.
EndHunger.org/acc

Alternative Christmas Card

Minimum donation gift for each card is \$15

Do not send cash through mail.

Donations tax deductible as allowed by law.

Make check payable to "Society of St. Andrew" or

Charge my: ☐ VISA ☐ MasterCard ☐ AmEx

Account # _____ Exp. Date _____

Signature _____ CVV _____

PLEASE PRINT Total enclosed or charged: \$ _____

Your Name _____

Address _____

City _____ State _____ Zip _____

Day Phone _____

Email _____

☐ Send _____ cards TO ME for personalizing and mailing.

☐ SoSA to send out cards on my behalf.

Note: Use a separate sheet to list additional names, addresses
and what name you would like signed at the bottom of the card
(who the card is from).

In honor of _____

Address _____

City _____ State _____ Zip _____

Sign this card: _____

**Orders must be received by Dec. 3 to ensure delivery before
Christmas. We will make every attempt to expedite late orders.**

**Mail to: Society of St. Andrew, 3383 Sweet Hollow Road.,
Big Island, Virginia 24526**

(ACC-NL)

Volunteer Spotlight

How One Volunteer Prevents Time from Being Wasted

Jerry Garrett initially signed up as a SoSA volunteer in Indiana three years ago. Since then he's become a passionate advocate for the cause and has volunteered more than 100 times. He's become a SoSA donor in the past two years, too!

Jerry's wife, Kathleen, kickstarted his volunteer career by signing him up for summer gleaning opportunities, immediately after he retired. He jokes that she simply wanted him out of her way that first summer. But what began as a chance opportunity has grown into a fervent endeavor. Jerry has become an active, consistent, and enthusiastic volunteer for SoSA.

Kind-hearted, thoughtful, and helpful, Jerry's charisma inspires others as well. Many volunteers, farmers, and partners remember him and say his commitment to his neighbors is genuine and obvious. He's affectionately known as "Jerry, the always-there volunteer".

Jerry serves because he believes in the value of preventing good food from being wasted and in sharing it with people who don't have access to fresh fruits and vegetables.

SoSA is not the only activity that fills Jerry's days but it's certainly an important one to him. Upon retiring, many people wonder how they'll fill their days. Often they look for new ways to serve others. That's Jerry! His retirement is "zero waste," focused on using his time wisely and on sharing Indiana's abundant food with others.

Having volunteered on more than 100 occasions, Jerry is a standout volunteer, for sure! But he is just one of the many volunteers who selflessly serve in SoSA's network, week in and week out.

Your gifts to SoSA also help volunteers like Jerry maximize their gleaning efforts because your gifts remove barriers and provide resources like tools, packaging materials, and transportation for the food if needed. By partnering with SoSA's network of volunteers like Jerry— who glean and share good food nearly every day— you can put more good food on the tables of women, men, and children who need it most. ■



THE SOCIETY OF ST. ANDREW IS A NATIONAL 501(c)(3) TAX EXEMPT, NONPROFIT ORGANIZATION.

For information about SoSA programs call 800-333-4597 • sosainfo@EndHunger.org • EndHunger.org
Connect with us on Facebook, Twitter, Pinterest, Instagram, and sign up for monthly updates
EndHunger.org/signup

