



Society of St. Andrew

Gleaning America's Fields—Feeding America's Hungry
Quarterly Report

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40% of Food Grown Goes To Waste

You may be shocked to learn that in the past year, 40% of all food grown in the U.S. went to waste rather than to feed people. And at the same time, over 40 million Americans struggled to feed everyone in their household.

How is it that so much good food goes to waste?

It's important to realize that it's a food system problem that boils down to simple addition, as some food becomes waste at every step from farm to fork. Some food is left behind on farms; some is lost or becomes waste in the transportation process; still more makes it as far as the grocery store or restaurant before it falls prey to loss or spoilage; and a lot goes to waste at the household level, too, victim to too many nights grabbing food on the go, unlabeled leftovers, or simply getting lost at the back of the crisper. Ultimately about 25% of the food the average American family buys, they'll never eat.

But since farms are what SoSA knows, let's talk about food loss at the farm level or "upstream."

Recently, the University of Illinois surveyed over 250 farmers in Illinois. Their farmers were not massive, corporate farms growing food for big-box stores. They were most likely small-acreage farmers whose families have grown food for generations.

Food loss at the farm level is a loss of land use, water, seed, soil enhancements, time, and labor. It's expensive and, sometimes, unnecessary. It's something farmers want to overcome!

The farmers surveyed reported trying to use surplus food in a variety of ways. Their first, second, and third choices were not to let it rot or throw it out. Most said they fed their families with the surplus; or sold it to consumers at farmers markets or a roadside stand. Some donated their surplus; some turned it under in the fields as fertilizer; a few fed their animals with it, and some allowed gleaners to pick it.

Generally, this produce would be considered unsuitable due to cosmetic imperfections or consumer

expectations. This could be anything related to size, weight, or coloration. Lack of demand; weather issues; packaging problems; and a lack of labor to collect the surplus from the fields were also reasons farmers had more than they could use.

This is why SoSA exists: to partner with farmers (and anyone) with a surplus of good food. Whether it's found on a farm, farmers' market, or even in your own backyard—the goal is always to bring people together to harvest and share healthy food, to prevent waste, and feed families in need.

Your continued partnership makes it possible. With your support, more food will be rescued, in more places, and shared with families in the greatest need. ■





January–June 2022 Totals Fresh food saved and donated to feed hungry people

Nourishing Food Shared	7,852,938 lbs
Servings of Fresh Food Provided.....	31,411,752
Events	2,337
Volunteers.....	4,939
Farms/Providers.....	479
Distributing Agencies	853

Total Historical Pounds **970 Million**
Total Historical Servings **3.88 Billion**

Working Together On All Fronts

SoSA focuses relentlessly on working with more farms, churches, groups, and hunger-relief agencies; in more places. The goal is to rescue as much food as possible—to feed as many people as possible. Each year, with your help, SoSA volunteers share healthy food with millions of people. Yet hunger persists.

Unfortunately, there is no single solution to hunger. Gleaning by itself cannot end hunger for everyone, everywhere. Neither can SNAP (food stamps). They carry families through difficult times. Yet they fall short of a permanent solution.

It's necessary to address hunger and food waste from additional angles. We must address several causes, on many fronts, at the same time, to resolve the effects of hunger. And there's no time to waste! After all, everyone eats, every day—or at least needs to eat every day...

In this country of abundance, there is no reason anyone should go hungry or lack access to fresh, nutritious, locally-grown food.

SoSA's Seed Project provides fresh food and addresses these issues. Earlier this year, SoSA donated seeds to more than 100 organizations, agencies, and communities. Each had the space and willingness to grow food for nearby hungry families. As

a result, families that would otherwise have gone without fresh food now have access to better nutrition and food choices.

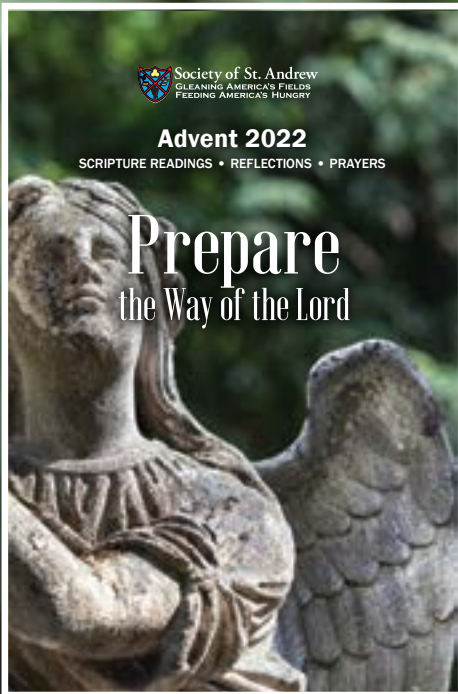
Recipient agencies and communities picked seeds best suited for their location and clients. This way they ensured the food to be grown would meet its highest purpose—feeding people.

Again, sharing seeds will not completely resolve hunger. It's one piece of the solution, and SoSA's other work provides other pieces of the solution, through gleaning local fields; recovering food from farmers' markets; and delivering truckloads of bulk produce and other foods. Our partners at the Alliance to End Hunger continue to advocate for systemic changes to end hunger in the long term. That's another important piece of the solution!

When all of these pieces are activated, people have access to good food. Millions, even billions, of pounds of good food can be eaten by hungry people, rather than lost as waste.

Please know and remember you are behind it all. You are the catalyst for ending hunger in our society. Your donations, your volunteering, and your good words about SoSA's work bring people together. Together, we make a difference daily! ■

Plan for Advent



Advent materials are shipping now
Order or download yours at

Access and Opportunity

The term “food desert” has become commonplace in recent years. It describes communities, neighborhoods, or larger geographical areas, where people live without access to fresh fruits and vegetables.

Sometimes these are in large cities. Other times, these refer to spacious areas in rural parts of the country. Regardless of geography, this condition creates obstacles to people obtaining a regular supply of food.

On the other end of the spectrum, we hear a less common term—“food swamp”. This term describes many of the same areas above, but recognizes that, particularly in inner-city areas, while there may be no healthy, fresh food options, there is a surfeit of high-calorie, low-nutrient food sources (i.e. fast food), with fast-food restaurants or convenience stores on nearly every block.



The SoSA volunteers, pictured above, handpicked dozens of crates of cherries from an orchard in Virginia. They then shared those normally pricey fruits with agencies and community organizations at no cost.

Food swamps offer quick, simple, and deceptively cheap food choices. However, the foods available also contribute to a host of long-term negative health outcomes, including high cholesterol, heart disease, diabetes, and obesity.

When gas prices are exorbitant (or you don't have access to a car at all), when you're juggling several low-wage part-time jobs and children or elderly parents, living at a distance from a full-service grocery store is a real challenge to regular healthy eating.

Food swamps offer quick, simple, and deceptively cheap food choices

However, blaming driving distance to grocery stores and ubiquitous fast food downplays the severity of hunger and food insecurity. A larger issue is a population disconnected from its agricultural roots. Today, our country produces more food than in years past. Yet more people struggle to feed everyone in their household.

Fewer people know how to grow their own food than in generations past. Traditions of the past have been lost. Younger generations are so removed from these roots that many children believe food materializes in grocery

stores. Today's population needs education about food, a connection to the earth, and good food to eat.

We are called to come together as a community, to offer nourishment to our neighbors. Through SoSA, you can connect with nature, establish family and community traditions around cooking and healthy eating, and ensure your neighbors have good food when they need it most. ■



SoSA volunteers in Indiana work together to build a raised garden bed to participate in The Seed Project.



Communities Are Gro

SoSA's Seed Project has partnered with over 120 communities, organizations, schools, and agencies in 2022. Tens of thousands of seed packets provided fresh food, educational opportunities, and hands-on experiences for countless individuals.

Homeschooling parents, executive directors, food pantry staff, master gardeners, and everyday volunteers responded enthusiastically when offered the chance to grow food in their regions.

Recipients and partners were targeted and invited to participate in this exciting, growing opportunity. Others gleaned with SoSA, sponsored a crop drop, or simply hoped to expand how they connect with food-insecure families in their local areas. Ideal recipients will share food with their clients, communities, and more.

Some participating organizations hosted neighborhood cooking demonstrations and shared food

storage tips. Others worked with elementary students, who learned important science lessons while observing and growing plants for food.

The Seed Project renames and strategically extends SoSA's historical Seed Potato Project, which for more than 30 years has provided seed potatoes to Appalachian farmers each spring. The Seed Project distributes garden vegetable seeds and seed potatoes to Appalachian farmers and to other partners in food deserts, rural areas, community gardens, inner-city gardens, edible church gardens, and schools.

While the Society of St. Andrew focuses most of its efforts on harvesting and distributing existing fresh fruits and vegetables, the Seed Project offers those living in food deserts or rural areas the opportunity to grow healthy food to eat, when grocery stores and charitable food distribution infrastructure are limited. This program supports homeowners, agencies, and communities in cost-effectively growing

food to meet their needs. It honors human dignity and makes nutritious food available for greater portions of the year.

The Seed Project's success is built on a partnership with SPI (Seed Programs International), a North Carolina-based nonprofit that has spent decades developing hardy seeds for domestic and international hunger relief programs. Initially, this joint venture began as a collaboration between SoSA and SPI (Seed Programs International) to prevent good seeds from being discarded as waste due to packaging and other superficial errors.

Now, through congregation-based seed packaging and donation programs, SPI makes a wide variety of seeds available each year to SoSA's Seed Project participants, growing the program exponentially in just a few years. In addition to the Appalachian region, the Seed Project now extends throughout the Southeast, the Midwest, and even into first nations' lands in South Dakota.



growing



to learn, work, and bring freshly grown food to families they know struggle with food insecurity.

Over the years, your generous support and partnership have built, strengthened, and expanded SoSA's network and it continues to grow—now, with more people, in more places, receiving fresh food.



“Local people know the most about their own cultures, contexts, and resources, and are in the best position to innovate.” - SPI

This fruitful partnership has allowed hundreds of organizations to grow their own broccoli, carrots, cucumbers, cabbage, melons, squash, tomatoes, peas, and potatoes.

Some participants were better equipped to start planting and growing immediately. Others needed to recruit volunteers or clear space for planting. No matter the location, each was eager

While there is no one-size-fits-all solution to end hunger, working together, sharing resources, and growing food in areas of great need strengthens relationships—and it helps build caring communities, where there is food enough for all. ■





Recent Individual Donations

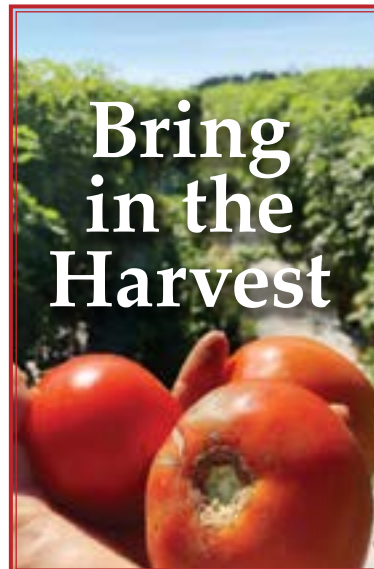
These names represent gifts made "In Memory Of" and "In Honor Of" special people and/or significant occasions. As loved ones are honored or remembered these gifts bring people together to harvest and share healthy food, reduce food waste, and build caring communities by offering nourishment to hungry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

In Memory Of

Mary Jo Barnard
Larry Broomall
Lawrence Clements
Ben Coatsworth
Mimi Copenhaver
Shirley Cox
Bud Curtis
Bud the Spud Curtis
Joseph & Teresa Damon
Roxanne Franklin
Grant 50th Anniversary
Pearl Hamilton
Francis Hanchey
Elizabeth Hancock
Bill and JoEtta Hemp
Ray McNabb
Arnold McPeters
Barbara Mohrbacher
Marcia Patterson
Ed Patterson
Linda W. Perry
Mr. David Allen Roberts
Louise Strickland Sherrod
Mr. Robbie Thomas
Roger Thurman
My kind and loving husband,
Warren D. Tudor
Roberta Whitt
Jean & Bill Wilkerson

In Honor Of

5 grandchildren
Charlotte Bennett
Rev. Kathy Bryant
Dean Burdick
Colonial Beach UMC
Dr. Stevan Koprivnik, DDS and
his staff, Sarah, Shannon, &
Janet
Brian & Claudia Grant
Lesley Huffaker
Liz King
Bill & Sandy Leach
Rick Makoujy
Aristotle Q. Makoujy
David & Sally Maxwell
Norview United Methodist Church
Stella Pool
Pat Rankin
Carole Reynolds
Velma Sanford
Edith Schleicher
Jim Smith
Rev. Pat Toney
Wayne Tysinger
Rob Stohlman-Vanda White



Bring
in the
Harvest

When you give to
SoSA donor will m

*All gifts received o
will be m*

Your gifts will be us
The matching gift will

Give online at [EndHung](#)
Write "Br

Mail checks to: Society of S

THANK YOU TO THE FOLLOWING FOUNDATIONS & CORPORATIONS

that donated \$1,000+ in the 2nd quarter of 2022

These foundations and corporations recently made contributions to the Society of St. Andrew as a part of their organizational alignment with SoSA's mission.

- Amaturo Family Foundation Fort Lauderdale, FL
- Anonymous Foundation.....
- Bernard A Egan Foundation IncFort Pierce, FL
- Bob's Discount Furniture Charitable Foundation
Manchester, CT
- Christ Episcopal Church FoundationCharlotte, NC
- Fidelity Charitable Gifts.....Cincinnati, OH
- Frank E. Duckwall FoundationTampa, FL
- Honda Foundation Torrance, CA
- The J. Willard and Alice S. Marriott Foundation Bethesda, MD
- Jackson State University..... Jackson, MS
- James M. Frye Endowment Fund II of Community.....
Foundation for a Greater Richmond Richmond, VA
- James M. Frye Endowment Fund III of Community
Foundation for a Greater Richmond Richmond, VA
- John K. Bastien FoundationDelray Beach, FL
- Lafayette Life Foundation, IncLafayette, IN
- Lawrence Livermore National Laboratory..... Livermore, CA
- McIntosh Foundation..... Coral Gables, FL
- Network For Good..... Bethesda, MD
- Nicholas H. Noyes Jr. Memorial Foundation, IncCarmel, IN
- Renaissance Charitable Foundation Indianapolis, IN
- Southeast Produce Council.....Millen, GA
- Squires Foundation Fund for Society of St. Andrew
Charlotte, NC
- The American Online Giving Foundation Newark, DE
- The Morningstar Foundation Bethesda, MD
- Vanguard CharitableWarwick, RI

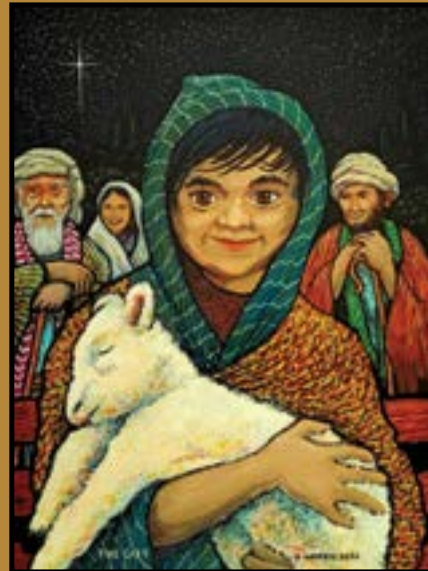
Bring in today's harvest, a generous match it, to bring in tomorrow's harvest!

or postmarked September 1—September 15
matched, up to a total of \$50,000.

used to rescue & share fresh produce in 2022.
feed hungry people for years to come through
SoSA's endowment.

ger.org/donate, by phone (800-333-4597), or check.
ing in the Harvest" in the memo line.

St. Andrew, 3383 Sweet Hollow Road, Big Island, Virginia 24526.



Alternative Christmas Cards by artist Jim Harris are now available for order and will 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. 2 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

Volunteer Spotlight

Food Waste Audit

Students at Butler University in Indianapolis recently conducted a SoSA-sponsored Food Waste Audit in their college cafeteria. They learned how much food regularly goes to waste in their cafeteria and how community engagement is crucial to unlocking a solution.

The Society of St. Andrew's Food Waste Audit program offers cafeterias and congregations a means of measuring the quantity of food discarded after a group meal. Follow-on educational materials and opportunities engage diners in learning why food waste matters and how they can waste less food in the future. A second food waste audit measures whether the educational efforts have made a difference to diners. Now that they know more, do they waste less food?

Groups wanting more rigorous data can isolate control groups vs. learning groups and can also test separately various teaching-learning strategies to determine which are most effective at changing behavior to limit food waste.

Jamie, a Butler instructor, taught a class about sustainability, providing experiential learning opportunities as a part of the curriculum. In addition to classroom lectures, she sought hands-on opportunities for the students.

“If something is important to you, you need to step up, advocate for it, and be the change you want to see in your community.”

- Jamie

After reviewing SoSA projects, she recommended her students plan a Food Waste Audit. Several students agreed, downloading SoSA resources, identifying roles, gathering supplies, and strategizing ways to measure food

waste. Their intent was to introduce others to the issues of food waste and food insecurity; while demonstrating how small, simple actions can make a difference.

Initially, Jamie's students met limited success. There was a lack of participation from their fellow students. They placed signs and plastic containers in key dining hall areas where students dropped their dirty trays after a meal. Yet, most students walked past the stations and discarded their food.

To address this, Jamie's class paired for 90-minute shifts, standing near the Food Waste Collection stations. They greeted students dropping off plates; engaged in purposeful conversations; and guided students toward online resources about food waste reduction.

Others in the class also planned informational games, and handouts, and even hosted a special meal centered around the food waste audit. Through their efforts, they found that signs, banners, and words alone were ineffective at creating change. Success required people to step forward— to be actively involved in some way.

Jamie believes this project was vital for her students— and for the Butler University community. Some were so personally impacted they went on to focus further study and action on the social justice issues of hunger and food insecurity. ■



Butler University students saw greater success and participation after getting involved in a hands-on capacity in their food waste audit.

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

For information about SoSA programs call 800-333-4597 • info@EndHunger.org • EndHunger.org
EndHunger.org/signup

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