



Society of St. Andrew

Gleaning America's Fields—Feeding America's Hungry

Quarterly Report

VOLUME 40

NUMBER 3

2023

Why is Food Waste Such a BIG Deal?

Food waste is a massive issue that affects everyone in our food system. Nearly 40% of all food grown in this country is lost as waste, rotting in a landfill (or the back of a refrigerator), rather than used to feed people. This staggering amount of food could have been saved, stored, or even used to feed the many people who go hungry every day.

*"This uneaten food also contains enough calories to feed more than 150 million people each year, far more than the 35 million estimated food insecure Americans."
(EPA, From Farm to Kitchen: The Environmental Impacts of U.S. Food Waste, 2021)*

Food waste is any food that is discarded or uneaten, whether it's in the field, at a facility during processing, at a retail store, or even in our homes. This includes everything from unharvested items to spoiled produce and even uneaten leftovers.

Beyond a logical or moral issue, food waste is also an environmental, economic, and social problem too.

people are food insecure, which means they don't have access to enough good food to live a healthy and active life.

"Our food system is radically inefficient. In 2021, the U.S. let a huge 38% of the 241 million tons in our food supply go unsold or uneaten." - (ReFED.org, July 2023)

The environmental impact of food waste is significant. When food is wasted, it contributes harmful emissions like carbon dioxide and methane which contribute heavily to climate change. According to the EPA, food waste in landfills is the third-largest source of methane emissions in the United States and accounts for 25% of all materials in landfills.

Economically, when food is wasted, so is money for farmers, processors, retailers, and consumers—And if you ever buy food, it impacts you too! According to the Natural Resources Defense Council, the average American family of four throws away \$1,500 worth of food each year. This money could have been spent on necessities, such as housing, healthcare, education or anything else.

The most significant aspects of food waste may be the social implications. When food is wasted, so too is an opportunity to feed hungry people—maybe in your own community—who struggle to feed everyone in their homes. In the U.S. alone, 30-40 million

You have the ability and the know-how to prevent food waste and reduce hunger. In fact, you can keep good food out of the waste stream every day! Donate to The Society of St. Andrew. Volunteer as a gleaner, in a field or at a farmers market. Find ways to prevent food waste in your own home through planning, labeling, eating, and sharing. ■





January 1-June 30, 2023

**Fresh food saved and
shared with hungry people**

Nourishing Food Recovered.....	7,694,756 lbs
Servings of Fresh Food Provided.....	30,779,024
Events	2,045
Volunteers.....	7,219
Farms/Providers.....	450
Distributing Agencies	934

Plan for Advent



Advent materials are shipping soon!

Order or download yours at
EndHunger.org/advent

Meet Cecelie In Tennessee

Cecelie joined the SoSA staff team in Tennessee as the statewide program coordinator earlier this year. She began in the off-season and hit the ground running immediately, meeting farmers, volunteers, and recipients. Her first priorities were to introduce herself, build relationships, and reach out to new partners.

“SoSA is a vital resource for those facing hunger and anyone wanting to do something about it! I have spent the past three years working in a community garden pursuing the heart of SoSA’s mission statement—“...bringing people together to harvest and share healthy food and building caring communities...” My heart lives in the gap between seemingly endless fields of food and local communities losing a war against hunger. I’m interested in joining your team since our values are centered around sustainability, civic engagement, and nature.”

Already this season, Cecelie has led dozens of gleaning events, made connections with countless volunteers, and has a plan to do even more this year. If you haven’t already, follow SoSA Tennessee (and Cecelie) on Instagram (search for the username @sosa.tn). Her short videos give you an



accurate perspective of what gleaning in Tennessee has been like this season.

Cecelie’s passion for the work is obvious in her words and actions. It also appears to reverberate with the local farmers and volunteers as they too are marked by joy as they give and serve in their local community. Even before joining SoSA, she knew she belonged in a helping career that also got her outdoors, in nature.

“The brightest part of my day was knowing we had an activity in the community garden. I knew I’d meet new people, see old friends, spend time outdoors, and have an uplifting day—even if it was hot out. It’s magical being with other passionate people, seeing all nature has to offer, learning the processes required to bring fruit to life; it all recharges my spirit.”—Cecelie ■

Do you enjoy gardening and/or being outdoors? Working side-by-side with like-minded folks with servants’ hearts? **Sign up as a SoSA volunteer at EndHunger.org/volunteer**

The Power of Persistence

Back in 1983, Butch Nottingham introduced SoSA's founders to their first load of surplus potatoes.

Since then, he's advocated for the mission to prevent waste and end hunger at every opportunity. While he may live in Virginia, his influence extends to farmers across the nation. And he uses that influence to introduce new farmers to The Society of St. Andrew (SoSA) and the general mission to prevent good food from being lost as food waste.

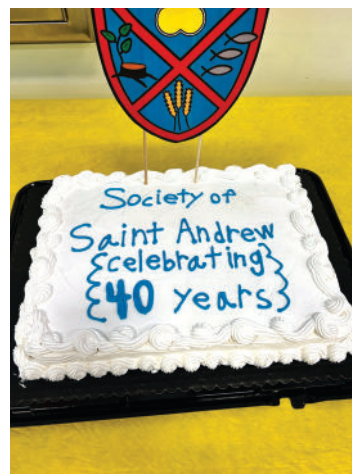
Things clicked into place after hearing some of SoSA's founders speak at his home church (Franktown UMC) back in the day.

Little known to Butch and the participants, SoSA's founders were discouraged. They came with their prepared material—sustainable living, modified agriculture practices, living off the land, and caring for the environment around them, but personally, they weren't creating much change in the world, and were beginning to wonder if it was time to give up their four

year simple living experiment in Bedford Virginia.

After hearing Ken Horne and Ray Buchanan talk about food left behind in fields after harvest, Butch left with more questions than decisions. How could there be that much surplus on his farm? Even if there was much to be shared, would anyone want those oddly shaped and imperfect potatoes?

Farming has been in Butch's family for generations. He is more than knowledgeable about how to grow food, maximize your efforts, and use what you have available. But these SoSA people said there could be enough to feed his family AND hungry people in the nearby community, maybe even more than that.



Recently, Franktown UMC, Butch, and many others came together for a party and celebrated the inaugural load of potatoes donated to SoSA back in 1979.

It didn't take long for Butch to realize that those SoSA folks were right. His fields would yield an abundant harvest and while some of it wouldn't be fit for sale, it would still be perfectly good to eat. Luckily, he knew how to contact SoSA and the rest is history.

The Society of St. Andrew (SoSA) is on track to hit a historical achievement this year—the 1 billion pounds mark. That massive number represents countless offers like Butch's from farmers nationwide. Each one said they had enough to share with SoSA and feed their neighbors.

If SoSA's founders had given up, lacked fortitude, or simply taken a day off, things might look drastically different today. Thankfully, they persisted through tough times and carried out their calling—raising awareness of the opportunities that exist all around us to end hunger. ■



Butch Nottingham, shown right, has had many occasions to meet with Jean Siers, pictured left, as she's begun serving as SoSA's Regional Director for the Delmarva Peninsula, from the SoSA regional office in Maryland. He's thrilled to see SoSA grow, serve more people, and work with more farmers, year after year.

From Awareness To Action: Your Next Steps

Food waste is an enormous problem. Something needs to be done sooner than later. But what exactly? Where do you start?

It feels overwhelming figuring out how you fit in or where even to start. SoSA makes it easy to find the best entry point for you, your family, and your community to join the mission to prevent waste and end hunger.

The first step is making a personal decision to make changes, prevent waste, and contact your local SoSA office (or the national team if there's no regional office in your state). Pick up the phone and tell the person you're ready to be a change-maker.



With 40+ years of experience, SoSA is uniquely positioned to guide and equip you in your journey. Time-tested procedures, methods, and relationships—that's what SoSA



Farmers like Charlie, shown left, frequently visit their fields when they know SoSA volunteers are gleaned. Many farmers and growers are eager to answer questions, share useful information, meet new faces, and generally help the volunteers. As a result, interesting information, exciting conversations, and fresh perspectives are often found in the fields.

provides you—making it easier than ever to get involved and make an impact immediately.

Take Baby Steps

Take a look around in your own home. Do you need help with waste? Do you waste food at the end of meals, scraping odds and ends into the trash? You can start reducing food waste today without ever leaving your home.

What about your garden? Do you find yourself picking tomatoes/squash/cucumbers, promising to share them with a friend, and then letting them spoil on your counter? SoSA would love to connect you with places in desperate need of that fresh produce.

Donate & Volunteer

Donate to SoSA today! Your dollars share farm-fresh food with people in greatest need, often just hours after

harvest! Because of your gifts, they receive healthy fruits and vegetables free of charge. One SoSA donor says she considers her monthly gift to SoSA an extension of her grocery budget—as she feeds her family, she also provides food for others.

And of course, sign up as a SoSA volunteer right away! After gleaning a field full of food, you'll never see food waste the same way again. You will believe in the abundance that exists in your own backyard. Depending on your location, there might be events now or later in the growing season. Once you've registered as a volunteer, you have access to SoSA's calendar of gleaning events.



Share With Others

SoSA has a handful of guides and projects you can share with your friends, family, and congregation. Each focuses on food waste and/or hunger and generates discussion around solutions. Hold a food waste audit after a group meal; eat a simple supper and consider what a dinner meal might be for a family living on the margins; or even make sure your physician screens their patients for food insecurity.

Ending food waste and ending hunger begin with our choices to make good use of the resources around us, and live out shared values of serving others, preventing waste, and sharing abundance. ■

5 Ways To Prevent Waste At Home

Small lifestyle choices can yield big results. This list from ReFED—a national anti-food waste organization—shows five easy steps to prevent food waste in your home.

1 Plan Ahead

Before buying groceries, make a plan. Consider “recipe trios” which are different recipes with the same primary ingredients—e.g. if you roast chicken for dinner, make chicken tacos the next night, and then chicken salad for lunch the following day.

2 Store Your Food Properly

If you want fresh herbs, fruits, and vegetables to last longer, store them in the best way. Keep apples in the fridge, fresh herbs in water, oranges on the counter; and bread wrapped.

3 Use Your Freezer

Freezing is the easiest way to extend the shelf life of food and you can freeze almost anything—cooked or uncooked.

4 Learn The Labels

Food labels can be vague or confusing. Knowing what each label means is important. Primarily, use your common sense—if something looks, smells, and tastes good AND has a “best if used by” label, it’s probably fine to eat.

5 Eat Down

Plan a day to “eat down” leftovers, odds-and-ends, and excess items. Some families graze on a smorgasbord and others make soups, or salads, and get creative with ingredients.



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

Barry Bartley & Brandy Bartley
Madeline Belk
Pat Belk
Jim Cook
Bud Curtis
Harriette Finley
Michael S. Gallier
Gordon Giersch
Donnie G. Green
Ann Handy
James A Hansen
Bobby Hash
Elmira Holcey
Pat and Tommy Inge
Georgie Jackson
Jean Makoujy
Tom McClary
Phyllis Meece
Henry Baxter Odom III
Anselmo Rivera
Sharon Sams
Scotti Scott
Lottie N. Wade

In Honor Of

A special friend
Jean Atkins
Charlotte Bennett
Rev G.C. & Linda Brenton
Father's Day
Alice French
Lewis Gardner
Rick & Jeanne Hensel
Liz King
Andy Lemmon
Stephen & Johanna McKnight
Mrs. Winnie Robinson Morgan
Stella Pool
Pat Rankin
Sally & Dave's 46th
Anniversary
Dale Segrest
Adrienne Holloway Standridge
Carol Turner
Debbie Young



THANK YOU TO THE FOLLOWING FOUNDATIONS & CORPORATIONS

that donated \$1,000+ in the 2nd quarter of 2023

These foundations and corporations recently made contributions to the Society of St. Andrew as a part of their organizational alignment with SoSA's mission. Their funds were invested in local communities with high levels of hunger and food insecurity which provided fresh food to local families, at no cost to them.

Foundation For The Carolinas..... Charlotte, NC
 Anonymous Foundation..... Fayetteville, AR
 Macon - Bibb County Macon, GA
 The J. Willard and Alice S. Marriott Foundation..... Bethesda, MD
 Southeast Produce Council Millen, GA
 Charles A. Frueauff Foundation..... Little Rock, AR
 MAV Foundation..... Stamford, CT
 McIntosh Foundation Coral Gables, FL
 Squires Foundation Fund..... Charlotte, NC
 Alfa Foundation..... Montgomery, AL
 Bernard A Egan Foundation Inc..... Fort Pierce, FL
 Community Foundation of the Eastern Shore Salisbury, MD
 San Antonio Area Foundation..... San Antonio, TX
 Walker Area Community Foundation..... Jasper, AL
 Atmos Energy Corporation..... Dallas, TX
 Bob's Discount Furniture Charitable Foundation..... Manchester, CT
 Fidelity Charitable Gifts..... Cincinnati, OH
 John K. Bastien Foundation..... Delray Beach, FL
 M.F. Moorman Family Foundation..... Thaxton, VA
 Nicholas H. Noyes Jr. Memorial Foundation, Inc..... Carmel, IN
 Schwab Charitable..... San Francisco, CA
 Tallassee Community Development Corp..... Tallassee, AL
 The Dr. P. Phillips Foundation Orlando, FL
 Thrivent Charitable Impact & Investing..... Minneapolis, MN
 Virginia United Methodist Foundation Glen Allen, VA



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. 1 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

Be The Change You Want To See

Bill has always been a man of faith and community. Early on, life experience taught him people must come together to make the world a better place. So when he first heard about SoSA, things just clicked. There was an entire organization bringing communities together to end hunger.



His SoSA journey began in 1986 when some of SoSA's founders spoke at Bill's church, and continues to this day. Upon hearing that first speech, he was struck by how simple it sounded. It was so uncomplicated that anyone could do it. Bill became a believer instantly and knew his wife, Candi, would too, once he shared this newfound knowledge with her.

Since then, Bill and Candi have continued to increase the number of ways they serve—as volunteers, fundraisers, donors, speakers, and even as leaders at local events. From North Carolina to Virginia, and recently in Tennessee, wherever life takes them, they share the good news about a solution to prevent waste and end hunger.

"SoSA's approach is a surprising, "nuts and bolts," simple solution that delivers results. We continue to

volunteer and donate after so many years because we know we're making a difference."

As they individually do more, they also decided to lead others into active involvement. They raise awareness of the issues and encourage those around them to get involved.

"We encouraged our congregation to send the youth group to a Harvest of Hope trip. Teenagers need to learn worthwhile things."

In every life phase, career, and location, Bill continues to bring SoSA with him. At Duke University, in the Marine Corps, and with their small congregation in Virginia, where Bill was the pastor, in each place, he brought the good news of how people can serve others and share abundance.

SoSA's values around efficiency and thrift keep him coming back repeatedly. He knows every hour served and dollar donated are put to their best use. He knows this because SoSA regularly shows him the impact he has made in the lives of others.

"There's a real synergy doing this as a group. Whether with friends or other SoSA volunteers, it's better as a group. You're motivating, holding each other accountable, and staying focused on your goals."

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

© 1983-2023, THE SOCIETY OF ST. ANDREW, INC. ALL RIGHTS RESERVED

