

GLEANING

RESCUING NATURE'S BOUNTY FOR THE BENEFIT OF OUR COMMUNITY

Presented by GleanSLO, a program of SLO County Food Bank

WHAT IS GLEANING?





HUNGER IN THE LAND OF ABUNDANCE

Car Martin - Warder

in the local state



A REAL PROPERTY AND ADDRESS OF AD



IE OMNERS (SMALL SCALE)

gleansto

Rescuing nature's bounty for the benefit of the community

Jean SLO

www.gleanslo.org





OUR IMPACT

- Reducing food waste (and water waste)
- Getting fresh, local produce to those who may not normally have access (food insecure)
- Helping farmers and homeowners make use of their excess produce, providing tax breaks to growers
- Connecting volunteers and growers with the larger community
- Educating volunteers on the local food system

THE NUMBERS

2010 | 22,000 LBS 2011 | 37,988 LBS 2012 99,165 LBS 2013 | 212,109 LBS 2014 | 200,092 LBS 2015 | 209,013 LBS 2016 | 243 312 LBS 2017 | 279,830 LBS 2018 | 70,490 LBS (SO FAR)



OTHER GLEANERS

SANTA BARBARA'S BACKYARD BOUNTY SALINAS'S AG AGAINST HUNGER VENTURA/LOS ANGELES'S FOOD FORWARD SANTA YNEZ'S VEGGIE RESCUE SAN FRANCISCO'S VILLAGE HARVEST PETALUMA'S PETALUMA BOUNTY SAN DIEGO'S PRODUCE GOOD **GSLO1:** Title Page

GSLO2: Gleaning is traditionally understood as collecting leftover crops after a grower has harvested all they need for their own uses. We've expanded this definition to mean the collection of any fresh produce that would otherwise go to waste.

Historically, ancient peoples used gleaning as a sort of welfare system; referenced in the old testament- farmers ought to leave behind the corners of their fields, along with anything dropped or unharvested.

GSLO3: 30-50% of the food produced worldwide goes uneaten. A 2014 study shows that America throws away 38 million tons of food each year(estimated by one author-Jonathan Bloom- to equate to one college football stadium of food each day)

Food Waste is the second largest component of US landfills.

According to Food Forward website: If Food waste were a country, it would be the third largest emitter of greenhouse gasses in the world. Also, food waste costs about \$218 Billion/year.

GSLO4: According to Food Forwards website: Farmers use about 25% of America's fresh water growing food we don't eat.

GSLO5: SLO county produces enough food to feed every resident of the county 7.5 lbs of fruits and vegetables per day, yet in 2009, 1 in 6 SLO county residents were found to be food insecure. And Nationwide, we throw away somewhere around 30% of food grown, yet 50 million people remain food insecure(Food Shift)

GSLO6: GSLO to the rescue!

We can connect the excess food to those in need through our relationship with SLO food bank and the over 90 local food bank partner agencies

(fun fact: 50% of the food distributed through the SLO FB is fresh produce)

GSLO7: We do around 200 harvests with local Farmers and Large scale growers throughout SLO County each year.

Reasons farmers may have extra: a grower may have overplanted, and no longer has use for the perfectly good crops. Other times, crops may not be commercially viable for the grower either because the product is imperfect/not up to standard or because market prices are not high enough to support paying the labor to harvest.

Talley farms as example of regular commercial produce donor.

GSLO8: We do approximately 200 backyard harvests each year to rescue otherwise discarded food crops.

In SLO, we have an abundance of citrus throughout the neighborhoods in town. (also stone fruit, apples, avocados)

GSLO9: We collect at 3 separate farmers markets around SLO county each week, rescuing produce that would otherwise be composted after market.

GSLO10: We partner with various schools in town to promote gleaning as a way for kids to get involved with their local community.

GSLO11: Recap! Also, about 50% of what the food bank coalition distributes is fresh produce!

GSLO12: GSLO Numbers over the years

GSLO13: YTD lbs Total

GSLO14: Other gleaning orgs