



## GET FOOD SMART TN QUARTERLY NEWSLETTER Fall 2022 Edition



Hi friends,

Today is the official first day of fall, and though it may not feel like it yet, we can already see the leaves changing, and many of us are itching to pull out those sweatshirts.

Though the leaves are still changing, there's one thing that still needs to be changed, our nation's view on food. Whether you see it as a necessity to live or a way to connect with others, food is important in our every day lives and is worth saving.

Thanks,

Ashley Cabrera



We are deep in the planning for our 2nd Annual Food Waste Awareness Week (April 10-16, 2023) and are

### UPCOMING EVENTS



**Chattanooga VegFest**

***October 15-16, 2022***

*Check out this event to learn about a plant-based lifestyle and businesses committed to helping animals and the Earth.*

[More Info](#)



**Tennessee  
Environmental  
Conference**

looking for restaurants, organizations, and other businesses to partner with us during the week!

As a partner, you will help us spread the word about food waste reduction, recovery, diversion during the week, using a Partnership Toolkit that we will share with you a few month before the week.

If you have questions, please contact Kelsey Davis (kelsey.davis@tn.gov). To become a Partner, click on the link below to fill out a short form.

Become a Partner!



September is [Hunger Action Month](#)!

There are many ways you can help fight to end hunger and conserve our food resources in Tennessee.

- Donate Food to local pantries and food banks
- Volunteer at a local pantry or food bank
- Glean with the [Society of St. Andrew](#)
- Host a Fundraiser
- Spread the word on social media

**October 24-26, 2022**

*The Tennessee Environmental Conference bridges the gap between health, economic development, and Industry.*

[Register Here](#)

## FUNDING OPPORTUNITY



### The ReFED Catalytic Grant Fund

This grant fund is a new five-year initiative designed to provide a total of \$20 million in funding from calculated, yet risk-tolerant, philanthropic sources to de-risk and scale high-impact solutions to food waste.

[Read More](#)

## FOOD WASTE RECIPE



Healthy Apple Muffins

## PARTICIPANT SPOTLIGHT

### Lupi's Pizza

Lupi's Pizza Pies first opened its doors in 1996 in Downtown Chattanooga and has since expanded to Hixson, East Brainerd, Cleveland, and Ooltewah. Since then, owner, Dorris Shober has strived to implement and maintain environmental stewardship throughout the restaurant's daily operations.

[READ MORE](#)



Use your senses to determine if a food is past its prime, instead of relying solely on the expiration date. Spoiled food will look different in texture and color, smell unpleasant, and taste bad.



## PARTNER SPOTLIGHT

### Tennessee Recycling Coalition

The Tennessee Recycling Coalition began in 1990 from members of a subcommittee for the Tennessee

Environmental Council, who had similar interests in recycling. After organizing and planning three annual recycling conferences, TRC was officially established as a non-organization dedicated to promoting recycling and sustainable materials management practices in Tennessee.

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