



GET FOOD SMART TN QUARTERLY NEWSLETTER September 2025

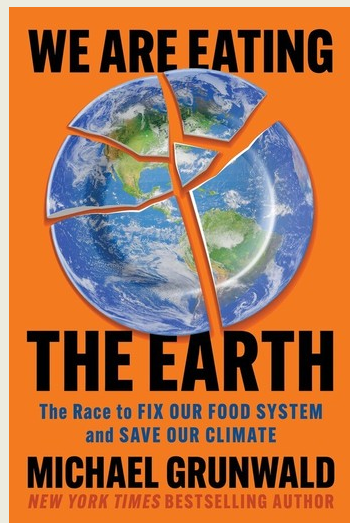
UPCOMING EVENTS



KNOXVILLE COMPOST PROJECT

Launched in 2022 with just one drop-off site, the Knoxville Compost Project has grown into a thriving, city-supported initiative. With multiple drop-off locations, strong community partnerships, and creative education strategies, the program has diverted over 28 tons of food waste—without relying on an industrial composting facility. Its innovative approach to contamination prevention and public outreach is helping more residents and restaurants participate in sustainable food waste solutions. Knoxville's model offers a scalable, community-driven blueprint for other Tennessee cities.

[READ THE ARTICLE](#)



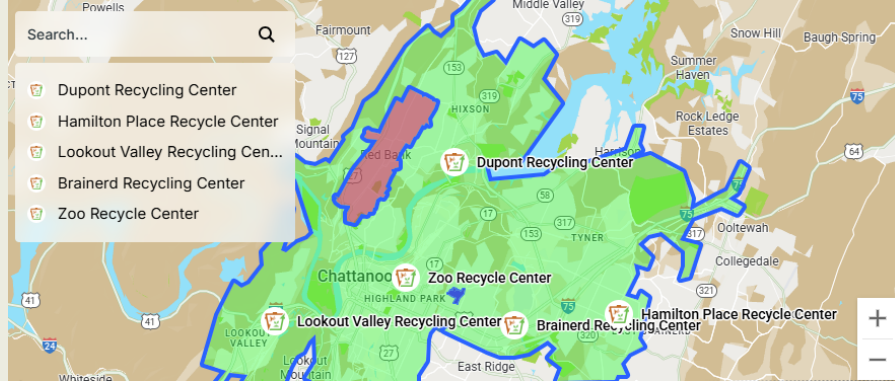
Fireside Chat with
Author Michael
Grunwald

October 1, 2025

Virtual

ReFED joins author Michael Grunwald to discuss his new book, exploring how food impacts climate and what solutions can drive change.

[Register Here](#)



U.S. Food Waste Pact Town Hall

October 22, 2025

Virtual

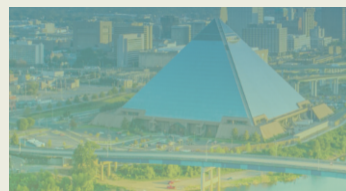
Food Waste Pact is a national voluntary agreement to help food businesses accelerate progress toward their waste reduction targets. Join their annual town hall to learn more and hear about their progress.

[Register Here](#)

CHATTANOOGA PILOTS CURBSIDE AND DROP-OFF COMPOSTING

Starting October 1st, Chattanooga will launch a composting pilot in partnership with [NewTerra Compost](#). Brainerd area residents can [sign up for a curbside service](#), and citywide residents can [sign up to access compost drop-off kiosks](#). The initiative is funded by a [TDEC Organics Management Grant](#). [Overlooked Materials](#) will also lead a glass recycling pilot that will run alongside the composting program.

[READ THE ARTICLE](#)



Circular Mid-South Summit

October 21, 2025

Memphis

This event, hosted by Clean Memphis, is designed to bring together businesses, community leaders, and innovators to explore and implement circular economy principles in

SCHOOL STRATEGIES FOR REDUCING FOOD WASTE



SCHOOL FOOD WASTE WEBINAR

Get Food Smart TN hosted a webinar on food waste in schools, featuring guest speakers from [Project Green Fork](#). Whether you are an educator, parent, student, or organization, you can make a difference

in school food waste. [Watch the webinar recording](#) to learn how to take action.

[VIEW WEBINAR RECORDING](#)

Milk Waste by Delivery Method



FIGURE 5 Average milk wasted per student per year by carton volume equivalents for each delivery method.

SCHOOL BULK MILK GRANT 2026

Milk is one of the most commonly wasted foods in schools, but also one of the easiest to address. Switching to bulk milk dispensers can significantly reduce both waste and costs. Learn more about [making the business case for bulk milk dispensers](#) in your school district and plan ahead to apply for the [Chef Ann Foundation Bulk Milk Grant in Spring 2026](#).

[LEARN MORE ABOUT THE GRANT](#)

FOOD WASTE
Prevention Week

SEPTEMBER 28 - OCTOBER 4, 2026

Memphis.

[Register Here](#)



TN Local Food Summit

December 5-7, 2025

Nashville

This event will bring together farmers, ranchers, food system advocates, and professionals to foster a resilient and equitable local food network in Tennessee and the Southeast region.

[Register Here](#)

FOOD WASTE RECIPE



Pumpkin Spice Granola Muffins

Simple, fluffy spiced muffins topped with crunchy granola - a perfect way to start your day and a great way to use up your

FOOD WASTE PREVENTION WEEK MOVED TO FALL 2026

In 2026, the national Food Waste Prevention Week will shift from spring to fall. The new dates are **September 28 to October 4**, aligning with the International Day of Food Loss and Waste. Take a look at [last year's events](#) for inspiration and start brainstorming how your business, organization, or community can get involved. Stay connected here, on [Instagram](#), and on [Facebook](#) for updates, planning tools, and resources.

leftover Halloween pumpkins!

[Recipe](#)

FOOD WASTE TIP



Storing Apples

Keep apples fresh longer by storing them in a breathable bag in your refrigerator's low-humidity drawer. Once sliced, place them in an airtight container and add a splash of lemon juice to prevent browning.

[Learn More](#)



Funding Opportunities

[TDEC Organics Management Grant](#)

[Bulk Milk Grant](#)

[ReFED Federal Grants Database](#)

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