



GET FOOD SMART TN QUARTERLY NEWSLETTER

Summer 2024 Edition



Hi friends,

This week's heat wave has certainly kicked off the summer in a big way. As we have just celebrated Juneteenth and prepare to celebrate Independence Day with cookouts, consider how your gathering might make the best use of our food resources:

- Purchase and prepare an appropriate amount of food using [Save The Food's Guestimator calculator](#).
- Send guests home with leftovers or share with folks in need (make sure food is stored at appropriate temperatures so it can be shared safely). Tip: check out [food donor liability protections in Tennessee](#).
- [Compost](#) inedible food scraps.

In other news, we have exciting metrics from our 3rd annual Food Waste Prevention Week as well as some notable national updates below!

Thanks,

Joelle Ciriacy

UPCOMING EVENTS



Reharvest Memphis

November 13, 2024

Enjoy innovative hors d'oeuvres created from surplus food by Project Green Fork (PGF)-certified chefs in Memphis, TN.

Tickets are not yet on sale but visit PGF's website soon!

[Learn More](#)



**Tennessee Local Food
Summit**



Tennessee's 3rd annual Food Waste Prevention Week was a success thanks to amazing partners across the state! The graphic above shows the collective impact of efforts in states across the nation and beyond. In Tennessee, we reached nearly 60,000 citizens, and collected almost 9,000 donated meals during our Statewide Food Drive. Thank you to everyone who participated! Save the date for next year (April 7-13, 2025), and keep an eye out for information in the fall.

December 6-8, 2024

This event supports a healthy local food system for Middle Tennessee by hosting events that educate and connect.

[Learn More](#)

RESOURCE



Resources for Food Waste Education

Urban Green Lab and the Environmental Law Institute collaborated to create this comprehensive guide for food waste education in a variety of contexts.

[View Here](#)

OPPORTUNITY



Community Change Grants

November 21, 2024

The US Environmental Protection Agency Community Change Grants Program is now



In 2021 and 2022, a gleaning organization named [Society of Saint Andrew](#) measured the volume of surplus produce on Tennessee farms in hopes of informing the work of farmers, gleaners, and more. BioCycle recently published an article on the results of this study.

[READ THE ARTICLE](#)



Last week, the US Environmental Protection Agency, US Department of Agriculture, and the US Food and Drug Administration released the ["National Strategy for Reducing Food Loss and Waste and Recycling Organics."](#) This strategy is aligned with the US's goal to reduce the country's food loss and waste by 50% by 2030 while promoting a more circular economy.

open to partnerships between two non-profit organizations or between non-profits and local governments. These funds are to help communities address environmental justice challenges, reduce pollution, and increase climate resilience.

[Learn More](#)

FOOD WASTE RECIPE



Stir-Fried Beet Greens

Pro tip: lots of greens are in-season right now. Use beet greens or swap for other hearty greens like swiss chard, kale, or napa cabbage!

[Recipe](#)

FOOD WASTE TIP



Sprouting [sweet](#)

READ THE STRATEGY



FOOD HERO HIGHLIGHT

Second Harvest of Middle Tennessee

Food banks across the US serve a vital role in feeding food insecure neighbors. However, many food banks also play a major role in rescuing food that may otherwise have been landfilled. Second Harvest of Middle Tennessee, a food bank headquartered in Davidson County, Tennessee, operates a massive grocery rescue program that rescued 11.6 million pounds of safe, edible food for our neighbors in need last year alone.

READ MORE

potatoes are safe to eat but sprouting, green "regular" potatoes (like russet or red skin potatoes) are not safe or tasty to eat.

[Learn More](#)



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