



GET FOOD SMART TN QUARTERLY NEWSLETTER

Winter 2024 Edition



Hi Friends,

As we are in the flurry of the winter holidays, you may be hopping from one potluck to another, planning your own dinner party, or enjoying a special meal out on your own or with loved ones. As you're enjoying the festivities, consider implementing a few simple food waste prevention measures:

- Purchase consciously; buy “just enough” or account for how many leftovers you can reasonably consume before spoilage.
- Serve and store food safely to prevent spoilage and illness. Keep hot dishes warm and cold dishes cool while you enjoy a lengthy meal.
- Keep a few reusable food containers in your car to take home leftovers if the opportunity presents itself after a dinner party or restaurant meal. You may even have a neighbor who would appreciate some yummy leftovers!

Warmest wishes to all of you this winter season,
Joelle Ciriacy

UPCOMING EVENTS



COMPOST2025

January 27-30, 2025

This US Composting Council event will bring together composting and organic waste diversion experts from across the US.

[Learn More](#)

RESOURCES



The Methane Impact of Food Loss and Waste in the US

ReFED recently released a new report on methane emissions associated with different food



Each year, Tennessee joins states across the U.S. and beyond to celebrate **Food Waste Prevention Week** (FWPW). FWPW, scheduled **April 7-13, 2025**, is a campaign to raise awareness about the impact of food waste throughout our food cycle and uplift solutions to wasted food. The event includes:

- a fun social media campaign
- opportunities to engage communities, governments, businesses, schools, and other institutions
- service opportunities
- informative webinars
- national contests
- energizing in-person events

Join us in the new year to learn how your family or organization can partner with FWPW to save food, feed hungry neighbors, and care for the earth. **These Partner Information Sessions will be held during the afternoon hours of January 9th, January 28th, and February 27th.** The sessions will equip you with a collection of resources to engage your community in food waste prevention.

[LEARN MORE](#)

products, sectors, and end uses.

[View Here](#)



Webinar Recording

In November, we hosted a webinar to equip you with strategies to host a Food Waste Prevention Week (FWPW) event in your own community.

[View the Recording](#)

OPPORTUNITY



Maximizing the Harvest

January 21, 2025

ReFED's Catalytic Grant Fund is calling for proposals to reduce on-farm food lost, encourage new market opportunities, and increase farmer profitability.

[Learn More](#)



FOOD HERO HIGHLIGHT

A BIG WIN FOR SUSTAINABILITY AND NUTRITION SECURITY

If you, like many other Tennesseans, are a fan of the University of Tennessee, there is yet another reason to be a proud supporter of Big Orange. The [food4VOLS program](#), a non-profit housed within the UT Culinary Institute, was envisioned as a solution to food overproduction and nutrition insecurity on the University of Tennessee (UTK) campus and in the community.

[READ MORE](#)

FOOD WASTE TIP



Leftovers can keep safely in the fridge for 3-4 days, unless you spot signs of spoilage. However, each time you reheat those leftovers to 165 degrees Fahrenheit, those 3-4 days [RESTART](#) because this temperature rekills harmful bacteria that may have started to grow.

[Learn More](#)

FOOD WASTE RECIPE



Mashed Potato Pancakes

If you get tired of eating leftover mashed potatoes after holiday meals (which I never do, but I am not here to judge), whip up these quick potato pancakes to serve with eggs, sour cream, etc.

[Recipe](#)



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