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Happy New Year from Food Shift! Learn about our upcoming events and exciting food waste news!



Join the "Food: Too Good to Waste" challenge!

Dear <<First Name>>>,

Happy New Year! We had a fantastic first year and we want to thank you for your support. Food Shift raised \$15,000, hosted 20 events, had presence at 20 additional events, reached over 9,000 people with our message, and recovered over 10,000 lbs of food from local businesses.

Throughout the month of December Commonwealth Restaurant in San Francisco contributed \$10 to Food Shift for each tasting plate sold. From that partnership we raised \$4,610! We are interested in setting up similar profit sharing arrangements with local businesses that align with our values. Please contact us with any suggestions and big thanks to Commonwealth for their support!

Best wishes,
Dana and the Food Shift team



The movement to reduce food waste starts with you!

Join the "Food: Too Good to Waste" challenge to track your food waste at home.

[Email Food Shift](#) to get started!

We are excited to offer you the opportunity to participate in two new food waste measurement tools before they hit our website next month! The activities, developed in partnership with the Environmental Protection Agency,



Save the Date!

On March 21st Food Shift will co-host an educational and music filled evening with [CoFed](#) (Cooperative Food Empowerment Directive) and local band, [Trails and Ways](#), at the David Brower Center. More information coming soon!

Food Waste In the News

The Sun News

Residents Invited to Join Curbside Food Waste Program

Princeton, New Jersey

In the last six months alone, residents have saved over 60 tons of waste from landfill which is equivalent to \$7500 saved in municipal trash disposal costs! If you're a Jersey resident, get involved!

[Read the story](#)

The Salt, npr.org

Dumpster Diver TV: Austrians Cook Up Food Waste Reality Show

Austria throws around 105,000 tons of edible food each year and producers are hoping to gain some attention to this issue of food waste.

[Read the story](#)

[Watch a clip](#)

wehatetowaste.com

Meet Jocelyn Deprez, Queen of Leftovers



2013 Consumer Food Waste Solutions Summit

Saturday, April 20th

Food Shift is excited to announce that we will be co-sponsoring and curating the 2013 Consumer Food Waste Solutions Summit at Stanford University on April 20. The Summit will bring together students, activists, innovators and experts from around the world to connect with one another, learn from each other and develop collaborative solutions.



Left-Out: An Investigation of Fruit and Vegetable Losses on the Farm

National Resources Defense Council, Issue Brief

In July 2012 the NRDC commissioned a survey to

challenge you to document and measure household food waste and try out tips to reduce food loss. You can select between a two and four-week activity. Participants will also receive a fruit and vegetable storage guide and a "Meals in Mind" shopping list to help guide your next trip to the grocery store. [Email Food Shift](#) to join the challenge!



Donate to Food Shift

We are looking to expand our work in 2013 and in order to do so, we need your support. **If you believe food is too good to waste, please consider making a [tax deductible contribution to Food Shift](#)** or you can send a check to the address at the bottom of this email. **For a contribution of \$50 we will send you a year's subscription to the [Earth Island Journal](#).**



Volunteer with us!

Have some skills you would like to contribute? **We're always**

Jocelyn Deprez is the author of a recently self-published recipe book for leftovers. Check out her tips for preventing food waste and eating satisfying, inexpensive meals.

[Read the story](#)

gain a better sense of the volumes of fruits and vegetables lost and the drivers behind those losses. This Issue Brief summarizes the results of that survey.

[Read the Issue Brief](#)

[Read the full survey report](#)

looking for passionate, creative people to join our team. Contact volunteers@foodshift.net to learn more.

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