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Welcome to Food Shift's March newsletter.
Learn about our upcoming events and exciting food waste news!



Something to Chew On



Dear <<First Name>>,

Big news! Food Shift is moving forward with a partnership with Andronico's Community Markets in which we will be developing a customized food recovery for their store locations. Andronico's is a true leader in the retail space for valuing food recovery as part of a sustainable food system. Stay tuned for more updates and stories in the coming weeks.

We'd like to thank [Full Circle organic farm box delivery](#) for donating 325 pounds of organic food to Food Shift this week. The majority of the food went to [St. Vincent de Paul](#) in Oakland while some apples and carrots were reserved to create soup that we will be selling at the Jack London Square Farmers' Market on Sunday in partnership with the [Soup Fairy](#). Stop by and reserve your order!

It's proving to be a busy and exciting year for us



Making food recovery a valued service

Food Shift is on a mission to create green jobs in the recovery and redistribution of food. Check out our [project update](#) in the Earth Island Journal and please share. We need to move beyond the traditional model of food recovery that depends on volunteers to do the heavy lifting.



"A Place at the Table"



Join us **THIS SUNDAY**
at **Jack London Square Farmers' Market**



Sunday, March 3rd
9 am - 2 pm

Food Shift will be on hand to provide tips and tools for reducing food waste in your home.



already.

Thank you for your continued support!
Dana



Join Food Shift's Carrotmob!

Do you want Lafayette Whole Foods to donate their excess food rather than throw it away?

Here's how Carrotmob works: We suggested a Carrotmob idea because we want to use our purchasing power at Lafayette Whole Foods to get them to donate their excess food rather than throw it away. Food is too good to waste and too many people in our communities are hungry.

If 50 other people want the idea, Carrotmob will contact the business to try and turn it into a campaign. If the business agrees, we'll spend money to support them and in exchange they will take this action.

If you think we should use consumer power for good, [click here to join the mob](#) and start voting with your money.



2013 Campus Food Waste Summit

Saturday, April 20th and Sunday April 21st

All across the world, hundreds of student groups, nonprofits and entrepreneurs are tackling the problem of food waste through the lenses of new technologies and new media. Until now, they have worked independently – without any cross-border collaboration or interdisciplinary solution building. And, although hunger and waste diversion innovators work on

In theaters, available on iTunes and On Demand March 1st
Fifty million people in the U.S.—one in four children—don't know where their next meal is coming from. Directors Kristi Jacobson and Lori Silverbush examine the issue of hunger in America through the lens of three people struggling with food insecurity in "A Place at the Table."

[Find showings near you](#)



Help us get a refrigerated van!

We are expanding our food recovery work and are looking for a sponsor to help us get a refrigerated van! If you, or someone you know, can donate a vehicle or sponsor the lease of one, please email us at

info@foodshift.net.

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**

Music for Good Forum

Connecting Good People to Good Causes Through Music

Thursday, March 21
presented by Party Corps

Proceeds to benefit CoFed and Food Shift. More info coming soon.



Recycling Update Zero Waste Week

Tuesday, March 19th
8:00 am - 5:00 pm
Freight & Salvage
2020 Addison St.
Berkeley, CA 94704

Dana Frasz, Founding Director of Food Shift, will give a talk entitled "Feeding People, Not Landfills," as part of Zero Waste Week's Recycling Update 18 conference.

[Register online.](#)



Putting expired foods to healthy use: Ex-Trader Joe's head aims to fight poor nutrition, waste by creating meals for low-income customers

closely related problems, they have never met to share ideas.

The 2013 Campus Food Waste Solutions Summit will bring together students, activists, innovators and investors from around the world. The ideas they generate will help them develop new solutions to the urgent problem of food waste. [Register online!](#)

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

Food Shift is supported by:

- [Stopwaste.org](#)
- [Clif Bar Family Foundation](#)
- [Altamont Education Advisory Board](#)
- [The Rose Foundation](#)
- [Oakland Rotary Club](#)

Doug Rauch, the former president of Trader Joe's who made millions of dollars marketing cheap but chic groceries across America, now plans to sell meals prepared with food that is edible but has passed its sell-by date to low-income consumers in Boston. [Read the full story here](#)

Behind the Brands: On Food Justice, Oxfam Gives Coca-Cola, Kellogg's, Nestle & Pepsi Failing Grades

Oxfam has released a comprehensive report that measures how the world's 10 largest food companies perform on food justice issues.

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