

Withdrawal/Redaction Sheet

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DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
001. list	re: Executive Order Contact List [partial] (1 page)	n.d.	P3/b(3)

COLLECTION:

Clinton Presidential Records
Domestic Policy Council
Elizabeth Drye
OA/Box Number: 10454

FOLDER TITLE:

Agriculture Gleaning

2014-0046-S

rc1383

RESTRICTION CODES

Presidential Records Act - [44 U.S.C. 2204(a)]

- P1 National Security Classified Information [(a)(1) of the PRA]
- P2 Relating to the appointment to Federal office [(a)(2) of the PRA]
- P3 Release would violate a Federal statute [(a)(3) of the PRA]
- P4 Release would disclose trade secrets or confidential commercial or financial information [(a)(4) of the PRA]
- P5 Release would disclose confidential advice between the President and his advisors, or between such advisors [(a)(5) of the PRA]
- P6 Release would constitute a clearly unwarranted invasion of personal privacy [(a)(6) of the PRA]

C. Closed in accordance with restrictions contained in donor's deed of gift.

PRM. Personal record misfile defined in accordance with 44 U.S.C. 2201(3).

RR. Document will be reviewed upon request.

Freedom of Information Act - [5 U.S.C. 552(b)]

- b(1) National security classified information [(b)(1) of the FOIA]
- b(2) Release would disclose internal personnel rules and practices of an agency [(b)(2) of the FOIA]
- b(3) Release would violate a Federal statute [(b)(3) of the FOIA]
- b(4) Release would disclose trade secrets or confidential or financial information [(b)(4) of the FOIA]
- b(6) Release would constitute a clearly unwarranted invasion of personal privacy [(b)(6) of the FOIA]
- b(7) Release would disclose information compiled for law enforcement purposes [(b)(7) of the FOIA]
- b(8) Release would disclose information concerning the regulation of financial institutions [(b)(8) of the FOIA]
- b(9) Release would disclose geological or geophysical information concerning wells [(b)(9) of the FOIA]

→ Johannes Rams - OSD A 720-7633
690-2164

→ Bonnie Cost

→ Reed S-3563

→ ~~Spence~~

Prig 1-800-800-7759
50816



**Food
Recovery &
Gleaning
Initiative**

PURPOSE OF USDA'S *A CITIZEN'S GUIDE TO FOOD RECOVERY*

This publication by the United States Department of Agriculture (USDA) is a resource guide on food recovery programs for Members of Congress, state and local officials, businesses, community-based profit or non-profit organizations, and private citizens.

It describes some of the prominent food recovery activities that are already taking place, and it suggests how a community, a business, or an individual can support existing programs or begin new efforts. It also outlines key considerations relating to legal issues and food safety.

The guide uses the USDA AmeriCorps "Summer of Gleaning" as a case study to demonstrate how various kinds of food recovery activities can work.

In addition, there is an explanation of how to use the Internet to obtain more information on food recovery, a directory of selected public and private organizations active in food recovery and related issues, the text of the new Emerson Good Samaritan Food Donation Act, and a summary of citations for State Good Samaritan laws.

Will add e-mail address, 800#, USDA contact

Also - labels for numbers —

Example

**The Clinton Administration's Effort to Provide
More Relief and Support to Crime Victims
October 26, 1996**

Announcement

- In his radio address to the nation this week, President Clinton is challenging states to earmark a portion of the funds they receive from the Department of Justice's Crime Victims Fund for those who have been the victims of gang violence. The President's request comes today as the Justice Department's Office of Victims of Crime is releasing a report, *Victims of Gang Violence: A New Frontier in Victim Services* which provides guidance to communities on how to increase assistance to the victims of gang violence.
- The report provides some compelling examples of "what is working" in this area -- programs which could be replicated in other communities, such as Teens on Target, a hospital-based violence reduction program in Los Angeles and Oakland, California, that provides assistance to teenage victims and gang prevention strategies for kids in school.

The Crime Victims Fund

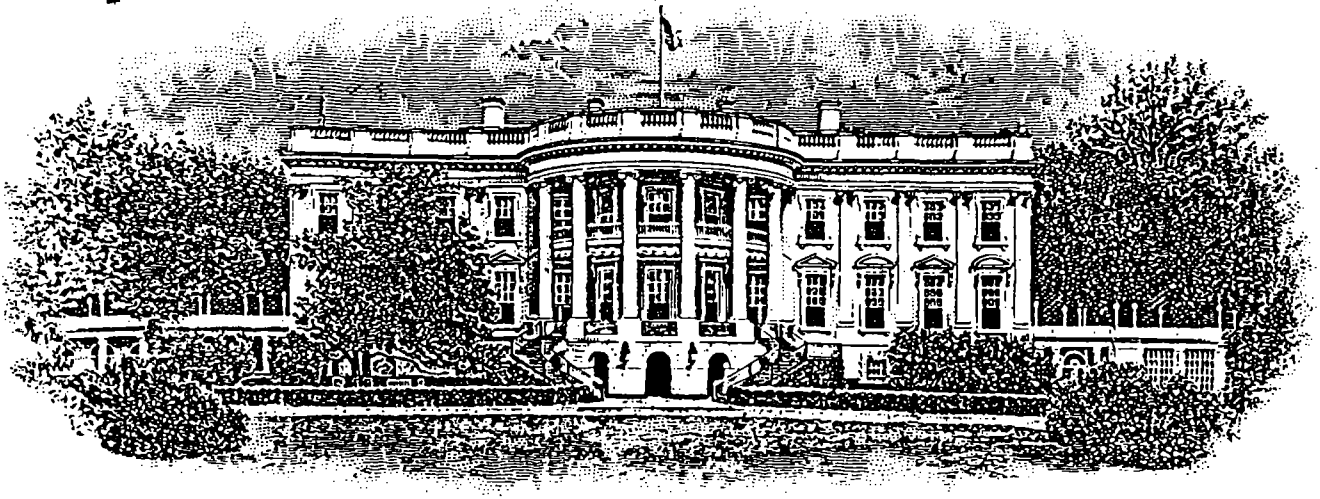
- The Crime Victims Fund was established in 1984 through the Victims of Crime Act and is supplied by the fines, penalty assessments, and bond forfeitures levied on convicted Federal criminals. No money from the taxpayers is involved. The fund is administered by the Justice Department's Office of Victims of Crime. From 1985 through 1996, more than \$1.8 billion has been deposited into the Fund. Every year, the Fund provides millions of dollars year directly to States to compensate victims for crime-related expenses and grants critical assistance to public and non-profit organizations serving crime victims. Victims apply for funds through the states.
- Crime-related expenses covered by the fund include unpaid medical bills, mental health counseling, funeral costs, prosthetic devices and lost wages. Victim assistance grants are used for direct services for crime victims such as: crisis intervention, counseling, emergency transportation to court, emergency housing, and criminal justice support and advocacy. In 1996, the Fund provided substantial funding for nearly 2,500 victim assistance programs -- programs such as battered women's shelters, rape crisis centers, and children's advocacy centers.

Providing relief and support for victims

- Because of the successful prosecution of several large cases by the Clinton Administration, the Crime Victims Fund has grown by more than 250% over the past four years. Two fairly recent cases in particular have contributed to building up the fund: last year's \$340 million fine paid by Daiwa Bank in a criminal fraud case arising out of illegal trading activity in New York and this month's \$100 million criminal antitrust fine paid by Archer Daniels Midland Company (ADM). The ADM fine was seven times higher than the previous record criminal antitrust fine.
- The successful prosecution of these and other cases by the Clinton Administration means that States will have far more money to support victim services than ever before -- paid for by those who have broekn our laws. States have the unique

opportunity to use these additional funds to ensure more comprehensive services for all crime victims, including battered women, sexual assault victims, victims of drunk driving, of murder, and of child abuse throughout their states, including underfunded rural areas.

The White House



DOMESTIC POLICY

FACSIMILE TRANSMISSION COVER SHEET

TO: Johanna Ramos

FAX NUMBER: 690-2164

TELEPHONE NUMBER: _____

FROM: Elizabeth Dye

TELEPHONE NUMBER: _____

PAGES (INCLUDING COVER): 6

COMMENTS: Call me w/ questions. Thanks
for your help.

President Clinton Announces
**The Clinton Administration's Efforts
 to Promote Food Recovery and Gleaning**
November 23, 1996

Announcement

- In his radio address to the nation ^{today} ~~this week~~, President Clinton ^{asked} ~~is asking~~ all federal departments and agencies to participate in and promote food recovery and gleaning. Every agency is ~~directed~~ ^{asked} to actively work to recover surplus food from their cafeterias, commissaries, public events, and other food service facilities. ^{to help feed the hungry} ~~to help feed the hungry~~
- The President ^{signed} ~~is signing~~ a directive ^{Memorandum to Departments and Agencies} ~~ensuring~~ that it is the federal government's policy to promote food recovery and to ~~encourage the use of voluntary efforts~~ ^{directly stating} to assure that no wholesome food goes to waste that can be provided to those in need. ^{the memorandum} ~~The memorandum~~ ^{President}
- The directive establishes an interagency working group to carry out the President's policy and to assist agencies in ~~complying~~ ^{with food recovery efforts}. The Secretary of Agriculture, or the Secretary's designee, will chair the working group, ~~comprised of the heads of all Federal Departments or their designees~~.
- The President ^{also announced that} ~~directive comes today as~~ the Agriculture Department is releasing *A Citizens Guide to Food Recovery* -- a guidebook for getting prepared, perishable food that would otherwise be thrown away to those people who need it. ^{Citizens can get the guide by calling 1-800-}
- The guide describes some of the prominent food recovery activities that are already taking place, and it suggests how a community, a business, or an individual can support programs or begin new food recovery efforts. It also provides guidance relating to food safety and liability issues.

increase the ^{quantity} of excess food recovered from ^{their} ~~cafeterias~~ commissaries, food vendors, and other food service facilities and ~~other~~ special events.

DEPARTMENT OF HEALTH AND HUMAN SERVICES
OFFICE OF THE GENERAL COUNSEL
Business and Administrative Law Division
Room 5362 Cohen Building
330 Independence Av., S.W.
Washington, D.C. 20201

Facsimile Transmission Sheet

TO: Mac Reed FROM: Timothy M. White
OMB, OGC Phone: (202) 619-2155
FAX: (202) 619-2922
CALL FOR PICKUP: _____

Total Pages	Fax Number	Date
<u>0</u> plus cover	<u>395-7294</u>	<u>November 21, 1996</u>

We concur in the draft Presidential Memorandum on Food Rescue Activities subject to the following editorial comments:

1. On page 1, third paragraph, last sentence add "safety" before "quality and labeling standards."
2. In section 2(a) add "wholesome and non-contaminated" before "food recovered and delivered . . ."
3. In sections 2(b) and 2(c) add "wholesome and non-contaminated" before "food recovery."

Thank you for giving us an opportunity to review this draft.

DETERMINED TO BE AN
ADMINISTRATIVE MARKING
INITIALS: Reed DATE: 11/19/13

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DRAFT

MEMORANDUM FOR HEADS OF DEPARTMENTS AND AGENCIES

SUBJECT: Helping Food Rescue Activities Can Help the Hungry

The American People are blessed with a country rich in natural resources, land ^{that} ~~which~~ supports an abundance of nutritious food~~x~~ and an agricultural production and distribution system that is among the most efficient and productive in the world. Thanks to our American agricultural system, most of us are free to enjoy diets rich in both flavor and nutrition. However, sometimes food is wasted that could otherwise be used to help Americans who are less fortunate and need a helping hand. This is where food recovery can help.

Food recovery allows Americans to share part of the immense food resources that we otherwise allow to go to waste, and to share it with those in need at no cost to the taxpayer. For example, the Department of Agriculture has supported food recovery for packaged foods for years and, during the past year, has undertaken a national initiative to help Americans recover food of a ~~highly~~ perishable, but nutritious nature. ^{What food? The food recovered by Agriculture? Perishable, but nutritious food?} This food is mostly prepared in restaurants, hotels, cafeterias, and other institutional settings and would otherwise have been thrown away. In carrying out this activity, thousands of hungry people have been fed at no cost to the Federal government.

Recently I signed into law the Bill Emerson Good Samaritan Food Donation Act of 1996, a bill to encourage the donation of food and grocery products to nonprofit organizations for distribution to needy individuals. This law supports food recovery activities by clarifying that, absent gross negligence or intentional misconduct, persons, ^{? Cleaners are neither persons nor non-profit organizations?} gleaners, and nonprofit organizations shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product donated, or received as a donation, in good faith, for distribution to needy individuals. The bill also establishes uniform definitions pertaining to donation and distribution of nutritious food; and helps ~~ensure~~ ^{ensure} that donated foods meet all quality and labeling standards of Federal, State, and local laws and regulations.

While this bill will help support food recovery in the private sector, we in the Federal Government can do more to help ~~as~~ ^{well}. I want to ensure that it is the Federal Government's policy to promote food recovery and to encourage the use of voluntary efforts to ~~ensure~~ ^{ensure} that no wholesome food goes to waste that ~~can~~ ^{could} economically be provided to persons

DRAFT

? Request?

in need. I hereby direct all Agency Heads to ensure that their employees, contractors, grantees, State and local partners, and others understand this policy and the following guidelines.

? This can't an executive order. ✓

Section 1. Policy. It is hereby declared to be the policy of the Federal Government to promote the donation of apparently wholesome food or grocery products to non profit organizations for distribution to needy individuals to ^{insure} assure that no such food goes to waste that can economically be provided to persons in need.

Section 2. Procedures.

(a) Each Federal agency shall, to the extent practicable and permitted by law, seek to increase the quantity of excess food recovered and delivered to needy Americans from agency cafeterias, commissaries, food vendors, and other food service facilities, and special events involving food.

? Shouldn't agencies be encouraging them if it's waste?

(b) Each Federal agency shall seek to encourage food recovery among its contractors, subcontractors, State and local grantees, cooperators and partners, by ensuring that they understand its importance and role in feeding needy individuals.

? not other grantees? (e.g. non-profit's?)

(c) Whenever consistent with the goals of each Federal agency's mission and programs, each agency shall incorporate food recovery activities into those programs.

Section 3. Organization.

This can't an executive order. ✓

(a) There is hereby established for five years an interagency working group to carry out the policy of this Executive Order and to assist agencies in complying with its purpose and intent. The Secretary of Agriculture, or the Secretary's designee, shall chair this working group. The working group shall be comprised of heads of all Federal Departments and agencies or their designees.

(b) Each Federal Department or agency head, as appropriate, shall appoint an employee as that agency's food recovery coordinator.

Section 4. Agency Authority. Nothing in this memorandum shall be construed as displacing any Department or agencies' authority or responsibilities, as authorized by law.

Section 5. Judicial Review. This directive is intended only to improve the internal management of the Federal Government and is not intended to create any right or benefit, substantive or procedural, enforceable at law or equity by a party against the United States, its agencies, its offices, or any person.

**The Clinton Administration's Efforts to
Promote Food Recovery for the Hungry
November 23, 1996**

Announcement

- . In his radio address to the nation today, President Clinton directed all federal departments and agencies to ...

He signed a directive that

- makes it the policy of the government to
- directs agency^{ies} to do more...
- and sets up an interagency working group to implement the directive.

- . Th President also announced the release of a new handbook, the Citizen's Guide...

Background

- . describe benefits of gleaning/stats on wasted food.
- . describe good samiritan act

Building on Our Accomplishments

- . **USDA Activities**

I'd like to add DOD - will try to get
it to you.

U.S. DEPARTMENT OF AGRICULTURE
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OFFICE OF PUBLIC AND MEDIA OUTREACH
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FAX COVER SHEET

DATE:

11/21/96

TO:

Elizabeth Dri

ORGANIZATION:

FAX #:

456-7028

FROM:

Johanna Ramos, Public Affairs Specialist,
Natural Resources and Environment Mission Area



NUMBER OF PAGES, INCLUDING COVER:

3

SUBJECT:

As discussed.



Food Waste

Each year, billions of pounds of wholesome, edible food is discarded. According to the General Accounting Office, up to 20 percent of all food annually produced in this country for human consumption goes to waste. The annual value of the wasted food is estimated at around \$31 billion. It is estimated that these lost resources could have fed 49 million people.

Private Sector Initiatives

Currently more than 10 percent of the U.S. population depends on non-profit food distribution programs to meet a significant part of their nutritional needs. Three national networks have been established to coordinate the distribution of food and services:

In 1995, Second Harvest, a national network of 181 food banks, distributed 811.3 million pounds of food and grocery products valued at over \$1 billion. This food was distributed through more than 50,000 local charitable agencies operating in all 50 states and Puerto Rico.

From the Wholesaler to the Hungry facilitates linkages between produce wholesale marketers and non-profit groups to channel to programs serving needy people the significant amounts of fresh fruits and vegetables that are dumped into landfills every day because they fail to attract a commercial buyer. In 1995, the 30 programs in operation facilitated the donation of 100 million pounds of produce to needy individuals.

Foodchain, through a membership of 117 member organizations and 22 associate food recovery programs in 40 states, collects surplus prepared and perishable food from restaurants, corporate cafeterias, caterers, grocery stores and other food service establishments. The programs provide meals to 3.5 million individuals -- half of whom are children -- each month.

Need for Additional Food Resources

One in ten Americans -- 26 million individuals -- requested emergency food relief last year. Close to 11 million of these were children and 3 million were senior citizens.

The U.S. Conference of Mayors reported that 18 percent of requests for emergency food assistance went unmet last year. In 59 percent of the cities surveyed, emergency food assistance facilities -- food banks, pantries, soup kitchens -- report that they may have to turn people away due to a lack of resources.

J.S.

Current Administration Efforts

Each Friday, in cooperation with USDA's food service contractor, the two cafeterias at USDA headquarters donate an average of 150 pounds of uneaten food to D.C. Central Kitchen, a non-profit food recovery program. This food aids the Central Kitchen in providing the 2,500 meals distributed to 70 non-profit emergency feeding organizations each day.

In the Summer of 1996, USDA and the Corporation for National Service sponsored a special AmeriCorps "Summer of Gleaning" program that implemented 22 food recovery projects in 20 states. The AmeriCorps members in this program helped recover over 1,005 tons of food which provided an estimated 1.34 million meals.

USDA Farmers Markets

Tuesday, November 24, 1995 will be the fifth USDA Farmers Market. The D.C. Central Kitchen has recovered between 100 and 300 pounds of food after each USDA Farmers Market to distribute to needy families in Washington, D.C.

(Note: OEOB donates food to the D.C. Central Kitchen whenever they have an excess.)

Bill Emerson Good Samaritan Food Donation Act

On October 1, 1996, the President signed the "Bill Emerson Good Samaritan Food Donation Act." This legislation promotes food recovery by limiting the liability of donors to instances of gross negligence and intentional misconduct; establishes basic nationwide uniform definitions pertaining to donation and distribution of nutritious foods; and assists in assuring that donated foods meet all quality and labeling standards of Federal, State, and local laws and regulations.

Following are some of the food donation commitments spurred by the President's enactment of this legislation:

Over the next year, nearly 1,700 7-Eleven stores will donate 4 million pounds of food - enough for roughly 7,500 meals each day -- to food recovery programs.

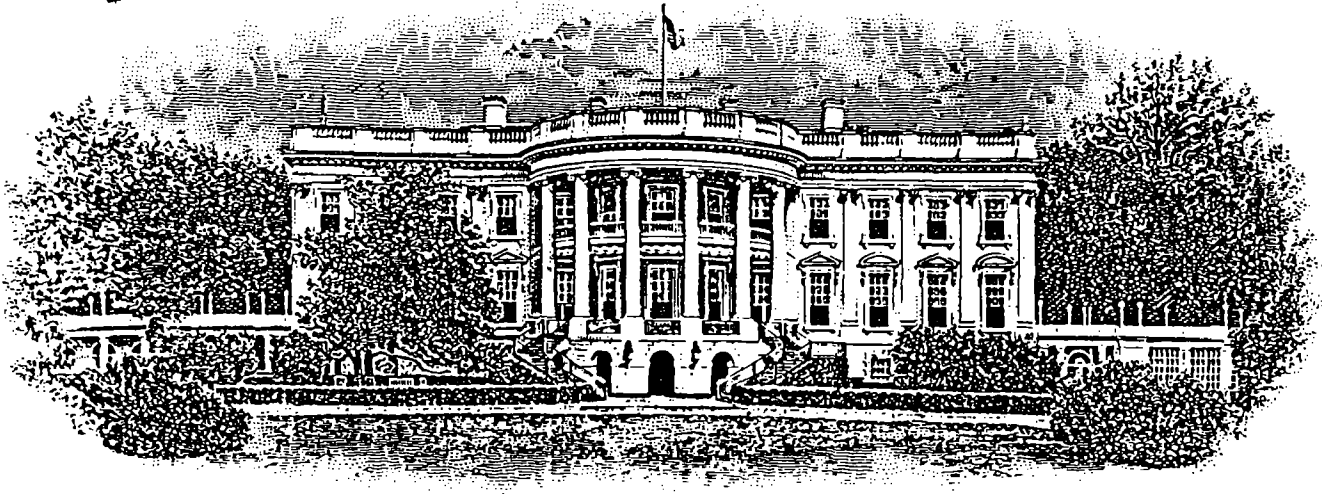
The University of Georgia has agreed to donate excess food from its cafeterias to Athen's Table (a nearby food recovery program), nearly doubling the amount of food to area feeding programs.

After hearing reports that a Kansas City food bank had only a two-week supply of food, a restaurant food service company announced a project to donate food to the food bank's food recovery program. Through news coverage of the enactment of the legislation, a tractor trailer of 50,000 pounds of food was donated to the food bank and hundreds of food drives have been scheduled.

Sodexo Management Services, the nation's fourth largest contract food service management firm, announced a company-wide anti-hunger initiative which will provide nearly \$500,000 of food, cash and in-kind donations to food recovery programs through the country.

The White House

11:00 pm



DOMESTIC POLICY

FACSIMILE TRANSMISSION COVER SHEET

TO: Kathy McKiernan

FAX NUMBER: 33509

TELEPHONE NUMBER: _____

FROM: Elizabeth Dwyer

TELEPHONE NUMBER: 456-5573

PAGES (INCLUDING COVER): 2

COMMENTS: Here's the revised copy.

Call me if you have questions. I'll
be here for another hour.



Food Recovery & Gleaning Initiative

Q: *What do gleaning, food rescue, and produce salvage mean?*

A: The term **gleaning** covers a variety of different food recovery efforts; however it most commonly applies to the collection of produce from the fields after mechanized harvesting. Another term, **food rescue**, generally refers to the collection of prepared foods from the food service industry. **Produce salvage (market salvage)** applies to the collection of produce from wholesale sources.

Q: *What are barriers impeding food recovery efforts?*

A: There are three main barriers impeding food recovery efforts across America: transportation, food safety and storage issues, and the need for improved communications between those with the excess food and those in need.

Q: *What is the Federal Government doing to support food recovery efforts?*

A: The United States Department of Agriculture has sponsored a number of activities that support food recovery. These include:

- **National Hunger Clearinghouse**, which maintains a national database of organizations providing hunger and poverty alleviation services.
- **Toll-Free Number for Gleaning/Food Rescue Information** supplying callers with up-to-date information regarding gleaning sites and programs in their area. Just dial -- 1-800-GLEAN-IT -- for details.
- **Gleaning/Food Rescue Roundtable** that brought together representatives from private nonprofit institutions with representatives from the transportation industry, food manufacturer and processors, wholesale and retail grocers, congressional members, labor, and anti-hunger groups to discuss the development of partnerships in food recovery.
- **AmeriCorps Summer of Gleaning** collected 1,005 million tons on food from 17 states during the Summer of 1996.
- **USDA's A Citizen's Guide to Food Recovery** provides information on how to get involved in food recovery and gleaning.

Q: *What is the Emerson Good Samaritan Food Donation Act?*

A: The Good Samaritan Food Donation Act is intended to encourage the donation of food and grocery products to nonprofit organizations for distribution to needy individuals. The Act does so by limiting the liability of good-faith donors and by providing for basic nationwide uniform definitions pertaining to donation and distribution of nutritious foods.

Although each of the 50 States and the District of Columbia have individual laws which limit the liability of food donors, these statutes vary widely with respect to the types of foods and donors covered as well as with respect to the degrees of liability immunity provided. Consequently, many potential donors who operate on a regional or national basis have been reluctant to establish separate donation policies for each State or jurisdiction in which they do business. As a result, potential donors are throwing away food away which could have been utilized to feed needy people.

Without creating any new federal government program, the new law encourages food donation and reaffirms a federal commitment to public/private partnerships by enabling cooperation between nonprofit organizations and food-related businesses.

Q: *How would someone get a copy of the Citizen's Guide to Food Recovery?*

A: Just call 1-800-GLEAN-IT and the USDA Food Recovery hotline will send a copy or see the USDA site on the World Wide Web at www.usda.gov.

The Clinton Administration's Youth Crime Gun Interdiction Initiative July 8, 1996

"In my State of the Union address I challenged our country to focus on the problem of youth violence.... We're fighting with a strategy that is coordinated and unrelenting, that does rely upon national, state and local prosecutors and police and, above all, on citizens working with us."

-President Bill Clinton

May 13, 1996

- Today, President Clinton is announcing a seventeen city crackdown on crime gun traffickers, specifically targeted at those who peddle their arms to kids. It will entail a Federal and local law enforcement partnership -- between police chiefs, local prosecutors, and federal investigators and prosecutors -- that will trace firearms found on youths back to the crime gun traffickers.
- Firearms violence is a scourge on our society. Homicides committed by young people with firearms have nearly tripled since 1985, and other types of gun-related violence have been on the rise. Too many guns are in the hands of our nation's children.
- Working in cooperation with state and local law enforcement in unprecedented fashion, federal law enforcement have successfully disrupted numerous illicit gun markets across the country over the last three years.
- This new initiative will strengthen those ongoing efforts to clamp down on these illegal markets, especially those that provide crime guns to kids. In these seventeen cities, for the first time, every time a gun is used in a crime and seized by law enforcement, it will be tracked through a national tracing system. Law enforcement will use that trace information to help identify and locate illegal gun traffickers.
- The program utilizes an innovative computer software system -- developed by the Treasury Department's Bureau of Alcohol, Tobacco and Firearms (ATF) -- that examines crime gun trace information and provides law enforcement with crucial investigative leads about the sources of these guns. By analyzing patterns of gun trafficking that exist in an area, law enforcement can develop more effective strategies to target illegal gun traffickers for prosecution, particularly those who put guns into the hands of our nation's young people.
- President Clinton will direct Attorney General Reno and Secretary Rubin to implement this program in seventeen pilot cities. In addition, they will work with law enforcement at every level to ensure that all crime guns seized in each of these cities are traced and will develop joint investigative and prosecutive strategies to combat the problem of illegal gun trafficking. Reno and Rubin will also report back on the first-year accomplishments of this project.
- This new initiative builds upon existing Clinton Administration partnerships with state and local law enforcement, such as the very successful Anti-Violent Crime Initiative, which was launched two years ago and has resulted in numerous important prosecutions. It is also another step by the Clinton Administration -- like the Brady Law, the 1994 Crime Bill and assault weapons ban, and the Gun-Free Schools Act -- to reduce firearm violence in our streets and schools.

U.S. DEPARTMENT OF AGRICULTURE
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FAX COVER SHEET

DATE:

11/21/96

TO:

Elizabeth

ORGANIZATION:

FAX #:

456 - 7028

FROM:

Johanna Ramos, Public Affairs Specialist, 
Natural Resources and Environment Mission Area

NUMBER OF PAGES, INCLUDING COVER:

3

SUBJECT:

The Clinton Administration's Strategy for Breaking the Cycle of Crime and Drugs

September 11, 1996

Background:

- Over the last four years, the Clinton Administration has instituted effective policies and programs that are helping to break the cycle of crime and drugs -- creating drug courts, proposing drug testing for Federal arrestees, and seeking tougher penalties for drug kingpins and peddlers.
- In addition, President Clinton -- in his 1996 State of the Union -- challenged States to implement truth-in-sentencing laws and his 1994 Crime Bill provides States \$7.9 billion to improve their existing prisons and to build new ones to keep our streets safe from violent criminals and insure that offenders serve time that truly reflects their sentence.
- But more prison beds will not alone break the cycle of crime and drugs. Although more than half of all individuals brought into the state criminal justice systems have substance abuse problems, incredibly almost 90% of all prison inmates in the United States receive no drug treatment whatsoever and drug testing is sporadic at best. Studies show that 60 to 75% of untreated parolees, with drug histories, are back on drugs in three months of release and reinvolved in criminal activity.
- We continue to witness the same criminal addicts cycling through the court, corrections and probation systems with little effort to change their behavior. President Clinton believes that our criminal justice system should reduce drug demand, not prolong, enhance, or tolerate it.

The Clinton Administration Plan:

- 1) \$27 million in Prison Drug Testing and Treatment Grants. Funded by the 1994 Clinton Crime Bill, this program will provide States -- which drug test and provide post-release services -- with resources to implement substance abuse treatment programs for state and local correctional facilities.
- 2) "Drug-Free Offenders" legislation. President Clinton is proposing legislation which will ensure that States receiving future Federal prison grants adopt comprehensive drug testing, treatment, and sanctions for prisoners and parolees with substance abuse problems.

Reducing Recidivism:

- Recent research and evaluations show consistent reductions in recidivism rates for offenders completing drug testing and treatment programs. As just one example, of the offenders in a Delaware program, who completed the in-prison treatment and the after-prison work release programs, 75% were drug free and 70% were arrest-free after 18 months. Compared to these startling figures, only 17% of a control group, who did not receive services, were drug-free and only 36% were arrest-free.

Office of the Commander

DRMS-D

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74 N. Washington
Battle Creek, MI 49017

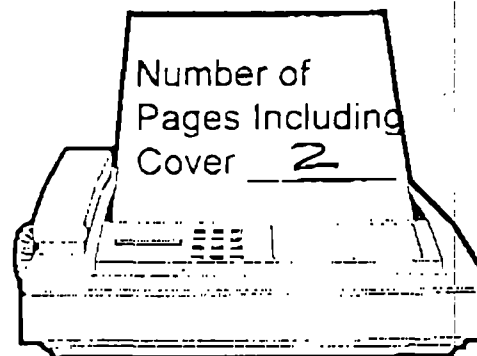
FAX (616)961-5907
DSN932-5907



TO: ELIZABETH PRYOR Drye
OFFICE: DOMESTIC POLICY COUNCIL
PHONE NUMBER: _____
FAX NUMBER 202-456-7028

FROM: LCDR D. YOUNG, EXECUTIVE OFFICER
OFFICE: _____
PHONE NUMBER: 616-961-5950

MESSAGE I hope this will be useful. If
anything more is needed pls contact Sherry Low,
616-961-7248



The Defense Reutilization and Marketing Service (DRMS) is responsible for administering the Department of Defense (DoD) personal property utilization and disposal program worldwide in accordance with the Federal Property and Administrative Services Act of 1949, as amended.

This Act requires that excess property which becomes available for disposal be offered for further use throughout the DoD and Federal civil agencies.

If the property is not needed within the Federal Government, it is offered for donation to eligible donees through programs administered by the General Services Administration.

With this unique mission, DRMS is responsible for making DoD excess food available for redistribution, only one commodity among all other types of excess personal property generated from the military services. As DRMS receives excess food stocks from the DoD, maximum effort is taken to ensure the redistribution of the food goes to other qualified agencies.

A prime example of this success was the massive quantities of food left over from Desert Storm. Due to the short-lived war, rations/food initially procured to sustain the troops in an extended conflict, this food was redistributed to feed the hungry and needy all over the country. Over \$350. Million worth of food was allocated to various Federal and state agencies and non-profit organizations. Over 4,000. 40 foot containers of subsistence containing a multitude of food went to over 180 food banks in the Second Harvest Program, the Salvation Army, Elder Services, Federal Prison Systems, and homeless shelters.

In a more normal atmosphere, DoD/DRMS successfully re-allocates an estimated \$9. Million worth of food to these same types of agencies each year. Virtually all edible food is placed for use to another agency/organization. Even food stocks which are deemed not fit for human consumption end up for use as feed for animals.

These DoD efforts result in making a direct contribution in saving countless tax dollars and in providing meals to many hungry Americans.

**President Clinton Announces Efforts
to Promote Food Recovery and Gleaning
November 23, 1996**

Announcement

- In his radio address to the nation today, the President mobilized Federal agencies to help feed needy Americans and encouraged all citizens to participate in food recovery and gleaning efforts.
- The President signed a memorandum directing every agency to do more to recover surplus food from their cafeterias, commissaries, other food service facilities, and public events. He also directed agencies to encourage their state, local, and non-governmental partners and grantees to recover food. The President established a government-wide working group, chaired by the Secretary of Agriculture, to carry out the President's policy and to assist agencies with food recovery efforts.
- The President also announced today the Agriculture Department's *Citizen's Guide to Food Recovery* -- a guidebook for getting prepared, perishable food that would otherwise be thrown away to those people who need it. Citizens can obtain the guide by calling 1-800-GLEAN-IT or by accessing the USDA home page on the World Wide Web at www.usda.gov. The guide will explain how to get started, list the names of charities across the country that work to recover food, and describe lessons we have learned.

Background

- Each year, billions of pounds of wholesome, edible food are discarded. According to the General Accounting Office, up to 20 percent of all food annually produced in this country for human consumption goes to waste. The annual value of the wasted food is estimated at around \$31 billion. It is estimated that these lost resources could have fed 49 million people.
- The U.S. Conference of Mayors reported that 18 percent of requests for emergency food assistance went unmet last year. In 59 percent of the cities surveyed, emergency food assistance facilities -- food banks, pantries, soup kitchens -- report that they may have to turn people away due to a lack of resources.

Building on Our Accomplishments

- On October 1, 1996, the President signed the "Bill Emerson Good Samaritan Food Donation Act" to promote food recovery. The legislation limits the liability of donors to instances of gross negligence and intentional misconduct; establishes nationwide uniform definitions pertaining to donation and distribution of nutritious foods; and assists in assuring that donated foods meet all quality and labeling standards of Federal, State, and local laws and regulations. As a result, over the next year, nearly 1,700 7-Eleven stores will donate 4 million pounds of food to food recovery programs. The Administration expects that many other organizations will join in the food recovery effort.
- The Administration is already taking steps to promote food recovery. For example, in the Summer of 1996, USDA and AmeriCorps sponsored the "Summer of Gleaning" program that implemented 22 food recovery projects in 20 states. The AmeriCorps members in this program helped recover over 1,005 tons of food which provided an estimated 1.34 million meals. In addition, each Friday, the two cafeterias at USDA headquarters donate an average of 150 pounds of uneaten food to a non-profit food recovery program.

U.S. DEPARTMENT OF AGRICULTURE
OFFICE OF COMMUNICATIONS
OFFICE OF PUBLIC AND MEDIA OUTREACH
14TH AND INDEPENDENCE AVENUE, SW
ROOM 407-A
WASHINGTON, D.C. 20250
PHONE: 202-720-7033 FAX: 202-690-2164

FAX COVER SHEET

DATE:

11/21/96

TO:

Elizabeth

ORGANIZATION:

FAX #:

456 - 7028

FROM:

Johanna Ramos, Public Affairs Specialist, 
Natural Resources and Environment Mission Area

NUMBER OF PAGES, INCLUDING COVER:

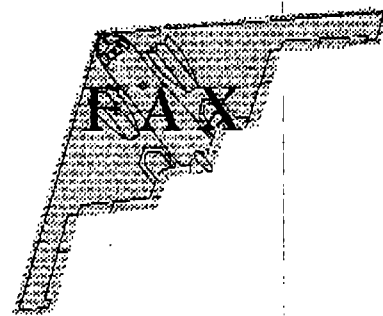
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SUBJECT:



DEPARTMENT OF DEFENSE
LEGISLATIVE REFERENCE SERVICE

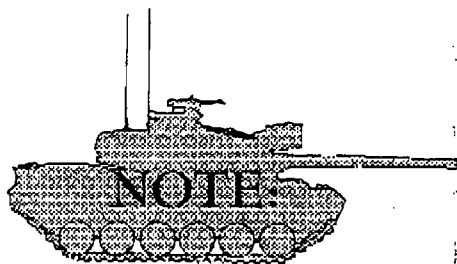
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TO: Ms. ELIZABETH DRYE

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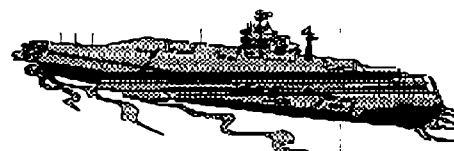
FROM: LTC TIM RAEZER, USA *TR*



Ma'am: For your information and per your request, attached are statutory authorities (10 U.S.C. §2485 and sec 365 of the NDAA for FY97 amending §2485) that provide for a DoD program to donate unuable food to worthwhile organizations.

Rex Edwards
703-767-6076

THE PENTAGON, ROOM 3D282
WASHINGTON, D.C. 20301-1600
TELEPHONE: (703) 697-1305
FAX: (703) 614-8391
E-MAIL: DODLRS@OSDCC.OSD.MIL



Title 10, United States Code

881

CH. 147—UTILITIES AND SERVICES

§ 2486

pons by the commissary store (or other entity acting on behalf of the commissary store).

(b) Appropriated funds may be used to pay any costs described in subsection (a) but only to the extent that appropriation accounts used to pay such costs are reimbursed for the payment of such costs, including, in the case of any costs incurred in connection with discount coupons referred to in subsection (a)(4), all fees or moneys received for handling or processing such coupons. The sales prices in commissary stores shall be adjusted to the extent necessary to provide sufficient gross revenues from the sales of such stores to make such reimbursements. Such adjustments shall be made under regulations prescribed by the Secretary of the military department concerned and approved by the Secretary of Defense.

(c) Under regulations prescribed by the Secretary of Defense, utilities may be furnished without cost to a commissary store outside the United States or in Alaska or Hawaii.

(d) Transportation outside the United States may be furnished in connection with the operation of commissary stores outside the United States.

(Added P.L. 98-525, § 1401(i), Oct. 19, 1984, 98 Stat. 269.)

§ 2485. Donation of unusable food: commissary stores and other activities

(a) The Secretary of a military department may donate food described in subsection (b) to authorized charitable nonprofit food banks.

(b) Food that may be donated under this section is commissary store food, mess food, meals ready-to-eat (MREs), and other food available to the Secretary of a military department that—

(1) is certified as edible by appropriate food inspection technicians;

(2) would otherwise be destroyed as unusable; and

(3) in the case of commissary store food, is unmarketable and unsaleable.

(c) In the case of commissary store food, a donation under this section shall take place at the site of the commissary that is donating the food.

(d) A donation under this section may only be made to an entity that is authorized by the Secretary of Defense or the Secretary of Health and Human Services to receive donations under this section.

(e) This section does not authorize any service (including transportation) to be provided in connection with a donation under this section.

(Added P.L. 99-145, § 1460(a), Nov. 8, 1985, 99 Stat. 764, and amended P.L. 101-510, § 324 (a) and (b), Nov. 5, 1990, 104 Stat. 1530, 1531.)

§ 2486. Commissary stores: merchandise that may be sold; uniform surcharges and pricing

(A) is enacted after the submission of the plan required by subsection (a);

(B) specifically refers to the plan and this section; and

(C) specifically states that the plan required by subsection (a) is approved as submitted or with such amendments as may be contained in such law.

(d) **BASIS FOR CHARGES FOR GOODS AND SERVICES; COMPTROLLER GENERAL REVIEW.**—(1) In the development of the proposed budget for the Defense Business Operations Fund for a fiscal year, the Secretary of Defense shall ensure that accurate and realistic pricing and quantity estimates are used regarding the goods and services to be provided by working-capital funds and industrial, commercial, and support type activities managed through the Fund.

(2) The Secretary of Defense shall make available to the Comptroller General information used to establish the charges for goods and services to be provided by working-capital funds and industrial, commercial, and support type activities managed through the Fund. The Comptroller General shall conduct an annual review of the adequacy of the basis for the charges. Not later than 30 days after the date on which the Secretary submits the annual report and proposed budget for the Fund under subsection (h) of section 2216a of title 10, United States Code, as redesignated by section 1074(a)(10) of this Act, the Comptroller General shall submit to Congress a report containing the results of the review.

SEC. 364. INCREASE IN CAPITAL ASSET THRESHOLD UNDER DEFENSE BUSINESS OPERATIONS FUND.

Section 2216a of title 10, United States Code, as redesignated by section 1074(a)(10) of this Act, is amended in subsection (i)(1) by striking out "\$50,000" and inserting in lieu thereof "\$100,000".

SEC. 365. EXPANSION OF AUTHORITY TO DONATE UNUSABLE FOOD.

(a) **AUTHORITY FOR DONATIONS FROM DEFENSE AGENCIES.**—Section 2485 of title 10, United States Code, is amended by striking out "Secretary of a military department" in subsections (a) and (b) and inserting in lieu thereof "Secretary of Defense".

(b) **EXPANSION OF ELIGIBLE RECIPIENTS.**—Such section is further amended—

(1) in subsection (a), by striking out "authorized charitable nonprofit food banks" and inserting in lieu thereof "entities specified under subsection (d)"; and

(2) in subsection (d), by striking out "may only be made" and all that follows and inserting in lieu thereof the following: "may only be made to an entity that is one of the following:

"(1) A charitable nonprofit food bank that is designated by the Secretary of Defense or the Secretary of Health and Human Services as authorized to receive such donations.

"(2) A State or local agency that is designated by the Secretary of Defense or the Secretary of Health and Human Services as authorized to receive such donations.

"(3) A chapter or other local unit of a recognized national veterans organization that provides services to persons without adequate shelter and is designated by the Secretary of Veterans Affairs as authorized to receive such donations.

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SEC. 366.

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"(4) A not-for-profit organization that provides care for homeless veterans and is designated by the Secretary of Veterans Affairs as authorized to receive such donations."

(c) CLARIFICATION OF FOOD THAT MAY BE DONATED.—Subsection (b) of such section is further amended by inserting "rations known as humanitarian daily rations (HDRs)," after "(MREs),".

SEC. 366. ASSISTANCE TO COMMITTEES INVOLVED IN INAUGURATION OF THE PRESIDENT.

(a) IN GENERAL.—Section 2543 of title 10, United States Code, is amended to read as follows:

"§ 2543. Equipment and services: Presidential inaugural ceremonies

"(a) ASSISTANCE AUTHORIZED.—The Secretary of Defense may, with respect to the ceremonies relating to the inauguration of a President, provide the assistance referred to in subsection (b) to—

"(1) the Presidential Inaugural Committee; and

"(2) the congressional Joint Inaugural Committee.

"(b) ASSISTANCE.—Assistance that may be provided under subsection (a) is the following:

"(1) Planning and carrying out activities relating to security and safety.

"(2) Planning and carrying out ceremonial activities.

"(3) Loan of property.

"(4) Any other assistance that the Secretary considers appropriate.

"(c) REIMBURSEMENT.—(1) The Presidential Inaugural Committee shall reimburse the Secretary for any costs incurred in connection with the provision to the committee of assistance referred to in subsection (b)(4).

"(2) Costs reimbursed under paragraph (1) shall be credited to the appropriations from which the costs were paid. The amount credited to an appropriation shall be proportionate to the amount of the costs charged to that appropriation.

"(d) LOANED PROPERTY.—With respect to property loaned for a presidential inauguration under subsection (b)(3), the Presidential Inaugural Committee shall—

"(1) return that property within nine days after the date of the ceremony inaugurating the President;

"(2) give good and sufficient bond for the return in good order and condition of that property;

"(3) indemnify the United States for any loss of, or damage to, that property; and

"(4) defray any expense incurred for the delivery, return, rehabilitation, replacement, or operation of that property.

"(e) DEFINITIONS.—In this section:

"(1) The term 'Presidential Inaugural Committee' means the committee referred to in subsection (b)(2) of the first section of the Presidential Inaugural Ceremonies Act (36 U.S.C. 721) that is appointed with respect to the inauguration of a President-elect and Vice President-elect.

"(2) The term 'congressional Joint Inaugural Committee'

Bill Emerson Good Samaritan Food Donation Act

- On October 1, 1996, the President signed the "Bill Emerson Good Samaritan Food Donation Act." This legislation promotes food recovery by limiting the liability of donors to instances of gross negligence and intentional misconduct; establishes basic nationwide uniform definitions pertaining to donation and distribution of nutritious foods; and assists in assuring that donated foods meet all quality and labeling standards of Federal, State, and local laws and regulations.
- As a result, over the next year, nearly 1,700 7-Eleven stores will donate 4 million pounds of food to food recovery programs - enough for roughly 7,500 meals each day. And Sodexo Management Services, the nation's fourth largest contract food service management firm, announced a company-wide anti-hunger initiative which will provide nearly \$500,000 of food, cash and in-kind donations to food recovery programs through the country.

Building on Our Accomplishments

- Tuesday, November 24, 1995 the Agriculture Department (USDA) will hold a fifth USDA Farmers Market. The market gives farmers from the surrounding area an opportunity to sell fresh fruits, vegetables, and baked good. At the end of each day, a non-profit food recovery program recovers between 100 and 300 pounds of food not sold and to distributes it to needy families in Washington, D.C.
- Each Friday, in cooperation with USDA's food service contractor, the two cafeterias at USDA headquarters donate an average of 150 pounds of uneaten food to a non-profit food recovery program. This food aids the program in providing the 2,500 meals distributed to 70 non-profit emergency feeding organizations each day.
- In the Summer of 1996, USDA and the Corporation for National Service sponsored a special AmeriCorps "Summer of Gleaning" program that implemented 22 food recovery projects in 20 states. The AmeriCorps members in this program helped recover over 1,005 tons of food which provided an estimated 1.34 million meals.



The President's Executive Memorandum Regarding Food Recovery

Every day in the United States food is wasted that could help feed Americans who are less fortunate. Food recovery allows Americans to share part of those food resources with those in need.

Today, President Clinton made it the Federal Government's policy to participate in and promote food recovery -- getting prepared, perishable food that would otherwise be thrown away to those people who need it.

The President signed a directive ensuring that it is the Federal Government's policy to promote food recovery and to encourage the use of voluntary efforts to assure that no wholesome food goes to waste that can be provided to those in need.

The President directed each Federal agency to donate to needy Americans excess food from cafeterias, commissaries, food vendors, and other food service facilities and special events involving food. For example, the U.S. Department of Agriculture cafeterias in Washington, D.C. donate their leftover, perishable food to a local non-profit agency that provides meals to shelters, soup kitchens and other feeding facilities.

The directive also tells each agency to encourage food recovery among its contractors, subcontractors and other cooperators or partners. And, the directive tells agencies to incorporate food recovery activities into their mission and programs wherever appropriate.

In addition, the directive establishes an interagency working group to carry out the policy of the Executive Order and to assist agencies in complying. The Secretary of Agriculture, or the Secretary's designee, chairs the working group which will be comprised of heads of all Federal Departments or their designees.

The directive also instructs each Federal Department or Agency head will appoint an employee to serve as that agency's food recovery coordinator.

MEMORANDUM FOR HEADS OF DEPARTMENTS AND AGENCIES

SUBJECT: Promoting Food Recovery Activities To Help the Hungry

The American people ^{that} are blessed with a country rich in natural resources, land which supports an abundance of nutritious food, and an agricultural production and distribution system that is among the most efficient and productive in the world. Thanks to our American agricultural system, most of us are free to enjoy diets rich in both flavor and nutrition. However, sometimes food is wasted that could otherwise be used to help Americans who are less fortunate and need a helping hand. Food recovery, the collection and donation of surplus food, can help those Americans in need.

Food recovery allows Americans to share part of the immense food resources that we otherwise allow to go to waste, and to share it with those in need at no cost to the taxpayer. For example, the Department of Agriculture has supported food recovery for packaged foods for years and, during the past year, has undertaken a national initiative to help Americans recover food of a highly perishable, but nutritious, nature. ~~Most of this food~~ is mostly prepared in restaurants, hotels, cafeterias, and other institutional settings and would otherwise have been thrown away. In carrying out this activity, thousands of hungry people have been fed at no cost to the Federal Government.

The food recovered by Federal agencies

Recently, I signed into law the Bill Emerson Good Samaritan Food Donation Act of 1996, a bill to encourage the donation of food and grocery products to nonprofit organizations for distribution to needy individuals. This law supports food recovery activities by clarifying that, absent gross negligence or intentional misconduct, persons, gleaners, and nonprofit organizations shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product donated, or received as a donation, in good faith, for distribution to needy individuals. The bill also establishes uniform definitions pertaining to donation and distribution of nutritious food; and helps assure that donated foods meet all ^{safety,} quality, and labeling standards of Federal, State, and local laws and regulations.

While this bill will help support food recovery in the private sector, we in the Federal Government can do more to help as well. I want to ensure that it is the Federal Government's policy to promote food recovery and to encourage the use of

voluntary efforts to assure that no wholesome food goes to waste that can economically be provided to persons in need. I hereby direct the heads of all Agencies and Departments ("agency") to ensure that their employees, contractors, grantees, State and local partners, and others understand this policy and the following guidelines.

Section 1. Policy. It is hereby declared to be the policy of the Federal Government to promote the donation of ~~apparently~~ wholesome food and ~~apparently~~ fit grocery products to nonprofit organizations for distribution to needy individuals to assure that no such food goes to waste that can economically be provided to persons in need.

Sec. 2. Procedures.

(a) Each Federal Agency shall, to the extent practicable and permitted by law, seek to increase the quantity of excess food recovered and delivered to needy Americans from agency cafeterias, commissaries, food vendors, and other food service facilities, as well as from special events at which food is served.

and (b) Each Federal agency shall seek to encourage food recovery among its contractors, subcontractors, State, and local grantees, ~~cooperators, and partners.~~ By ensuring that they understand its importance and role in feeding needy individuals.

(c) Whenever consistent with the goals of each Federal agency's mission and programs, each agency shall incorporate food recovery activities into those programs.

Sec. 3. Organization.

(a) There is hereby established for five years an interagency working group charged with carrying out the policy of this Memorandum and assisting agencies in complying with its purpose. The Secretary of Agriculture, or the Secretary's designee, shall chair this working group. The working group shall comprise of heads of all Federal agencies or their designees.

(b) The head of each Federal agency ~~head~~, as appropriate, shall appoint an employee as that agency's food recovery coordinator.

Sec. 4. Agency Authority. Nothing in this memorandum shall be construed as displacing any agency's authority or responsibilities.

Sec. 5. Judicial Review. This directive is intended only to improve the internal management of the Federal Government and is not intended to create any right or benefit, substantive or

procedural, enforceable at law or equity by a party against the United States, its agencies, its offices, or any person.

MEMORANDUM FOR HEADS OF DEPARTMENTS AND AGENCIES

SUBJECT: Promoting Food Recovery Activities To Help the Hungry

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Food recovery allows Americans to share part of the immense food resources that we otherwise allow to go to waste, and to share it with those in need at no cost to the taxpayer. For example, the Department of Agriculture has supported food recovery for packaged foods for years and, during the past year, has undertaken a national initiative to help Americans recover food of a highly perishable, but nutritious, nature. The food recovered by Federal agencies is mostly prepared in restaurants, hotels, cafeterias, and other institutional settings and would otherwise have been thrown away. In carrying out this activity, thousands of hungry people have been fed at no cost to the Federal Government.

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(b) Each Federal agency shall seek to encourage food recovery among its contractors, subcontractors, State and local partners, and grantees to ensure that they understand its importance and role in feeding needy individuals.

(c) Whenever consistent with the goals of each Federal agency's mission and programs, each agency shall incorporate food recovery activities into those programs.

Sec. 3. Organization.

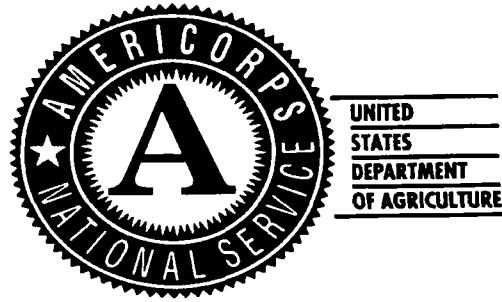
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(b) The head of each Federal agency, as appropriate, shall appoint an employee as that agency's food recovery coordinator.

Sec. 4. Agency Authority. Nothing in this memorandum shall be construed as displacing any agency's authority or responsibilities.

Sec. 5. Judicial Review. This directive is intended only to improve the internal management of the Federal Government and is not intended to create any right or benefit, substantive or

procedural, enforceable at law or equity by a party against the United States, its agencies, its officers, or any person.



USDA AMERICORPS "SUMMER OF GLEANING" PROJECT-END RESULTS

In the Summer of 1996, USDA and the Corporation for National Service sponsored a special AmeriCorps "Summer of Gleaning" program that implemented 22 food recovery projects in 20 states. "Summer of Gleaning" projects worked in partnership with hundreds of locally based anti-hunger groups, youth service corps, churches, food banks, and food recovery organizations.

The AmeriCorps members in this summer program helped recover over 1,005 tons of food, which provided an estimated 1.34 million meals. Given that the total Federal dollars spent on this summer program --- including transportation and storage of food and stipends and educational awards for the AmeriCorps members --- was only \$430,000, the total Federal cost per meal provided was only 31 cents.

The program was based on the so-called "volunteer generator" model of service in which a handful of compensated AmeriCorps members recruit numerous non-compensated volunteers to help implement large-scale tasks. The 88 AmeriCorps members in the summer program recruited over 1,600 non-compensated community volunteers who helped pick, sort, deliver, and prepare the recovered foods. Thus, on average, each AmeriCorps member recruited 18 non-compensated community volunteers.

Many of the food recovery programs that were begun through the initiative of the USDA AmeriCorps members are now continuing to operate in those communities, even though the AmeriCorps Members are no longer there.



**Food
Recovery &
Gleaning
Initiative**

Good Samaritan Food Donation Act

Purpose - The purpose of the Good Samaritan Food Donation Act is to encourage donation of food and grocery products to nonprofit organizations for distribution to needy individuals. The Act does so by limiting the liability of good-faith donors and by providing for basic nationwide uniform definitions pertaining to donation and distribution of nutritious foods.

Background - Although each of the 50 States and the District of Columbia have individual laws which limit the liability of food donors, these statutes vary widely with respect to the types of foods and donors covered as well as with respect to the degrees of liability immunity provided.

Many potential donors who operate on a regional or national basis have been reluctant to establish separate donation policies for each State or separate jurisdiction in which they do business. As a result, potential donors are throwing food away which could have been utilized to feed needy people.

Results - Without creating any new federal government program, the new law encourages food donation and reaffirms a federal commitment to public/private partnerships by enabling cooperation between nonprofit organizations and food-related businesses. Second Harvest, a national foodbank network, has estimated that the Good Samaritan legislation will result in approximately [fifty million] additional pounds of donated food each year.



USDA INVOLVEMENT IN GLEANING AND FOOD RECOVERY EFFORTS

Q: How does USDA currently support food recovery efforts?

A: USDA has sponsored a number of activities that support food recovery. These include:

National Hunger Clearinghouse: Last year, the Department's Food and Consumer Service entered into a contract with World Hunger Year to develop a comprehensive database identifying all known organizations which provide hunger and poverty alleviation services.

Cooperative State Research, Education and Extension Service (CSREES): CSREES is actively involved with facilitating food recovery efforts in several States. Programs include food preservation training for gleaning program members and technical assistance in the development and implementation of gleaning and prepared food rescue programs.

Food Safety and Inspection Service (FSIS): FSIS has been working the Chef and the Child Foundation, the philanthropic arm of the American Culinary Federation (ACF), for more than a year to expand food safety training for people serving donated food to the needy at non-profit feeding program sites. Under an initiative launched in December 1995, FSIS duplicated 5,000 copies of a training video, along with a workbook, which will be distributed to train individuals preparing food at soup kitchens and shelters in food safety and sanitation.

Gleaning/Food Rescue Roundtable: Last December, The Secretary convened a roundtable meeting to identify ways in which the Federal Government, particularly the U.S. Department of Agriculture, can assist on-going gleaning and food recovery efforts. The roundtable brought together representatives from private non-profit institutions; governmental agencies; representatives of the food service, storage and transportation industries; food manufacturers and processors; wholesale and retail grocers; congressional members; labor; and anti-hunger groups to discuss their involvement in food recovery efforts and existing obstacles to these activities. Since then, the Department has been working to promote increased collaboration between the public and private sectors; to educate the public about the benefits of gleaning and food recovery; and to share information on model programs that can be replicated. Activities include:

AmeriCorps: On April 4, USDA AmeriCorps approved "Summer of Gleaning" projects in 17 States for the summer of 1996 (California, Connecticut, Rhode Island, Indiana, Kentucky, Mississippi, Oregon, Pennsylvania, Texas, Iowa, Illinois, Missouri, Maryland, New Mexico, New Jersey, Washington, and Michigan). Project designs will run the full gamut of gleaning and food rescue operations: farm produce distributed directly to needy families; rural/urban linkages that provide fresh produce to urban food banks; and perishable food rescue programs in cities -- many of which are located in Empowerment Zones, Enterprise Communities, or Champion Communities. State offices of Rural Development, the Farm Service Agencies and the Extension Service will be actively involved in the administration of the projects, in partnership with local non-profit organizations and community groups. The Food and Consumer Service will provide technical assistance to the projects.

Toll-Free Number for Gleaning/Food Rescue Information: On April 2, USDA launched a toll-free hotline -- **1-800-GLEAN IT** -- through which callers will receive up-to-date information about USDA food rescue policies, emergency and surplus food distribution strategies, and State laws concerning gleaning. Assistance also will be provided to potential food donors (restaurants, cafeterias, food producers, etc.) wishing to establish linkages with food distribution programs and guidance given to individuals who are interested in initiating programs in their communities. World Hunger Year (WHY), as part of a contract with USDA to establish a National Hunger Clearinghouse, will staff the toll-free phone line. Gleaning and food rescue information provided callers also will be available through fax-on-demand, the Internet and World Wide Web. We are also working to develop Public Service Announcements to promote this line.

Gleaning Resource Guide: The Cooperative State Research, Education and Extension Service is preparing an information guide to educate Members of Congress and other elected officials (i.e., mayors and State legislators) about food rescue opportunities and benefits. Completion is targeted for early summer. Through distribution of this handbook, we hope to educate elected officials about opportunities to rescue food which would otherwise be wasted and encourage their participation in efforts to establish and expand gleaning and food rescue programs around the country.



Food Recovery & Gleaning Initiative

Q: What do gleaning, food rescue, and produce salvage mean?

A: The term **gleaning** covers a variety of different food recovery efforts; however it most commonly applies to the collection of produce from the fields after mechanized harvesting. Another term, **food rescue**, generally refers to the collection of prepared foods from the food service industry. **Produce salvage (market salvage)** applies to the collection of produce from wholesale sources.

Q: What are barriers impeding food recovery efforts?

A: There are three main barriers impeding food recovery efforts across America: transportation, food safety and storage issues, and the need for improved communications between those with the excess food and those in need.

Q: What is the Federal Government doing to support food recovery efforts?

A: The United States Department of Agriculture has sponsored a number of activities that support food recovery. These include:

- **National Hunger Clearinghouse**, which maintains a national database of organizations providing hunger and poverty alleviation services.
- **Toll-Free Number for Gleaning/Food Rescue Information** supplying callers with up-to-date information regarding gleaning sites and programs in their area. Just dial -- **1-800-GLEAN-IT** -- for details.
- **Gleaning/Food Rescue Roundtable** that brought together representatives from private nonprofit institutions with representatives from the transportation industry, food manufacturer and processors, wholesale and retail grocers, congressional members, labor, and anti-hunger groups to discuss the development of partnerships in food recovery.
- **AmeriCorps Summer of Gleaning** collected 1,005 million tons on food from 17 states during the Summer of 1996.
- **USDA's Citizen Guide to Food Recovery** provides information on how to get involved in food recovery and gleaning.

Q: What is the Emerson Good Samaritan Food Donation Act?

A: The Good Samaritan Food Donation Act is intended to encourage the donation of food and grocery products to nonprofit organizations for distribution to needy individuals. The Act does so by limiting the liability of good-faith donors and by providing for basic nationwide uniform definitions pertaining to donation and distribution of nutritious foods.

Although each of the 50 States and the District of Columbia have individual laws which limit the liability of food donors, these statutes vary widely with respect to the types of foods and donors covered as well as with respect to the degrees of liability immunity provided. Consequently, many potential donors who operate on a regional or national basis have been reluctant to establish separate donation policies for each State or jurisdiction in which they do business. As a result, potential donors are throwing away food away which could have been utilized to feed needy people.

Without creating any new federal government program, the new law encourages food donation and reaffirms a federal commitment to public/private partnerships by enabling cooperation between nonprofit organizations and food-related businesses.



DEPARTMENT OF AGRICULTURE
OFFICE OF THE SECRETARY
WASHINGTON, D.C. 20250

USDA "FRESH"

Food Recovery Efforts to Stop Hunger
June, 1996

HUNGER IN THE UNITED STATES:

More than 38 million Americans live in poverty -- half of them children and senior citizens. Even with the help of federal nutrition assistance programs sponsored by the United States Department of Agriculture (USDA), many people lack access to an adequate and nutritious food supply. The federal government cannot solve this problem alone. We need to find innovative ways to close the gaps using resources available in states and communities, corporations and small businesses, nonprofit organizations and interested individuals.

FOOD RECOVERY AND GLEANING:

It is estimated that 27.6 billion pounds of food end up in landfills every year -- the equivalent of 130 pounds for every American. There are dozens of well-intentioned and effective organizations actively involved with recovering food from restaurants, schools, hospitals and other institutions, grocery stores and wholesalers, and from the fields where the food is grown. These efforts only scratch the surface of the problem and we have discovered that there is a genuine desire to do more. We believe that there is a positive role that the USDA and this Administration can play without creating any major new government programs.

USDA FRESH:

USDA FRESH is our initiative to promote food recovery and gleaning as a way to reduce hunger and waste. Our efforts have been geared toward publicizing the issue, providing information to interested groups and individuals, facilitating linkages between the public, private and nonprofit sectors, and providing some resources through existing USDA programs.

Increasing public awareness: Secretary Glickman and the USDA have made increasing public awareness of food recovery and gleaning as a part of the solution to the hunger problem a top priority. Secretary Glickman held a national roundtable in December of 1995, and held the first in a series of regional summits in Detroit, Michigan on June 17. USDA plans to hold summits across the country in the coming months, including events planned for Boston, Denver, Sacramento, Pittsburgh and Miami. Secretary Glickman and other USDA officials have received national and local media coverage of speeches to a wide variety of audiences and visits to food recovery sites. The 1996 Olympics Committee is working with the Corporation for National Service and Food Chain, a national food recovery organization, to "glean" the Olympics.

Providing Information: USDA has established a toll-free hotline, 1-800-GLEANIT, which provides information to callers on how they can help by donating food or other resources, volunteering, or setting up programs in their communities. We have created a home page on the World Wide Web, and in July we will distribute a national resource guide on food recovery.

Providing Resources: The USDA AmeriCorps has sponsored a “Summer of Gleaning” project which will initiate food rescue programs in 47 states this summer. The AmeriCorps volunteers will work with local communities and government organizations to create or build on food recovery and gleaning efforts that will continue past the summer. The 1996 Farm Bill included the “Community Food Security Act,” a grant program that provides funding to community efforts to promote food security and may impact local food recovery projects. USDA Rural Development is working to provide information and funding to food recovery efforts in enterprise zones and communities.

Additional Actions: There are additional actions the Administration and the USDA could take to highlight this effort:

- We should lead by example. The USDA cafeteria donates 300 pounds of food each week to the DC Central Kitchen. Secretary Glickman has written to all of the Members of the Cabinet requesting that they initiate this at their own departments. The Administration could issue a Presidential Executive Order to all federal agencies requiring that all cafeterias and commissaries donate their unused food to local organizations.
- We should encourage public/private partnerships and help reduce barriers. One of the obstacles cited by food donors and recipient organizations is the lack of a national Good Samaritan law. The Administration can explore ways to establish a minimum standard for Good Samaritan laws as they apply to donors and recipient organizations.
- Involvement of the President, Vice President, First Lady, Mrs. Gore and other White House officials can help bring national attention to this issue.

8/3/96

More Groups Are Feeding the Hungry With What

By The New York Times

MUIR BEACH, Calif. — Gleaning, the ancient practice of providing leftover food to needy people, is spreading in the United States, from the larger farms where it first cropped up years ago to small organic farms, supermarkets and cafeterias.

In some cases, gleaning remains closer to its biblical origins, with volunteers sweating in a field to save fresh produce, passed up during the harvest, from being plowed under.

In other cases, the gleaners salvage prepared foods from caterers and bakeries.

At the Green Gulch Farm and Zen

Center in this coastal town north of San Francisco, about 20 high school students recently trudged the muddy fields, gathering organic kale that was yellowing with age, pale cabbage and Swiss chard that bugs had chomped.

Rather than leaving these unmarketable vegetables to rot, Green Gulch Farm — suppliers to Greens, a trendy San Francisco vegetarian restaurant — called in the gleaners.

Although not much goes to waste on the 115-acre coastal farm, the students picked 804 pounds of produce for the Marin Community Food Bank.

"This is one of the few chances the homeless get to eat organic produce," said Christa Morse, 15, a student at the San Domenico School near here. "It's a good thing for the farmer, too, because we're cleaning up his fields."

The practice has its roots in the Book of Leviticus, with God's command to Moses to leave the gleanings of the harvest "for the poor and stranger."

Janet Brown, a co-founder of the Marin County gleaning project, said that in years past, "the gleaners used to run in there and take it before it went into crop rotation, and we're

NATIONAL SUNDAY, MARCH 3, 1996

Others Leave

still doing that."

The lush farms of the West Coast are logical places for gleaners.

California, the nation's leading supplier of fresh vegetables, is particularly well-suited. With its year-round season, there is always produce that is welcomed in soup kitchens.

Gleaners have also found wider acceptance at the increasing number of organic farms that are meeting the growing national demand for organic food.

"They have a certain commitment to charity," Holly Heinzmann, the project's other founder, said of the

organic farmers.

Some gleaners have branched out from the fields.

In Oregon, the Clackamas County Gleaners salvage crops, like strawberries, from farms, but also get not-quite-fresh produce and bread from supermarkets. The group serves 7,200 people every week.

The United States Secretary of Agriculture, Dan Glickman, convened a gleaning round table in December and has established a toll-free gleaning hot line.

Mr. Glickman said that salvaging prepared food was far more effective than gleaning from a field.

"Anywhere from 10 to 20 percent of the food prepared in this country — in restaurants, cafeterias and

homes — is not eaten," he said. "A lot of that food could be served healthfully, but it requires a lot of grass-roots management in terms of logistics."

"The big potential for gleaning is in prepared foods," Mr. Glickman added. "That's where you'll have your massive impact."

One group, Marion and Polk Gleaners of Salem, Ore., started by working with farmers who saw gleaning as a way to keep produce from going to waste and to get a tax benefit, said Pat Reece, the group's president.

But the farm work is labor intensive, and, Ms. Reece said, "We glean from stores now because they have so much to offer."

THE ATLANTA CONSTITUTION

Atlanta, Georgia

4-19-96 Page 1 of 3

Harvesting Hope

A hands-on movement to help the hungry is taking root as groups cultivate volunteers to glean food from gardens

By Paula Schwed
STAFF WRITER

Breathless and still giggling from a game of tag, 8-year-old Kemp Muhl declared her reason for spending sunny Saturdays digging in the dirt with her friends.

"We're just growing free food for hungry people. We want to help the poor," Kemp said. "They don't have as much stuff as we do." She and a dozen Brownies from the Decatur/Avondale Girl Scout Troop 3547 are working to prepare the land donated by the United Methodist Children's Home in Decatur. The beans, tomatoes and cabbage they plant will go to the Atlanta Community Food Bank, said troop leader Susan Hagood.

The Brownies are joining a growing movement known as "gleaning" that is sprouting up across the country. It dates to biblical times, when virtuous people left behind some of their produce to be harvested by the poor. Modern gleaning

takes many forms, from salvaging foods prepared by restaurants to harvesting less-than-perfect produce rejected by commercial growers.

"Interest in gleaning is growing because it's not abstract. It's a hands-on way of helping the hungry," said Nancy Tew of the Society of St. Andrew, which last year recruited 7,000 volunteers in Virginia and North Carolina to harvest

more than 1 million pounds of vegetables that otherwise would have rotted in the fields.

"You see the food, you hold it in your hands, and we encourage people to go to soup kitchens and cook it and serve it, too."

Home gardeners are joining the cause with a project by the Garden Writers Association of America called Plant a Row for the Hungry. So far it's mostly in the planning stages, a good idea that hasn't taken root — but support for it is spreading.

The Atlanta Community Food Bank is promising free seeds to Plant a Row participants and is working with churches, shelters and soup kitchens to establish drop-off points for produce. Joining them is the Hard Rock Cafe, which will distribute free seeds to customers who pledge to grow food for the hungry.

Hunger activists gathered in Washington in December to coordinate their gleaning efforts with Agriculture Secretary Dan Glickman, who's making the issue a national priority. Glickman has started a hotline for gleaners and has ordered his agency's cafeteria to donate extra food to a soup kitchen. Glickman said he plans to rally members of Food-chain, an Atlanta-based national network of food rescue programs, to help get out the word.

"I think it will be like recycling," said Kathy Henderson, who will promote Plant a Row on her Saturday

morning gardening program on WQXI-AM (790). "The first time I sorted my garbage, I thought, 'This is for the birds.' Now I wouldn't think of putting a tin can in the trash."

Gardeners at the Atlanta Botanical Garden joined the fledgling Plant a Row project last year and donated the proceeds to three shelters.

"It's a great way to do something for the community," said Laura Anne Middlesteadt, public relations manager for the botanical garden. "For home gardeners, there's always at least one vegetable you have too much of — your family doesn't want to eat it anymore, the neighbors are sick of it... Why not give it away?" The garden's newsletter will carry tips for home gardeners who want to participate in the project, and wooden markers will let visitors know which rows of this year's vegetable garden will be donated to the hungry.

Sacks brimming with vegetables from the botanical garden went to the Atlanta Hospital Hospitality House last year, said executive director Carolyn Clark. She recalls some "lovely salads" and "beautiful squash casseroles." "It's a real treat for these folks to be able to get nice, fresh produce."

Jim Wilson, co-host of PBS' "Victory Garden" and a promoter of the project, said the soggy spring that delayed planting promises hope for the hungry — because there's still time for the idea to catch on.

"Right now it's too early to tell what will happen," Wilson said, "but we expect it could really snowball this year."

ATTN:
Tom Amortez

INSIGHT: Feeding the hungry

Keeping good food from going to waste

The U.S. agriculture secretary joins efforts to solicit companies' donations for charitable meals

By James Walsh
Star Tribune Staff Writer

Watching the line wind up the stairway and into the cramped dining room, it seemed like just another night at the 410 Shelter in downtown Minneapolis. Another day, another 1,000 meals served to adults and children without a home.

But this dinner — featuring a processed turkey product donated by Hormel, cookies contributed by bakeries, mashed potatoes via the U.S. Department of Agriculture and Agriculture Secretary Dan Glickman serving stuffing — had a decidedly charitable flavor.

If it weren't for donated food, center officials say, a lot more people would go hungry. And more restaurants, bakeries, hotels and food services need to provide, Glickman said.

"We've got to get more people thinking about donating their perishable food," he said. "And not to throw the food away."

It's not a new idea. The 410 Shelter and programs such as Twelve Baskets, sponsored by the Second Harvest St. Paul Food Bank, for years have diverted prepared and perishable food from being thrown into the dumpster. But the need is growing.

Becky Worner, executive director of People Serving People, which runs the 410 Shelter, said 15 percent to 20 percent of the food served there is donated. Twelve Baskets, which gives food to the shelter and other programs, collects 13,000 to 15,000 pounds of prepared food each month, officials said.

But a lot of food — from restaurants, hotels and food service companies — is still getting away. The General Accounting Office has estimated that one-fifth of all food produced in the United States is wasted.

In 1992, groups trying to res-



U.S. Agriculture Secretary Dan Glickman, second from right, serves food at the 410 Shelter in downtown Minneapolis. He announced plans Friday to help food reclamation efforts nationwide in order to end waste and feed the poor.

Star Tribune Photo by Mike Zert

cue that food formed Foodchain, a national network of programs. Last year alone Foodchain distributed 100 million pounds of food to 7,000 programs, said Christina Martin, Foodchain's executive director.

"And yet we know that even more food's out there. But we need to create the programs to meet the needs," she said.

That's why Glickman is in town. He spoke Friday at Foodchain's annual conference in Minneapolis, announcing Agriculture Department plans to help additional food rescue efforts.

This summer, volunteers in the federal Americorps program will conduct a "summer of gleaning," he said. Volunteers will collect bread that bakeries would otherwise toss into the dumpster and fruits and vegetables from the fields. In addition, the department is writing a food rescue handbook to help organize food reclamation efforts across the

country. Foodchain has a toll-free number for those who want to find out more: (800) 845-3008.

Perception is a problem. Many states, including Minnesota, have "Good Samaritan" laws protecting organizations that donate food. Despite that, shelter officials said, many potential donors are scared off by liability worries.

Mike Seiler, coordinator of the food program at the 410 Shelter, said that the donated food might not be something shoppers would buy at their neighborhood grocery — frozen meats kept past their recommended dates or produce that's a little bruised — it is inspected and safely handled.

And it stretches the shelter's food dollar, Worner said. The 410 Shelter spends about \$1.49 per meal, officials said, about 40 cents less than if it had to buy everything.

A few hotels and the Minneapolis Convention Center have been major donors, Seiler said.

"There are times when we go over there two or three times a week and I don't have to buy anything," he said.

For some, however, donated food doesn't mean high-quality food.

As a 32-year-old woman led her 4-year-old son to a table in the shelter dining room, the boy shouted, "Mommy, do I have to eat this?" While he picked at an apple and sipped his milk, she said they go to McDonald's for most of their meals.

At another table, another 32-year-old mother said she wishes the center would serve more vegetables and fresh fruit.

"Some of the time the food's OK," she said. "But it gives the kids diarrhea."

Seiler agrees the menu needs variety. But, he said, there isn't much he can do — yet. "There's just so much more in this market to tap," he said. "We've got to find a way to get it."

Feds study Michigan food banks' success

Summit held to help forge alliance between government and firms.

By Anjali J. Sekhar
The Detroit News

Michigan is one of the most effective states in helping the hungry with food that otherwise would be thrown away, experts say.

And U.S. Agriculture Secretary Dan Glickman came to Detroit on Monday to see how it's done.

Glickman visited the Gleaners Community Food Bank of Greater Detroit to lead a discussion on how to save food, as well as pack crates of beans for needy families.

The discussion, part of Food Recovery Leadership Summit 1996, was the first of seven to be held around the country to build alliances between government and businesses to feed the hungry.

"Between 10 to 12 percent of all food prepared every day is not eaten," Glickman said. "It ends up in the Dumpster rather than in somebody's stomach."



Alan Lessig / The Detroit News

Rodney Tucker, 17, helps U.S. Secretary of Agriculture Dan Glickman load bags for needy.

Gleaners Food Bank is a part of the Michigan Agricultural Surplus System (MASS), a partnership between Michigan's food producers and food banks. Last year, MASS

gathered and distributed 3 million pounds of surplus food.

Gleaners President Gene Gonya said state support for programs that save leftover food will be increased to \$720,000 in the next budget. "We want to encourage the feds to give matching grants to the states who are doing these kinds of projects," Gonya said.

Gordon E. Guyer, director of the state Department of Agriculture, said he needs more money for storing and transporting food, and some of that money could come from cooperation between government and business. "If the partnership is between private, public and federal, it's win-win for everyone," Guyer said.

Glickman said he hopes to get money for storage and transportation from the 1996 Farm Bill Community Food Security Act, which offers grants to hunger projects.

One concern that could lead restaurants to hold back on donating food is the question of legal liability, said Williams Ridella, director of food sanitation for the state health department.

Community gardeners hope to harvest bounty for hungry

■ Albany Service Corps' gleaning program aims to stock food pantries with fresh produce

BY CARLIN BROWN
Staff writer

Albany

The beating sun prompted an afternoon sprinkling Monday at the Harvest for the Hungry community garden, where food is grown entirely for the poor.

Beside the sprouting carrots, lettuce, kale and beets, government leaders and community-based organizations introduced a gleaning program that is expected to collect surplus food this year for a population increasingly in need of food-pantry help.

The "AmeriCorps Summer of Gleaning" program will be coordinated through the Albany Service Corps, which has received a \$20,000 federal grant for the program. The project will link the rural farming community with the urban poor to direct food that might otherwise go to waste.

"These four to six corps members will gather 10 tons of food (for) the emergency food system. That's significant," said Paul Winkeller, executive director of the Albany Service Corps. He estimated the corps workers will spend 2,000 hours over 12 weeks creating a system for volunteers to collect food from farmers and gardeners. Once surplus food is collected from six counties, it will be distributed through food pantries and soup kitchens to about 20,000 low-income families in Albany, Troy and Schenectady.

Efforts by assorted local agencies have been fragmented and not sufficiently coordinated, Winkeller said.

Behind Winkeller, members of the Albany Service Corps and AmeriCorps were busy watering, weeding and thinning the community garden at the State Office Campus where produce is grown for local food pantries and soup kitchens.

Albany is one of only 20 sites nationwide to which the U.S. Department of Agriculture has

allocated gleaning-program grant money.

"With one out of nine people on food stamps, the department is finding ways to facilitate partnerships between those who have food and those who don't," said Donna Hines, an anti-hunger coordinator with the USDA and AmeriCorps. She said she would like to see "food rescue" programs become as common as bottle recycling programs.

For Debbie Catozzi, associate director of the Hunger Action Network of New York State, the gleaning program might make possible an idea that has mostly been hit-or-miss.

"We've been working for a long time to try and get a gleaning project growing," she said. Once an infrastructure is built, farmers can get involved, volunteers can be trained and users of gleaned food can be educated about the value of fresh produce, she said.

The coordination effort involves identifying farmers who are willing to give away their surplus, then lining up storage for large quantities of fresh food at pantries that generally have minimal capacity.

Efforts to assist the emergency food system will help groups like the Food Pantries of the Capital District, which has had a hard time collecting donations, according to executive director Dawn Primeau.

She asked 100 local businesses to consider collecting for pantries this spring and received only five responses.

"We rely on the state offices, but many of them are doing drives for their own employees because people are being laid off and displaced," Primeau said. "We're always thinking of new ways to raise food, and gleaning is a traditional, historical way of feeding poor people."

The Focus Interfaith food pantry is receptive to the idea because the pantry usually lacks fresh produce, according to director Tom McPheeters.

"We never seem to be able to get enough fresh produce," McPheeters said. He plans to have pantry staff educated in the uses of fresh produce so that they can pass the knowledge on to pantry clients. "A lot of education needs to be done."

*Albany Times Union**6/18/96*

Times Union/STEPHEN WEAVER

ASSISTANT TEAM LEADER Joseph Lochridge and Suzanne Lecourt, members of the Albany Service Corps, tend the Harvest for the Hungry garden on the State Office Campus in Albany Monday.

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Washington Weekly

NATIONAL RESTAURANT ASSOCIATION

June 10, 1996

Vol. 16 No. 22

USDA urges more restaurants to donate their extra food to needy

The U.S. Department of Agriculture (USDA) has begun a campaign to encourage more restaurant owners to donate their unused food to food rescue programs.

"We need to have a national objective not to throw away food," USDA Secretary Dan Glickman told the National Restaurant Association's board of directors meeting in Chicago last month.

Glickman praised the thousands of restaurateurs who already work with various food rescue groups to donate their leftover, unserved food. Last year alone, the USDA says American restaurants donated over 100 million pounds of food to home-

less shelters, soup kitchens and other groups.

Still, Glickman says, restaurants "have only scratched the surface; most [extra] food is still thrown away." In fact, most recent USDA estimates say that 20% of all food produced in America is wasted—whether in fields, kitchens, schools or restaurants.

Last month, the USDA set up a hotline (800/453-2648) that restaurateurs can call to help locate



Restaurants "have only scratched the surface; most [extra] food is still thrown away."

— USDA Secretary Dan Glickman

Continued on page 2

New chairman Biff Naylor thinking globally

W.W. "Biff" Naylor (The Naylor Establishment, Los Angeles, CA), who began his one-year term as chairman of the National Restaurant Association in May, says he

wants to use his term to make sure the American foodservice industry is poised for a future that will reach beyond America.

"We're becoming a global indus-

try more and more every day," says Naylor.

"Restaurants of every size should be ready to take advantage of the tremendous opportunity that is emerging around the world."

Under his leadership, the association recently became a governing member of International HO•RE•CA (named after hotels, restaurants and cafes), the foremost international alliance of hospitality associations.

In addition, Naylor plans to continue the association's campaign to

improve the restaurant industry's image. A recent study commissioned by the association showed the foodservice industry is seen more favorably by the public than industries such as retailing, banking and health care. "We're finding out what the public thinks we're doing well and what we're doing poorly," Naylor says.

Naylor also will work on school-to-work initiatives and other efforts aimed at preparing the foodservice industry's future workforce.



W.W. "Biff" Naylor



Capitol Capsules

Music licensing

Network news spotlights restaurateurs' complaints... Restaurant owners have known for years about the unfair pricing and collection practices of music licensing societies like ASCAP, BMI and SESAC. Now the national press seems to be catching on.

On May 31, *CBS This Morning* did a story highlighting the industry's concerns and the legislative remedies the National Restaurant Association is pushing for in Congress.

"The retailer ends up paying and paying and paying for simply having



the radio or TV on, and that's not right," Rep. James Sensenbrenner (R-WI), author of the reform bill in the House, told CBS.

The CBS story included comments from two restaurateurs, including Danny Coleman, owner of The Dubliner in Washington, DC. Coleman pays all three licensing groups but his performers sing only authentic Irish folk music.

"I think it's absolutely ridiculous," Coleman told the reporter. "It costs me two or three thousand dollars a year for them to collect money for people singing 'Danny Boy' in my bar, and I know they're not giving a quarter [in royalties] to author unknown. It's crazy."

Employee relations

Business group helps employees, reduces turnover... A group of large restaurant and retail businesses is banding together to help address the needs of low-wage workers, including child care, transportation, housing, and language barriers.

Calling itself the "Employer Group," at least 28 companies, including Marriott International, Pizza Hut, and several other restaurant chains, are discussing ways they can improve the quality of life for their workers.

"We think we can do more collectively than we can individually," says Donna Klein, director of work life programs for Washington, DC-based Marriott International. Klein says her company has seen reductions in turnover, absenteeism and tardiness, as well as improved morale and increased productivity.

Tax reform

Association endorses set of principles... Congress has talked a lot this year about scrapping the federal income tax system and replacing it with a flat tax, consumption tax, or something else.

Last month, the National Restaurant Association's board of directors joined the debate by endorsing a list of seven principles they believe should be included in any new tax system.

The board agreed the system should be simpler, lead to economic growth, treat all taxpayers equally, and reduce paperwork. It also called for a tax system that eliminates federal estate taxes and taxes restaurant food similarly to food purchased for home consumption.

Congress is not expected to vote on tax reform until 1997 at the earliest.

Leftovers

Continued from page 1

groups in their area that collect extra food. Similar information can be obtained by calling Foodchain, a national network of food rescue programs, at (800) 845-3008.

Legal concerns

Some restaurateurs are hesitant to donate food for fear they could be sued if someone eats the leftovers and gets sick. Currently, 33 states have laws protecting donors for civil or criminal liability, while 17 states protect donors only from civil lawsuits.

Reps. Pat Danner (D-MO) and Bill Emerson (R-MO) are leading an effort in Congress to encourage more businesses to donate leftover food. Their bill, H.R. 2428, would create a federal law protecting businesses in all states from both civil and criminal liability. A hearing on the bill was held May 31.

"Right now, a chain restaurant that operates in several states has to learn a patchwork of different laws on food donation. This bill would set up one federal law," says Fraser Vertusio, an aide to Rep. Danner.

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E X E C U T I V E O F F I C E O F T H E P R E S I D E N T

12-Jun-1996 10:15pm

TO: (See Below)

FROM: Carol H. Rasco
 Domestic Policy Council

SUBJECT: Gleaning

Thank you for sending the copy of Secretary Glickman's memo to the First Lady on the USDA initiative on gleaning. I have appreciated very much the Secretary's deep commitment to this program as shown in his discussions with me on a couple of occasions.

I note there will be a series of the "summits" around the country. If I can assist by participating in one or more of these summits, please do not hesitate to call Julie Demeo in my office who can coordinate such a trip for me. If there is another way in which I or the DPC staff can be of assistance I hope you will call on us.

Thank you.

Distribution:

TO: FAX (9-720-5437, Phipps, Martha)

CC: Jeremy D. Benami
CC: Elizabeth E. Drye
CC: FAX (9-720-4732, Elworth, Larry)
CC: Jennifer L. Klein
CC: Julie E. Demeo
CC: Jill Pizzuto

E X E C U T I V E O F F I C E O F T H E P R E S I D E N T

12-Jun-1996 10:17pm

TO: Jennifer L. Klein
FROM: Carol H. Rasco
 Domestic Policy Council
CC: Julie E. Demeo
SUBJECT: Gleaning memo

I sent you a cc of that message as Glickman's memo closes with a note that he will be calling Melanne to discuss it further. I thought you might want to share with her my reaction to the memo...I am very high on this project and have encouraged Glickman to forge ahead on this project. If you wish to see a copy of the memo please see Julie as I am sending it out to her.

Thanks.



DEPARTMENT OF AGRICULTURE
OFFICE OF THE SECRETARY
WASHINGTON, D.C. 20250

Julk- JUN 11 1996
Per email

Memorandum to: Hillary Rodham Clinton
From: Secretary Dan Glickman
Re: USDA Initiative on Food Rescue and Gleaning
Date: June 6, 1996

USDA has begun a national initiative to help Americans "rescue" food, mostly prepared in restaurants, hotels, cafeterias and other institutional settings, which would otherwise be thrown away at the end of the meal. It is estimated that 27.6 billion pounds of food end up in landfills every year -- the equivalent of 130 pounds for every American. The fact that we are relegating to the garbage millions of pieces of chicken, hundreds of thousands of pounds of cooked vegetables, tons and tons of fresh fruits and vegetables - all because they are not eaten at the next meal - is inexcusable. Our effort is geared at facilitating efforts by the private, public, and nonprofit sectors to expose the problem, remove the logistical impediments to food rescue, and be a catalyst for getting perfectly nutritious food to hungry people. While there are dozens of well-intentioned and effective organizations that are already actively involved in this effort - Second Harvest, Food Chain, Billy Shore's Share Our Strength, to name a few - we have only begun to scratch the surface of the problem.

USDA, through school lunches, summer feeding programs, food stamps and WIC, helps feed millions of people every day. Food rescue and gleaning efforts are not meant to take the place of these critical government anti-hunger efforts, but it is intolerable that we allow millions of pounds of food to be thrown away every day which could be used to supplement more traditional measures.

In the past few months I have spoken about this issue at every opportunity and to a wide variety of audiences including Second Harvest, Food Chain, the Travel and Tourism Association, the National Restaurant Association, the National Hotel-Motel Association, the Food Marketing Institute, the Grocery Manufacturers Association, the United Parcel Service, the Commissioner of the National Basketball Association, and many state, city and county government officials. I have discovered a genuine desire to do more, much more, to rescue food for the needy and hungry. In fact, I have discovered many "angels" throughout America who on their own have made a powerful, and often unheralded, impact on saving food.

Our USDA efforts so far have been geared toward publicizing the issue, providing information to interested groups and individuals, and facilitating linkages between government, nonprofit and industry representatives.

We have established a toll-free line (1-800-GLEAN IT) for those who want information about food rescue. We are about to publish a resource book to help guide food rescue efforts, and are building a national data base of food rescue programs and resources. USDA AmeriCorps is running a "Summer of Gleaning" program, with field gleaning and food rescue projects in 17 states. We have been in touch with the Atlanta Host Olympic Committee (they will feed more than 100,000 athletes and participants every day) and will be in touch with both political parties in advance of the national conventions this summer.

Later this month - starting in Detroit on June 17 - we will kick off a series of regional food rescue "summits" which are patterned after a national roundtable I held here in Washington last December. These summits are designed to bring together representatives from the private, public, and nonprofit sectors to generate ideas, identify new resources, and promote community partnerships. Following the summit in Detroit, we will host meetings in Miami, Boston, New Orleans, Denver, Sacramento and Pittsburgh.

But we need your help. This is a big project which has a great upside but needs the larger strategic and tactical advantages that your involvement and the President's can offer. The effort does not involve any major new government programs nor new regulations from Washington; it is geared toward building a partnership to help people share what they have with others, reduce the disgraceful amount of food waste in our society, and help the hungry and the needy in the process. It seems that this project could be a part of the Administration's focus on community and partnership.

I would like to schedule a meeting with you to discuss this initiative. I will call Melanne to arrange a time. **Thanks!**

P.S. I have attached a few clips from various national newspapers to illustrate the interest that's out there, as well as a listing of our AmeriCorps "Summer of Gleaning" projects.

3/3/96

More Groups Are Feeding the Hungry With What

By The New York Times

MUIR BEACH, Calif. — Gleaning, the ancient practice of providing left-over food to needy people, is spreading in the United States, from the larger farms where it first cropped up years ago to small organic farms, supermarkets and cafeterias.

In some cases, gleaning remains closer to its biblical origins, with volunteers sweating in a field to save fresh produce, passed up during the harvest, from being plowed under.

In other cases, the gleaners salvage prepared foods from caterers and bakeries.

At the Green Gulch Farm and Zen

Center in this coastal town north of San Francisco, about 20 high school students recently trudged the muddy fields, gathering organic kale that was yellowing with age, pale cabbage and Swiss chard that bugs had chomped.

Rather than leaving these unmarketable vegetables to rot, Green Gulch Farm — suppliers to Greens, a trendy San Francisco vegetarian restaurant — called in the gleaners.

Although not much goes to waste on the 115-acre coastal farm, the students picked 804 pounds of produce for the Marin Community Food Bank.

"This is one of the few chances the homeless get to eat organic produce," said Christa Morse, 15, a student at the San Domenico School near here. "It's a good thing for the farmer, too, because we're cleaning up his fields."

The practice has its roots in the Book of Leviticus, with God's command to Moses to leave the gleanings of the harvest "for the poor and stranger."

Janet Brown, a co-founder of the Marin County gleaning project, said that in years past, "the gleaners used to run in there and take it before it went into crop rotation, and we're

ONAL SUNDAY, MARCH 3, 1996

Others Leave

still doing that."

The lush farms of the West Coast are logical places for gleaners.

California, the nation's leading supplier of fresh vegetables, is particularly well-suited. With its year-round season, there is always produce that is welcomed in soup kitchens.

Gleaners have also found wider acceptance at the increasing number of organic farms that are meeting the growing national demand for organic food.

"They have a certain commitment to charity," Holly Heinzmann, the project's other founder, said of the

organic farmers.

Some gleaners have branched out from the fields.

In Oregon, the Clackamas County Gleaners salvage crops, like strawberries, from farms, but also get not-quite-fresh produce and bread from supermarkets. The group serves 7,200 people every week.

The United States Secretary of Agriculture, Dan Glickman, convened a gleaning round table in December and has established a toll-free gleaning hot line.

Mr. Glickman said that salvaging prepared food was far more effective than gleaning from a field.

"Anywhere from 10 to 20 percent of the food prepared in this country — in restaurants, cafeterias and

homes — is not eaten," he said. "A lot of that food could be served healthfully, but it requires a lot of grass-roots management in terms of logistics."

"The big potential for gleaning is in prepared foods," Mr. Glickman added. "That's where you'll have your massive impact."

One group, Marion and Polk Gleaners of Salem, Ore., started by working with farmers who saw gleaning as a way to keep produce from going to waste and to get a tax benefit, said Pat Reece, the group's president.

But the farm work is labor intensive, and, Ms. Reece said, "We glean from stores now because they have so much to offer."

INSIGHT: Feeding the hungry

Keeping good food from going to waste

The U.S. agriculture secretary joins efforts to solicit companies' donations for charitable meals

By James Walsh
Star Tribune Staff Writer

Watching the line wind up the stairway and into the cramped dining room, it seemed like just another night at the 410 Shelter in downtown Minneapolis. Another day, another 1,000 meals served to adults and children without a home.

But this dinner — featuring a processed turkey product donated by Hormel, cookies contributed by bakeries, mashed potatoes via the U.S. Department of Agriculture and Agriculture Secretary Dan Glickman serving stuffing — had a decidedly charitable flavor.

If it weren't for donated food, center officials say, a lot more people would go hungry. And more restaurants, bakeries, hotels and food services need to provide, Glickman said.

"We've got to get more people thinking about donating their perishable food," he said. "And not to throw the food away."

It's not a new idea. The 410 Shelter and programs such as Twelve Baskets, sponsored by the Second Harvest St. Paul Food Bank, for years have diverted prepared and perishable food from being thrown into the dumpster. But the need is growing.

Becky Worner, executive director of People Serving People, which runs the 410 Shelter, said 15 percent to 20 percent of the food served there is donated. Twelve Baskets, which gives food to the shelter and other programs, collects 13,000 to 15,000 pounds of prepared food each month, officials said.

But a lot of food — from restaurants, hotels and food service companies — is still getting away. The General Accounting Office has estimated that one-fifth of all food produced in the United States is wasted.

In 1992, groups trying to re-



Star Tribune Photo by Mike Zert

U.S. Agriculture Secretary Dan Glickman, second from right, serves food at the 410 Shelter in downtown Minneapolis. He announced plans Friday to help food reclamation efforts nationwide in order to end waste and feed the

cue that food formed Foodchain, a national network of programs. Last year alone Foodchain distributed 100 million pounds of food to 7,000 programs, said Christina Martin, Foodchain's executive director.

"And yet we know that even more food's out there. But we need to create the programs to meet the needs," she said.

That's why Glickman is in town. He spoke Friday at Foodchain's annual conference in Minneapolis, announcing Agriculture Department plans to help additional food rescue efforts.

This summer, volunteers in the federal Americorps program will conduct a "summer of gleaning," he said. Volunteers will collect bread that bakeries would otherwise toss into the dumpster and fruits and vegetables from the fields. In addition, the department is writing a food rescue handbook to help organize food reclamation efforts across the

country. Foodchain has a toll-free number for those who want to find out more: (800) 845-3008.

Perception is a problem. Many states, including Minnesota, have "Good Samaritan" laws protecting organizations that donate food. Despite that, shelter officials said, many potential donors are scared off by liability worries.

Mike Seiler, coordinator of the food program at the 410 Shelter, said that the donated food might not be something shoppers would buy at their neighborhood grocery — frozen meats kept past their recommended dates or produce that's a little bruised — it is inspected and safely handled.

And it stretches the shelter's food dollar, Worner said. The 410 Shelter spends about \$1.49 per meal, officials said, about 40 cents less than if it had to buy everything.

A few hotels and the Minneapolis Convention Center have been major donors, Seiler said.

"There are times when we go over there two or three times a week and I don't have to buy anything," he said.

For some, however, donated food doesn't mean high-quality food.

As a 32-year-old woman led her 4-year-old son to a table in the shelter dining room, the boy shouted, "Mommy, do I have to eat this?" While he picked at an apple and sipped his milk, she said they go to McDonald's for most of their meals.

At another table, another 32-year-old mother said she wishes the center would serve more vegetables and fresh fruit.

"Some of the time the food's OK," she said. "But it gives the kids diarrhea."

Seiler agrees the menu needs variety. But, he said, there isn't much he can do — yet. "There's just so much more in this market to tap," he said. "We've got to find a way to get it."

FRIDAY, APRIL 19, 1996

The Atlanta Journal-Constitution

Living



INSIDE Precursor to 'GWTW'

A researcher says people will see many parallels between Margaret Mitchell's famous Civil War saga and a "Lost Laysen," the author's long-lost novella that will be published in May.

See article, p. 1

- CLASSIFIEDS, F8
- HEALTH WATCH, F2

"And when ye reap the harvest of your land, thou shalt not wholly reap the corners of thy field, neither shalt thou gather the gleanings of thy harvest.

"And thou shalt not glean thy vineyard, neither shalt thou gather every grape of thy vineyard; thou shalt leave them for the poor and stranger."

— Leviticus 19:9-10



"The Gleaners" by Jean-François Millet. Courtesy of Musée d'Orsay.

Harvesting Hope

A hands-on movement to help the hungry is taking root as groups cultivate volunteers to glean food from gardens

By Paula Schmidt

How to pitch in

■ The Atlanta Journal-Constitution's Plant a Row for the Hungry '96 campaign is part of a



national project. Its purpose: Generating food for the hungry by asking gardeners to plant extra.

Throughout the growing season, Home & Garden will keep you updated on the campaign. Look to upcoming Saturday sections for Lee May's column on Plant a Row participants, list of drop-off locations, tips on giving and a regular tally of pounds donated.

■ Two companies are donating free seeds to Plant a Row participants. Contact the Ferry-Morse Gardener's Helper at 800-283-3400, to request a packet of vegetable seeds or send a self-addressed stamped envelope to Plant a Row for the Hungry, Shepherd's Garden Seeds, 6116 Highway 9, Felton, Calif. 95018.

AmeriCorps Summer Gleaning Projects

California (Rural Development) will use six Members in the City of Watsonville and King County to provide fresh produce to over 5,500 people.

Connecticut and Rhode Island (Rural Development/FSA) will conduct jointly-administered projects using seven Members that will serve at least 125 needy families and enhance the relationship between local farmers and community food banks. The Connecticut project will focus on the Hartford and New Haven areas, and Rhode Island's efforts are centered primarily around Providence.

District of Columbia/Northern Virginia (Food and Consumer Service), under the leadership of the Congressional Hunger Center (CHC), will implement a gleaning and perishable food rescue program in Washington, D.C. and the Northern Virginia area to provide meals and fresh produce to residents of the District (through the D.C. Central Kitchen) and Arlington (through the Arlington Food Assistance Center). This project will utilize three Members, who will work as an adjunct to the District of Columbia's existing USDA/AmeriCorps Anti-Hunger, Nutrition, and Empowerment Team.

Georgia (Rural Development) will provide 2 Members to work closely with the Atlanta Community Food Bank in accomplishing the first-ever food rescue project associated with the Olympic Games. This project anticipates providing approximately 25,000 meals to city distribution centers every day during the event.

Illinois (FSA) will, with the addition of only two new AmeriCorps Members, expand its gleaning project in Mason County to include most of Southern Illinois, resulting in a program that will provide the local soup kitchens and food banks, which serve a total of more than 8,500 people daily, with an additional 5 tons of produce.

Indiana (Rural Development) will focus on providing nutritious foods to 10 new "Kids' Cafes", spearheaded by the efforts of six AmeriCorps Members who will coordinate both food rescue and farm gleaning efforts in rural and urban areas. Terre Haute and Indianapolis are the main focus areas for the Indiana project.

Iowa (FSA) will use six Members in the Model City area of Des Moines (A HUD Enterprise Community) to establish a gleaning and food rescue program that will also emphasize nutrition education and neighborhood gardens.

Kentucky (Rural Development) will focus on the Kentucky Highlands Empowerment Zone in Eastern Kentucky, where six Members will glean and distribute excess crops to at least 100 local families, who will also be provided with training to improve the nutritional value of their meals through the addition of fresh fruits and vegetables.

Maryland (FSA) will use four Members, in partnership with the 3,000-volunteer Washington Area Gleaning Network, to provide fresh fruits and vegetables to needy families in the Baltimore area.

Michigan (FSA) will use six Members, two of whom will be stationed in Detroit to coordinate an urban perishable food rescue effort as well as distribute some fresh produce to local food banks. Another four Members will work in the East Lansing area to recover fresh fruits and vegetables from farms after the mechanical harvesting is completed, provide these foods to the local food distribution center (run by the Red Cross), and take an active part in educating the recipients about the proper preparation and storage of the foods they receive.

Mississippi (Rural Development) will, through the joint efforts of four new AmeriCorps Members and the newest USDA AmeriCorps Anti-Hunger Project, work to provide fresh foods, poultry, and nutrition education to 425 families in the Mississippi Delta Empowerment Zone and nearby counties.

Missouri (FSA) will sponsor a 5-Member farm gleaning project near Kansas City, MO, that will serve nearly 400 poor, primarily elderly individuals this summer.

New Jersey (Extension Service) will use five Members, in partnership with the Bonner Foundation and many other partners, to provide fresh produce to the southern New Jersey food bank network (Atlantic, Cumberland, Burlington, and Camden Counties) and over 100 families, with a secondary goal of effectively reducing crop waste.

New Mexico (Rural Development and FSA) will actually operate two separate projects, one in the Albuquerque area and one in the Four Corners area of the state, with four Members each, and will serve a total of more than 200 soup kitchens, 800 individuals, and over 75 Native American families on the Navajo reservation.

New York (FSA) will use four Members in a five-county area around the state capital of Albany, in partnership with the Albany Service Corps, to provide fresh produce to 20,000 low-income individuals per month in the targeted Capital Region. Activities include maintenance of a large community garden, rescuing produce from local farmers and farmers' markets, and training the staff, volunteers and clients of local food pantries and soup kitchens on the preparation and use of the fresh foods obtained through this project.

Oregon (Rural Development) will, with six new Members, build on existing efforts by the Oregon Food Bank (Portland/Eugene area) to develop linkages between rural and urban populations, and to serve an additional 100 needy families during the summer.

Pennsylvania (Rural Development) will use five Members to organize volunteers to serve 200 needy people per day, through the local food bank serving Uniontown/Fayette County, using perishable foods that are rescued from area restaurants and cafeterias.

Texas (Rural Development) will use five Members to help provide fresh food to 100 families living in the Colonias area inside and near the Rio Grande Empowerment Zone.

Washington (Extension Service) will, with six Members, effectively double the amount of food gleaned from farms in Pierce and Yakima Counties this summer, thus dramatically increasing the number of families that will benefit from these efforts; an innovative partnership with the local cannery will provide job training opportunities for low-income recipients as well as preserved foods that can be distributed during the winter months.

U.S. DEPARTMENT OF AGRICULTURE
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FAX COVER SHEET

DATE:

11/22/96

TO:

Elizabeth Dri

ORGANIZATION:

FAX #:

456 - 7028

FROM:

Johanna Ramos, Public Affairs Specialist,
Natural Resources and Environment Mission Area



NUMBER OF PAGES, INCLUDING COVER:

5

SUBJECT:

Attached are sources for the various cleaning
facts. - Please send me a copy of the final
fact sheet.

Thanks.

**President Clinton Announces Efforts
to Promote Food Recovery and Gleaning
November 23, 1996**

Announcement

- In his radio address to the nation today, President Clinton asked all Federal departments and agencies to participate in and promote food recovery and gleaning to help feed the hungry.
- The President signed a directive to Federal agencies stating that it is the Federal government's policy to promote food recovery and to assure that no wholesome food goes to waste that can be provided to those in need. The President directed every agency to actively work to recover surplus food from their cafeterias, commissaries, public events, and other food service facilities and to encourage state, local, and non-governmental partners and grantees to also participate. The directive also establishes an interagency working group, chaired by the Secretary of Agriculture, to carry out the President's policy and to assist agencies with food recovery efforts.
- The President also announced today that the Agriculture Department is releasing *A Citizens Guide to Food Recovery* -- a guidebook for getting prepared, perishable food that would otherwise be thrown away to those people who need it. Citizens can obtain the guide by calling 1-800-GLEAN-IT or by accessing the USDA home page on the World Wide Web at www.usda.gov. The guide will explain how to get started, list the names of charities across the country that work to recover food, and describe lessons we have learned.

Background

1977
GAO Report

Each year, billions of pounds of wholesome, edible food are discarded. According to the General Accounting Office, up to 20 percent of all food annually produced in this country for human consumption goes to waste. The annual value of the wasted food is estimated at around \$31 billion. It is estimated that these lost resources could have fed 49 million people.

For us: An opportunity to Improve Resources etc.
9/14/77

Just Harvest

The U.S. Conference of Mayors reported that 18 percent of requests for emergency food assistance went unmet last year. In 59 percent of the cities surveyed, emergency food assistance facilities -- food banks, pantries, soup kitchens -- report that they may have to turn people away due to a lack of resources.

Building on Our Accomplishments

Marty Raimet
516-242-6266
Food Chain

On October 1, 1996, the President signed the "Bill Emerson Good Samaritan Food Donation Act" to promote food recovery. The legislation limits the liability of donors to instances of gross negligence and intentional misconduct; establishes nationwide uniform definitions pertaining to donation and distribution of nutritious foods; and assists in assuring that donated foods meet all quality and labeling standards of Federal, State, and local laws and regulations. As a result, over the next year, nearly 1,700 7-Eleven stores will donate 4 million pounds of food to food recovery programs. The Administration expects that many other organizations will join in the food recovery effort.

- The Administration is already taking steps to promote food recovery. For example, each Friday, the two cafeterias at USDA headquarters donate an average of 150 pounds of uneaten food to a non-profit food recovery program. Also, in the Summer of 1996, USDA and AmeriCorps sponsored the "Summer of Gleaning" program that implemented 22 food recovery projects in 20 states. The AmeriCorps members in this program helped recover over 1,005 tons of food which provided an estimated 1.34 million meals.

REPORT TO THE CONGRESS

 BY THE COMPTROLLER GENERAL
OF THE UNITED STATES

Food Waste: An Opportunity To Improve Resource Use

Department of Agriculture

About one-fifth of all food produced for human consumption is lost annually in the United States.

In the world context of rising population, uncertain weather, and concern with the availability of resources, every opportunity should be taken to improve food system management in this country.

More attention should be directed at the causes of food waste, new management technology for reducing loss, and improvement of consumer understanding.

GD-77-179

SEPTEMBER 16, 1977

J. Pierce

does not have any publications whose primary focus is to reduce household loss. (See chs. 3 and 5.)

The Secretary of Agriculture should determine, on a national basis, the extent and causes of household waste and undertake broad educational campaigns if the causes are related to lack of knowledge of such subjects as food safety and efficient meal planning.

REDUCTION OF LOSS CAN CONSERVE RESOURCES

Reducing food loss is a way to

- improve the productivity and efficiency of the food system and
- increase food production at any given level of inputs of land, fertilizer, energy, and related factors.

At present, loss represents a large misallocation of resources. For 1974, about 66 million acres of land and 9 million tons of fertilizer were used to produce food ultimately lost. In energy, about 461 million equivalent barrels of oil were used to produce food ultimately lost. (See p. 38.)

LOSS AND HUNGER

Food lost represents a missed opportunity to feed the hungry. About 49 million people could have been fed in 1974 just from the lost food grains, meats, sugar, oilseeds, vegetables, and fruits. Nutritious food, that would otherwise be lost, could possibly be channeled to the needy. The logistics of transporting this food sometimes has been an obstacle, but these efforts have potential. (See pp. 38 to 40.)

IMPACT OF TAX POLICY

Before 1970, the Federal income tax law encouraged the donation of food to exempt charitable organizations. This incentive was eliminated by the Tax Reform Act of 1969, but was partially reinstated for corporations by

Nov. 20. 1996 7:41PM

No. 2314 P. 5/5

TO: Cheryl Macias
FR: Doug O'Brien
RE: Points

According to Second Harvest, the nation's largest domestic charitable hunger relief organization:

- ◆ One in ten Americans (or 26 million) requested emergency hunger relief last year. Including 11 million children and 3 million senior citizens.
- ◆ One in five children in America lives in poverty. Children represent 45% of emergency food recipients.

Nationally, charities like Second Harvest are reporting food donations are down by 13%.

The U.S. Conference of Mayors reported that 18% of requests for emergency food assistance went unmet last year.

In 59% of cities, emergency food assistance facilities -- food banks, pantries, soup kitchens -- may have to turn people in need away due to lack of resources.

On average, requests for emergency food assistance are up by 9%.

One third (31.6%) of households requesting emergency hunger relief have someone employed.

Administration's partnership with charities to combat hunger

Enactment of the Bill Emerson Good Samaritan Food Donation Act -- which eases the liability concerns of food donors -- is estimated to increase food donations to charities by 25 million pounds in 1997.

Americorps "Summer of Gleaning" which provided more than one thousand tons of food to hungry Americans.

USDA's National Gleaning effort led by Secretary Glickman has opened new doors for food donations and partnerships between the public and private sector. Earlier this year, USDA helped forge a partnership with Burger King and Second Harvest to help provide surplus food needy families.

USDA's "1-800-GLEAN-IT" telephone hotline which helps ordinary Americans find where they can help volunteer or donate food in their community.

Withdrawal/Redaction Marker

Clinton Library

DOCUMENT NO. AND TYPE	SUBJECT/TITLE	DATE	RESTRICTION
001. list	re: Executive Order Contact List [partial] (1 page)	n.d.	P3/b(3)

COLLECTION:

Clinton Presidential Records
Domestic Policy Council
Elizabeth Drye
OA/Box Number: 10454

FOLDER TITLE:

Agriculture Gleaning

2014-0046-S
rc1383

RESTRICTION CODES

Presidential Records Act - [44 U.S.C. 2204(a)]

P1 National Security Classified Information [(a)(1) of the PRA]
P2 Relating to the appointment to Federal office [(a)(2) of the PRA]
P3 Release would violate a Federal statute [(a)(3) of the PRA]
P4 Release would disclose trade secrets or confidential commercial or financial information [(a)(4) of the PRA]
P5 Release would disclose confidential advice between the President and his advisors, or between such advisors [(a)(5) of the PRA]
P6 Release would constitute a clearly unwarranted invasion of personal privacy [(a)(6) of the PRA]

C. Closed in accordance with restrictions contained in donor's deed of gift.

PRM. Personal record misfile defined in accordance with 44 U.S.C. 2201(3).

RR. Document will be reviewed upon request.

Freedom of Information Act - [5 U.S.C. 552(b)]

b(1) National security classified information [(b)(1) of the FOIA]
b(2) Release would disclose internal personnel rules and practices of an agency [(b)(2) of the FOIA]
b(3) Release would violate a Federal statute [(b)(3) of the FOIA]
b(4) Release would disclose trade secrets or confidential or financial information [(b)(4) of the FOIA]
b(6) Release would constitute a clearly unwarranted invasion of personal privacy [(b)(6) of the FOIA]
b(7) Release would disclose information compiled for law enforcement purposes [(b)(7) of the FOIA]
b(8) Release would disclose information concerning the regulation of financial institutions [(b)(8) of the FOIA]
b(9) Release would disclose geological or geophysical information concerning wells [(b)(9) of the FOIA]

EXECUTIVE ORDER CONTACT LIST

AGENCY CONTACTS

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	<i>will call me.</i> Lisa Brown		
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	KAYE LITTLEJOHN		or 647-9667
NASA	ED FRANKLE	358-2450	358-2741
<i>mss</i> LABOR	DICK CRONE <i>Jim Green</i>	219-8106	219-6896
	<i>John Bailey 219-8065</i>	~~208-6193~~	
INTERIOR	~~BEA PETERSON~~	208-5340	501-2360
			or 208-4022
HUD	EDWARD MURPHY	708-1793	708-4337
<i>lots ok</i> HHS	TIMOTHY WHITE	619-2155	619-2922
<i>check with</i> GSA	BRENDA ROBINSON	501-3956	501-4169
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	<i>Lt Col Tim Raezer</i>		
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AGRICULTURE	GERALDINE BROADWAY	720-1272	690-3673
VETERAN AFFAIRS	PATTY HAGLE	273-6666	273-6671
	<i>len (will call tomorrow am)</i>		
	<i>prelim-ok. check with hospitals</i>		
TRANSPORTATION	TOM HERLIHY	366-4687	366-7153
	LAURA OTTEN	"	

(b)(3)

[601]

EXPORT-IMPORT		566-8334	566-7524
USTR	FRED MONTGOMERY	395-7210	395-3640
SEC	DANIEL L. GOELZER		272-2479
TREASURY	RICK CARRO	622-1146	622-1188
FEMA	CRANE MILLER MICHAEL HIRSCH-STAFF	646-4105	646-4536
SBA	PHILIP LADER Administrator Susan -	205-6605	205-6802
NSIA			485-2573

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Deputy to Stern -
Philip Caplan (no title
yet - 8/9/95)

William Olmstead
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National Endowment for the Humanities
Anne D. Neal
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To: Diane Regas

FACSIMILE

Fax #: 6-7028

Re: NAAQS -- Note to John Beale

Date: November 21, 1996

Pages: 2, including this cover sheet.

From the desk of...

Art Fraas

Office of Information and Regulatory Affairs

202-396-3084

Fax: 202-396-7286

65589
Diane
Reyes
Fax 67028

November 20, 1996

Notes to John Beale

I have prepared a brief outline of key events concerning the O₃ NAAQS review.

1. On October 22, 1991, ALA and other plaintiffs filed suit to compel EPA to complete its review of criteria and standards of O₃ (last review completed in 1979).
2. On August 1, 1992, Administrator Reilly signed a notice (57 FR 35542, August 10, 1992) in accordance with the Court order. In announcing that revisions to O₃ NAAQS were not appropriate at that time, the notice made clear EPA's intent "... to proceed as rapidly as possible with the next periodic review" and the notice adds further "the overall process will take an estimated 2 or 3 years" (i.e., complete the criteria document and staff paper and CAGAC reviews (see 57 FR 35554, copy attached)).
3. On March 1, 1993, Administrator Browner signed a notice (58 FR 13008, March 9, 1993) announcing a final decision that revision to the O₃ NAAQS was not appropriate. In the notice (see 58 FR 13016, copy attached), it is stated "Because of the extraordinary importance of this public health issue, ... the Administrator intends to move the process ahead as quickly as possible and, if appropriate, to propose revisions of the standards at the earliest possible date. To that end, the Administrator has directed the Agency staff to examine all possible ways of accelerating the process consistent with assuring a sound decision."
4. ALA files petition for judicial review of O₃ decision. Rather than litigate, EPA asked for and is granted a voluntary remand to reconsider the 1993 decision.
5. Spring and early Summer of 1993, OAQPS, OPPR, OGC, and ORD staffs work on schedules and approaches to shorten the O₃ NAAQS review process.
6. On February 3, 1994, EPA issued a notice announcing the schedule for the O₃ NAAQS review, i.e., proposal mid-1996, promulgation mid-1997 (see 59 FR 5164, February 3, 1994, copy attached). Note - OMB did not review this notice.
7. On June 12, 1996, EPA issued an ANPR announcing ITS plans to issue O₃ NAAQS Proposal under the same schedule as the PM NAAQS, November 29, 1996 proposal, and final action in mid-1997 (see 61 FR 29719, June 12, 1996, copy attached). Note - Art. Fraas of OMB reviewed the notice.

Attachments

THE WHITE HOUSE
WASHINGTON

Johanna Ramos
fax 690-2164

**President Clinton Announces Steps
to Promote Food Recovery
November 23, 1996**

Announcement

- In his radio address to the nation today, President Clinton mobilized Federal agencies to help feed needy Americans and encouraged all citizens to participate in food recovery, also known as gleaning.
- In conjunction with his radio address, President Clinton will issue a memorandum directing every agency to do more to recover surplus food from their cafeterias, commissaries, other food service facilities, and public events. He will also direct agencies to encourage their state, local, and non-governmental partners and grantees to recover food. In addition, President Clinton's memorandum will establish a government-wide working group, chaired by the Secretary of Agriculture, to carry out the President's policy and to assist agencies with food recovery efforts.
- President Clinton also announced today the Agriculture Department's release of its ***Citizen's Guide to Food Recovery*** -- a guidebook for getting prepared, perishable food that would otherwise be thrown away to those people who need it. Citizens can obtain the guide by calling 1-800-GLEAN-IT or by accessing the USDA home page on the World Wide Web at www.usda.gov. The guide explains how to get started, lists the names of charities across the country that work to recover food, and describes lessons we have learned.

Background

- Each year, billions of pounds of wholesome, edible food are discarded. According to the General Accounting Office, up to 20 percent of all food annually produced in this country for human consumption goes to waste. The annual value of the wasted food is estimated at around \$31 billion. It is estimated that these lost resources could have fed 49 million people.
- The U.S. Conference of Mayors reported that 18 percent of requests for emergency food assistance went unmet last year. In 59 percent of the cities surveyed, emergency food assistance facilities -- food banks, pantries, soup kitchens -- report that they may have to turn people away due to a lack of resources.

Building on Our Accomplishments

- On October 1, 1996, President Clinton signed the "Bill Emerson Good Samaritan Food Donation Act" to promote food recovery. The legislation limits the liability of donors to instances of gross negligence and intentional misconduct; establishes nationwide uniform definitions pertaining to donation and distribution of nutritious foods; and assists in assuring that donated foods meet all quality and labeling standards of Federal, State, and local laws and regulations. As a result, over the next year, nearly 1,700 7-Eleven stores will donate 4 million pounds of food to food recovery programs. The Administration expects that many other organizations will join in the food recovery effort.
- The Administration is already taking steps to promote food recovery. For example, in the Summer of 1996, USDA and AmeriCorps sponsored the "Summer of Gleaning" program that implemented 22 food recovery projects in 20 states. The AmeriCorps members in this program helped recover over 1,005 tons of food which provided an estimated 1.34 million meals. In addition, each Friday, the two cafeterias at USDA headquarters donate an average of 150 pounds of uneaten food to a non-profit food recovery program.

PRESIDENT WILLIAM J. CLINTON
RADIO ADDRESS ON FOOD FOR THE POOR
PORT DOUGLAS, AUSTRALIA
NOVEMBER 23, 1996

Good afternoon. As I travel across the Pacific -- visiting Australia, the Philippines and finally Thailand -- I am struck by the great natural beauty of this diverse region, and by the warmth and hospitality of its people. America's involvement and influence here helps provide the stability that will encourage economic progress that benefits all of us. By working together to achieve these goals with partners and friends like Australia, we will enter the 21st century stronger than ever.

I am looking forward to returning home in time for Thanksgiving. More than any other holiday, Thanksgiving reminds us of the importance of family and community, and the ties that bind us together. As we gather with our families this year to give thanks for our blessings, we must never forget the duty we owe to those in our American community -- the duty we owe to those less fortunate than ourselves.

The Bible tells us that when we harvest, we must not take everything for ourselves, but remember to leave something for the poor to glean. Today, those gleanings are the gifts of food we give to the less fortunate among us. Across our nation, in food banks and houses of worship and community groups, thousands of Americans are taking the initiative to fight hunger and feed their neighbors. We must do our part and support their efforts, because the job is far from finished.

And we know that too much food goes to waste. In restaurants, cafeterias and grocery stores across our country, thousands of pounds of perfectly good, healthy food is thrown out every day-- enough to feed 49 million people a year. Recovering -- or gleaning -- that surplus food can make a real difference in the fight against hunger in America.

The government has tried to help when it can. This past summer, young people from our national service program, Americorps, worked with hundreds of private volunteers to get food to the poor. They worked with farmers in the fields, teaching them how to save excess produce . . . they worked with the Atlanta Community Food Bank and the Congressional Hunger Center to help recover 174 tons of excess food. All told, this past summer they recovered over 1000 tons of food, providing over a million meals. And every week the USDA's cafeteria in Washington sends 150 pounds of food to a soup kitchen.

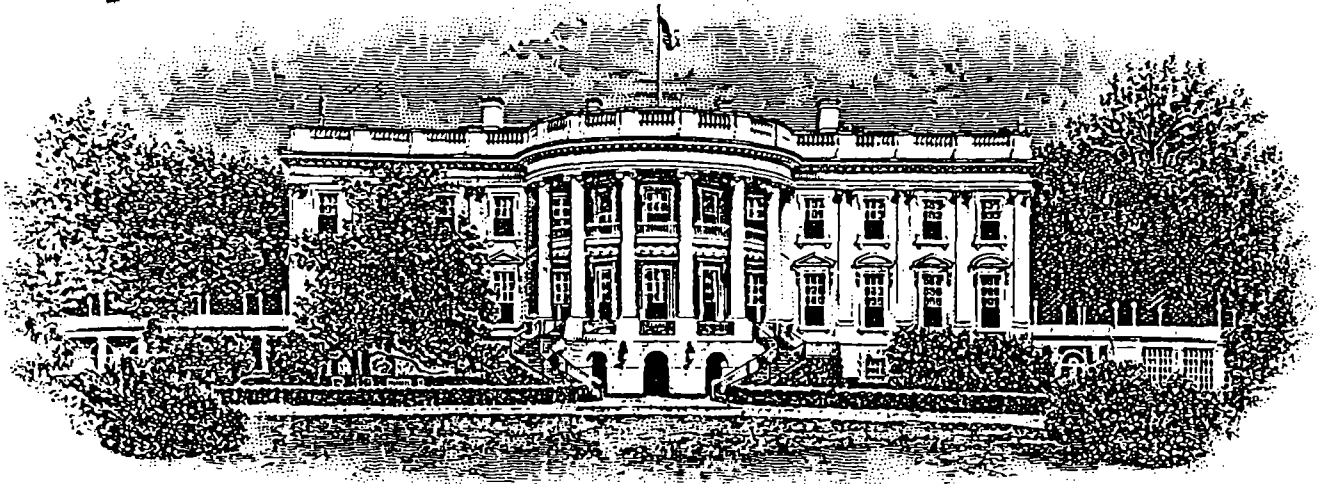
Today, we are taking two steps to help fight hunger. First, I am directing every department and agency in our Administration to actively work to promote food recovery and distribution. From now on, every federal agency will do more to recover surplus food from their cafeterias, public events and other food service facilities. And they will work with government contractors, state and local governments, and private business to encourage all citizens to do the same.

The second thing we are doing will make it easier for private citizens to take steps to help feed the poor. Today, we are releasing a new handbook, "The Citizen's Guide to Food Recovery." It will tell you how you can get started, the names of the charities in your area that work to recover food, and lessons we have learned in communities across America. You can call 1-800-GLEAN-IT to learn more about food recovery and to get a copy of the Citizen's Guide.

These steps will build on the work we have already done to fight hunger in America. In October, I signed into law the Good Samaritan Food Donation Act. This law encourages private businesses, local governments, and ordinary citizens to donate food by protecting them from lawsuits. This can make a real difference: Second Harvest, a national foodbank network, estimates that the Good Samaritan law will result in approximately 25 million pounds of food for the hungry next year.

America has always been a land of plenty. But as blessed as we are, we must never forget those who are still struggling to take advantage of America's bounty. Ultimately, all Americans must take responsibility to help those in need. This Thanksgiving, as we celebrate with our own loved ones, let us all remember those who are not as lucky. By making sure that food does not go to waste, we can make the spirit of Thanksgiving real for millions of our people every day of the year. Thank you for listening.

The White House



DOMESTIC POLICY

FACSIMILE TRANSMISSION COVER SHEET

TO: Kathy McKiernan

FAX NUMBER: 3-36 3509

TELEPHONE NUMBER: 3-3228

FROM: Elizabeth Drye

TELEPHONE NUMBER: 456-5573

PAGES (INCLUDING COVER): 2

COMMENTS: Fact Sheet for radio Address

Please review. Thanks

U.S. DEPARTMENT OF AGRICULTURE
OFFICE OF COMMUNICATIONS
OFFICE OF PUBLIC AND MEDIA OUTREACH
14TH AND INDEPENDENCE AVENUE, SW
ROOM 407-A
WASHINGTON, D.C. 20250
PHONE: 202-720-7033 FAX: 202-690-2164

FAX COVER SHEET

DATE:

11/21/96

TO:

Elizabeth

ORGANIZATION:

FAX #:

4156-7028

FROM:

Johanna Ramos, Public Affairs Specialist,
Natural Resources and Environment Mission Area



NUMBER OF PAGES, INCLUDING COVER:

2

SUBJECT:

What do you think?

USDA

Food Recovery
and Gleaning
Initiative

Draft

A CITIZEN'S GUIDE TO FOOD RECOVERY

***UNITED STATES DEPARTMENT
OF AGRICULTURE***

On the cover: USDA photo by Bill Tarpenning

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PURPOSE OF THIS GUIDE

This publication by the United States Department of Agriculture (USDA) is a resource guide on food recovery programs for ~~Members of Congress~~, state and local officials, businesses, community-based profit or non-profit organizations, and private citizens. ✓

It describes some of the prominent food recovery activities that are already taking place, and it suggests how a community, a business, or an individual can support existing programs or begin new efforts. It also outlines key considerations relating to legal issues and food safety.

The guide uses the USDA AmeriCorps "Summer of Gleaning" as a case study to demonstrate how various kinds of food recovery activities can work.

In addition, ^{it} ~~there is an explanation of~~ ^{provides} how to use the Internet to obtain more information on food recovery, ^{includes the} a directory of selected public and private organizations active in food recovery and related issues, ^{yes} the text of the new Federal Good Samaritan law, and ~~a~~ summary of citations for State Good Samaritan laws. ✓

FOREWORD

BY DAN GLICKMAN

SECRETARY OF AGRICULTURE

A produce wholesaler in Santa Barbara donates 30 flats of slightly soft strawberries to a local food bank.

A restaurant owner in Florida brings four unsold pizzas to a lunch program at a community shelter.

A member of the AmeriCorps National Service Program in Iowa recruits community volunteers to pick corn from an already harvested field.

What do these people have in common?

Whether you call it gleaning, food rescue, or food recovery, they are all part of a growing community of individuals who work from day to day to make sure good food goes to the dinner table instead of going to waste.

We in the United States not only produce an abundance of food, but we waste an enormous amount of it as well. Up to one-fifth of America's food goes to waste -- in fields, commercial kitchens, markets, schools, and restaurants.

Even in a society where just about everything is disposable, good food going to waste is unacceptable. As long as any child or adult in this country is going hungry, food recovery will be one of my highest personal priorities as Secretary of Agriculture.

Since it was founded by Abraham Lincoln in 1862, the U.S. Department of Agriculture has been known as the "People's Department" because it has a direct, positive impact on people's lives. I can think of no greater way to fulfill that legacy than by helping to feed families who would otherwise go hungry.

At USDA, we battle hunger every day. Our Food Stamp Program helps 27 million low-income Americans put food on the table. Our Special Supplemental Food Program for Women, Infants and Children (WIC) program makes sure young children, newborns, and pregnant women get the nutrition they need. Our School Lunch Program ensures that 25 million children don't have to learn on empty stomachs.

These strong federal programs are essential, but government alone cannot solve the problem of hunger in America. We need your help.

As a catalyst for that help, USDA is working with groups such as Foodchain and Second Harvest to lead a national effort to coordinate public and private projects to rescue the millions of pounds of healthful, uneaten food in this country that would otherwise have been thrown away every year even as millions of Americans go hungry. 

This handbook is about what *you* can do. It lists ways you can join this growing community of volunteers. In short, it tells you how to make a daily difference in the lives and futures of hungry families across our nation.

/s/

Dan Glickman

Secretary of Agriculture

**DEDICATED TO THE LATE
REPRESENTATIVE BILL EMERSON**

**VICE CHAIR,
CONGRESSIONAL HUNGER CAUCUS**

*"Hunger is an issue that, in its solution, should know no
partisan or ideological bounds."*

---Representative Bill Emerson

I. AN INTRODUCTION TO FOOD RECOVERY

Food recovery is the collection of wholesome food for distribution to the poor and hungry. It is a basic humanitarian ethic that has been part of societies for centuries. We know that “gleaning”, or gathering after the harvest, goes back at least as far as biblical days. Today, however, the generic terms “gleaning” and “food recovery” cover a variety of different efforts. The four most common methods are :

1. FIELD GLEANING -- the collection of crops from farmers’ fields that have already been mechanically harvested or on fields where it is not economically profitable to harvest.

2. PERISHABLE FOOD RESCUE OR SALVAGE -- the collection of perishable produce from wholesale and retail sources.

3. FOOD RESCUE -- the collection of prepared foods from the food service industry.

4. NON-PERISHABLE FOOD COLLECTION -- the collection of processed foods that have lengthy shelf lives.

II. WHY FOOD RECOVERY IS NECESSARY

FIGHTING HUNGER AND POVERTY

Despite the bounty of our agricultural production here in the United States, one of our most complex and serious health problems is hunger.

Eliminating hunger will always be a moral issue, driven by compassion for others. However, hunger continues to be a national issue involving the long-term future of millions of our Nation's children.

Chronic hunger and malnutrition take a heavy toll on our children's lives. Days missed from school, inattention in class, stunted growth, and frequent illness jeopardize their education and their futures as productive citizens.

Despite the reality that in 60 percent of hungry families at least one adult is employed, these families -- and their children -- live at or below the poverty line. Those in poverty are obviously more susceptible to hunger.

In fact, a study by the Community Childhood Hunger Identification Project reports that most low-income families must receive food assistance from several sources, relying on federal food assistance programs as well as emergency food programs.

Other studies also confirm the need for both food recovery programs and federal food assistance programs. For example, 90 percent of low-income households with at least one child under the age of 12 use food pantries and soup kitchens and also participate in the School Lunch Program.

Even with federal assistance and the work of charities and non-profit organizations, last year, nearly 20 percent of the requests for emergency food assistance went unmet.

ENDING FOOD WASTE

Food recovery is one creative way to help reduce hunger in America. It supplements federal food assistance programs by making better use of a food source that already exists.

Up to one-fifth of America's food goes to waste, in fields, commercial kitchens, markets, schools, and restaurants. Each year, an estimated 130 pounds of food per person ends up in landfills. The annual value of this lost/wasted food is estimated at around \$31 billion. But the real story is that roughly 49 million people could have been fed by those lost resources.

III. ONGOING FOOD RECOVERY ACTIVITIES

Currently, more than ten percent of the U.S. population depends on non-profit food distribution organizations for a significant part of their nutritional needs.

In the United States, it is estimated that there are approximately 150,000 such private programs helping to feed the hungry. Virtually all these programs utilize one or more forms of recovered food. While their strategies and emphases may differ, they all operate under the common assumptions that:

1. From fields to markets to tables, the Nation wastes an abundance of edible food; and
2. This food can be collected and redirected to feed the hungry.

Each program is distinct in terms of its size, organization, management, and clientele. Some programs are run by a handful of dedicated volunteers in a barely serviceable facility. Other programs are larger organizations with paid staff and state-of-the-art facilities.

The following programs represent four of the most common approaches.

ST. MARY'S FOOD BANK

In the United States, organized food recovery initiatives first gained recognition in the late 1960's. In 1965, John Van Hengel volunteered to feed homeless people in the dining room of St. Mary's mission in Phoenix, Arizona. For two years, he spent much of his time trying to establish programs to simply find food for the hungry.

One day during his work at the mission, Van Hengel met a woman who fed her children with food discarded from grocery stores. She said it was like finding a "bank of food." Thus, the term "food bank" came to describe facilities that made food available to the hungry.

In 1967, Van Hengel founded St. Mary's Food Bank. As word of its success spread, groups from all over the country visited the Arizona facility for insight, inspiration, and instruction.

SECOND HARVEST

The sharing of knowledge and experience from the St. Mary's Food Bank led to the founding of Second Harvest in 1979 by John Van Hengel, who served as the first director of Second Harvest. At that time, Second Harvest was comprised of 13 food banks, distributing approximately 200 million pounds of donated food to local agencies serving needy families. Today, Second Harvest has grown to the largest domestic charitable hunger relief organization in the United States, and the fifth

largest charitable organization overall. In 1995, the Second Harvest Network distributed 811.3 million pounds of food and grocery products, with a market value of more than \$1 billion. This was done through 181 food banks and more than 50,000 local, charitable agencies operating in all 50 states and Puerto Rico. Independent research has found that the Second Harvest network helps provide emergency food relief to 26 million people each year, of which approximately 11 million are children and 4 million are elderly. Second Harvest's mission is: to feed hungry people by soliciting and judiciously distributing marketable but surplus food and grocery products to regional food banks and agencies; to develop, certify and support Second Harvest food banks that channel food to local non-profit charities; to serve as a liaison between food banks and donors; and to educate the public about the nature of and solutions to the problems of hunger.

In this guide, "Appendix B" lists addresses and phone numbers of Second Harvest members.

FROM THE WHOLESALER TO THE HUNGRY

In 1987, Mickey Weiss, a retired produce wholesaler, was visiting his son at the Los Angeles Wholesale Market. He watched as a forklift hoisted 200 flats of ripe, red raspberries -- raspberries that had not sold that day -- and crushed them into a dumpster!

At that moment, a lightbulb went on in Weiss' head. Working out of donated office space at the market, he enlisted student volunteers to call community kitchens, while he persuaded friends in the produce business to "put good food to good use."

To make his dream a reality, he formed a team that included the Los Angeles Wholesale Produce Market and the County Department of Agriculture. Today, Mickey Weiss' Charitable Distribution Facility distributes more than 2 million pounds of produce a month throughout southern California.

In 1991, Susan Evans and Peter Clarke joined forces with Weiss. Wanting to replicate his concept nationwide, they designed a systematic consultation process to help cities begin their own fresh produce operation.

The project is known as "From the Wholesaler to the Hungry" (FWH), and it continues to help cities establish programs to channel large donations of fresh fruits and vegetables to community agencies. Adding fresh fruits and vegetables to the diets of low-income Americans improves their nutrition, their health, and helps in the prevention of disease.

"Appendix B" lists contacts for FWH recovery and distribution programs.

FOODCHAIN

Food rescue programs collect surplus prepared and perishable food from restaurants, corporate cafeterias, caterers, grocery stores, and other food service establishments. This food is distributed to social service agencies that are on the front

lines helping people in need.

By the late 1980s, pioneers of food rescue programs began to see themselves as members of a community -- a nationwide community of local programs working to achieve the same end and experiencing similar challenges and difficulties. Programs from all over the United States recognized the value of forming a national network and establishing a central resource center.

The network's goals were to actively promote the work of individual food rescue programs and to support their continued growth and development, without disturbing the original programs' diversity and grassroots nature.

The combination of these efforts is now called "Foodchain." A network of prepared and perishable food rescue programs, Foodchain opened its doors in November of 1992 with a staff of one.

Today, 116 member programs and 22 associate programs participate in Foodchain and distribute nearly 100 million pounds of food to some 7,000 social service agencies. The locations of these Foodchain programs are listed in "Appendix B."

IV. USDA FOOD RECOVERY ACTIVITIES

Under the leadership of Secretary Dan Glickman, USDA has made food recovery a top priority. Secretary Glickman continues to hold public forums, visit food recovery organizations throughout the nation, and use many of the resources of the Department to highlight the importance of food recovery.

The Department is not seeking to create a new Federal bureaucracy, but rather to encourage, energize, and provide technical assistance to existing and new private, non-profit and corporate food recovery efforts. Some examples:

THE COOPERATIVE EXTENSION SYSTEM

Across the country, USDA's Cooperative State Research, Education, and Extension Service (CSREES) plays an active role in the quest to eliminate hunger. CSREES is a major link to the Cooperative Extension System (CES) programs at the land-grant universities in each state.

CES helps diverse agencies and community-based groups work together to establish local hunger programs, administer food recovery programs, or coordinate gleaning programs.

Also, since the universities provide a national education network of practical science-based knowledge to help people make informed decisions in their daily lives, one of CES's most important contributions is informal education and training for recipients, staff, and volunteers working with food recovery -- information on food preparation and handling, nutrition, food preservation and safety, dietary guidance, and balanced menu planning.

"Appendix B" lists CES state contact points.

THE AMERICORPS NATIONAL SERVICE PROGRAM

AmeriCorps is a domestic national service program created by President Clinton -- with bipartisan support from Congress -- to allow Americans of all backgrounds to provide community service in exchange for educational awards. Members can use the awards to pay for college, job training, graduate school, or to pay back existing student loans. Since the inception of AmeriCorps, USDA has sponsored AmeriCorps projects that use a wide variety of tools, including gleaning and food recovery, to fight hunger.

USDA AmeriCorps anti-hunger programs in five different urban and rural locations have been involved in various types of food rescue and distribution activities:

In Washington, D.C., USDA AmeriCorps members have joined with a local gleaning organization on a regular basis to pick and distribute fresh produce to local soup kitchens and shelters, and teach local children about the importance of gleaning.

Thousands of loaves of day-old bread have been salvaged by USDA AmeriCorps Members from grocery stores in Burlington, Vermont, to be donated to local food pantries.

The USDA AmeriCorps project in Milwaukee has helped allocate tons of food collected through massive food drives to the Milwaukee area pantries, as well as rebuilding, repairing, and repainting the physical plants of the city's food banks.

In the poverty-stricken counties of the Mississippi Delta, USDA AmeriCorps members have worked with local affiliate groups to establish food banks in areas that have no emergency food assistance facilities.

And in Los Angeles, one entire team of AmeriCorps members is now dedicated to contacting the hundreds of area restaurants and fast-food outlets there to encourage them to participate in the Los Angeles Regional Food Bank's very successful "Second Helpings" program, a city-wide perishable food rescue effort.

In the Summer of 1996, USDA sponsored a special AmeriCorps "Summer of Gleaning" program that implemented food recovery projects in 20 states. The AmeriCorps members in this summer program helped recover over 1,005 tons of food, which provided an estimated 1.34 million meals. Given that the total Federal dollars spent on this summer program, including transportation and storage of food and stipends and educational awards for the AmeriCorps members, amounted to only \$430,000, the total Federal cost provided was approximately 32 cents per meal.

OTHER USDA ACTIONS

- Each Friday, in cooperation with USDA's food service contractor, the two cafeterias at USDA headquarters donate an average of 150 pounds of uneaten food to DC Central Kitchen, a non-profit group that provides meals to shelters and soup kitchens all over Washington, DC.
- USDA works in partnership with Burger King Corporation and its purchasing agent to donate food to nationwide food-rescue efforts and to create jobs in rural America.

- USDA's Food Safety and Inspection Service worked with The Chef and The Child Foundation of the American Culinary Federation to create a training program on food safety for gleaned foods. "Understanding Prepared Foods" (including a videotape and workbook) is available to state health departments, shelters, soup kitchens, and non-profit feeding programs.
- USDA established "1-800-GLEAN-IT", a toll-free hotline to provide an easy-to-reach source of information on how to volunteer or donate food or become involved in a local gleaning or food recovery program.

V. HOW AMERICANS CAN HELP RECOVER FOOD

In today's world, where so many wake up in poverty and go to sleep hungry, each of us must ask: "How can I help?"

To get involved or to start implementing any of the ideas suggested below, citizens may contact the "1-800-GLEAN-IT" toll-free hotline or any of the local organizations listed in "Appendix B".

BUSINESSES AND CORPORATIONS

Many businesses and corporations have already joined the fight against hunger. Corporations such as the Associated Food Dealers of Michigan, American Express, Boston Market, Kentucky Fried Chicken, Kraft Foods, Inc., Marriott International, Northwest Airlines, and Pizza Hut have formed coalitions with community-based food recovery programs to help their neighbors in need.

But the businesses do **not** have to be nationwide. Nor do they have to be food-related. Food recovery programs need volunteers, office equipment, transportation, computer help, and organizational talent.

Participation in food recovery benefits the company, its customers, its employees, and its community. It increases the business' visibility, and the workplace volunteer spirit spills over into the larger society to help build a more cohesive local community.

To assist in the fight against hunger and demonstrate commitment to the community, businesses and corporations can start or join a food recovery program, or:

- Encourage, recognize, and reward employees and other individuals for volunteer service to the community. Increase employee awareness of local hunger and provide training to make employees more useful volunteers.
- Sponsor radio and television air time for community organizations that address hunger.
- Donate excess prepared and processed food from the employee cafeteria or from special events to local food recovery programs.
- Donate transportation, maintenance work, or computer service.
- Prepare legal information on donor considerations such as "Good Samaritan" laws and food safety and quality.

FOOD SERVICE PROFESSIONALS

- Organize a food drive and donate food to a local food bank or pantry.
- Donate excess prepared food from restaurants or catered events.
- Assist organizations in training their volunteers in safe food-handling practices

NON-PROFIT ORGANIZATIONS

- Work independently or with existing organizations to help food recovery on a systematic basis.
- Support or develop a community or regional coalition against hunger.
- Develop a community financial fund to fight hunger.
- Plan tours of food recovery facilities or arrange for knowledgeable speakers to increase community awareness of hunger and poverty problems, and what people are doing to address them.

YOUTH SERVICE GROUPS AND VOLUNTEER ORGANIZATIONS

- Work on their own or with existing organizations to help food recovery on a systematic basis.
- Organize essay, oratorical, or art contests for school children to focus on a child's view of hunger and its consequences.
- Sponsor a community garden that gives a portion of the harvest to food banks, soup kitchens, and other food recovery programs.
- Supply gardening tools and harvesting equipment for local gardening and gleanings efforts.

INDIVIDUAL CITIZENS

- Volunteer at the food recovery program closest to you.
- Attend food safety training sessions so you are better prepared to volunteer in a soup kitchen or shelter.
- Suggest that organizations you belong to or businesses you work for sponsor food recovery programs.
- Join or form a community "walk/run" to benefit a food recovery program.

VI. FOOD SAFETY ISSUES

A critical consideration in all food recovery projects is maintaining the safety and quality of the donated food while it is stored and transported.

● *Foodborne Illness*

The most commonly reported foodborne illnesses are caused by bacteria. Ironically, these are also the easiest types of foodborne illness to prevent. Thousands of people contract some form of foodborne illness each year. Symptoms may include an upset stomach, nausea, diarrhea, fever, or cramps. Some people are more vulnerable than others to the effects of foodborne illness, including infants, the elderly, those with underlying health problems, and the malnourished.

The bacteria that cause foodborne illness don't necessarily make foods look, taste or smell unusual. Bacteria tend to grow very quickly under the right conditions:

- In temperatures between 40 and 140 degrees Fahrenheit - *the Danger Zone*
- In high protein foods -- milk and dairy products, meat, fish, and poultry
- When moisture is present
- When they have time to reproduce

Additionally, bacteria can easily spread through inadvertent cross-contamination. To avoid such cross-contamination, remember to:

- Avoid touching your face or hair when working with foods
- Avoid using the same knife, spoon, or tongs on different foods
- Be sure to clean and sanitize cutting boards and counter space between tasks when working with different foods
- Avoid reuse of disposable containers. The aluminum pans food is delivered in should not be used again. Recycle them instead
- Avoid storing washed and unwashed food together
- Separate the raw and the cooked. Do not let juices from raw meat or poultry come in contact with other foods, surfaces, utensils, or serving plates

- Wash hands thoroughly with soap and water before handling food or food utensils, and after handling raw meat or poultry

• ***Donated Food - Receiving and Storage***

Handling the receiving and storage of donated food properly can greatly help to reduce the potential for foodborne illness. The following guidelines prepared by The Chef and the Child Foundation, Inc. of the American Culinary Federation, Inc. in the guide, *Understanding Prepared Foods*, may be helpful for entities receiving donated food:

- Whenever possible, plan with the donor for the receiving of the food
- Make space in the refrigerator or freezer for the donated food
- Consider using the FIFO method - First In, First Out; rotate the food to be sure the newest food is to the back
- Clean all surfaces that you will be using when the food arrives
- Evaluate the food:
 - Is the food discolored? Is it moldy? Does it have a sour odor?
 - Does frozen food look as if it has been thawed and refrozen?
 - Has anything leaked onto the food from another container?
 - Is the food at the correct temperature?
 - WHEN IN DOUBT, THROW IT OUT

• ***Additional Information:***

“A Quick Consumer Guide to Food Handling,” is an additional publication available from the Food Safety Inspection Service of the United States Department of Agriculture. This publication may be ordered from:

FSIS Publications
 USDA
 Room 1180 South Building
 Washington, D.C. 20250

VII. LEGAL ISSUES

THE EMERSON GOOD SAMARITAN FOOD DONATION ACT

When citizens volunteer their time and resources to help feed hungry people, they are rightfully concerned that they are putting themselves at legal risk.

Fortunately, legislation recently signed into law by President Clinton now provides uniform national protection to citizens, businesses, and non-profit organizations that act in good faith to donate, recover, and distribute excess food.

The Bill Emerson Good Samaritan Food Donation Act converts Title IV of the National and Community Service Act of 1990, known as the "Model Good Samaritan Food Donation Act," into permanent law, within the Child Nutrition Act of 1966. Congress passed the legislation in late September, 1996 and President Clinton signed the bill into law on October 1, 1996. The Act is designed to encourage the donation of food and grocery products to non-profit organizations such as homeless shelters, soup kitchens, and churches for distribution to needy individuals. (The full text of the Act, as well as the portions of the National and Community Service Act that it amends, are presented in "Appendix C".)

The Bill Emerson Good Samaritan Food Donation Act promotes food recovery by limiting the liability of donors to instances of gross negligence or intentional misconduct. The Act further states that, absent gross negligence or intentional misconduct, persons, gleaners, and non-profit organizations shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or apparently fit grocery products received as a donation.

It also establishes basic nationwide uniform definitions pertaining to donation and distribution of nutritious foods and will help assure that donated foods meet all quality and labeling standards of Federal, State, and local laws and regulations.

Although the Bill Emerson Good Samaritan Food Donation Act supersedes the various state forms of "Good Samaritan" statutes, it does not alter or interfere with state or local health regulations or workers' compensation laws. Local organizations in each state should also be familiar with the impact upon food recovery projects of state or local health regulations and worker's compensation laws. (See Appendix D for a listing of citations for State statutes. Further detail may also be obtained by contacting the office of the attorney general for the appropriate State.)

VIII. LESSONS FROM USDA AMERICORPS “SUMMER OF GLEANING”: A CASE STUDY

HOW THE USDA AMERICORPS “SUMMER OF GLEANING” WORKED

AmeriCorps is a domestic national service program created to allow Americans of all backgrounds to provide community service in exchange for educational awards. Since the inception of AmeriCorps, USDA has sponsored AmeriCorps projects that use a wide variety of tools, including gleaning and food recovery, to fight hunger.

In the summer of 1996, USDA sponsored a special AmeriCorps “Summer of Gleaning” program that implemented food recovery projects in 20 states. The AmeriCorps members in this summer program helped recover over 1,005 tons of food, which provided an estimated 1.34 million meals.

The “Summer of Gleaning” was based on the philosophy which holds that government should provide energy, vision, and some limited funds, to serve as a catalyst to increase citizen efforts.

“Summer of Gleaning” projects worked in partnership with literally hundreds of locally based anti-hunger groups, youth service corps, churches, food banks, and food recovery organizations, that are currently recovering food in 20 states. (See “Appendix E”.)

These AmeriCorps partnerships created collaborative efforts that brought together farmers, agribusinesses, food distribution organizations, special event organizers, large institutions, and restaurants to recover food that would otherwise have been thrown away.

Overall Federal funding was minimal. The AmeriCorps members received a small living stipend that allowed them to meet basic living expenses as they provided full-time community service. If they successfully completed the program, the AmeriCorps members earned an educational voucher that can be used to partially pay for college, graduate school, job training, and/or to pay back already existing students loans.

The program was based on the “volunteer generator” model in which a handful of compensated AmeriCorps members recruit numerous non-compensated volunteers to help implement large-scale tasks. The 88 AmeriCorps members in the summer program recruited over 500 non-compensated community volunteers who helped pick, sort, deliver, and prepare the recovered foods,

There were a total of 22 “Summer of Gleaning” projects operating 12-week, 480-hour programs that were administered by USDA agencies (Rural Development, the Farm Service Agency, and Cooperative State Research, Education, and Extension Service), with technical assistance and support provided by the USDA Food and Consumer Service and the USDA National Service staff.

The 88 AmeriCorps members in the program served in teams of two to six members each, organizing and implementing gleaning projects that rescued ripe fruits and vegetables from farmers' fields that would otherwise have gone unharvested and either left to rot in the fields or plowed under. The fresh produce was then distributed to needy families and individuals in the local area, thereby emphasizing the community-building aspect of the AmeriCorps program overall. In addition to gleaning produce directly from farmers, several of the summer projects focused on efforts to rescue prepared and perishable foods from local restaurants, resorts, bakeries, and other businesses involved with food service.

Perhaps most importantly, the food recovery programs that were begun through the initiative of the USDA AmeriCorps members now continue to operate in every one of those communities, even though the AmeriCorps members are no longer there.

KEY ISSUES IDENTIFIED DURING THE PROGRAM

The following issues have been identified by staff and project partners. They do not represent a comprehensive approach to food recovery issues, but do provide one case study about key challenges and solutions that can affect many food recovery projects:

Creating and Implementing Partnerships

No gleaning project can operate without effective local partnerships, and the AmeriCorps USDA Summer of Gleaning projects were no exception.

In general, effective partnerships appear to have been easily established between the Federal agencies responsible for administering the gleaning projects and local non-profit organizations.

USDA staff provided preliminary guidance and information to potential project managers, and wherever possible, tried to facilitate linkages between groups that sometimes were not even aware of each other's existence. Comprehensive lists of local groups, such as those in "Appendix B" of this guide, were provided to local project managers at a training program and through subsequent mailings in order to give them a starting point. However, in many cases we found that this type of information was not needed, because the project managers were already familiar with the types of services available in their own communities. Most of the project proposals came in to USDA Headquarters with letters of commitment from a wide variety of partners, thereby saving a great deal of start-up time for the short summer projects that could then be better utilized contacting farmers or other donors and getting right to work on the actual gleaning/food recovery activities.

In creating partnerships, it is essential to delineate the responsibilities of each participant in the project. Each partner needs to know exactly what it will be expected to contribute, and what it can expect the others to do. This must be done at the beginning of the project, to eliminate confusion and possible collapse as the project proceeds.

Formal written agreements are not always necessary, but letters of commitment are a very good idea. Administering agencies should also be prepared to replace partners in the event that some logistical problems arise; a contingency list is advisable.

Once a project develops to a level where there are several key partners involved, regular contact, either through meetings or conference calls, should be sustained to avoid confusion and to be sure that all of the necessary tasks are being completed and all commitments are being fulfilled.

Some of the summer projects were slightly less effective in implementing good partnerships because they did not always recognize an organization's real potential as a good partner. Every group, organization, and company that brings added value, however small, to the project should be treated as a valuable partner. The Department noted that thanks and recognition, even in small gestures, often generated increased support for the project, and played a critical part in the local communities' interest in continuing the gleaning projects beyond the summer months.

General Donor Identification Issues

Obviously, finding donors for any sort of food recovery program, whether it involves farm and field gleaning, or is designed around a prepared and perishable food rescue operation, is absolutely critical: without the donors, there is no food to be recovered.

USDA has learned through the AmeriCorps “Summer Gleaning” projects that, because this is such a critical element, contacts with potential donors must of a necessity be one of the first tasks to be accomplished if a program is going to be a success. Furthermore, if donors are carefully identified, solicited, and maintained during the course of a gleaning project, they are much less likely to drop out of the program as it progresses, and their peers who declined to participate at the outset, for whatever reason, are more likely to offer their own contributions as well.

Since the two types of food recovery programs involve very different types of donors, we will address them separately. However, farm gleaning and perishable food rescue programs also have a number of common concerns related to donors.

Specifically, both types of donors are going to be concerned about liability questions, such as, “What if someone gets sick from the sandwiches I donate because they weren't refrigerated properly after they left my restaurant?” or, “What if someone trips and falls while gathering cucumbers in my field?”

The solution to providing the right response to both of these questions is achieved by making sure that when a donor is approached, the person who is soliciting donations is familiar with the appropriate Good Samaritan laws, both the new Emerson Act that establishes minimum standard Federal policy about liability and immunity in every State, and the particular State statutes that may apply more stringent requirements related to donating food to those in need.

Another concern to keep in mind when identifying and soliciting donors is that most people in the food production business, whether they are growing fresh food to be sold to commercial processors or preparing it to be consumed right away, are trying to make a profit. Solicitors should be very tactful and careful not to present their requests in a way that would threaten the donor; what is being offered instead is an opportunity to make good use of food that would not have been sold and would otherwise have to be thrown away.

With both of these concerns in mind, the project manager and/or staff members should make every effort to speak with someone at the potential donor's place of business who is actually in a position to make the decision and the commitment to participate in the project.

All donors need to be pampered, to a certain degree. They need to know that a food recovery program manager is well aware of the fact that if it weren't for the donors' contributions, there would be no program. Project managers must remember that donors are partners in this effort, who need to have a real stake in the project's outcome. They need to be approached carefully, and once engaged, they need to be treated as valuable members of the process from the beginning to the end of the project period. Including the donors on an advisory council that is set up to oversee

and sustain a gleaning project is a good way to accomplish this, as it reiterates the donors' relevance to the project. Finally, donors should always be thanked for their contributions as publicly as possible (or at least to the extent that they are comfortable with such expressions of appreciation).

Identifying Donors for Farm Gleaning Projects

The experience with the 22 summer gleaning projects in 1996 indicates that the state and county USDA Farm Service Agency (FSA) office can be essential partners in any successful gleaning project. (These local offices can usually be found in most phone books in the blue government pages under "Federal government -- Agriculture Department.") FSA is the entity that knows, on a daily basis, what is being grown by farmers in a given area, how the crops are coming along, when they will be ready to be harvested, and what sort of prices are likely to be paid for the various foods.

The FSA County Director is also a valuable resource because the farmers generally know and trust him or her. This confers legitimacy and credibility to the gleaning project that might otherwise take months to establish. We noted that, in general, the summer projects administered through FSA were able to identify their donors much more quickly, and rarely lost donors during the course of the project period. Based on this observation, we strongly encourage all non-FSA project managers to establish a working partnership with FSA **first**, thereby saving considerable time and effort that can be better devoted to other aspects of project management. In short, FSA is a critical conduit to the farmers, especially when another agency is administering the gleaning project.

State departments of agriculture are also extremely valuable potential resources in helping to identify donors for gleaning projects. These agencies are not only closely tied to the individual growers, possibly even more than the FSA office, but are also usually the offices that approve and establish farmers' markets, and organize the State and County Fairs. Furthermore, the importance of involving the appropriate state and local agencies in a project such as this cannot be overstated with respect to building a sense of community and cooperation at the local level.

Several summer project managers suggested that a database be set up that identifies and tracks the vital information that makes a gleaning project possible. Such a database would include information such as who is growing what food, who is likely to have excess crops, who might be willing to donate that excess to the gleaning project, when the different crops will be ready to be harvested, how long it would take to glean all or part of a field, the best method(s) for harvesting a given crop, pick-up schedules for acquiring the harvested food that is being donated, etc. The database can then be cross-referenced to a similar database that indicates the names, addresses, needs and preferences, and capacities of the recipients or recipient

agencies, as well as names of volunteers who can be called on to go and gather the crops from the farmer's field.

Before going out to request a farmer to donate some of the food to the gleaning project, the project manager needs to anticipate as many questions that the farmer is likely to raise as possible. Keep in mind that a farmer is going to have some unique concerns that will need to be addressed, but do **not** make a commitment that will be impossible to keep, such as an absolute guarantee that no one can sue him if injured while on his land. (Anyone can sue anyone else. The Good Samaritan laws just set some guidelines for who would win such a lawsuit.) Be prepared to discuss the liability provisions in detail; have a copy of the Good Samaritan law, or a well-written summary of its provisions, to give the farmer. Initiate a discussion of who will be responsible for providing the containers for the gleaned produce: Will they be provided by the farmer, or will they have to be brought in? What are the farmer's concerns about having all these unknown people on the farm? Does the farmer have ground rules that need to be identified up front (e.g., no use of the restroom facilities or the telephone in the house, don't drive vehicles in certain areas, etc.)? And one final issue that will be very important to most farmers is how well-equipped the gleaning project is to handle produce on very short notice. If a project needs three or four days to make all the arrangements to get out to a certain farm, the farmer is not likely to want to participate, because he or she may not know how much there is to donate until it becomes necessary either to move the excess off the field or to plow it under so another crop can be planted.

It is important to remember the need to recognize that producers are professionals whose time and product is valuable. Neither should be wasted by promising to glean and then not showing up or showing up at the wrong time, place, or with the wrong type of gleaners (e.g., Boy Scouts, when the producer specifically said no children).

Identifying Donors for Food Rescue Projects

Most of the lessons that USDA learned pertaining to identifying and soliciting farmers as donors for field gleaning projects can be easily adapted and applied to commercial entities as potential donors for food rescue programs. In addition to the applicable Good Samaritan laws, the project manager should also be conversant with the appropriate State and local health department restrictions and requirements that would affect the donation of prepared foods, as well as basic food safety procedures for handling and storage of the donated items.

If the project is working in partnership with an established food bank, especially the larger ones with extensive recipient agencies, the manager should be

very careful not to design a process that conflicts with, duplicates, or disrupts the food bank's regular donor list.

One of the most frequent difficulties encountered during the summer projects was related to this issue, when the AmeriCorps project contacted a potential donor that was already a regular donor for an established food recovery system. As a general rule, new food recovery should be extremely careful **not** to compete with pre-existing efforts.

The best way to convince potential donors to participate in a food rescue program, after reassuring them about the liability issues, of course, is to be able to offer them an arrangement that is as easy as possible. This essentially means that the food rescue project would be prepared to do everything, once the donor has agreed to contribute allowable leftovers, that the donor does not want or have the time to do, such as arrange a pick-up schedule that is convenient for the donor, provide the transportation and the resources to pick up and take the food away, etc.

Identifying Recipients

Obviously, recovering the food is only half the job; the second half consists of finding someone who can use the food once it has been recovered. In virtually every community in America today, there are families and individuals who lack the resources to obtain good quality, nutritious foods at prices they can afford.

Donated food recipients are not always homeless, or substance-abusers, or irresponsible, or even unemployed; they simply have to make some very hard choices about how to spend whatever funds they may have. Unfortunately, food, particularly wholesome, healthy food, is not always one of the things they choose. Therefore, the task of identifying potential recipients who can benefit from a food recovery project is rarely difficult; the difficulty arises instead in identifying those who will benefit most from such an effort.

Based on USDA's experiences with the AmeriCorps gleaning projects, it is much simpler and efficient to establish a firm partnership with a local food bank or distributing agency that already has a regular clientele or recipients. This can be accomplished effectively at several levels. For example, a food bank, such as the Atlanta Community Food Bank or the Greater Chicago Food Depository, distributes recovered food to smaller, grass-roots types of organizations that then provide direct meal services or boxes/bags of food to needy families and individuals. When a project works through such a "middle man" sort of arrangement, it can devote more of its time, energy, and other resources to acquiring the food itself, because the food bank has a system in place to evaluate and allocate the recovered foods to those facilities that can use it best. This process works especially well in urban areas, by keeping the food recovery project managers from running the risk of "competing"

with the larger organizations or of unnecessarily duplicating their efforts.

On the other hand, in some of the smaller communities, and particularly in rural areas, gleaning projects work best by delivering their produce directly to a shelter or soup kitchen. Project staff seem to find this approach more gratifying because they maintain a degree of control over the process a little longer, and can see first-hand the results of their efforts. Like the system described above, however, the final recipients of the recovered foods have already been identified by the local facility.

The third option is by far the most time-consuming and labor-intensive, in which individuals and families are solicited and identified directly by the gleaning project itself. Project managers work with local social service offices, and/or advertise the project in order to develop a pool of eligible recipients. Sometimes this is the only option available, in instances where relatively small amounts of food are expected to be recovered, and in the smaller rural communities that do not have facilities that provide emergency meal services or food assistance to those in need.

One additional benefit to this approach is that the project can establish its own criteria and requirements for eligibility to receive gleaned or recovered food, such as a requirement to attend a class on proper handling, storage, and preparation of the food that is received. On the whole, however, we recommend that this option be used only for those projects that cannot find a local or regional food bank to work with them as a partner.

Collecting the Food

Collection and transportation of recovered food were by far the most expensive aspects of the summer gleaning projects. Suitable containers to hold the produce as it was picked and delivered were absolutely essential. The farmers who donated the produce could not be expected to provide these containers because they represent a significant expenditure. Several projects were very successful in obtaining donations of boxes and bags for the gleaned food, but this is an area that needs to be budgeted carefully. Arrangements to obtain containers also need to be made early on in the development of the gleaning project, because by the time the food is ready to be harvested, an adequate supply may not be available.

Transporting the Food

While the purchase of containers for the gleaned food should be considered and budgeted for as a significant expense, transportation clearly falls into the major expense category. There are actually two separate issues in this area: transportation

of volunteers, and transportation of the food itself.

1. Transportation of Volunteers. Although this did not arise consistently in all 22 projects, there were a few instances where it became a critical issue. USDA does not recommend that gleaning project managers commit to providing transportation for volunteers as a regular practice unless they already have the capacity to do so. With sufficient time allowed in the project development stage, we suggest that contingency plans that would arrange for transporting volunteers to and from the project site (farm, warehouse, soup kitchen, etc.) be included in the initial project design.

2. Transportation of Food. Because freshly-harvested produce is perishable, it must be transported to the delivery point as quickly and as safely as possible. Refrigerated trucks are always preferable, but are often prohibitively expensive. Regular (non-refrigerated) trucks can be used as long as appropriate precautions are taken to ensure that the safety of the harvested produce is not compromised. Most of the summer projects incurred major expenses in renting trucks to carry the food that was gleaned either to a food bank with a cold storage facility or directly to a soup kitchen that would be using the food immediately. However, some projects were able to transport the gleaned/rescued food at no cost whatsoever, because they had established partnerships (see above) that provided this service. For example, the project in Washington State was able to use the Emergency Food Network's (EFN's) 40-foot refrigerated truck because EFN was one of the primary partners there. Another example of creative partnership is found in Illinois, where the Illinois National Guard provided trucks and drivers for the duration of the program -- all they had to do was ask.

Storing the Food

Storage of the food recovered through the AmeriCorps gleaning projects was not really a problem. Those projects that did not deliver the food directly to its final destination, such as a homeless shelter where it was usually immediately used in that day's meal preparation, made sure that it was delivered to a food bank with the appropriate warehousing facility. Some concern was expressed by one of the project managers that when the latter procedure was used, the AmeriCorps project staff had no way to be sure that it was utilized promptly.

Communicating With The Public

Communicating the activities and successes of gleaning projects through the media helps generate support for food salvage efforts -- and volunteers and new

sources for food recovery. Media coverage also provides an opportunity to increase awareness of this tool in combating hunger and could spawn further use of food recovery in the fight to end hunger.

Salvaging excess food for distribution to the hungry has an innate high human interest factor, a key component in attracting media coverage. Initial project plans should incorporate a communications strategy outlining media goals and specifically how they will be achieved. If time and manpower are problems, perhaps a volunteer with media experience could be identified to spearhead media efforts, including the development of a list with fax numbers of news and assignment editors of the print and broadcast media. Or a partnering organization may provide public relations assistance.

Planning media events with the sole purpose of attracting coverage is essential. Some suggestions include planning a kickoff ceremony, designating a Day of Food Recovery, or inviting a well-known personality or official to visit the project site. Maybe there is a novel aspect to a project that would draw media attention, such as a grade school class -- or some homeless veterans -- volunteering to glean for a day.

A week before the event, send out a media advisory: the who, what, and where of the activity with a contact and telephone number. The day before the event, telephone the appropriate editor at the newspaper(s) or assignment editors at the television or radio stations. The day of the event, send out a news release emphasizing its success.

Here are some other tips:

Ignore no media -- but remember television has the largest audience.

Don't forget radio talk shows -- they are always looking for people to interview on issues or specific programs.

Consider whether the public affairs department of the local television or radio stations would be willing to run a public service announcement.

When following up with the media, don't call during deadline times. Find out the deadline hour for daily reporters, the deadline day of the week for weeklies, and call broadcast assignment editors only up to an hour before a news broadcast.

If the time and financial resources are available, develop your own video release or radio actuality (a one or two-minute news story on cassette for distribution to radio stations.)

Include specialized media, such as national periodicals on hunger, an area general interest magazine, religious publications, on your list.

Send out press updates, for example: "A month after kickoff, the local gleaning project has harvested 500 pounds of vegetables - the equivalent of 250 meals for needy families."

And always, always, send out an end-of-project press release detailing the program's accomplishments and the people and partners who made it happen.

Recruiting and Managing Volunteers

Volunteers must be recruited, trained, supervised, thanked, motivated, and thanked again. Volunteers can be recruited from the membership of all project partners, as well as through the media. Recruitment efforts must be high-profile and persistent.

One of the best ways to manage volunteers is to be organized so that the volunteers' time is not wasted. Telling people to show up at a field at 9:00 and then no one can get to work until 10:00 can significantly reduce the number of volunteers you have next time.

In several projects, such as Baltimore, Maryland, and the Rio Grande Valley in Texas, the most reliable, and satisfied, volunteers were the people who were also the recipients of the food that was gleaned. Another extremely successful and innovative approach was to obtain volunteers from State Correctional Departments' alternate sentencing projects and minimum security inmates. The precautions and requirements for this approach were rather more extensive, but project managers who tried it seemed to believe that the extra effort was worthwhile when compared to both the quality and the quantity of work that was accomplished.

As noted above, in some cases, transportation of the volunteers was a critical issue. Finally, some of the projects relied almost exclusively on the AmeriCorps members actually to glean the produce or arrange to have it harvested and picked up at the farm themselves, rather than to facilitate the process by recruiting sufficient volunteers to get the job done. This is an area that will need special attention for future gleaning projects, but is also one that we believe can be resolved fairly easily with a slightly longer planning/start-up period and a more direct treatment of the issue during the preliminary training and technical assistance phase of the program.

CONCLUSION

BY DAN GLICKMAN
SECRETARY OF AGRICULTURE

Mickey Weiss died in early 1996, but his legacy, "From the Wholesaler to the Hungry," lives on. Mickey's life proves how *one person* can make a difference. What started with a few flats of raspberries and one man's humanitarian vision has expanded into a national network of community service.

Still, government must continue to take a leading role in ending hunger in America -- not as a new program, but as a catalyst for action from all segments of the community and the nation.

By pooling our resources, government, private business, individual volunteers, and the non-profit sector can form food recovery partnerships to attack hunger at the grassroots.

All across this country, the shared experience of fighting hunger is already cementing strong bonds among individuals, organizations, and governments. Using some of the suggestions in this guide is an excellent way to strengthen this community feeling, and to build a future without hunger.

Large or small, there is a place in the food recovery community for each of us. I hope this guide will help you find **your** place.

/s/Dan Glickman
Secretary of Agriculture

APPENDIX A: FOOD RECOVERY INFORMATION ON THE INTERNET

Two possible approaches to finding gleaning and food recovery organizations and resources on the Internet are:

1. GENERAL SEARCH OF THE WORLD WIDE WEB

A general search of the World Wide Web can be conducted using search tools such as YAHOO or LYCOS. When using these tools be aware that the terms “hunger” and “hunger resources” are more likely to identify the relevant organizations than the terms “gleaning” or “food recovery.”

2. BEGINNING AT SPECIFIC SITES

The following web sites are good starting points to search for gleaning and food recovery related web sites:

USDA GLEANING AND FOOD RECOVERY HOME
PAGE:

<http://www.usda.gov/fcs/glean.htm>

WORLD HUNGER YEAR (see the site’s “hunger and poverty” links) :

<http://www.iglou.com/why/glean.htm>

SECOND HARVEST:

<http://www.secondharvest.org/>

THE CONTACT CENTER NETWORK:

<http://www.contact>

UNITED WAY:

<http://www.efsp.unitedway.org/>

APPENDIX B: FOOD RECOVERY STATE RESOURCE LIST

One way to find information about food recovery activities across the nation is to call USDA's "1-800-GLEAN-IT" toll-free hotline. It is an easy-to-reach source of information on food recovery and how to volunteer or donate food.

Perhaps the best way to get involved is to contact an organization nearest you already working on food recovery-related issues. Listed below is a state-by-state directory of such organizations, marked by the following affiliation codes:

SH = "Second Harvest," which is a nationwide network of food banks. The largest charitable hunger relief organization in the country, it oversees the distribution of surplus food and grocery products through nearly 200 food banks and 50,000 charitable agencies. These food pantries, soup kitchens, and homeless shelters serve nearly 26 million people each year. In 1995, Second Harvest distributed 811.3 million pounds of food to hungry people. National contact: Christine Vladimiroff (312)-263-2303

WH = "From the Wholesaler to the Hungry," which has helped launch many systematic produce recovery programs and get them on their way to continuous and large-scale distribution of nutritious fresh fruits and vegetables to low-income people. National contact: Susan H. Evans and Peter Clarke (213) 342-2613

FC = "Foodchain" (FCA = Foodchain affiliate) -- Founded in 1992, Foodchain is a national network of perishable and prepared food rescue programs. It includes 116 member programs and 22 associate programs in 39 states and the District of Columbia. Membership requires organizations to establish safe food handling standards in accordance with their local health departments. In 1995, Foodchain programs distributed more than 100 million pounds of food to 7,000 agencies. The organization provides technical assistance and marketing support, and matches donors to member programs. National contact: Christina Martin (800)-845-3008

CES = "Cooperative Extension Service," comprises USDA-affiliated programs at the land-grant universities in each state. CES helps diverse agencies and community-based groups work together to establish local hunger programs, promote food safety and proper nutrition, and administer food recovery programs.

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 36

Phone: (205) 727-8808

Alabama

Cooperative Extension Service (CES)
Auburn University, AL 36849-5621
Phone: (334) 844-2224

The United Way Community Food Bank (SH)
2524 2nd Street, West
Birmingham, AL 35207
(205) 252-7343
Fax: (205) 251-6098

Magic City Harvest (FC)
P.O. Box 11292
Birmingham, AL 35202
(205) 591-3663

Food Bank of North Alabama (SH)
2000 Vernon Street #B
Huntsville, AL 35805
(205) 539-2256
Fax: (205) 539-1437

Bay Area Food Bank (SH)
551 C. Western Drive
Mobile, AL 36607
(334) 471-1608
Fax: (334) 471-1626

Twelve Baskets Program (FCA)
521 Trade Center Street
Montgomery, AL 36108
(334) 263-3784
Fax: (334) 262-6854

Montgomery Area Food Bank, Inc. (SH)
521 Trade Center Street
Montgomery, AL 36108-2107
(334) 263-3784
Fax: (334) 262-6854

1890 Extension Programs (CES)
Tuskegee University
Tuskegee, AL 36088

Alaska

Food Bank of Alaska (SH)
2121 Spar Avenue
Anchorage, AK 99501
(907) 272-3663
Fax: (907) 277-7368

Arizona

United Food Bank (SH) (WH)
358 E. Javelina
Mesa, AZ 85210
(602) 9264897
Fax: (602) 926-7025

Borderlands Food Bank (WH)
1186 N. Hohokan, Drive
Nogales, AZ 85621
(520) 287-2627

Association of Arizona Food Banks (WH)
234 N. Central, Suite 125
Phoenix, AZ 85004
(602) 252-9088

St. Vincent De Paul Food Bank (WH)
420 West Watkins Street
Phoenix, AZ 85003
(602) 261-6851

St. Mary's Food Bank (WH)
2841 North 31st Avenue
Phoenix, AZ 85009-1518
(602) 352-3640

Waste Not, Inc (FC)
7375 E. Second Street
Scottsdale, AZ 85251
(602) 941-1841

Westside Food Bank (SH) (WH)
13050 W. Elm

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 37

Sun City, AZ 85372
(602) 242-3663
Fax: (602) 583-9245

Tucson's Table (WH) (SH) (FC)
23 West 27th Street
P.O. Box 26727
Tucson, AZ 85726-6727
(520) 622-0525

SE Arizona Food Bank Assn. (SH) (WH)
401 East Maley
Willcox, AZ 85643
(520) 3844433
Fax: (520) 384-5378

Yuma Community Food Bank (WH)
P.O. Box 10391
Yuma, AZ 85364
(520) 343-1243

Arkansas

Northwest Arkansas Foodbank (SH)
1420 N., 32nd
Ft. Smith, Arkansas 72914
(501) 785-0582
Fax: (501) 785-3218

Food Bank of Northeast Arkansas (SH)
3406 S. Culberhouse
Jonesboro, AR 72403
(501) 932-3663
Fax: (501) 933-6639

Cooperative Extension Service (CES)
University of Arkansas
Little Rock, AR 72203
Phone: (501) 671-2111

Second Harvest Food Bank of Ark. (SH)
8121 Distribution Drive
Little Rock, AR 72209
(501) 565-8121
Fax: (501) 565-0180

Potluck, Inc. (FC)
8400 Asher Avenue
Little Rock, AR 72264
(501) 568-1147

California

Daily Bread (FCA)
2447 Prince Street
Berkeley, CA 94705
(510) 848-3522

FIND, Inc. (SH)
PO Box 41
Cathedral City, CA 92235-0041
(619) 328-3663
Fax: (619) 328-3994

Butte County Gleaners, Inc. (SH)
1436 Unit E - Nord Avenue
Chico, CA 95926
(916) 899-3758
Fax: (916) 899-0307

Contra Costa Food Bank (SH) (FC)
5121 Port Chicago Hwy.
Concord, CA 94527
(510) 676-7543
Fax: (510) 671-7933

Senior Gleaners (SH)
3185 Longview Drive North
Highlands, CA 95660
(916) 971-1530
Fax: (916) 482-3450

The FoodBank of Southern California
(FCA) (WH)
Long Beach, CA
(310) 435-3577

Charitable Distribution Facility (WH)
1601 E. Olympic Blvd., Bay 100
Los Angeles, CA 90021
(213) 622-0902

Extra Helpings
Los Angeles Regional Foodbank (SH)
(FC)
1734 E. 41 St.. Street
Los Angeles, CA 90058-1502
(213) 234-3030
Fax: (213) 234-0943

San Joaquin County Food Bank (SH)
704 E. Industrial Park Drive
Manteca, CA 95337
(209) 833-3663
Fax: (209) 239-2086

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 38

Oakland Potluck (FC)
Preservation Park
678 13th Street

Oakland, CA 94122
(510) 272-0414

Alameda Co. Comm. Food Bank (SH)
10901 Russet Street
Oakland, CA 94603
(510) 568-3663

Fax: (510) 568-3895

Food Rescue for People in Need
Food Distribution Center (SH) (FC)
426-A W. Almond Street
Orange, CA 92666
(714) 771-1343
Fax: (714) 771-2748

Food Share R.P.M.'s Inc. (FC)
4156 N. Southbank Rd.
Oxnard, CA 93030
(805) 647-3945
Fax: (805) 485-4156

Food Share, INC. (SH)
4156 N. Southbank Road
Oxnard, CA 93030
(805) 647-3944
(805) 485-4156

Survive Food Bank (SH)
2950-B Jefferson Street
Riverside, CA 92504-4360
(909) 359-4757
Fax: (909) 359-8314

Comm. Resources Council, Inc. (SH)
133 Church Street
Roseville, CA 95678
(916) 783-0481
Fax: (916) 783-4013

Sacramento Area Community Kitchen
(FC) (WH)
P.O. Box 292700
Sacramento, CA 95829
(916) 387-9000, x118

Prepared Food Program
Food Bank for Monterey Co. (SH) (FC)
815 W. Market Street, Suite 5

Salinas, CA 93901
(408) 758-1523
Fax: (408) 758-5925

San Diego Food Bank (SH)
33375 Decatur Road
San Diego, CA 92133-1221
(619) 523-8811
Fax: (619) 523-8817

Love's Gift Hunger Relief Program (FC)
P.O. Box 370900
San Diego, CA 92137
(619) 581-3663

San Francisco Food Bank (SH) (WH)
333 Illinois Street
San Francisco, CA 94107
(415) 957-1076
Fax: (415) 957-1896

Food Runners (FC)
2579 Washington Street
San Francisco, CA 94115
(415) 929-1866
Fax: (415) 788-8924

Second Helpings
Second Harvest Santa Clara San Mateo
(SH) (FC) (WH)
750 Curtner Avenue
San Jose, CA 95125-2118
(408) 266-8866
Fax: (408) 266-9042

Foodbank of Santa Barbara County (SH)
4554 Hollister Avenue
Santa Barbara, CA 93110
(805) 967-5741
Fax: (805) 683-4951

The Redwood Empire Food Bank (SH)
1111 Petaluma Hill Road
Santa Rosa, CA 95404
(707) 528-2717
Fax: (707) 528-6437

St.. Helena Food Pantry (FCA)
St.. Helena, CA

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 39

(707) 963-5183

Second Harv. Santa Cruz, San Ben. (SH)
IS Errington Road
Watsonville, CA 95077
(408) 722-7110
Fax: (408) 722-0435

FoodLink for Tulare County (SH)
8000 W. Doe Avenue
Visalia, CA 93279
(209) 651-3663
Fax: (209) 651-2569

Colorado

Food Resource Center (FC)
P.O. Box 1497
Avon, CO 81620
(303) 926-6160
Fax: N/A

Table Share
Community Food Share (SH) (FC)
5547 Central Avenue
Boulder, CO 80301
(303) 443-0623
Fax: (303) 449-7004

Care and Share, Inc. (SH)
4875 N. Park Drive
Colorado Springs, CO 80949-9175
(719) 528-1247
Fax: (719) 528-5833

Central Missouri Food Bank (SH)
2000 Pennsylvania Drive
Columbia, MO 65202-1938
(314) 474-1020
Fax: (314) 474-9932

Denver's Table
Food Bank of the Rockies (SH) (FC)
10975 E. 47th Avenue
Denver, CO 80239
(303) 371-9250
Fax: (303) 371-9259

Cooperative Extension Service (CES)
Colorado State University
Fort Collins, CO 80523
Phone: (970) 491-5798

The Prepared Food Program
The Food Distribution Center (SH) (FC)
1301 Blue Spruce
Ft. Collins, CO 80522-2221
(970) 493-4477
Fax: (970) 493-5122

Weld Food Bank (SH)
1104 11th Avenue
Greeley, CO 80631
(907) 356-2199
Fax: (970) 356-2297

Connecticut

Fair Share Table (FC)
99 Old Academy Rd.
Fairfield, CT 06430
(203) 259-6463

Foodshare of Greater Hartford (SH) (FC)
(WH)
PO Box 2019
Hartford, CT 06144-2019
(203) 688-6500
Fax: (203) 688-2776

Agricultural Experiment Station (CES)
University of Connecticut
New Haven, CT 06504
Phone: (203) 789-7272

Connecticut Food Bank (SH)
P.O. Box 8686
New Haven, CT 06531 (203) 469-5000
Fax: (203) 4694871

Table To Table (FC)
c/o the Sheraton Stamford Hotel
One First Stamford Place
Stamford, CT 06902
(203) 323-3211
Fax: (203) 351-1986

Cooperative Extension System (CES)
University of Connecticut
Storrs, CT 06269-4017
Phone: (203) 486-1783

Rachel's Table (FC)
360 Amity Rd.

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 40

Woodbridge, CT 06525
(203) 387-2424, x325
Fax: 203-387-1818

Delaware

Food Bank of Delaware (SH)
14 Garfield Way
Newark, DE 19713
(302) 292-1305
Fax: (302) 292-1309

Fax: (904) 3584281

Daily Bread Food Bank (SH) (WH)
5850 NW 32nd Avenue
Miami, FL 33142
(305) 633-9861
Fax: (305) 633-0036

Extra Helpings (FC)
Daily Bread Food Bank
5850 NW 32nd Ave.
Miami, FL 33142
(305) 634-5088 x209
Fax: (305) 633-0036

District of Columbia

Cooperative Extension Service (CES)
University of District of Columbia
Washington, DC 20017
Phone: (202) 274-6900

D.C. Central Kitchen (FC) (WH)
425 Second St., N.W.
Washington, D.C. 20001
(202) 234-0707
Fax: (202) 986-1051

Capital Area Comm. FB (SH) (WH)
645 Taylor Street, NE
Washington, DC 20017
(202) 526-5344
Fax: (202) 529-1767

Florida

Tampa Bay Harvest (FC)
13575 58th St. N., #179
Clearwater, FL 34620
(813) 538-7777
Fax: (813) 535-8485

Cooperative Extension Service (CES)
University of Florida
Gainesville, FL 32611-0310
Phone: (904) 392-0404

First Coast Food Runners
Second Harvest of NE Florida (SH) (FC)
1502 Jessie Street
Jacksonville, FL 32206
(904) 353-3663

Second Helpings (FC)
Second Harvest Food Bank of Central
FL 2008 Brengle Ave.
Orlando, FL 32808
(407) 295-1066
Fax: (407) 295-5299

Second Harvest of Central Florida (SH)
2515 Shader Road
Orlando, FL 32804
(407) 295-1066
Fax: (407) 292-4758

Twelve Baskets from Sanibel-
Captiva (FCA)
1978 Wild Lime Drive
Sanibel, FL 33957
(941) 472-0673

Second Harvest of the Big Bend (SH)
(FC)
4809 Market Place
Tallahassee, FL 32303
(904) 562-3033
Fax: (904) 562-6176

Divine Providence Food Bank (SH)
212 N. Newport Avenue
Tampa, FL 33606
(813) 254-1190
Fax: (813) 258-5802

Georgia

The Food Bank of SW Georgia (SH)
502 W. Roosevelt Avenue

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 41

Albany, GA 31701
(912) 883-2139
Fax: (912) 883-9005

Cooperative Extension Service (CES)
The University of Georgia
Athens, GA 30602-4356
(706) 542-8866

Athens' Full Plate (FC)
594 Oconee Street
Athens, GA 30605
(706) 546-8293
Fax: (706) 546-9180

Atlanta's Table (FC)
Atlanta Community Food Bank
970 Jefferson St., NW
Atlanta, GA 30318
(404) 892-1250
Fax: (404) 892-4026

Atlanta Community Food Bank (SH)
970 Jefferson Street, NW
Atlanta, GA 30318
(404) 892-9822
Fax: (404) 892-4026

The Master's Table (FCA)
Augusta, GA
(706) 722-0607

Golden Harvest Food Bank (SH)
3310 Commerce Drive
Augusta, GA 30919-0878
(706) 736-1199
Fax: (706) 736-1375

Interfaith Action Food Bank (SH)
5928 Coca-Cola Blvd.
Columbus, GA
(706) 561-4755
Fax: (706) 561-0896

Middle Georgia Community Food Bank
(SH)
137 College Street
Macon, GA 31208-5024
(912) 742-3958
Fax: (912) 742-8735

Second Servings
Sec. Harv. of Coast GA (SH) (FC) (WH)
5 Carolan Street
Savannah, GA 31401
(912) 236-6750
Fax: (912) 238-1391

Hawaii

Hawaii Food Bank, Inc. (SH)
2611 A Kilihau Street
Honolulu, HI 96819-2021
(808) 836-3600
Fax: (808) 836-2272

Idaho

Idaho Food Bank Ware., Inc. (SH) (WH)
4375 S. Apple
Boise, ID 83701
(208) 336-9643
Fax: (208) 336-9692

Cooperative Extension System (CES)
University of Idaho
Moscow, ID 83844-3188
Phone: (208) 885-6972 or -6545

Illinois

Greater Chicago Food Depository (SH)
(WH) (FC)
4501 S. Tripp Ave.
Chicago, IL 60632
(312) 247-3663
Fax: (312) 247-4232

Heart of Illinois Harvest (FC)
c/o Salvation Army
P.O. Box 9702
Peoria, IL 61612-9702
(309) 693-1400
Fax: (309) 693-1413

River Bend Food Bank (SH)
309 12th Street
Moline, IL 61265
(309) 764-7434
Fax: (309) 764-9388

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 42

Hunger Connection (FC)
320 South Avon Street
Rockford, IL 61102
(815) 961-7283
Fax: (815) 961-0036

Central Illinois Foodbank (SH)
2000 E. Moffat
Springfield, IL 62791
(217) 5224022
Fax: (217) 522-6418

Cooperative Extension Service (CES)
University of Illinois
Urbana, IL 61801
(217) 244-2855

Eastern Illinois Foodbank (SH)
208 West Griggs
Urbana, IL 61801
(217) 328-3663
Fax: (217) 328-3670

Bethlehem Center Food Bank (SH)
600 Industrial Drive
St. Charles, IL 60174
(630) 443-6910
Fax: (630) 443-6916

Peoria Area Food Bank (SH)
1000 Southwest Adams
Peoria, IL 61602
(309) 671-3906
Fax: (309) 671-3925

Indiana

East Central Reg. Indiana Food Bank (SH)
1417 Meridian Street
Anderson, IN 46016-1830
(317) 649-0292
Fax: (317) 649-5779

Gleaners Food Bank of Indiana (SH)
1102 East 16th Street
Indianapolis, IN 46202
(317) 925-0191
Fax: (317) 927-3189

Meal Share (FC)
Hoosier Hills Food Bank
615 North Fairview
Bloomington, IN 47404
(812) 334-8374
Fax: (812) 334-8377

Tri-State Food Bank (SH)
801 E. Michigan Street
Evansville, IN
47711-5631
(812) 425-0775
Fax: (812) 425-0776

Second Helping (FC)
Community Action Program of
Evansville & Vanderburgh Cty, Inc.
27 Pasco
Evansville, IN 47708
(812) 425-4241, X 29
Fax: (812) 425-4255

Community Harvest Food Bank (SH)
PO Box 10967
Ft. Wayne, IN 46855
(219) 447-3696
Fax: (219) 447-4859

Northwest Indiana Foodbank (SH)
2248 W. 35th Avenue
Gary, IN 46408-1849
(219) 980-1777
Fax: (219) 980-1720

Terre Haute Catholic Charities (SH)
1356 Locust Street
Terre Haute, IN 47803
(812) 232-1447
Fax: (812) 232-1447

Cooperative Extension Service (CES)
Purdue University
West Lafayette, IN 47907-1264
317-494-8252

Iowa

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 43

HACAP Food Reservoir (SH)

1201 Continental Place NE

Cedar Rapids, IA 52402

(319) 393-7811

Fax: (319) 393-6263

Food Bank of Iowa (SH)

30 Northeast 48th Place

Des Moines, IA 50313

(515) 244-6555

Fax: (515) 244-6556

Food Bank of Southern Iowa (SH)

225 S. Benton

Ottumwa, IA 52501

(515) 682-3403

Fax: (606) 254-6330

Dare to Care (SH) (WH) (FCA)

5803 Fem Valley Rd.

Louisville, KY 40232-5458

(502) 966-3821

Fax: (502) 966-3827

Louisiana

Lagniappe Du Coeur

Greater Baton Rouge Food Bank

766 Chippewa Street

Baton Rouge, LA 70821-2996

(504) 359-9940

Fax: (504) 355-1445

Prepared and Perishable Food Rescue Program

Cedar Valley Food Bank (SH) (FCA)

106 E. 11th Street

Waterloo, IA 50703-4830

(319) 235-0507

Fax: (319) 235-1027

Cooperative Extension Service (CES)

Louisiana State University

Baton Rouge, LA 70894-5100

(504) 388-3329

Kansas

Kansas Foodbank Warehouse (SH)

806 East Boston

Wichita, KS 67211

(316) 265-4421

Fax: (316) 265-9747

Second Harvest of Greater (SH)

New Orleans 1201 Sams Avenue

New Orleans, LA 70123-2236

(504) 734-1322

Fax: (504) 733-8336

Food Bank of Central LA (SH)

3223 Baldwin Avenue

Alexandria, LA 71301

(318) 445-2773

Fax: (318) 484-2898

Kentucky

Kentucky Food Bank, Inc. (SH)

105 Warehouse Ct.

Elizabethtown, KY 42702

(502) 769-6997

Fax: (502) 769-9340

Maine

Good Shepherd Food Bank (SH)

415 Lisbon Street

Lewiston, ME 04240

(207) 782-3554

Fax: (207) 782-9893

Cooperative Extension Service (CES)

University of Kentucky

Lexington, KY 40564-1264

(606) 257-3887

Cooperative Extension Service (CES)

University of Maine

Orono, Maine 04469-5717

(207) 581-3310

God's Pantry Food Bank, Inc. (SH)

104 South Forbes Road

Lexington, KY 40511-2025

(606) 255-6592

Maryland

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 44

Food Link (FC)
2666 Riva Rd.
3rd Floor-MS 8302
Annapolis, MD 21401-1787
(410) 222-7853
Fax: (410) 222-7855

The MD Food Bank, Inc. (SH) (WH)
241 North Franklinton Road
Baltimore, MD 21223
(410) 947-0404
Fax: (410) 947-1853

Second Helping (FC)
The Maryland Food Bank, Inc.
241 N. Franklinton Rd.
Baltimore, MD 21223-1040
(410) 947-4442
Fax: (410) 947-1853

Harvest (Food Resources) (FC)
18237 Lyles Dr.
Hagerstown, MD 21740
(301) 790-1037
Fax: (301) 791-2215

Massachusetts

Second Helpings
Greater Boston Food Bank (SH) (FC)
99 Atkinson Street
Boston, MA 02118-9712
(617) 427-5200
Fax: (617) 427-0146

Fair Foods (WH)
3 Nottingham Terrace
Dorchester, MA 02121
(617) 288-6185

The Food Bank Farm
Food Bank of Western Massachusetts
(SH) (FC)
97 N. Hatfield Road
Hatfield, MA 01038-0160
(413) 247-9738
Fax: (413) 247-9577

Fresh Foods Initiative (FC)
Worcester County Food Bank
731 Hartford Turnpike

Shrewsbury, MA 01545
(508) 842-3663
Fax: (508) 842-7405

Rachel's Table (FC)
A Project of Worcester Jewish Fed.
633 Salisbury St.
Worcester, MA 01609
(508) 799-7699
Fax: (508) 798-0962

Rachel's Table
Jewish Fed. Of Greater Springfield
1160 Dickinson Street
Springfield, MA 01108
(413) 733-9165
Fax: (413) 737-4348

Worcester County Food Bank (SH)
731 Hartford Turnpike
Shrewsbury, MA 01545
(508) 842-3663
Fax: (508) 842-7405

Michigan

Food Gatherers (FC)
1731 Dhu Varren Rd.
Ann Arbor, MI 48105
(313) 761-2796
Fax: (313) 930-0550

Food Bank of South Central Michigan
(SH)
5451 Wayne Road
Battle Creek, MI 49016-0408
(616) 964-3663
Fax: (616) 966-4147

Gleaners Community Food Bank (SH)
2131 Beaufait
Detroit, MI 48207
(313) 923-3535
Fax: (313) 924-6313

Cooperative Extension Service (CES)
Michigan State University
East Lansing, MI 48824

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 45

(517) 353-9694

Food Movers (FC)
P.O. Box 6576
East Lansing, MI 48824
(517) 336-8940
Fax: (517) 336-0035

Food Bank of Eastern Michigan (SH)
2312 Lapeer Road
Flint, MI 48503
(810) 239-4441
Fax: (810) 239-4498

American Red Cross Reg. FDC (SH)
2116 Mint Road
Lansing, MI 48906
(517) 321-6807
Fax: (517) 321-1580

Food Bank of Oakland County (SH)
120 E. Columbia
Pontiac, MI 48343
(810) 332-1473
Fax: (810) 332-7135

Hidden Harvest (FC)
Saginaw Cmty Foundation & Good
Neighbors Mission
1318 Cherry Street
P.O. Box 401
Saginaw, MI 48606
(517) 753-4749

Forgotten Harvest (FC)
21711 W. 10 Mile Rd., #200
Southfield, MI 48075
(810) 350-3663
Fax: (810) 350-9928

Second Harvest Gleaners Food Bank
(SH)
1250 Front Avenue
Grand Rapids, Michigan 49504
(616) 458-7856
Fax: (616) 458-0113

Minnesota

North Country Food Bank, Inc. (SH)

424 North Broadway
Crookston, MN 56716
(218) 281-7356
Fax: (218) 281-7374

Second Harvest of Northern Lakes (SH)
2002 West Superior Street Suite #9
Duluth, MN 55806
(218) 727-5653
Fax: (218) 727-0105

Second Harvest North Central (SH) (FC)
118 10th Street, SE
Grand Rapids, MN 55744
(218) 326-4420
Fax: (218) 326-0254

Second Harvest of Great Minneapolis
(SH) (WH)
8405 10th Avenue, North
Minneapolis, MN 55427
(612) 593-9844
Fax: (612) 593-2712

Channel One Food Bank (SH)
131 35th Street, SE
Rochester, MN 55904
(507) 287-2350
Fax: (507) 287-2351

Twelve Baskets
Second Harvest St. Paul Food Bank (SH)
(WH) (FC)
1140 Gervais Avenue
St. Paul, MN 55109
(612) 484-5117
Fax: (612) 484-1064

Cooperative Extension Service (CES)
University of Minnesota
St. Paul, MN 55108
(612) 624-6286

Mississippi

The Gleaners, Inc. (FC)
395 North Mart Plaza

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 46

P.O. Box 9883
Jackson, MS 39286-0883
(601) 981-4240

MS Food Network (SH)
440 W. Beatty Street
P.O. Box 411
Jackson, MS 39205
(601) 353-7286
Fax: (601) 948-6710

Missouri

Kansas City Harvest
Harvesters (SH) (WH) (FC)
1811 N. Topping
Kansas City, MO 64120-1258
(816) 231-3173
Fax: (816) 231-7044

Boot Heel Food Bank (SH)
945 South Kings Hwy
Sikeston, MO 63801
(573) 471-1818
Fax: (573) 471-3659

Central Missouri Food Bank (SH)
2000 Pennsylvania Drive
Columbia, MO 65202
(573) 474-1020
Fax: (573) 474-9932

Ozarks Share-A-Meal
Ozarks Food Harvest (SH) (FC)
615 N. Glenstone
Springfield, MO 65802-2115
(417) 865-3411
Fax: (417) 865-0504

MO-KAN Regional Food Bank (SH)
915 Douglas
St. Joseph, MO 64506
(816) 364-4442
Fax: (816) 364-6404

Someone Cares Mission (WH)
1301 Benton Street
St. Louis, MO 63106
(314) 621-6703

St. Louis Area Food Bank (SH)
5959 St. Louis Avenue
St. Louis, MO 63120
(314) 383-3335
Fax: (314) 382-3414

Operation Food Search, Inc.(FC)
9445 Dielman Rock Island Dr.
St. Louis, MO 63132
(314) 569-0053 x11
Fax: (314) 569-0381

Nebraska

Daily Harvest
Food Bank of Lincoln (SH) (FC)
4800 North 57th Street
Lincoln, NE 68507
(402) 466-8170
Fax: (402) 466-6124

Foodnet, Inc. (FC)
1911 "R" Street or
Lincoln, NE 68503 or
2701 S. 34th Street
Lincoln, NE 68506
(402) 438-3135

The Nebraska Food Bank (SH)
723 North 18th Street
Omaha, NE 68102-4621
(402) 341-1915

Nevada

Comm. Food Bank of Clark Co. (SH)
3505 E. Charleston
Las Vegas, NV 89104
(702) 459-3663
Fax: (702) 459-3630

Food Bank of Northern Nevada (SH)
994 Packer Way
Sparks, NV 89431-6441
(702) 331-3663
Fax: (702) 331-3765

New Hampshire

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 47

Cooperative Extension Service (CES)
University of New Hampshire
Durham, NH 03824
(603) 862-2465

New Hampshire Food Bank (SH)
62 West Brook Street
Manchester, NH 03101-1215
(603) 669-6821
Fax: (603) 669-0270

New Jersey

Food Bank of South Jersey (SH)
1361 Walnut Street
Camden, NJ 08103
(609) 963-3663
Fax: (609) 963-9050

Cooperative Extension Service (CES)
Rutgers University
Camden, NJ 08102
Phone: (609) 225-6169

Extra Helping
Community Food Bank of New Jersey
(SH) (FC)
31 Evans Terminal Road
Hillside, NJ 07205
(908) 355-3663
Fax: (908) 355-0270

Second Helping (FC)
The Foodbank of Monmouth/Ocean
Counties
516 Passaic Ave.
Spring Lake, NJ 07762
(908) 974-2265
Fax: (908) 874-2267

New Mexico

Food Brigade of Santa Fe (FCA)
Santa Fe, NM
(505) 471-8030

Second Harvest Roadrunner Food Bank
(SH)
P.O. Box 12924
Albuquerque, NM 87195
(505) 247-2052
Fax: (505) 242-6471

New York

The Food Shuttle (FCA)
Albany, NY
(514) 462-1111

Food For Survival, Inc. (FC)
Hunts Point Co-op
355 Food Center Dr.
Bronx, NY 10474
(718) 991-4300
Fax: (718) 893-3442

Food Bank of Western NY (SH) (WH)
91-95 Holt Street
Buffalo, NY 14206-2293
(716) 852-1305
Fax: (716) 852-7858

Food Bank of Central New York (SH)
(FC) (WH)
6970 Schuyler Road
East Syracuse, NY 13057-9791
(315) 437-1899
Fax: (315) 434-9629

Food Bank of Southern Tier (SH)
945 County Route 64
Elmira, NY 14903
(607) 796-6061
Fax: (607) 796-6028

Cooperative Extension Service (CES)
Cornell University
Ithaca, NY 14853-4401
Phone: (607) 255-2130

Friendship Donations Network (FCA)
Ithaca, NY
(607) 272-6758

Moveable Feast
Produce for the People Program (WH)
(FC) (SH)
Regional Food Bank of Northeastern
New York
965 Albany Shaker Rd.
Latham, NY 12110-1478
(518) 786-3691

Food Patch (SH) (SC)

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 48

358 Saw Mill River Road
Millwood, NY
(914) 923-1100

Island Harvest (FC)
199 Second St.
Mineola, NY 11501
(561) 294-8528
Fax: (561) 747-6843

City Harvest (FC) (SH)
159 W. 25th St., 10th Floor
New York, NY 10001-7201
(212) 463-0456
Fax: (212) 727-2439

Food for Survival, Inc. (SH) (WH)
355 Food Center Drive
New York, NY 10474
(718) 991-4300
Fax: (718) 893-3442

Heart and Soul (FC)
1501 Pierce Ave.
Niagara Falls, NY 14301
(716) 285-0794
Fax: (716) 285-3966

FOODSHARE- People to People (FC)
261 Mountainview Ave.
Nyack, NY 10960
(914) 358-4606
Fax: (914) 353-4780

Foodlink, Inc. (FC)) (SH)
56 & 100 West Avenue
Rochester, NY 14611 (716) 328-3380
Fax: (716) 328-9951

Long Island Cares Reg. Food Bank (SH)
Pilgrim Center
West Brentwood, NY 11717
(516) 435-0454
Fax: (516) 273-2184

Food Shuttle of Western NY, Inc. (FC)
100 St. Gregory Ct.
Williamsville, NY 14221
(716) 688-2527

North Carolina

MANNA Food Bank (SH)
627 Swannanoa River Road
Asheville, NC 28805-2445
(704) 299-3663
Fax: (704) 299-3664

Metrolina Food Bank (SH)
500 B Spratt Street
Charlotte, NC 28233
(704) 376-1785
Fax: (704) 342-1601

North Carolina Harvest (FC)
2910 Selwyn Ave., #127
Charlotte, NC 28209
(704) 342-FOOD
Fax: (704) 372-5150

Albemarle Food Bank- Pantry, Inc. (SH)
313 S. Road Street
Elizabeth City, NC 27906-1704
(919) 335-4035
Fax: (919) 335-4797

Cape Fear Community Food Bank (SH)
406 Deep Creek Road
Fayetteville, NC 28302
(910) 485-8809
Fax: (910) 485-4394

Greensboro's Table (FC)
Greensboro Urban Ministry
305 W. Lee St.
Greensboro, NC 27406
(910) 271-5975

Cooperative Extension Service (CES)
North Carolina State University
Raleigh, NC 28795-7605
Phone: (910) 515-2770

Food Bank of North Carolina (SH)
4701 Beryl Road
Raleigh, NC 27606
(919) 833-9027
Fax: (919) 833-9461

Inter-Faith Food Shuttle (FC) (WH)
216 Lord Anson Dr.
Raleigh, NC 27610
(919) 829-0056
Fax: (919) 250-0416

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 49

Second Helpings of Winston Salem
Food Bank of NW NC (SH) (FC)
3655 Reed Street
Winston-Salem, NC 27107-5428
(910) 784-5770
Fax: (910) 784-7369

(513) 241-1064
Fax: (513) 3574684

Cleveland Food Bank, Inc. (SH)
1557 East 27th Street
Cleveland, Ohio 44114
(216) 696-6007
Fax: (216) 696-6236

North Dakota

Cooperative Extension Service (CES)
North Dakota State University
Fargo, ND 58105-5437
Phone: (701) 231-7173

Ohio State University Extension (CES)
Columbus, OH 43210
Phone: (614) 292-5512

Great Plains Food Bank (SH)
11 04 NP Avenue
Fargo, ND 58107
(701) 232-6219
Fax: (701) 232-3871

Second Servings
Mid-Ohio Food Bank (SH) (FC) (WH)
1625 W. Mound Street
Columbus, OH 43223-1809
(614) 274-7770
Fax: (614) 274-8063

Daily Bread (FC)
Great Plains Food Bank
P.O. Box 389
Fargo, ND 58107
(701) 232-2624
Fax: (701) 232-3871

Operation Food Share, Inc. (FCA)
Dayton, OH
(513) 222-4625

Ohio

Akron-Canton Regional Foodbank (SH)
546 Grant Street
Akron, OH 44311
(330) 535-6900
Fax: (330) 996-5337

American Red Cross (FC)
Emergency Food Bank PPFP
Operation Food Share
370 W. First St.
P.O. Box 517
Dayton, OH 45402
(513) 461-0265
Fax: (513) 461-3310

Second Harv. of North Center. Ohio
(SH)
8105 Leavitt Road
Amherst OH 44001
(216) 986-2442
Fax: (216) 986-2448

Emergency Food Bank (SH)
3 70 West I St. Street
Dayton, OH 45401-0517
(513) 461-7060
Fax: (513) 461-33 1 0

Community Harvest (FC)
Canton, OH
(216) 452-6070

Shared Harvest Food Bank (SH)
5901 Dixie Highway
Fairfield, OH 45014
(513) 874-0114
Fax: (513) 874-0152

Queen City Servings
Free Store/FoodBank, Inc. (SH) (FC)
40 E. McMicken Street
Cincinnati, OH 45210

Southeastern Ohio Foodbank (SH)
40 St.. Charles Street
Nelsonville, OH 45764-1194 (614) 753-4951
Fax: (614) 753-2600

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 50

Northcoast Food Rescue (FC) WH)
2639 Wooster Road
Rocky River, OH
(216) 356-9449
Fax: (216) 356 9424

Loaves and Fishes Foodbank (SH)
641 E. High Street
Springfield, OH 45505
(513) 325-8715
Fax: (513) 325-6240

Toledo-Northwest Ohio Food Bank (SH)
359 Hamilton Street
Toledo, OH 43602
(419) 242-5000
Fax: (419) 241-4455

Second Harvest of Mahoning Valley
(SH)
1122 E. Midlothian Blvd.
Youngstown, OH 44502
(330) 783-1122
Fax: (330) 783-9234

Oklahoma

Second Helpings
Oklahoma City Food Bank (SH) (FC)
30 SE 17th Street
Oklahoma City, OK 73126
(405) 236-8349
Fax: (405) 236-5119

Table to Table
Tulsa Community Food Bank (SH) (FC)
1150 N. Iroquois Avenue
Tulsa, OK 74106
(918) 585-2800
Fax: (918) 585-2862

Oregon

The Gleaning Network (FC)
211 N. Front St.
Central Point, OR 97502
(503) 664-5244

Cooperative Extension Service (CES)
Oregon State University
Corvallis, OR 97331-5106
Phone: (541) 737-1019

Food Rescue Express (FC)
FOOD for Lane County
255 Madison St.
Eugene, OR 97402
(503) 343-2822
Fax: (503) 343-5019

Food Train/Food Depot (FC)
The Society of St. Vincent de Paul
3601 S.E. 27th
Portland, OR 97202
(503) 234-1114
Fax: (503) 233-5581

Oregon Food Bank (SH)
2540 NE Riverside Way
Portland, OR 97211
(503) 282-0555
Fax: (503) 282-0922

Pennsylvania

Second Harvest of Lehigh Valley (SH)
2045 Harvest Way
Allentown, PA 18104
(610) 434-0875
Fax: (610) 435-9540

Cumberland Valley XS (FC)
Box 491
Chambersburg, PA 17201
(716) 263-8165

Second Harvest Northwest Pennsylvania
(SH)
1703 Ash Street
Eric, PA 16503
(814) 459-3663
Fax: (814) 456-6481

Community Food Warehouse (SH)
821 Broadway Avenue
Farrell, PA 16121
(412) 981-0353
Fax: (412) 981-7949

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 51

Fresh Produce Distribution Program
South Central Pennsylvania Food Bank
(SH) (FC)
3908 Corey Road
Harrisburg, PA 17109
(717) 564-1700
Fax: (717) 561-4636

Greater Pitts. Comm. Food Bank (SH)
(WH)
3200 Walnut Street
McKeesport, PA 15134-0127
(412) 6724949
Fax: (412) 6724740

Greater Berks Food Bank (SH)
IO 11 Tuckerton Court
Muhlenberg, PA 19605
(610) 926-5802
Fax: (610) 926-7638

Channels (FC)
331 Bridge St.
P.O. Box 724
New Cumberland, PA 17070
(717) 774-8220
Fax: (717) 774-3655

Philabundance (FC)
6950 Germantown Ave.
P.O. Box 18927
Philadelphia, PA 19119-0927
(215) 844-3663
Fax: (215) 844-4556

Greater Philadelphia Food Bank (SH)
(WH)
302 West Berks Street
Philadelphia, PA 19122-2239
(215) 739-7394

Puerto Rico

Caribbean Food Bank (SH)
PO Box 2989
Bayamon, PR 00960
(787) 740-3663
Fax: (787) 786-8810

Rhode Island

Rhode Island Community Food Bank
(SH) (FC)
104 Hay Street
West Warwick, RI 02893
(401) 826-3073
Fax: (401) 826-2420

South Carolina

The Soup Kitchen (FC)
Charleston InterFaith Crisis Ministry
P.O. Box 20038
Charleston, SC 29413-0038
(803) 723-2726
Fax: (803) 577-6667

Harvest Hope Food Bank (SH)
1021 George Rogers Blvd.
Columbia, SC 29202
(803) 765-9181
Fax: (803) 252-3100

Loaves & Fishes (FC)
1990 Augusta St.
1900 Building #900
Greenville, SC 29605
(803) 232-3595

Second Helpings, Inc. (FC)
P.O. Box 23621
Hilton Head Island, SC 29925
(803) 842-7305

Lowcountry Food Bank (SH)
65 Royal Road
Ladson, SC 29456
(803) 871-8732
Fax: (803) 875-1669

Comm. Food Bank of Piedmont (SH)
206 S. Main Street
Mauldin, SC 29662-0873
(864) 675-0350
Fax: (864) 675-0360

A.C.F. Food Source Network (FC)
1509 Havens Dr., Unit C
N. Myrtle Beach, SC 29582

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 52

(803) 272-1526

(615) 244-4564

South Dakota

Cooperative Extension Service (CES)
South Dakota State University
Brookings, SD 57007-9988
Phone: (605) 688-4038

Second Harvest Food Bank of Nash.
(SH)
608 20th Avenue North
Nashville, TN 37203
(615) 329-3491
Fax: (615) 329-3988

Second Harvest of South Dakota (SH)
351 1 North First Avenue
Sioux Falls, SD 57104
(605) 335-0364
Fax: (605) 335-6617

Texas

Food Bank of Abilene (SH)
5505 N. First
Abilene, TX 79603
(915) 695-6311
Fax: (915) 695-6827

Tennessee

High Plains Food Bank (SH) (FC)
815 S. Ross
Amarillo, TX 79120
(806) 374-8562
Fax: (806) 371-7459

Chattanooga Area Food Bank (SH)
3402 N. Hawthorne Street
Chattanooga, TN 37406
(423) 622-1800
Fax: (423) 622-3663

Capital Area Food Bank of Texas (SH)
3731 Drossett Drive
Austin, TX 78760
(512) 448-2111
Fax: (512) 448-2524

Second Harvest of NE Tennessee (SH)
1924 West G Street
Elizabethton, TN 37643
(423) 543-3663
Fax: (423) 543-5991

Perishable Food Program (FC)
Austin, TX
(512) 448-2111

Second Harvest of West Tennessee (SH)
255 N. Highland
Jackson, TN 38302-2301
(901) 424-3663
Fax: (901) 427-3663

Texas Agricultural
Extension Service (CES)
Texas A&M University
College Station, TX 77843-2471
Phone: (409) 845-6379

Second Harvest of East Tennessee (SH)
(FC)
922 Delaware
Knoxville, TN 37921
(423) 521-0000
Fax: (423) 521-0040

Food Bank of Corpus Christi (SH)
826 Krill Street
Corpus Christi, TX 78403
(512) 887-6291
Fax: (512) 887-7687

Memphis Food Bank (SH) (FC)
239 S. Dudley Street
Memphis, TN 38104-3203
(901) 527-0841
Fax: (901) 528-1172

Nashville's Table, Inc. (FC)
Nashville, TN

North Texas Food Bank (SH) (FC) (WH)
4306 Shilling Way

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 53

Dallas, TX 75237-1021
(214) 330-1396
Fax: (214) 3314104

Tarrant Area Food Bank (SH)
2600 Cullen
Ft. Worth, TX 76147-0094
(817) 332-9177
Fax: (817) 877-5148

End Hunger Network Food Loop (FC)
Houston, TX
(713) 963-0099

The Houston Food Bank (SH) (FCA)
(WH)
3811 Eastex Freeway, Hwy. 59
Houston, TX 77026-3237
(713) 223-3700
Fax: (713) 223-1424

Laredo Regional Food Bank, Inc. (FC)
Laredo, TX
(210) 723-3725

Laredo/Webb County Food Bank (FC)
Laredo, TX
(210) 726-3120

South Plains Food Bank (SH) (FC)
4612 Locust Avenue
Lubbock, TX 79404
(806) 763-3003
Fax: (806) 741-0850

Food Bank of the Rio Gr. Valley (SH)
2601 Zinnia
McAllen, TX 78502-6251
(210) 682-8101
Fax: (210) 682-7921

Permian Basin Food Bank (SH)
PO Box 4242
Odessa, TX 79760
(915) 580-6333
Fax: (915) 580-0807

1890 Extension Programs (CES)

Prairie View A&M University
Prairie View, TX 77446-3059
Phone: (409) 857-2023

San Antonio Food Bank (SH) (FC)
4311 Director Drive
San Antonio, TX 78219
(210) 337-3663
Fax: (210) 337-2646

Regional East Texas Food Bank (SH)
PO Box 6974
Tyler, TX 75711
(903) 597-3663
Fax: (903) 597-7659

Wichita Falls Area Food Bank (SH)
1230 Midwestern Pky.
Wichita Falls, TX 76307-0623
(817) 766-2322
Fax: (817) 766-2112

One Point of Light (FC)
Texarkana, TX
(903) 793-4903

Community Food Bank of Victoria (FC)
Victoria, TX
(512) 578-0591

Utah

Utah Food Bank (WH) (FC)
1025 South 700 West
Salt Lake City, UT 84104-1504
(801) 978-2452

Vermont

Cooperative Extension System (CES)
University of Vermont
Burlington, VT 05405-0148
Phone: (802) 656-0669

Vermont Foodbank, Inc. (SH)
PO Box 254
South Barre, VT 05670-0254
(802) 476-3341
Fax: (802) 476-3326

APPENDIX B --- FOOD RECOVERY STATE RESOURCE LIST 54

Virginia

Lazarus at the Gate (FCA)
Annandale, VA
(703) 354-3296

The Society of St. Andrew (FC)
Big Island, VA
(804) 299-5949

Cooperative Extension Service (CES)
Virginia Tech
Blacksburg, VA 24061-0228
Phone: (540) 231-7156

Fredericksburg Area Food Bank (SH)
1327 Alum Springs Road
Fredericksburg, VA 22401
(540) 371-7666
Fax: (540) 371-3186

Food Donation Connection (FCA)
Newport, VA
(800) 831-8161

Food Bank of the Virginia Peninsula
(SH) (FC)
9912 Hosier Street
Newport News, VA 23601
(804) 596-7188
Fax: (804) 595-2507

Foodbank of SE Virginia (SH) (WH)
2308 Granby Street
Norfolk, VA 23517
(804) 624-1333
Fax: (804) 627-8588

Fresh Foods Initiative (FC)
Norfolk, VA
(804) 625-3506

Central VA Foodbank, Inc. (SH) (FC)
4444 Saraalien Road
Richmond, VA 23231
(804) 226-1899
Fax: (804) 226-9034

Second Harvest of Southwest Virginia
(SH) (FC) (WH)
1111 Shenandoah Avenue
Roanoke, VA 24001-2868

(540) 342-3011
Fax: (540) 342-0056

Blue Ridge Area Food Bank (SH)
PO Box 937
Verona, VA 24482
(540) 248-3663
Fax: (540) 248-6410

Washington

Operation First Harvest (WH)
P.O. Box 1275
Mercer Island, WA 98040
(206) 236-0408

Northwest Harvest (WH)
P.O. Box 12272
Seattle, WA 98102
(206) 625-7520

Harvest Food Bank (FC)
Seattle's Table
Seattle, WA
(206) 545-6567

Food Lifeline (SH)
15230 15th Avenue, NE
Seattle, WA 98155
(206) 545-6600
Fax: (206) 545-6616

The Spokane Food Bank (SH) (FC)
1234 E. Front Avenue
Spokane, WA 99202
(509) 534-6678
Fax: (509) 534-8252

Cooperative Extension Service (CES)
Washington State University
Tacoma, WA 98409
Phone: (206) 591-7180

West Virginia

Mountaineer Food Bank (SH)
416 River Street

Gassaway, WV 26624
(304) 364-5518
Fax: (304) 364-8213

Huntington Area Food Bank, Inc. (SH)
1663 Seventh Avenue
Huntington, WV 25703-1411
(304) 523-6029
Fax: (304) 523-6086

Cooperative Extension Service (CES)
West Virginia University
Morgantown, WV 26506
Phone: (304) 293-2694

Wisconsin

Second Harvest of Southern Wisconsin
(SH)
2802 Dairy Drive
Madison, WI 53704
(608) 223-9121
Fax: (608) 223-9840

Second Harvest Food Bank of Wisconsin
(SH)
1700 W. Fond Du Lac Avenue
Milwaukee, WI 53205
(414) 931-7400
Fax: (414) 931-1996

Second Harvest of Fox Valley (SH)
1436 Progress Lane
Omro, WI 54962
(414) 865-6626
Fax: (414) 685-6639

APPENDIX C: TEXT OF EMERSON GOOD SAMARITAN FOOD DONATION ACT

PUBLIC LAW 104-210

An Act

To encourage the donation of food and grocery products to non-profit organizations for distribution to needy individuals by giving the Model Good Samaritan Food Donation Act the full force and effect of law.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled,

SECTION 1.

CONVERSION TO PERMANENT LAW OF MODEL GOOD SAMARITAN FOOD DONATION ACT AND TRANSFER OF THAT ACT TO CHILD NUTRITION ACT OF 1966.

(a) Conversion to Permanent Law.--Title IV of the National and Community Service Act of 1990 is amended--

(1) by striking the title heading and sections 401 and 403 (42 U.S.C. 12671 and 12673); and

(2) in section 402 (42 U.S.C. 12672)--

(A) in the section heading, by striking ``model" and inserting ``Bill Emerson";

(B) in subsection (a), by striking ``Good Samaritan" and inserting ``Bill Emerson Good Samaritan";

(c) in subsection (b)(7), to read as follows:

``(7) Gross negligence.--The term `gross negligence' means voluntary and conscious conduct (including a failure to act) by a person who, at the time of the conduct, knew that the conduct was likely to be harmful to the health or well-being of another person.";

(D) by striking subsection (c) and inserting the following:

``(c) Liability for Damages From Donated Food and Grocery Products.--

``(1) Liability of person or gleaner.--A person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the person or

gleaner donates in good faith to a non-profit organization for ultimate distribution to needy individuals.

“(2) Liability of non-profit organization.--A non-profit organization shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the non-profit organization received as a donation in good faith from a person or gleaner for ultimate distribution to needy individuals.

“(3) Exception.--Paragraphs (1) and (2) shall not apply to an injury to or death of an ultimate user or recipient of the food or grocery product that results from an act or omission of the person, gleaner, or non-profit organization, as applicable, constituting gross negligence or intentional misconduct.”; and

(E) in subsection (f), by adding at the end the following:

“Nothing in this section shall be construed to supersede State or local health regulations.”.

(b) Transfer to Child Nutrition Act of 1966.--Section 402 of the National and Community Service Act of 1990 (42 U.S.C. 12672) (as amended by subsection (a))--

(1) is transferred from the National and Community Service Act of 1990 to the Child Nutrition Act of 1966;

(2) is redesignated as section 22 of the Child Nutrition Act of 1966; and

(3) is added at the end of such Act.

(c) Conforming Amendment.--The table of contents for the National and Community Service Act of 1990 is amended by striking the items relating to title IV.

**SECTION OF THE NATIONAL AND COMMUNITY
SERVICE ACT OF 1990 THAT WAS AMENDED BY THE
EMERSON GOOD SAMARITAN FOOD DONATION ACT:**

Public Law 101-610 ---Nov. 16, 1990

104 STAT.3183

42 USC 12671

TITLE IV- FOOD DONATIONS

**SEC. 401. SENSE OF CONGRESS CONCERNING ENACTMENT OF
GOOD SAMARITAN FOOD DONATION ACT.**

(a) IN GENERAL.-It is the sense of Congress that each of the 50 States, the District of Columbia, the Commonwealth of Puerto Rico, and the territories and possessions of the United States should

(1) encourage the donation of apparently wholesome food or grocery products to non-profit organizations for distribution to needy individuals; and

(2) consider the model Good Samaritan Food Donation Act (provided in section 402) as a means of encouraging the donation of food and grocery products.

(b) DISTRIBUTION OF COPIES. -The Archivist of the United States shall distribute a copy of this title to the chief executive officer of each of the 50 States, the District of Columbia, the Commonwealth of Puerto Rico, and the territories and possessions of the United States.

Good Samaritan
Food Donation
Act.
42 USC 12672

SEC. 402. MODEL GOOD SAMARITAN FOOD DONATION ACT.

(a) SHORT TITLE. -This section may be cited as the "Good Samaritan Food Donation Act".

(b) DEFINITIONS. --As used in this section:

(1) APPARENTLY FIT GROCERY PRODUCT.-The term "apparently fit grocery product" means a grocery product that meets a quality and labeling standards imposed by Federal, State, and local laws and regulations even though

the product may not be readily marketable due to appearance, age, freshness, grade, size, surplus, or other conditions.

(2) APPARENTLY WHOLESOME FOOD. -The term "apparently wholesome food" means food that meets all quality and labeling standards imposed by Federal, State, and local laws and regulations even though the food may not be readily marketable due to appearance, age, freshness, grade, size, surplus, or other conditions.

(3) DONATE. -The term "donate" means to give without requiring anything of monetary value from the recipient, except that the term shall include giving by a non-profit organization to another non-profit organization, notwithstanding that the donor organization has charged a nominal fee to the donee organization, if the ultimate recipient or user is not required anything of monetary value.

(4) FOOD. -The term "food" means any raw, cooked, processed, or prepared edible substance, ice, beverage, or ingredient used or intended for use in whole or in part for human consumption.

(5) GLEANER. -The term "gleaner" means a person who harvests for free distribution to the needy, or for donation to a non-profit organization for ultimate distribution to the needy, an agricultural crop that has been donated by the owner.

(6) GROCERY PRODUCT. --The term "grocery product" means a nonfood grocery product, including a disposable paper or plastic product, household cleaning product, laundry detergent, cleaning product, or miscellaneous household item.

(7) GROSS NEGLIGENCE. -The term "gross negligence" means voluntary and conscious conduct by a person with knowledge (at the time of the conduct) that the conduct is likely to be harmful to the health or well-being of another person.

(8) INTENTIONAL MISCONDUCT. -The term "intentional misconduct" means conduct by a person with knowledge (at the time of the conduct) that the conduct is harmful to the health or well-being of another person.

(9) NON-PROFIT ORGANIZATION. -The term "non-profit organization" means an incorporated or unincorporated entity that ---

(A) is operating for religious, charitable, or educational purposes; and

(B) does not provide net earnings to, or operate in any other manner that inures to the benefit of, any officer, employee, or shareholder of the entity.

10) PERSON. -The term "person" means an individual, corporation, partnership, organization, association, or governmental entity, including a retail grocer, wholesaler, hotel, motel, manufacturer, restaurant, caterer, farmer, and non-profit food distributor or hospital. In the case of a corporation, partnership, organization, association, or governmental entity, the term includes an officer, director, partner, deacon, trustee, council member, or other elected or appointed individual responsible for the governance of the entity.

(c) **LIABILITY FOR DAMAGES FROM DONATED FOOD AND GROCERY PRODUCTS.** - A person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently wholesome food or an apparently fit grocery product that the person or gleaner donates in good faith to a non-profit organization for ultimate distribution to needy individuals, except that this paragraph shall not apply to an injury to or death of an ultimate user or recipient of the food or grocery product that results from an act or omission of the donor constituting gross negligence or intentional misconduct.

(d) **COLLECTION OR GLEANING OF DONATIONS.**-A person who allows the collection or gleaning of donations on property owned or occupied by the person by gleaners, or paid or unpaid representatives of a non-profit organization, for ultimate distribution to needy individuals shall not be subject to civil or criminal liability that arises due to the injury or death of the gleaner or representative, except that this paragraph shall not apply to an injury or death that results from an act or omission of the person constituting gross negligence or intentional misconduct.

(e) **PARTIAL COMPLIANCE.**-If some or all of the donated food and grocery products do not meet all quality and labeling standards imposed by Federal, State, and local laws and regulations, the person or gleaner who donates the food and grocery products shall not be subject to civil or criminal liability in accordance with this section if the non-profit organization that receives the donated food or grocery products-

- (1) is informed by the donor of the distressed or defective condition of the donated food or grocery products;
- (2) agrees to recondition the donated food or grocery products to comply with all the quality and labeling standards prior to distribution; and
- (3) is knowledgeable of the standards to properly recondition the donated food or grocery product.

f) **CONSTRUCTION.**-This section shall not be construed to create any liability.

42 USC 12673

SEC. 403. EFFECT OF SECTION. 402

The model Good Samaritan Food Donation Act (provided in section 402) is intended only to serve as a model law for enactment by the States, the District of Columbia, the Commonwealth of Puerto Rico, and the territories and possessions of the United States. The enactment of section 402 shall have no force or effect in law.

APPENDIX D: CITATIONS FOR STATE GOOD SAMARITAN LAWS

(These citations are provided for informational purposes only. No representation is made as to the applicability of these statutes to the actions of any individual or organization engaged in food recovery or gleaning activities. Such individuals or organizations should consult with their legal advisors regarding the applicability of these statutes to their activities.)

ALABAMA

Ala. Code § 20-1-6 (1995)

ALASKA

Alaska Stat. §§ 17.20.345,
17.20.346, and 17.20.347 (1995)

ARIZONA

Ariz. Rev. Stat. Ann. § 36-916 (1995)

ARKANSAS

Ark. Stat. Ann. §§ 20-57-201
and 20-57-103 (1995)

CALIFORNIA

Cal. Civ. Code §§ 1714.25;
Cal. Food & Agr. Code §§ 58501,
58502, 58503.1, 58504, 58505,
58506, 58507, 58508, 58509;
Cal. Health & Safety Code §§ 114435
through 114455; and
Cal. Civ. Code § 846.2 (1995)

COLORADO

Colo. Rev. Stat. §§ 13-21-113,
*39-22-115, and 39-22-301 (1995)

CONNECTICUT

Conn. Gen. Stat. § 52-557L (1994)

DELAWARE

Del. Code Ann. tit. 10, § 8130;
and tit. 16, § 6820 (1995)

DISTRICT OF COLUMBIA

D.C. Code Ann. § 33-801 (1996)

FLORIDA

Fla. Stat. §§ 768.135-137 (1995)

GEORGIA

Ga. Code Ann. § 51-1-31 (1995)

HAWAII

Haw. Rev. Stat. §§ 145D-1,
145D-2, 145D-3, 145D-4, 145D-5,
663-1.57, and 663-10.6 (1995)

IDAHO

Idaho Code §§ 6-1301 and 6-1302
(1995)

ILLINOIS

Ill. Ann. Stat. ch. 745, para. 50/1, 50/2,
50/3, and 50/4 (1996)

INDIANA

Ind. Code Ann. §§ 34-4-12.5-1 and 34-4-
12.5-2 (Burns 1996)

IOWA

Iowa Code § 672.1 (1995)

KANSAS

Kan. Stat. Ann. § 65-687 (1995)

KENTUCKY

Ky. Rev. Stat. Ann. §§ 413.247
and 413.248 (Mitchie 1995)

LOUISIANA

La. Rev. Stat. Ann. §§ 9:2799 and
9:2799.3 (1996)

MAINE

Me. Rev. Stat. Ann. tit. 14, § 166 (1995)

MARYLAND

Md. Courts and Judicial Proc. Code Ann. § 5-377; Md. Health-General Code Ann. § 21-322 (1995)

MASSACHUSETTS

Mass. Ann. Laws ch. 94, § 328 (1996)

MICHIGAN

Mich. Stat. Ann. §§ 14.17(71), 14.17(72), and 14.17(73) (1994)

MINNESOTA

Minn. Stat. § 604A.10 (1995)

MISSISSIPPI

Miss. Code Ann. §§ 95-7-1, 95-7-3, 95-7-5, 95-7-7, 95-7-9, 95-7-11, and 95-7-13 (1995)

MISSOURI

Mo. Rev. Stat. § 537.115 (1995)

MONTANA

Mont. Code Ann. § 27-1-716 (1995)

NEBRASKA

Neb. Rev. Stat. § 25-21,189 (1995)

NEVADA

Nev. Rev. Stat. Ann. § 41.491 (1995)

NEW HAMPSHIRE

N.H. Rev. Stat. Ann. § 508:15 (1995)

NEW JERSEY

N.J. Rev. Stat. §§ 24:4A-1, 24:4A-2, 24:4A-3, 24:4A-4, and 24:4A-5 (1994)

NEW MEXICO

N.M. Stat. Ann. §§ 41-10-1, 41-10-2, 41-10-3, and 41-10-4 (1995)

NEW YORK

N.Y. Agric. & Mkts. Law §§ 71-y, 71-z (1995)

NORTH CAROLINA

N.C. Gen. Stat. § 99B-10 (1995)

NORTH DAKOTA

N.D. Cent. Code §§ 19-05.1-02 and 19-05.1-03 (1995)

OHIO

Ohio Rev. Code Ann. §§ 2305.35 and 2305.37 (Anderson 1995)

OKLAHOMA

Okla. Stat. tit. 76, § 5.6 (1995)

OREGON

Or. Rev. Stat. § 30.890 (1995)

PENNSYLVANIA

10 Pa. Cons. Stat. §§ 351-58; 42 Pa. Cons. Stat. § 8338 (1995)

RHODE ISLAND

R.I. Gen. Laws §§ 21-34-1, 21-34-2 and 21-24-3 (1995)

SOUTH CAROLINA

S.C. Code Ann. §§ 15-74-10, 15-74-20, 15-74-30, and 15-74-40 (1993)

SOUTH DAKOTA

S.D. Codified Laws §§ 39-4-22, 39-4-23 39-4-24 and 39-4-25 (1996)

TENNESSEE

Tenn. Code Ann. §§ 53-13-101, 53-13-102 and 53-13-103 (1995)

TEXAS

Tex. Civ. Prac. & Rem. Code §§ 76.001, 76.002, 76.003, and 76.004 (1996)

UTAH

Utah Code Ann. §§ 4-34-5 and 78-11-22.1 (1995)

VERMONT

Vt. Stat. Ann. tit. 12, §§ 5761 and 5762 (1995)

VIRGINIA

Va. Code Ann. §§ 3.1-418.1 and
35.1-14.2 (1995)

WASHINGTON

Wash. Rev. Code §§ 69.80.010,
69.80.020,
69.80.030, 69.80.031, 69.80.040,
69.80.050,
and 69.80.900 (1995)

WEST VIRGINIA

W. Va. Code §§ 9-8-2 and 55-7-16
(1995)

WISCONSIN

Wis. Stat. § 895.51 (1994)

WYOMING

Wyo. Stat. § 35-7-1301 (1995)

APPENDIX E: USDA AMERICORPS “SUMMER OF GLEANING” PROJECT PARTNERS

CALIFORNIA

USDA/Rural Development/CA
City of Watsonville
F.O.O.D. CROPS
Second Harvest
California Grey Bears
Kings Co. Comm. Action
Salvation Army
Fresno Community Food Resources

CONNECTICUT

USDA/Rural Development
USDA/FSA/Connecticut
Food Share of Greater Hartford
The Foodbank, New Haven
Connecticut Reg. Market, Hartford
CT Corrections, Alt. Sanctions Div.
Connecticut Ag. Station, New Haven
Rachael's Table
Edwards Food Stores, Enfield
Borelli & Sons, North Haven
Christoforo Sr., North Haven

DISTRICT OF COLUMBIA

Arlington Food Assistance Center
DC Central Kitchen
Washington Area Gleaning Network
Pizza Hut
Wang Produce
Bowie Produce
Giant Grocery Stores
Bread & Circus
Parker Farms

GEORGIA

USDA/Rural Development
Congressional Hunger Center
Atlanta Community Food Bank
Atlanta Olympics Committee

ILLINOIS

Harvesting Hope of Southern Illinois
Day Star, Cairo
Catholic Social Services, East St. Louis
Tri-State Food Bank, Evansville, IN
Southern Illinois Laborers' Union

Illinois National Guard
Pat Scates & Sons
Twin Garden Farms
Illinois Conference of Churches
USDA/FSA
Harvesting Hope - Illinois River Valley
Mason City Food Pantry
Illinois Community Action
Delevan Food Pantry
Green Valley Food Pantry
Havana Food Pantry
Manito Area Regl Ec. Development
Illinois Irrigated Growers Association
Peoples State Bank of Manito
Christian Civic Outreach
Salvation Army
Oney's Grocery Stores
Ext.Services of Mason and Tazewell Co.
Havana Park District
Ri /er Park Retirement Center
Catholic Social Services
Illinois National Guard
Del-Monte Foods
OFFUTT Brothers
Hartung
WARECO
ZETTA
Dow Chemical
B&B Motors
Havana Chrysler
U.S. Army Reserve
Illinois Conference of Churches
Mason County Soil and Water District
The Brick Tavern
Mason County Health Department
Illinois Hunger Coalition
Day & Palins

INDIANA

USDA Rural Development/Indiana
Indiana Department of Commerce
Indiana Off. of the Comm. of Agriculture
IN Comm. Action Programs Ass., Inc.
IN Family & Social Services Admin.
USDA/FSA
Purdue U. Coop. Extension Service
USDA Food & Consumer Service

APPENDIX E --- USDA AMERICORPS "SUMMER OF GLEANING" PARTNERS

Gleaners, Indianapolis
E. Centr. Reg. IN Food Bank, Anderson
Catholic Char. Food Bank, Terre Haute

IOWA

Iowa State University Extension Service
United Way of Iowa
USDA/Farm Service Agency/Iowa
USDA Rural Development
USDA Food and Consumer Service
City of Des Moines
Rock and Wrap It Up! Inc
Lou Williams Variety Club Day Care

KENTUCKY

Cedar Ridge Ministries
Oneida Baptist Institute
Laurel County Housing
Heavenly Helpers
Come-Unity Cooperative Care
Jackson County Food Bank
Corbin Presbyterian Food Bank
McKee Manor
Camp Andrew Jackson
Central Baptist Church
McCreary County Food Bank
St. Gerard Center
Paint Lick Food Bank
Russell County Social Services
Garrad County Food Bank

MARYLAND

USDA/FSA/Maryland
Civic Works, Baltimore
Washington Area Gleaning Network
Maryland Food Committee
Maryland Food Bank
Action for the Homeless

MICHIGAN

Michigan Comm. Service Commission
Mayor David Hollister
American Red Cross Regional Food
Distribution Center
Greater Lansing Food Bank
Food Bank Council of Michigan
Michigan State U., Coop. Extension
Michigan State U., Central Bakery
Food Movers
Ingham Co. Health Dept., Food Bank
MI Employment Security Commission
Michigan Farm Bureau
Mayor Dennis Archer
Detroit Senior Citizens and Homeless

HUD Empowerment Zone
Hunger Action Coalition
Michigan Black Farmers Association
Focus:HOPE
Capuchin Soup Kitchen
Domino's Pizza
Food Bank Council of Michigan
Macomb Coalition Emergency Shelter

Inkster Harvest
U-Haul

MISSISSIPPI

USDA/RD/MS
Mississippi Food Network
Salvation Army
MS Dept of Human Services
USDA Food and Consumer Service
State Comm.of Ag. and Commerce
Morrison's Cafeteria
MS Economic Development Association
Mid Delta Empowerment Zone Alliance
Alcorn State University
Lewis Grocers
Eubanks Farms

MISSOURI

USDA/FSA/MO
Catherine Masuch
Elite Catering Service
Renaissance W. Drug Treatment Center
Black Archives of Mid-America
ConStar Plastics
Harrisonville City Market
St. Teresa's Academy
Girl Scouts
The Donut Factory

NEW JERSEY

New Jersey Agricultural Society
Rutgers Cooperative Extension Service
Terhune Orchards
The Bonner Foundation
New Jersey Farm Bureau
Johnny Boy's Farm
Ellis Farm
Rabbit Hill Farm
Ponderosa Farm
Sheppard Farm, Inc.
Ed Wuillermin & Sons
Pastore's
Glossy Fruits
Le Monaca's
Tri-Star Farms

APPENDIX E --- USDA AMERICORPS "SUMMER OF GLEANING" PARTNERS

American Cyanamid
Landisville Co-Op
Tarabbio Farms
Hensel Brothers
DeCoup's Orchard
Youth Volunteers Corps
Lifeline
St. Vincent De Paul Society
St. Memorial Community Church
4-H Club
Archway Programs
Camden Housing Authority
Atlantic City Rescue Mission
Kingsway Assembly of God
Food Bank of South Jersey
Children's Home of Burlington County
Hammonton First Assembly of God

NEW MEXICO

USDA/RD/NM
USDA/FSA
Road Runner Food Bank
New Mexico State University
University of New Mexico
NM State Prison
Extension Service
Albuquerque School System
Albuquerque Fire Department
Valencia County Sheriff's Department
Local Growers in the Four Corners area
SO-LO, Farmington
Smith's Food & Drug Cent. Farmington
Hobby Lobby, Farmington
Safeway Grocery Store, Farmington
Garden Fresh Fruits & Veg., Farmington
Bloomfield Farmers' Market
KU-TIPS Nursery
Downey's Produce
Collyer Prod. & Greenhouse, Waterflow
Furr's Supermarket, Farmington
Utton's Produce, Aztec
San Juan College
NAPI, Farmington
Bolack Farm, Farmington
LDS Farm, Bloomfield
ECHO Emergency Food Bank
Shiprock Resources Advisory Council
Governor Gary Johnson
United Way
Navajo AmeriCorps
Sam's Club
Noels, INC
Construction Supply
IFA

Smiths
Grocery Warehouse
Daily Bread Soup Kitchen
Anasazi Care Center
Blanco Senior Center
Local WIC offices
Aztec Mayor Mike Padilla
Bloomfield Mayor Sam Mohler
Farmington Mayor Tom Taylor
Evergreen Nursery
Lower Valley Senior Center
Bloomfield Feed & Supply
D&K Hardware
Cloer Farms
Salvation Army, Farmington
Seventh Day Adventist Church
Holy Trinity Parish
Iglesia Baptista Ebenezer
Kingdom Hall of Jehovah's Witnesses
Aztec Church of Christ
Aztec Church of the Nazarene
Aztec Presbyterian Church
Bethel Baptist Church
Bible Baptist Church
St. Josephs Catholic Church
First Southern Baptist Church
Church of Jes. Christ and Latter Day Sts.
Church of Christ
Calvary Southern Baptist Church
Berea Baptist Church
Seventh Day Adventist Church
Light of His Way Church
Bloomfield Assembly of God
St Rose Catholic Church
Templo de Fe Assembly of God
Templo Sinai Assembly of God
Kingdom Hall of Jehovah's Witnesses
Landmark Missionary Baptist Church
Living Grace Church of the Open Bible
San Juan Baptist Organization
San Juan Unitarian Fellowship
Seventh Day Adventist Church
Good Shepherd Baptist Church
Grace Baptist Church
Ideal Baptist Church
Farmington First Assembly of God
St. Jude's Anglican Catholic Church
St. Mary's Church Rectory
Northside Church of Christ
Sacred Heart Church
Mesa View Southern Baptist Church
Maranatha Fellowships
Navajo United Methodist Center
CCD Religious Convent

APPENDIX E --- USDA AMERICORPS "SUMMER OF GLEANING" PARTNERS

Central Baptist Church
Chapel of the Valley Church
Bethany Christian Church
Catholic Charities
Gideons International
River of Life Church of God
First Presbyterian Church

Pentecostal Church of God
First Southern Baptist Church
Mission of the Valley Church
Church of Jesus Christ of the Latter Day
Saints
San Juan Catholic Center
Four Corners Native American Ministry
Free Methodist Church
College Height Baptist Church
St. John's Episcopal Church
Trinity Lutheran Church
United Pentecostal Church
Zion Evangelical Lutheran Church
La Vica Mission
Holy Trinity Catholic Church
New Hope Four Square Church
Bible Baptist Shepherd Navajo Church

NEW YORK

Albany Service Corps
USDA/FSA/NY
Hunger Action Network of NY State
Capital Gleaning Network
Food Pantries of the Capital District
Reg. Food Bank of NE New York
Schenectady Inner City Ministry
City of Albany
Honest Weight Food Co-Op
St. Joseph's Food Pantry
Capital City Rescue Mission
St. John's
Trinity Institute
Carver Community Center
Salvation Army
Cohoes Community Action
New Hope Gospel
Marillac Family Shelter
Jewish Community Center
St. Vincent de Paul
Bethlehem Food Pantry
Local Area Farmers

OREGON

USDA Rural Development/ Oregon
Oregon Food Bank, Portland

Food for Lane County, Eugene
Community Serv. Consortium, Corvallis
Comm. Act. Pr. of East OR., Pendleton

PENNSYLVANIA

USDA/Rural Development/PA
Fayette County Community Action Food
Bank
Nemacolin Woodlands Resort
Linden Hall Recr. and Conf. Center
Myers Catering and Decorating

RHODE ISLAND

USDA Farm Service Agency/Rhode
Island
Rhode Island Community Food Bank
Elmwood Comm.Center, Providence
McAuley House, Providence
Amos House, Providence
Newport Multi-Purpose Center
M.L. King, Jr., Center, Newport

Individual local farmers statewide

TEXAS

Texas Ass. of Comm. Action Agencies
Local Rio Grande Valley Farmers
Nicho Produce Co., Inc
GM Super Foods
H&H Foods
H.E.B. Food Stores
Exquisita Tortillas
Calera Zacatecas
Joiner Food Service
Plantation Produce
Anderson Produce
What-A-Melon
FRUTEX International, Inc.
CITROTAM International, Inc.
Bebo Distributing Company, Inc.
LoMex Produce
Milagro Sales Limited
Monte Alto Volunteer Fire Department
Sra. Maria Rojas
Sra. Mazia del Socorro Gonzalez
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Agricultural Extension Service
Monte Alto Independent School District

WASHINGTON

Cascade Blue Mountain Food Share,
Walla Walla
The Emergency Food Network, Tacoma
Seattle Muliregion Bishop's Store., Kent

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WSU/USDA Extension Service, Tacoma

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