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**[wastenot
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RESCUING FOOD + HELPING PEOPLE
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SPRING 2011

**[wastenot
wantnot] UPDATE**
RESCUING FOOD + HELPING PEOPLE



NUMBERS

- + **THIS YEAR SO FAR:**
ACTIVE VOLUNTEERS: 160
- + **THIS MONTH:**
RESCUE TRIPS: 382
- + **THIS WEEK:**
POUNDS OF BROCCOLI: 1515

YEAR IN REVIEW

2010 in Review

When assessing one's accomplishments, the first question that comes to mind is "What?" What did we do last year; what was our total, the number of pounds we rescued? An equally important question to consider is "So what?" What difference did we make; what was the impact of our efforts? Let's answer each question in turn.

WHAT?

According to Feeding America's local Hunger in America 2010 report (prepared for the Food Bank of Northeast Florida based on a 2008 survey of its recipient agencies) 51% of pantries, 44% of kitchens, and 20% of shelters indicated insufficient food supplies as a threat to their continued operation. In fact, 61% of the pantries, 66% of the kitchens, and 33% of the shelters surveyed turned away clients at least once during the year due to lack of food resources. Since then, the need for food assistance has risen both nationally and locally. In 2010, First Coast charities continued to see a steady increase in the number of people seeking help: more families with children, more seniors, and more unemployed people of all ages. Many of these were asking for food assistance for the first time ever, forced by the economy to choose between paying for utilities, medicine, or food. One such first-timer, an elderly man, appeared quite embarrassed to be in line one sweltering August morning, and insisted apologetically that if anyone else needed the food, he would leave it for them. But, he continued in a soft voice, if there was enough for him to have some, he might be able to afford to turn on the a/c in his trailer for a few hours that week.

Continued on the inside



IN THE PHOTO:

Brownie Troop 458 visited to learn more about food distribution, and to help label and pack food.

UPCOMING EVENTS

Birdies for Charity: Win a Trip for Two to Australia!



**BIRDIES FOR
CHARITY**

Waste Not is pleased to be participating in the 2011 PLAYERS Championship Birdies for Charity program. This unique community-based fundraising initiative is held in conjunction with THE PLAYERS Championship at TPC Sawgrass, May 9-15, 2011.

We encourage you to visit www.birdiesforcharity.playerschampionship.com, where you will have the opportunity to make a donation to Waste Not AND to become eligible to win a fabulous grand prize! Upon making your donation, you will be asked to guess the total number of birdies that will be made during the competition rounds of the tournament. The individual making the correct or closest guess will win **A Trip for Two to the 2011 Presidents Cup in Melbourne, Australia**. Deadline for all entries is Wednesday, May 11.

MISSION STATEMENT:

Waste Not Want Not, a volunteer-based group, exists to prevent the discarding of items that can be used to fight hunger and poverty in our community. We do this by rescuing food daily from numerous sources for distribution to local charitable organizations, and through other cost-effective, volunteer-driven initiatives.

+ FINANCIAL DONATIONS IN MEMORY OF:

Caren Garmus: QP Management Group, Inc.
Carol V. Staudt: Sandra Staudt-Killea & Michael Killea
Eleanor Vincent

+ FINANCIAL DONATIONS IN HONOR OF:

David & Darlene Garmus: Patt C. McEvers
Dr. Kirk Young
June & John Conlin: Martin Conlin

YEAR IN REVIEW *Continued*

In light of the need, *Waste Not Want Not's* goal for 2010 was to rescue more food more efficiently than ever before. In 2009, we had rescued 750,000 pounds, an impressive 21% increase over 2008. We optimistically (foolishly?) decided that our 2010 goal would be to equal that percentage increase. Rescuing and distributing 907,500 pounds of food in a year would be a challenge, but with people going hungry, we couldn't settle for a less ambitious goal.

Well, not only did we equal that increase, **we rescued 47% more in 2010 than in 2009.** *Waste Not Want Not* volunteers rescued and distributed a total of 1,097,589 pounds of food in 2010. We did this by convincing more businesses to donate unmarketable food rather than to dump it. Some of our new sources include businesses like Fresh Fruit2Go and Grassroots; restaurants like Starbucks, Pizza Hut, and Chipotle Mexican Grill; and new locations and additional days at grocery stores chains that were already donating.

SO WHAT?

Impact on Recipient Charities: The additional food allowed us to move several recipient groups from our waitlist to our weekly schedule. We now have 73 scheduled recipient groups. And on days when we had more food than our scheduled recipients needed, we invited waitlisted groups to come fill their freezers. Our volunteers helped over 100 groups last year, ensuring that all of the food we received, including the 24,000 packages of hotdog buns received in a two-week period in June, and the 17,000 packages of dinner rolls received in ten days' time in December got onto the table of hungry people.

By providing food to charities, *Waste Not* helps them maximize their limited financial resources. Emergency Food Programs (food pantries, soup kitchens, and shelters whose primary mission is to provide food to people in a hunger crisis) can feed more people. Non-Emergency Food Programs (those whose primary purpose is to provide services other than food assistance, such as youth programs, client training, housing assistance, and residential facilities) are able to devote more funds to their core mission by reducing their food costs. One dollar donated to, and spent by, *Waste Not Want Not* saves the social service community much more than a dollar. *Waste Not* spent \$67,000 on our food rescue program last year to provide 1,097,589 pounds of food. The conservative cost avoidance enjoyed by local charities (the amount they saved by not having to purchase that amount of food) was **\$2,195,178.**

Impact on the Community at Large: *Waste Not Want Not* positively impacts more than just the social service community by providing people with a **meaningful opportunity to serve.** *Waste Not* provides more than 165 volunteers a meaningful opportunity to serve 362 days a year. Our volunteer team includes seniors for whom the trip to *Waste Not* is their main social interaction of the day, families wishing to volunteer together, individuals performing court-ordered service hours, challenged individuals, scouts working on merit badges, and students working towards scholarships. *Waste Not* offers each of them a way to achieve their personal goals while improving the lives of others. **In an average week, 95 volunteers donate 345 hours** of their time (along with their gas) to prevent the discarding of wholesome food.

Waste Not also makes a positive **environmental impact.** In the U.S., more than 14 percent of the total municipal solid waste stream is food waste which, when it decomposes, produces methane, a greenhouse gas 21 times more

potent than carbon dioxide. When *Waste Not* educates businesses and neighbors, and helps them put their excess food to good use, the First Coast benefits from the resulting reduction in solid waste.

Impact on Those who Receive Food: **Every week last year, an average of 10,000 people ate food rescued by Waste Not Want Not.** But the true impact of our efforts should not be measured only by how many we serve, but also by how well we serve. Making a difference in a lot of lives is nice. Knowing that we are making a lot of difference in one family's life feels even nicer. We were reminded of this recently when a volunteer recounted the following incident which had taken place as she rescued food in the parking lot behind a store. As she was loading the food, a lady approached her, almost in tears. "I saw the *Waste Not* magnet on your car", she said, "and I want to thank you. I recognized it from the stickers on the food I get from my church. I have three kids and no job right now, and without your food, I couldn't feed my kids. God Bless you."

Waste Not Want Not volunteers and supporters should be proud of their accomplishments in 2010. Our slogan is "Rescuing Food + Helping People", and we did a lot of both last year! Thank you to everyone who made it possible.

FINANCE *2010 Income and Expenses*

2010 INCOME	+ Food Donations:	\$1,610,742	2010 EXPENSES	+ Food Donations:	\$1,610,742
	+ Cash Donations:	\$72,835		+ Cash Donations:	\$72,835
	+ Membership:	\$8,964		+ Membership:	\$8,964
	+ 2010 Income:	\$1,692,541		+ 2010 Income:	\$1,692,541

OUR KUDOS CORNER *Special thanks and our appreciation to:*

- + **Boy Scout Troop 434** for painting the wooden bins in which we store larger and heavier food items. The bins look better and are easier to keep clean.
- + **Eddinger's Pest Control** for providing preventative pest control at no cost.
- + **Ridgeview HS National Honor Society** for gleaning more than 3500 pounds of citrus and 1515 pounds of broccoli since January. Our recipients were delighted to receive this fresh produce.

WHAT'S NEW

NEW FOOD DONORS: *Waste Not* is grateful to the businesses donate food to those in need rather than dispose of it. New donors since November 2010, include Chipotle Mexican Grill (San Jose), a second Starbucks (San Jose), an Olive Garden Restaurant (Youngerman Circle), Village Inn restaurant, Flowers Bakery, and Mission Harvest.

NEW \$: *Waste Not* is the recipient of a generous grant from the **Jess & Brewster J. Durkee Foundation.** We are grateful for their financial support of, and vote of confidence in, our mission.

FINANCIAL DONORS November 2010 - February 2011: A-1 Computers + Aetna Foundation + Michael & Cyndi Arnold + Kathy & Lee Banks + David & Shawne Bolam + Gene Bowers + Kathye Broome + Peggy Bryan Glenda Burford + Dr. & Mrs. Caraway + George & Eleanor Center + June & John Conlin + Joan Crawford Teresa Ferry + David & Darlene Garmus + GoodSearch + William & Kimberly Hall + Joyce Herness Francisca & John Higson + Steven Howard + Immaculate Conception + Institute for Worship Studies: Advent Lessons & Carols + Vesselina Ivanova + Anna Marie & David Jackson + Mary Johnson + Russ Kamradt + Beverly Kirill

Bill & Annie Kirill + John Kuiken + Mandarin Presbyterian Church: Alternative Gift Giving + Ellen Manus Janice & Tim Martin + V.H. Marvin + Edward May, Jr. & Genet Case May + Katherine McIntyre + Michael J. McKenny Mr. & Mrs. S. Morris + Paul & Susan Oehler + Jay & Thresa Oliverio + Ed & Joan Poole + Steve & Anne Poole Ron Richard + Barbara & Dionisio Rodriguez + Charlie & Charlotte Sohm + SouperBowl of Caring: Sacred Heart (GCS) & Mandarin Presbyterian + St. Luke's Catholic Church + The Community Foundation: Presidential Grants Sandra Treffinger + Ron & Mary Tucker + United Way: Donna Cerwonka + WeGive.org + Gina & Thomas Wood