

Are you ready to take action, but you need some resources? The following resources can help you learn more about food waste solutions at home, in your work, and in your communities. Contributed by the Food Waste Solutions WNC team for the 2019 Food Waste Solutions Summit.

Reads to Get you Started

[Organic Waste Ban Toolkit](#) from The Harvard Law School's Food Law and Policy Clinic, with support from the Center for EcoTechnology, has released a toolkit on organic waste bans and their potential to reduce food waste and strengthen local economies.

[Food Recovery Resources and Toolkits](#) lots of resources for NC from the North Carolina Department of Environmental Quality

[Don't Waste Food SC](#) lots of resources for SC from the South Carolina Department of Environmental Control

Learn more about Fermenting

[Fermenti Website](#) and [YouTube Video](#)

[WNC Fermenting Festival](#) See demonstrations, taste fermented foods, and learn all about fermentation! Held at the NC State Extension Office Marshall, NC. Proceeds from the festival go to Beacon of Hope Services

Fermenting for Pets and Animals

"[Furments](#)" by Noel Thurner

[Dog Biome and Dysbiosis](#) Dogs Naturally Magazine

[Introducing Ferments to Animals](#): Dr. Karen Becker

Research on Food Waste

Very little research has been done on farm-level food waste. Mostly food waste is measured after it's been distributed to places like grocery stores and restaurants. Along that same vein, there is absolutely enough food to feed everyone! According to [Feeding America's website](#) 1,503,050 North Carolinians are struggling with hunger. If there are approximately 600,000,000 pounds of produce that goes unharvested each year, there is more than enough food left in fields to feed everyone 3 servings of produce every day.

Gleaning

[Society of St. Andrew's Gleaning Fields](#): a simple resource for folks to take action quickly and get involved with SoSA gleaning the fields. If you are a grower or know of one who wants to donate to gleaners/wants to get involved, call 828-513-0765.

Retailers and Restaurants: Getting Started with Food Waste Diversion

Are you a food business that is new to the topic of food waste diversion? Start here with general information and best practices for reducing and diverting food waste in your business.

[Best Practices and Emerging Solutions Guide](#) brought to you by the Food Marketing Institute, National Restaurant Association, and the Grocery Manufacturers Association

Donate Surplus Fresh Food

Does your business have surplus fresh foods that end up in the landfill? Check out these community-based solutions that are a win-win for everyone involved.

[Food Connection](#): An Asheville-based non-profit that matches freshly prepared donated foods with recipients, with thousands of pounds of food recovered in Western, NC and Charlotte.

Donate Shelf-Stable Foods

[Feeding the Carolinas](#): Locate a food bank in your area

Recycle Cooking Oils

[Blue Ridge Biofuels](#): Did you know that you can recycle your cooking oils?

Compost Food and other Organics

[Danny's Dumpsters](#): Commercial compost facility located in Asheville, NC

[Atlas Organics](#): A commercial and residential compost facility that serves upstate SC, midlands SC, Western NC, and eastern TN

[Compost Now](#): Home, office, and foodservice composting solutions located in Raleigh, NC

Food Donation Liability: Legal and Policy Information

This information is useful for understanding the policy behind food donation. Present this information to your legal team or administrative team if there are concerns about protection from liability.

[Liability Protection for Food Donation](#) William Mitchell College of Law

[The Legal Guide to the Bill Emerson Good Samaritan Food Donation Act](#) University of Arkansas School of Law

[Food Safety Regulations and Guidance for Food Donations: A Fifty State Survey of State and State Practices](#) Harvard Law School Food Law and Policy Clinic

Tax Incentives for Food Donation

[Tax Incentives for North Carolina](#) NC Public Health and Human Services:

Additional Resources:

[Seal the Seasons](#) works with farmers on a state-by-state basis to freeze their produce in season and offer it year-round in local grocery stores

[Creating a Full-Use Kitchen](#): an online course by the James Beard Foundation—created with founding support from the Rockefeller Foundation, served up by Morton’s Salt®, and with our Food Waste Tracking partner, Leanpath—and designed to introduce food waste reduction methods into the culinary school classroom. This course is intended to complement your existing curriculum by providing information on the history of food waste and creative approaches for combating it.

[Nashville Food Waste Initiative](#) Guidelines for donating and handling fresh surplus foods. Check out their Kroger Grocery Store compost pilot!

Recommended Readings from author Cara Judea Alhadeff

Readings:

Zazu Dreams: Between the Scarab and the Dung Beetle, A Cautionary Fable for the Anthropocene Era, Cara Judea Alhadeff

The Third Plate: Field Notes on the Future of Food, Dan Barber

Film

Common Ground Media’s 2009 documentary “Dirt! The Movie”

“Fat, Sick, and Nearly Dead” 2010 film

Website Links

- <https://www.tikkun.org/nextgen/blood-chocolate-lessons-from-zazu-dreams>
- <http://www.alternet.org/food/152429/american...>
- http://www.naturalnews.com/033885_food_waste_America.html#ixzz3u4CbY2Bq
- <http://news.blogs.cnn.com/2012/08/22/40-of-u-s-food-wasted-report-says/>
- http://www.csmonitor.com/World/Making-a-difference/Change-AgentSOIL_turns_human_waste_into_compost_in_Haiti
- [a report from the Natural Resources Defense Council](#)
- <http://www.ncbi.nlm.nih.gov/pmc/articles/PMC3313629/>

Contributors:

Fermenting Resources contributed by Meg Chamberlain, Fermenti Foods
Food Waste and Gleaning Resources contributed by Justine Redden, Society of St.
Andrews
Retailers and Restaurant resources contributed by
Liz Button, Katie Button Restaurants/Asheville Independent Restaurants
Laura Sexton, Sage Nutrition Associates
Kiera Bulan, AB Food Policy Council
Cara Judea Alhadeff, author