Motivators

- Sustainable Agriculture
- Natural Resource Management
- Experiential Education
Field Coordinators

Deliveries
Record Keeping
Ensuring Quality
Volunteer Management & Task Delegation
Farms

- fields
- farmers markets
- winter storage crops
- washroom culls
Recipient Sites

- Charitable Food Sites
- Child & Elder Care Centers
- Retirement Communities
- Non-profits
- Food Banks
Volunteers

- Community Members
- Students
- Youth Programs
- Restorative Justice
- Recipients
- Congregations
- Clubs
SALVATION OF FARMS

STRENGTHENING VERMONT'S FOOD SYSTEM through the MANAGEMENT of SURPLUS FOOD

1. REDUCING FOOD WASTE ON FARMS
2. INCREASING USE OF LOCALLY GROWN FOOD
3. FOSTERING APPRECIATION for VT's AGRICULTURAL HERITAGE & FUTURE

VT GLEANING COLLECTIVE
Healthy Roots
H. Elgin
Community Services of Central Vermont
Rutland Area Food & Farmer’s Market

VT COMMODITY PROGRAM
V.T. Food Bank
Senior centers
Schools
Food pantries

vt gleanin collective
Healthy Roots
H. Elgin
Community Services of Central Vermont
Rutland Area Food & Farmer’s Market

VT COMMODITY PROGRAM
V.T. Food Bank
Senior centers
Schools
Food pantries

Making fresh food more accessible
Making whole foods more shelf-stable

Gleaning
Engaging volunteers
Transport
Direct donation
Processing
Distribution

Surplus produce is a resource from farms.
Our goals.

Healthy Roots
H. Elgin
Community Services of Central Vermont
Rutland Area Food & Farmer’s Market

VT GLEANING COLLECTIVE
Healthy Roots
H. Elgin
Community Services of Central Vermont
Rutland Area Food & Farmer’s Market

VT COMMODITY PROGRAM
V.T. Food Bank
Senior centers
Schools
Food pantries

Making fresh food more accessible
Making whole foods more shelf-stable

Gleaning
Engaging volunteers
Transport
Direct donation
Processing
Distribution

Surplus produce is a resource from farms.
Our goals.
Collective Impact Tools

Operations Manual
VermontGleaningCollective.org (aka The Gleaners Interface)
Collective Measures
  - Quantitative & Qualitative
Crop Totals & Values
Nutrient Calculator
Best Practices
  - Food Safety & Volunteer Safety
Meetings & Trainings
Vermont Commodity Program
Food Loss
80,000 Food Insecure

19 Million Meals
## Fresh Produce Demand

<table>
<thead>
<tr>
<th>Fresh produce that has been frozen</th>
<th>151</th>
<th>72%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh produce that has been canned</td>
<td>105</td>
<td>50%</td>
</tr>
<tr>
<td>Fresh produce that has been dried</td>
<td>94</td>
<td>45%</td>
</tr>
<tr>
<td>Fresh produce that has been dehydrated</td>
<td>85</td>
<td>40%</td>
</tr>
</tbody>
</table>

**PREFERENCE FOR FRESH PRODUCE WITH NO BLEMISHES**

- Prefer a great deal: 12%
- Prefer slightly: 26%
- Prefer a moderate amount: 39%
- Prefer a lot: 17%
- Do not prefer: 6%
- Do not prefer: 6%