

GET FOOD SMART TN QUARTERLY NEWSLETTER

Spring 2024 Edition



Hi friends,

We are only a couple weeks away from Tennessee's 3rd annual Food Waste Prevention Week! Our planning team has been hard at work planning a week full of practical tips, resources, and engagement opportunities around the issue of food waste.

Keep reading to learn about all the opportunities to get involved in April!

Thanks,

Joelle Ciriacy



UPCOMING EVENTS



Food Waste
Prevention Week

April 10-16, 2023

States across the US
will be hosting a week
to highlight food
waste and the ways to
combat it.

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2024 ReFED Food

Tennessee's 3rd annual Food Waste Prevention Week will be April 1-7, 2024! We are so excited to engage with Tennesseans on topics around food waste reduction, recovery, and diversion. We will be continuing our tradition of Bread-to-Tap events and will even be adding a couple new events. Keep an eye out for more information to come on our **Get Food Smart TN website**, and **Facebook** and **Instagram** accounts.



This year we join many other states in celebrating Food Waste Prevention Week as partners and sponsors. We are looking for Tennessee restaurants, organizations, and other businesses to join us!

As a partner, you can help us spread the word about food waste reduction, recovery, and diversion during the week by posting to your social media using the Social Media Calendars and extra resources available HERE.

If you have questions, please contact Joelle Ciriacy (joelle.ciriacy@tn.gov). To become a Partner, click on the link below to fill out a short form.

Waste Solutions
Summit

May 11-13, 2024

Presented by ReFED, the Food Waste Solutions Summit is the premier food waste event of the year, bringing together food businesses, funders, solution providers, innovators, policymakers, nonprofits, and more to drive the adoption of solutions to reach our collective goal of a 50% reduction in food waste by 2030.

Register Here

OPPORTUNITY



USDA Urban
Agriculture Grant
USDA recently
announced an Urban
Agriculture and
Innovative Production
Grant--Apply by April
9, 2024.

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FOOD WASTE RECIPE

Become a Partner!



JOIN US AT A BREWERY NEAR YOU!

We are partnering with breweries and organizations across the state to bring you our Bread to Tap and other brewery events to celebrate Food Waste Prevention Week! This year, breweries in Chattanooga, Memphis, and Nashville will be participating. At each of these events, connect with local organizations to learn how you can help reduce food waste while enjoying family friendly fun like chef demonstations, trivia, prizes, worm composting, and more. Even try an extra special bread beer in Chattanooga and Memphis! Find an event near you at the link below.

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Buttermilk Pancakes

Ever opened a jug of milk to find it has gone just past its prime but is not yet sour? You milk may be ready for a second life as buttermilk! Check out guidance from the US Department of Agriculture to learn more about understanding food date labels.



When using canned goods like tomato paste, chipotle chilis in adobo, and curry paste, you may not use the whole can for one recipe. Spoon leftovers into a freezer bagpreferably reusable, store the bag flat in the freezer so the contents freeze in a thin layer, and break off pieces of frozen tomato paste (etc.) as needed.



FEED YOUR NEIGHBORS

We are partnering with the UT Ag Extension Agency and UT Institute of Agriculture again for the Statewide Food Drive! Last year we collected over 17,700 pounds of food at 44 locations across the state. This year the food drive is two weeks long. You can find a donation location near you at the link below.

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