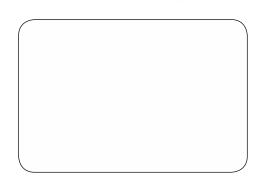


## JUNHEN YOU HAVE JUNIHA GOOD A 70 HOUM OOT





Paso Robles, CA 93477

P.O. Box 2070

c/o The Food Bank Coalition





looking to donate





## STAFF MEMBERS

Jen Miller Jeanine Lacore Chuck Asmus

## STEERING COMMITTEE

Carl Hansen Norma Cole
Chris Aho Carolyn Eicher
Bev Aho Jeanine Lacore
Megan Chicoine Jen Miller
Jennifer Codron Stephanie Teaford
Kathy apRoberts

## 10 REASONS

- 10. GleanSLO creates community by bringing people together to share the abundance of San Luis Obispo County.
- 9. GleanSLO is committed to reducing local food waste.
- 8. GleanSLO provides an opportunity for the Food Bank, local farmers, distributors and consumers to work together in creative ways to improve our local food system.
- 7. Nearly half of the food distributed to the 44,000 hungry people in SLO County through the Food Bank is produce, a portion of that comes from GleanSLO's efforts.
- 6. GleanSLO is helping to change our local food culture by inspiring all age groups to appreciate fresh, nutritious food and the journey from farm-to-fork.
- 5. Gleaning is good for farmers and homeowners, who are happy to see the fruits of their labors shared with those in need. They may also receive tax benefits because of their donation.
- 4. One third of low-income residents in SLO County eat produce less than once per day. GleanSLO improves the health of community members, such as children and seniors, who have difficulty accessing fresh fruits and vegetables.
- 3. Gleaning addresses food insecurity in a sustainable way. As a program of the Food Bank, GleanSLO stands out as an innovative model, both statewide and nationally.
- 2. GleanSLO rescued over 210,000 pounds of produce that would have otherwise gone to waste in 2013.
- 1. GleanSLO volunteers, homeowners, farmers, growers and consumers are working together to create a stronger social fabric to solve the deeper issues related to hunger.



698 volunteers registered through gleanSLO.org

and 405 of those volunteers participated in at least one glean,

3000 volunteer hours, and harvesting...





of fresh produce from

farmers markets 30,438 lbs

private backyard gleans commercial gleans 76,949 lbs

76.619 lbs

pick-ups 25,103 lbs

DID YOU KNOW?



50,232 LBS of 38,891 LBS of apples assorted fruits

2.185 LBS of 15,660 LBS of bell peppers avocados

221 LBS of 133 LBS of blueberries brussel sprouts

55.625 LBS of 11.090 LBS of citrus corn

25 LBS of 1,604 LBS of figs kale

7.034 LBS of 12.143 of kiwi fruits lettuce

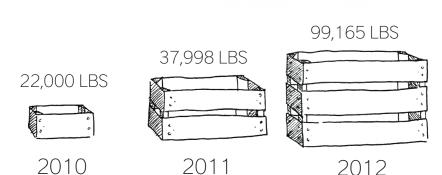
114 LBS of 8.874 LBS of loquats stone fruits

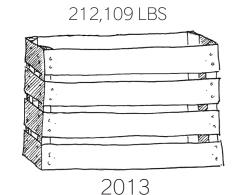
702 LBS of 1.283 LBS of pears persimmons

105 LBS of 42 LBS of pomegranates seafood

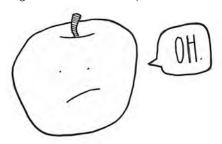
5,065 LBS of 1.051 LBS of squash strawberries







According to the USDA, 25-33% of food grown on American farms is wasted due to mechanical harvesting or cosmetic imperfections.



(but we're changing that)