



Food Link

Rescue Food, Nourish Our Community

108 Summer Street
Arlington, MA 02474

MAILING ADDRESS

PLEASE
PLACE
STAMP
HERE



Dear Friends,

As Earth Day approaches, the climate crisis and the COVID-19 pandemic weigh heavy on our minds. A recent report from Feeding America projects that MA had the largest increase in food insecurity in 2020 compared to any other state. At the same time, 1/4th of what's thrown into the garbage in MA is food, according to the MA Department of Environmental Protection.

At Food Link, we believe that a better food system is possible — a system in which no one goes hungry and nothing goes to waste. That's why we're committed to expanding our food rescue capacity to redistribute food to people in need. Since the pandemic began, **community members like you have made this possible** in ways beyond what we could have ever imagined.

In this newsletter, you'll read about projects your support facilitated. From opening the Hub, which allows us to rescue more food and welcome more volunteers than ever before, to reducing food waste, your generosity saves the planet and feeds those in need. Thank you for joining us to create a food system without waste, in which everyone has enough.

With thanks,

the Food Link team





OPENING THE NEW HUB

In March, Food Link opened the doors to the Hub. It's been a long journey since we purchased the building in 2018, and thanks to the support of people like you — donors, volunteers, community and mission partners, and more — more people in MA will access fresh food.

The Hub features a loading dock to accommodate large food deliveries, an indoor food sorting space for volunteers, and expanded cold storage, all of which

enables us to rescue more food for people in need. Thanks to the accessible design of the building, including a ramp and a lift, we will be able to welcome an even wider range of volunteers and visitors.

The Hub is designed with the environment in mind. Solar panels offset the energy use of refrigeration; high R-value insulation and windows reduce energy consumption; and the building is made of repurposed building materials and supplies.



"We've operated out of a former diner, school basement, shoe repair shop and church sanctuary. Now we have our own place.

And if there's one thing that makes Food Link so powerful, it's the culture of collaboration and never losing sight of the ultimate goal of getting food to the organizations and agencies serving families who need it. The Hub will only serve to foster an even greater sense of collaboration between leadership, staff and volunteers."

- Larry Slotnick, long-time Food Link volunteer



Food Link staff at the Hub's wheelchair-accessible side entrance

Your support has carried us from our humble beginnings in 2012, doing rescued food collection in Food Link founders DeAnne Dupont and Julie Kremer's homes, to now, as we prepare to increase our capacity to rescue 2 million pounds of food annually. Once it is safe to do so, we look forward to welcoming you to the Hub to see first-hand what your contributions created!

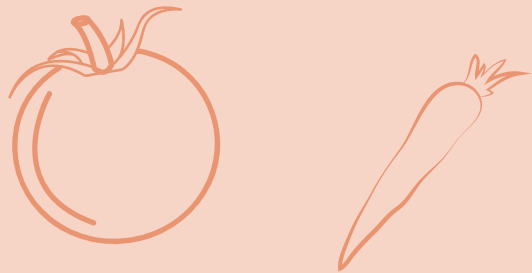
CHECK OUT THE HUB'S WALK-IN FRIDGE & FREEZER!



THE HUB'S UPCYCLED FRIDGES

We donated the refrigeration and freezer units we no longer needed in the Hub to local organizations and long-time Food Link partners, giving them a second life and avoiding waste. We are now able to deliver more meat, frozen products and dairy in our weekly deliveries, feeding more people in need!

We donated to the Tierney Learning Center in South Boston, which provides support to youth and families living in affordable housing; the Daybreak Shelter in Lawrence, which provides substance abuse education and support services; and the Eastern Service Workers Association in Dorchester, which provides necessary benefits to service and low-income workers in Boston.



72 billion
pounds of food
end up in landfills
every year

Source: Feeding America, 2020



REDUCING FOOD WASTE

IN COLLABORATION WITH FOOD LINK BOARD MEMBERS IVAN BASCH AND SHOBA REGINALD

The EPA reports that as food decomposes in landfills, it releases harmful methane gases. What can YOU do to help stop this? Here are 5 steps you can take to reduce food waste.

- **Use more of your food.** Save scraps to make a delicious broth. Branch out and use carrot tops to make pesto, or add broccoli leaves to your next stir fry.
- **Storage is your friend.** Utilize your freezer to extend the life of your groceries. Consider canning to preserve flavorful in-season foods to eat in the off-season.
- **Plan your meals ahead of time.** By prepping your menu, you can shop smarter and make the best use of your ingredients.
- **Get nutrients back into the earth by composting.** Whether you're composting at home or through a service, you are diverting food waste from landfills.
- **Donate.** Support Food Link to help us rescue foods, feed the food insecure, and create a better environment for our community.



Food Link is a community organization that rescues fresh food, alleviates hunger, and contributes to environmental sustainability.

Get Involved!



- Celebrate Earth Day with us! Stay tuned on our social media to participate in our upcoming pledge to reduce food waste, beginning April 16th.



- Get ready for BBQ! The Hullabaloo BBQ fundraiser is coming soon, and you don't want to miss out on this tasty event. Follow @hullabaloo_bbq on Facebook for live updates! Orders open April 21st.



- On May 2, join us for a virtual walk wherever you feel most comfortable to raise awareness of food insecurity and support our partner, Project Bread. Email skkiss@foodlinkma.org to learn about joining the Food Link team!

Volunteer

Food Link is powered by amazing volunteers. Visit foodlinkma.org/volunteer to get involved!

Make a Donation

Donate by credit card or check in the attached remit envelope or donate online at foodlinkma.org/donate.

Double Your Impact

Ask your employer about a matching gift program!

Follow us!



@FoodLinkMA



@FoodLinkMA



@_foodlinkma

www.foodlinkma.org