



The Foundation for New York's Strongest

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The Foundation for New York's Strongest Announces Awardees of the 2019 Microgrant Awardees

Two Small, Local Businesses to Receive Grants to Prioritize Reducing Food Waste

The Foundation for New York's Strongest – the official nonprofit organization of the NYC Department of Sanitation – has announced the 2019 recipients of its Microgrant Program for food waste reduction: Brooklyn-based Fancy Nancy, a restaurant in Bedford-Stuyvesant and Toast Ale USA, a craft beer brewing company based in Manhattan's Chelsea neighborhood. This is the second year the Foundation has granted support to New York City-based small businesses that have demonstrated an outstanding commitment to reducing food waste.

Fancy Nancy plans to use the grant toward its food waste diversion program and a local restaurant guide to composting, while Toast Ale USA will use funds to expand its ability to accept donated surplus bread as part of its sustainable brewing process.

“We are thrilled to support these businesses that epitomize the mission of our organization, and are looking forward to seeing their final results” said **Julie Raskin, Executive Director of the Foundation for New York's Strongest**. “They are leading by example and showing how ‘outside-the-box’ thinking can be good for business and for the planet.”

New York City businesses generate more than 650,000 tons of food scraps each year, and the Foundation's [Microgrant Program](#) helps small companies launch a food waste reduction program, or expand their current activities. Awardees are granted up to \$2,000 to implement their sustainability goals, plus technical assistance from the **New York State Pollution Prevention Institute**. This microgrant initiative is funded by the Foundation's second successful [Food Waste Fair](#), a combination expo-workshop-seminar-series that provides business owners with the resources and information they need to maximize how they use food and reduce the amount of organic waste they generate. By doing so, businesses also save money.

“We hear that many businesses are interested in reducing the amount of food that goes to waste, but they may not know how to get started, or where to turn,” said **Sanitation Commissioner Kathryn Garcia**. “The Foundation, through its NYC Food Waste Fair and Microgrant Program, provides small businesses with the framework and contacts they need to either get food reduction efforts off the ground, or improve the program they already have in place.”

“We want to fill hearts and stomachs, not landfills,” said **Annie Sloan of Fancy Nancy**. We are super grateful that the Foundation for New York's Strongest is helping us reduce our ecological footprint.”

“Toast Ale is honored to receive this support from The Foundation to help us further our mission of fighting food waste through delicious craft beer,” said **Janet K. Viader, Sales & Operations, Toast Ale USA.**

Toast Ale USA

Using surplus fresh bread from local bakeries to brew its craft beer, Toast Ale USA’s business model directly and indirectly promotes sustainability – first by reducing food waste, and then raising consumers’ awareness of the cause. Since launching operations in the United States two years ago, the brewery has diverted 21,162 pounds of surplus bread from landfills. Given the growing popularity of craft beer, their demand for surplus bread has outpaced supply from their primary bakery partner. Toast Ale will use its microgrant to support expansion to facilities in Long Island City, Queens, thereby increasing its diversion rate by thousands of pounds of surplus bread.

Fancy Nancy

An intimate neighborhood restaurant in Bedford-Stuyvesant, Fancy Nancy prides itself in serving comfort food and natural wines, while providing a welcoming environment to the diverse community it serves. The company’s commitment to sustainability may be best exemplified by its Sunday Supper tradition, when chefs use remaining food from the week to create a fun pre-fixe menu, as well as feeding employees before closing on Monday. This helps them put surplus food to maximum use. However, as with many restaurants, post-consumer waste remains a challenge. The Foundation has named Fancy Nancy a 2019 Microgrant recipient to explore options to implement a composting process and build a storage area for organics bins. This grant may divert as much as 1,000 pounds of organics from landfill each month. In an effort to amplify its environmentalism efforts, Fancy Nancy will also create a sustainability guide to help other small food service establishments learn to divert their organic waste from landfills.

New York State Pollution Prevention Institute

The New York State Pollution Prevention Institute (NYSP2I) is sponsored by the New York State Department of Environmental Conservation through the Environmental Protection fund. NYSP2I is led by the Golisano Institute for Sustainability at Rochester Institute of Technology (RIT), and is a partnership between RIT, Binghamton University, Clarkson University, Cornell University and Rensselaer Polytechnic Institute. NYSP2I also works with the New York Manufacturing Extension Partnership to help increase deployment and diffusion of pollution prevention solutions to support environmental sustainability and economic growth through the state. To learn more, please visit www.rit.edu/affiliate/nysp2i.

The Foundation for New York’s Strongest

The Foundation for New York’s Strongest, Inc. is the official nonprofit organization of the NYC Department of Sanitation. The Foundation leverages partnerships and non-traditional strategies to promote sustainability and advance the essential services of Sanitation employees. To learn more, please visit www.nycstrongest.org and www.foodwastefair.nyc.

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