Earth Day: 7 Tips to Reduce Food Waste

April 22 was Earth Day, and we thought it would be a great opportunity to remind you of our top 7 tips for reducing food waste, presented by our food rescue hero, Ruby Sue. This video makes reducing food waste fun and easy!

To watch video: https://vimeo.com/manage/videos/457314839

Introducing Shell, Our New Operations Manager

Shell grew up in tropical Queensland, Australia, and moved to Jackson in 2012. Raised on a cattle ranch, she learned and appreciated environmental sustainability from a young age and has maintained ecologically sound practices throughout her life. Shell has University degrees in Film, Media, and Journalism and has worked in Executive Positions both Down Under and in the United States.

Shell joined Hole Food Rescue as Operations Manager in April 2023. She believes in the value of hard work and dedication and is proud to be part of the Jackson Community. Shell loves traveling, hiking, camping, skiing, and reading, in addition to her passion for movies and film history.
Save the Date: Million Pound Party 2023

August 24, 2023
5 - 8 PM
THE CENTER

Tickets go live June 1st!

Join the CORE!

Do you want to support Hole Food Rescue every month? Join the CORE, our monthly sustainers program!

Sign up to donate $10 or more per month to Hole Food Rescue and get an HFR hat!

Already a CORE member? Increase your monthly donation and receive your hat of choice!

New members: www.holefoodrescue.org/join-the-core
Current members: https://www.holefoodrescue.org/selfserviceportal
Recipe of the Month: Vietnamese Spring Rolls

In the September newsletter, we asked you what food you waste the most or can't get through before it goes bad. The most common answer: greens and salad mix. This month’s recipe is a great recipe for using up fresh vegetables such as herbs, cabbage, and really any other leaves - Vietnamese Spring Rolls. For ingredients; determine quantities based on how many you want to make, most ingredients are largely optional, use what you have access to.

Ingredients:

Spring roll rice wrappers
1 cup of greens (e.g. lettuce)
1 cup of thinly sliced cabbage
2 carrots thinly sliced into matchsticks or grated
½ cucumber sliced into matchsticks
3 green onions sliced
Handful of chopped fresh cilantro
Handful of chopped mint
Small chunks of fresh mango
Cooked thin noodles (such as vermicelli, thin udon)
Some spice (sriracha, jalapeños, etc)

For sauce:

½ cup peanut butter
2 tablespoons rice vinegar
2 tablespoons soy sauce/tamari
2 tablespoons sweetener of choice (maple syrup, agave, etc.)
1 tablespoons sesame oil
2 cloves garlic pressed/minced
2-3 tablespoons water (or more to thin out sauce)

Method:

1. Fill a pie pan or baking dish with an inch of warm water (make sure the dish is big enough for a rice wrap to lie flat in.
2. Submerge one wrap in the water for 20 seconds, or until it is pliable but not super floppy (you will figure out the technique the more you do it).
3. Remove from the water and lay flat on a big plate. Add you fillings of choice, make sure it's not so full that you can't roll it.
4. To form the roll: a great video here (https://www.youtube.com/watch?v=IfI1wMeDXhg)
5. Whisk sauce ingredients together, adding more water if you want it runnier.
6. Dip spring roll into sauce and ENJOY!

Recipe adapted from blog: Cookie and Kate