Farm-to-Freezer

An Institutional Guide to Saving Summer's Bounty









By 2013 Ralph W. Voorhees Public Service Fellows

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Farm-to-Freezer

Excess produce during growing season



Produce is processed, stored, and frozen



Creates healthier, cheaper food during the winter







Farm-to-Freezer Approaches

Sustainable Nantucket

Bethesda Cares

Goodwill Industries

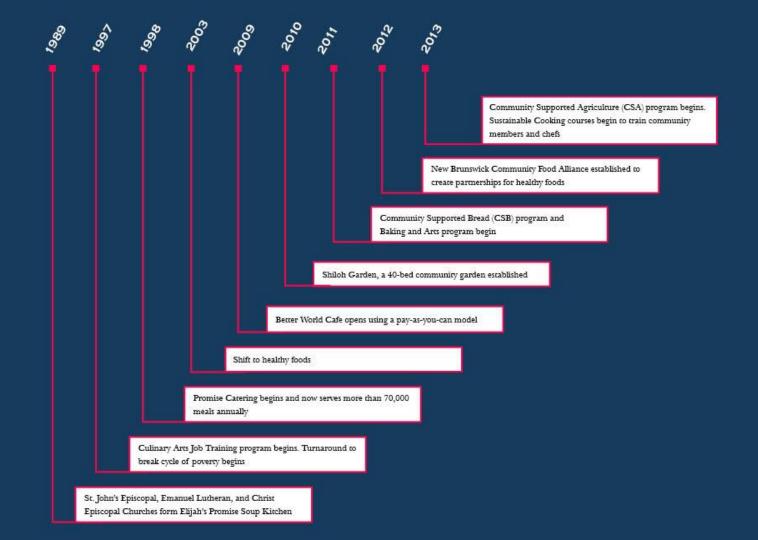
Green Mountain College

Elijah's Promise

"Harnessing the power of food to break the cycle of poverty, alleviate hunger and change lives."



lijah



How EP is Versatile with Food



Benefits of Freezing Fresh Food

Elijah's Promise Saves Money by Freezing Fresh Food



Elijah's Promise Savings

Eggplani

Avg Cost: \$0.80 - \$3.00

Total Donation: 360 lbs.

Avg Savings: \$288 -

\$1,080

Squash

Avg Cost: \$0.85 - \$1.15 Total Donation: 60 lbs. Avg Savings: \$51 - \$69 **Tomatoes**

Avg Cost: \$32

Total Donation: 5,000

lbs.

Avg Savings: \$3,808



Other Benefits of Freezing Fresh Produce



Health and Quality

- Control additives (salt, oil, and preservatives)
- Safeguard nutritional value after harvest
- Conserve food color, texture and flavor
- Preserve food seasonality and locality



Environmental Sustainability

- Travel fewer food miles
- Recycle food waste



Enhances Flexibility

- Prepare meals and ingredients ahead of time
 - Complete meals are helpful when short staffed, after weekends and in emergencies
 - Processed ingredients like tomato puree can be used in many dishes



Community

- Yields greater return for farmers
- Enhances food security for all
- Enhances job training opportunities
- Provides volunteer opportunities



Costs of Freezing Fresh Food

Labor - Volunteers

"There is something for everybody, and everybody can be involved in the work of ending hunger."

Elijah's Promise Volunteer Manual



Volunteers

Elijah's Promise

New Brunswick

Builds interpersonal and professional skills

Reduces costs of labor

Connects member of different constituencies

Teaches food preparation and cooking techniques

Strengthens relations with community partners

Serves as location for community interaction

Provides service hours to students and organizations

Affords opportunities for chefs to learn new skills

Raises awareness of food insecurity and hunger

Facilities and Equipment







Conclusion

- Elijah's Promise saves money by preserving fresh food
- The benefits are far greater than \$\$\$
- Many costs are reimagined as benefits



Acknowledgments

Gabby Aron, Community Support Agriculture (CSA) Coordinator Chef Chrissy Banks, Baking & Pastry Program Manager & Admissions Counselor Anthony Capece, Urban Agriculture & Food Systems Coordinator Chef Carol Eggleston, Promise Catering Chef Manager Lisanne Finston, Executive Director John Milano, Purchasing Agent/Steward **Tony Nunno**, Volunteer & Donations Coordinator Chef Pearl Thompson, Director of the Promise Culinary School Chef Rachel Weston, Special Projects Coordinator

For Lisanne

Lisanne's commitment to education and public service inspires many others to fulfill their dreams. She believes that her generation's ceiling should be the next generation's floor and she encourages and challenges everyone around her to dream bigger. Lisanne Finston will be truly missed. We wish you all the best on your next endeavor!

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