FOOD IS A HUMAN RIGHT
2022 ANNUAL REPORT

WE DON’T WASTE
SAVING FOOD • PROTECTING THE PLANET • FEEDING PEOPLE
Friends of We Don’t Waste,

2022 was another remarkable year for our organization and for our ever-strengthening community of partner agencies, food donors, supporters, and volunteers. After the last few years of increasing food insecurity due to pandemic-related issues, increasing inflation and rising food costs, and a reduction of SNAP benefits to pre-pandemic levels, We Don’t Waste has further solidified itself as an integral solution for food access within our community.

Our Denver community is resilient, and much of our organization’s growth has been a result of neighbors helping neighbors, volunteers consistently stepping up to help at whatever opportunity arises, and local businesses and partners embracing the spirit of generosity and providing essential support to allow We Don’t Waste to grow to meet increasing need for food access.

Organizational highlights from 2022 include:

- **Increased Food Donations**: Our food recovery team is bringing in more food and welcoming more food donors, leading to more resources for our partners and Mobile Food Markets, and, ultimately, more food to more families and individuals.
- **Education and Advocacy Growth**: Our education and advocacy programs are creating a ripple effect of awareness and changing habits to reduce food waste across all boundaries.
- **Strengthened Operations and Administration**: We focused on increasing efficiencies in food operations and administration in 2022, building a solid foundation for future growth.
- **Strategic Planning and Mission/Vision Update**: We completed a five-year strategic plan in 2022, aligning the organization on goals and priorities for the future, including an update to our mission and vision statements, along with identification of our core organizational values.

We Don’t Waste’s ability to grow and adapt over the past few years has demonstrated that we’ve built a strong foundation in our operations and have become a community pillar in the Denver metro area and beyond.

Our vision is that food goes to people, not landfills, and is accessible to all. Our community is what is going to make that possible. The We Don’t Waste team is endlessly grateful for the support we’ve received, and we look forward to continuing to better serve our neighbors and protect our planet.

Best,

ARLAN PREBLUD
FOUNDER & EXECUTIVE DIRECTOR

MICHAEL RICHARDS
BOARD PRESIDENT
In response to We Don’t Waste’s recent expansion in programming and organizational growth, We Don’t Waste developed a new strategic plan to guide the organization throughout 2023-2027. This included an updated mission, vision, and core values to better reflect who We Don’t Waste is.

**OUR MISSION:**
We increase food access and protect the planet by rescuing and repurposing food, while educating and advocating to increase food security and decrease food waste.

**OUR VISION:**
Food goes to people, not landfills, and is accessible to all.

**OUR CORE VALUES:**
FOOD IS A HUMAN RIGHT
CHAMPION INNOVATION
FOSTER INCLUSION
BUILD COMMUNITY
CULTIVATE SUSTAINABILITY
Denver is home to over 60,000 refugees from over 25 countries, and Project Worthmore works to foster community and ensure self-sufficiency for these families and individuals. The Yu Meh Food Share receives fresh food from We Don’t Waste, with the goal to provide consistent access to nutritious food and protect the dignity and health of the participants.

“We are able to provide culturally-appropriate food bags to our community, which consists of fresh vegetables and fruits, as opposed to many of the canned foods you find at pantries more tailored to Americans. We distributed roughly over 32,000 pounds of food from We Don’t Waste in 2022. These families are going through so much difficulty, but they tell us how much comfort and joy the food brings them,” says Keely Yang of Project Worthmore.

Food offerings at many large pantries are restricted to shelf-stable items like canned food. Providing access to fresh produce and protein can help make a new space feel like home, and can provide the individual the option to maintain dietary preferences and accommodate religious restrictions.

“I was happy to see that good food—nutritious, balanced, and culturally relevant—was being delivered to people who are still in a difficult place in their lives. It felt right to be part of making their world better, even by a little bit,” writes Shellie, a volunteer supporting food distribution efforts.
Manuela is a mother of four, an incomparable home cook (the best ever, according to her kids), a wife, a creative entrepreneur, and a regular participant at We Don’t Waste’s Mobile Food Markets. Feeding a family of six plus her mother-in-law, Manuela finds time outside of her part-time work to create homecooked meals for her family every night. Her four children keep her busy running to and from sports practice, concerts, and playdates, and her mother-in-law requires extra care to monitor her health, but dinner brings the whole family together as a team. They gather around a meal to catch up on each other’s days, watch their favorite TV sitcom, and share some laughter over one of Manuela’s creations.

“Food gives me energy. Food makes me happy, and it makes me happy to see my kids eating. They say ‘oh mom how’d you make this,’ and my husband teases me like ‘you must have bought this,’ but I made it myself! Does it taste good? I made it!”

Manuela regularly attends the Mobile Food Markets with her sidekick, Oscar, to grab nutritious food for the family. She enjoys the variety of foods and the fresh produce options, but Manuela lights up when she finds cauliflower to bring home. Her mother-in-law shared her favorite egg-battered deep fry recipe for cauliflower from her own mother back in Guatemala, and the whole family cherishes this particular treat.

“Good food is your source of energy. It takes you through the day. You aren’t thinking about your empty stomach or how tired you are. You can make it through the day. It’s good in so many ways.”

Like so many families and individuals attending the Mobile Food Markets, Manuela’s family is able to keep everyone fed and growing strong with three full meals a day. With just a little extra support from the markets, they are able to thrive, even in difficult times.
Where does this food come from?

What sets food recovery apart from your typical food bank operation is that nearly all of our food is donated surplus from local businesses and producers, as well as from nationwide distribution chains. The food is edible, but was rejected for sale due to any number of reasons.

Recovering surplus allows us to provide a variety of fresh food products each week as opposed to primarily shelf-stable food, and creates a more culturally inclusive selection for our partners.

Where does the food go?

17,057,630 food servings distributed to FOOD RECIPIENT AGENCIES

4,061,725 food servings distributed to MOBILE FOOD MARKETS

80,843 individuals served through MOBILE FOOD MARKETS

109 FOOD RECIPIENT AGENCY PARTNERS

ENVIRONMENTAL IMPACT

14,944 tons of greenhouse gases (CO2 equivalent) were prevented by consuming food instead of letting it end up in a landfill.

854 million gallons of water were not wasted. (It takes a lot of water to grow our food.)
COMMUNITY IMPACT

NUTRITION & ENVIRONMENTAL EDUCATION PROGRAMMING

By engaging with our community through impactful educational experiences, We Don’t Waste is able to raise awareness of the issues of food insecurity and food waste, and create intergenerational change.

Our education team added a part-time Nutrition Education Specialist to help build out education programming and increase the number of presentations and food waste audits performed in schools by 48%.

We Don’t Waste also launched our free, At-Home Food Waste Audit program: a four-week program in both English and Spanish that provides a complete guide to tracking, monitoring, and reducing the amount of food waste we produce in our own homes.

Students at Parmalee Elementary School learn about the importance of nutrition and preventing food waste.

+ 1,500+ STUDENTS EDUCATED AT 18 SCHOOLS + 12 SCHOOL FOOD WASTE AUDITS COMPLETED

MOBILE APP FOOD RECOVERY

Utilizing a free mobile app, We Don’t Waste’s volunteer community is able to expand food recovery to dozens of additional food businesses in the Denver metro area.

Volunteers are connected with small-scale food recovery opportunities to recover food from the back of their own vehicle, then deliver to local nonprofits in We Don’t Waste’s network.

954 UNIQUE VOLUNTEERS

12,704 TOTAL HOURS OF VOLUNTEER SERVICE
In addition to those listed below, we recovered food from over 60 individual carriers and warehouse/cold-storage facilities, as well as over 20 local nonprofit partner agencies.

34 Degrees
505 Southwestern
5280 Produce
Abundant Foods
Adams 12 Five Star Schools
Advantage Waypoint
Annie’s Diner
Anschutz Medical Center
Aramark - Coors Field
Aramark - Red Rocks Amphitheatre
Astro Coffee Bar
Aurora Public Schools
Ball Arena
Barber’s Farms
Bimbo Bakery
Bondadosa
Bonnie Brae Tavern
Boulder Sausage
Bruce Randolph’s Hydroponic Classroom
Cake Crumbs Bakery & Cafe
Canteen
Catering by Design
Centerplate at the Colorado Convention Center
Children’s Hospital Colorado
Children’s Museum of Denver at Marisko Campus
Chook Charcoal Chicken
Clause and Effect
Clear Creek Provisions
Colorado Farm to Table
Colorado Native Foods
Compass - Vail Resorts
Continental Sausage
Coosemans - Denver Inc.
Craig Hospital
DashMart
Deiter’s Chocolates
Denver International Airport
Denver Marriott West
Denver Museum of Nature and Science
Denver Public Schools
Dick’s Sporting Goods Arena
Dry Storage (Mill)
E.A. Sween Co.
East Denver Food Hub
Eileen’s Colossal Cookies
Elliott Gardens
Empower Field at Mile High
Encore Catering
Epicurean Culinary Group
Etai’s Catering
FarmBox Foods
Flowers Baking Co
Footers Catering
Forte Fruits
FreshPoint
Frontiere Natural Meats, LLC
Garten
Gaylord Hotel
Google
Gotham Greens
Gourmet Foods International
Grand Hyatt Hotel
Greco & Sons/American Produce
Green Chef
Happy Bakeshop
High Point Creamery
Honey Smoked Fish Company
Horizon US&S
IKEA
Infinite Harvest
Italco Food Products Inc.
Izzo Artisan Bakery
Jennie-O
Kalera
Key Impact Sales & Marketing
King Soopers
Kroger
Kvaroy Arctic
Lee Hing Food Service/Park Hill Supermarket
Leprino Foods Company
Lily’s Toaster Grills
Lipman Family Farms
LSG Sky Chefs
Lucero Produce
Lucy’s Burgers
McCoy’s Restaurant
McLane Food Service
Meadow Gold Dairy Englewood
Menzies Aviation
Merf’s Condiments
Metropolitan State University of Denver
Mile Hi Express
Mile Hi Foods
Mission Produce, Inc.
Mission Yogurt, Inc.
Modern Market
MOR Kombucha
Mountain Man Micro Farms
Natural Grocers
No Cow
Odell Brewery
Omega Marketing
Peak Refreshments
Pepsi Co.
PiNemelon
Planterra Foods
Poloidon Sausage
Prefare
Queso Campesino
Raquelitas Tortillas
Replate
Ridwell, Inc.
Rocky Mountain Spice Company
Rosenberg’s Kosher
Rowdy Mermaid
Royal Crest Dairy, Inc.
Safeway Distribution Center
Seattle Fish Company
See’s Candies
Serdendipity Catering
Serve 6.8
Shamrock Foods
Sheraton Denver Downtown Hotel
Smith & Truslow
Speedy Foods
Steven Roberts Original Desserts
Stewart Family Farm
Styria Bakery
SunVae, Inc.
Swire Coca Cola
Sysco
Tastes on the Fly
Tender Belly
The Fruit Guys
The Post
The Westin Westminster
Total Source Foods
Tucci Fresh Produce
Ulil’s Garden
United Airlines
University of Denver
US Foods
Utz Chips
VF Corporation
What Chefs Want
As a partner agency, all 109 recipients share the food We Don’t Waste recovers with their community for free. This distribution comes in the form of warm meal centers, pop-up food pantries, to-go fridges, meal kits, and more.
# BOARD OF DIRECTORS

## OFFICERS

**MICHAEL RICHARDS**  
Board President  
Retired VP, General Counsel & Secretary, DCP Midstream Partners, LP

**SHANNON GARCIA-LEWIS**  
Board Vice President  
Executive Level HR Consultant and Coach

**MATT KELLY**  
Board Treasurer  
CFO, Thrive Development Company

**BRUCE KIRCHHOFF**  
Board Secretary  
Retired VP, General Counsel and Secretary, Royal Gold, Inc.

## DIRECTORS AT LARGE

**JORGE DE LA TORRE, M.ED.**  
Board Director  
Director of Culinary Education, Kitchen Network-Park Hill Campus

**ALLISON FRIES**  
Board Director  
Vice President, Class VI Partners

**ADAM HAMMOND**  
Board Director  
National Account Manager, Steven Charles - A Dessert Company

**ELAINE HOLOBOFF, PHD**  
Board Director  
Self-employed writer

**SHERRY JOHNSON**  
Board Director  
Director, Corporate Social Responsibility, CoBank

**CHARLES JORDY**  
Board Director  
CEO, Jordy Construction

**LISANA MUÑOZ**  
Board Director  
Deputy Director, Agency for Human Rights & Community Partnerships, City and County of Denver

## STAFF

### OFFICERS

**DREW SANFORD**  
Daily Operations Manager

**AMANDA WENZELL**  
Food Recovery Specialist

**KATIE MALARKEY**  
Human Resources Manager

**LAUREN POLLITT**  
Nutrition & Environmental Education Coordinator

**KAYLEIGH ZAHN**  
Agency Relations Specialist

## STAFF

### FULL TIME AND PART TIME, JOINED OR REMAINED IN 2022

With gratitude for those not listed below.

**ARLAN PREBLUD**  
Founder & Executive Director, Non-voting Board Member

**KYLE ENDRES**  
Director of Development

**ALLIE HOFFMAN**  
Director of Impact & Engagement

**SAM TALARCZYK**  
Director of Programs & Operations

**BARONA DINAPOLI**  
Volunteer Program Manager

**GRACE HALSEY**  
Food Acquisition Specialist

**NATHAN HANNA**  
Food Recovery Specialist

**CAROLINE HISSONG**  
Communications & Marketing Manager

**PATRICK HOWARD**  
Food Recovery Specialist

**JESSICA LECORTZ**  
Development & Events Manager

**JULIA LENNON**  
Program & Education Manager

**BRANDON ANDERSON**  
Mobile Market Coordinator

**DAVE LICKO**  
Financial Volunteer

**KATIE MALARKEY**  
Human Resources Manager

**LAUREN POLLITT**  
Nutrition & Environmental Education Coordinator

**SHERRY JOHNSON**  
Director, Corporate Social Responsibility, CoBank
FINANCIAL EXPENSES

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<th>Description</th>
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<td>TOTAL EXPENSES</td>
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IN-KIND & FINANCIAL REVENUE

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<td>INTEREST INCOME</td>
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STRONG PARTNERSHIPS FOR AN EVEN STRONGER FUTURE

We Don’t Waste continued to grow our staff and programs in 2022, with an expanded and reorganized Food Recovery & Distribution team and Nutrition & Environmental Education Team.

With a bigger and better optimized organization chart, we were able to increase food recovered, and we presented to more schools and organizations than ever before.

Much of this growth is thanks to continued partnership from local businesses as well as nationwide support from Danone North America’s Less Hunger, More Good program with Two Good Yogurt.

Moving into 2023, we prepare for a capital campaign for the purchase of a new building. A larger space remodeled to suit We Don’t Waste’s programs will allow us to continue to grow at our current rate of expansion so that We Don’t Waste’s food distribution can support more Coloradans. Our space will also be designed to better serve our education programming and used to host joint community events and programs with partner agencies.

In addition to bolstered programming, the building can be designed with sustainability in mind, keeping We Don’t Waste’s operations growing and green for many years to come.
The dedication and generosity of our community has created an incredible foundation on which We Don’t Waste has been able to improve and expand our programs and services. We owe immense gratitude the following donors for their outstanding generosity.

**Capital Campaign Donors**

Donors marked with an *asterisk contributed to the capital campaign in addition to their unrestricted gifts.

### $100,000 and above

- *CoBank
- Danone North America
- The Salah Foundation

### $50,000 - $99,999

- Adams County
- Denver Post Community Foundation
- *Fox Family Foundation
- Healthy Food for Denver’s Kids
- The Anschutz Foundation

### $25,000 - $49,999

- Food Bank of the Rockies
- Kiewit Meridiam Partners
- *Michael and Laura Richards
- PB and K Family Foundation
- The Jay and Rose Phillips Family Foundation of Colorado
- The Schlessman Family Foundation

### $10,000 - $24,999

- Bank of America
- Barbara and George Eidsness
- Bender West Foundation
- BOA Construction Company
- Elaine Holoboff and Tom Halverson

### $5,000 - $9,999

- Applejack Wine & Spirits
- Big Lots Foundation of The Columbus Foundation
- Bruce and Andrea Kirchhoff
- Chester Luby and Debra

### $1,000 - $4,999

- Abigail and Erik Ringle
- Allison Fries and Jason Wedekind
- Alpha Xi Delta - Denver Alumnae Association
- Anchor Engineering, Inc.
- Brett and Carol LeMaire
- Charles Jordy and Brian Fun
- Cherry Creek Shopping Center
- Chris and Molly Lane
- Courage and Community Foundation
- Danny and Kathy Hoenig
- Dave Gartland and Carrie Corrigan
- David and Elaine Licko
- David and Judy Coblentz
- David and Karen Burlage
- Dean and Sue Liming
- Eric Stein
- Gary and Tina Friedman
- Jaclyn Yelich and Greg Thielen
- James Pfister
- Jerry and Susie Biehl
- Jill and Tim Wayne
- Joan Lucas-Snyder
- Joan Winstein
- Jon Watkins
- Katherine and Erik Lillydahl
- Katherine Coerver
- Kathy and Bob Nicolls
- Kellie Borum
- Kephart Architects, Inc.
- Laurie Schmidt
- Linda and Alan Babcock
- Lindsey Zaback
- Manny and Johanna Ladis
- Mark and Janice Ziegler
- Mark Fulford
- Marla Steele
- Michael and Lesli Unger
- Michael Robinson and Craig Hess
- Pamela Hiss
- Pat Moore
- Penny Ashley-Lawrence
- Prem and Stephanie Subramanian
- Randy Palomba and Diane Dovel
- Roberta Hissey
- Shannon Garcia-Lewis and Lance Lewis
- Steven and Kari Epstein
- Stevenson Family Fund
- Susan and Howard Noble
- Susan Barnes-Gelt
- The Banshee House
- The Fisher/Rosenberg Donor Advised Fund
- The Giving Back Group - RE/MAX Alliance
- The Morrison & Foerster Foundation
- Thomas Lee
- Tom and Hannah Anchordoquy
- Visa Inc.
- Volunteers of America Colorado
- William and Joy Ahlborg
- Zach Alcorn
KEY FINANCIAL DONORS CONT.

$1,000 - $4,999
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Thomas Lee
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Visa Inc.
Volunteers of America Colorado
William and Joy Ahlborg
Zach Alcorn

“We are so grateful for the food we receive each week from We Don’t Waste, and its variety and freshness. We are especially appreciative that we’ve been able to partner with y’all on some larger-scale events that have been very meaningful for our community.”

Heart & Hand Center
We believe that food is a human right. As simple as the concept may seem, this idea encompasses the breadth and depth of the work We Don’t Waste staff performs every day. With this belief at the center of our operations, and our strategy for expansion, we can imagine a future in which our vision, food goes to people, not landfills, and is accessible to all, becomes a reality. In order to create this future, we must continue to grow our impact, integrate food recovery into existing food production and distribution systems, and evolve as fast as we can to continue to serve our neighbors experiencing food insecurity.

In order to grow, we champion innovation. Our team continues to find new ways to increase our impact and new methods to connect food to our communities. Our food recovery app allows for increased community partnerships, and our volunteer community gets hands-on experience with food recovery with opportunities beyond We Don’t Waste’s truck routes. We Don’t Waste’s programs reach countless demographics across the Denver metro, so we foster inclusion by involving our community at each of our Mobile Food Market host sites, and providing food without restriction or barriers. Our volunteers are a diverse community of their own, and the students we teach, both young and old, learn how they as unique individuals can help protect our planet and feed their neighbors.

None of our work would be possible without our incredible partnerships and supporters, and we build community through a strong network of food donors and food recipient agencies. In 2022, we worked with over 100 new first-time food donors to continue integral food donations to our current food recipient agencies while bringing on new nonprofits and agencies.

We also cultivate sustainability through our actions and food recovery operations every day. Our team currently utilizes composting to reduce the impact of incoming food waste, and we are building new climate-conscious solutions into future expansions of our distribution center.

Your support created the foundation upon which We Don’t Waste can look confidently into planning our future as an organization. A larger space for food distribution, more food donors than ever before, and a stronger, dedicated community of staff, partners, and volunteers are all working together to create a healthier Denver. Everyone deserves to eat, and with your help, we will move through 2023 with an even greater impact on food waste and food insecurity.

THANK YOU!
If you own or manage a restaurant, food production facility or distribution center, you can drastically reduce your food waste and make a positive eco-impact by donating your excess food at no cost or liability to yourself. Learn more at www.wedontwaste.org/food-recovery/

It takes all of us to make a difference on food waste and hunger in our community. Head to our website to learn more about ways to reduce food waste at home, or schedule an education presentation for your colleagues or organization. Go to www.wedontwaste.org/education/ to learn more.

Our communities are able to flourish because of our partnerships. We are happy to help you accomplish your Corporate Social Responsibility goals, engage your employees, and partner around a shared purpose. Event sponsorships, program partnerships, and cause-related marketing are just a few of the ways you can get involved. Contact us at development@wedontwaste.org to learn more.

The food we receive from We Don’t Waste is incredible! Our food pantry supports anyone in need that comes to us from the community, and we get great feedback on the program. People love the variety of options. They get to choose what to take home: veggies, cookies, snacks, soup, or anything! I can see the positive impact it’s having on people that come back each week.

- Jennifer, Southwest Family YMCA