



FOOD IS A HUMAN RIGHT
2022 ANNUAL REPORT



WE DON'T WASTE

SAVING FOOD • PROTECTING THE PLANET • FEEDING PEOPLE



LETTER FROM THE DIRECTORS



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.



Volunteer Program Manager Barona and a volunteer pose with signs at a Mobile Food Market.

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



OUR FOOD STORIES

Yu Meh Food Share by Project Worthmore Food Agency Recipient

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 & Oscar Mobile Food Market Participant

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.

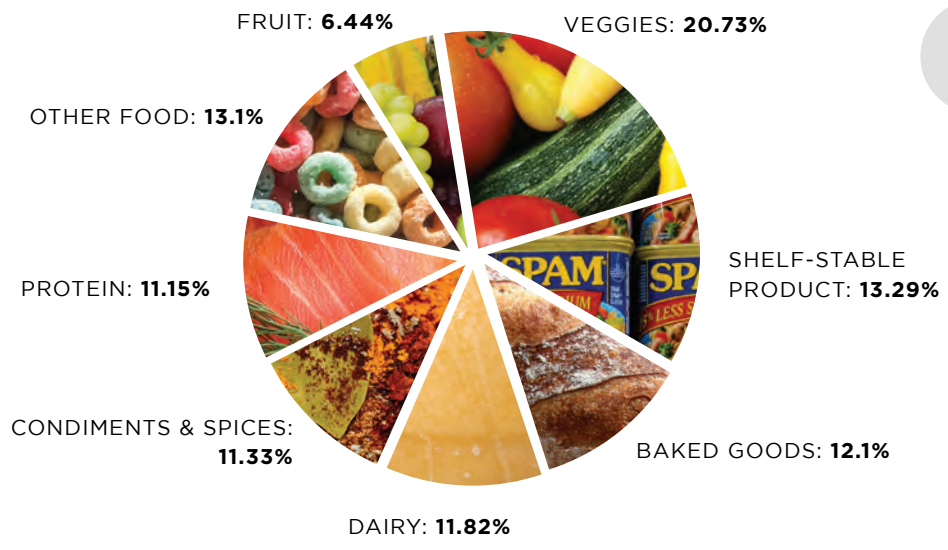
“Good food is your source of energy. It takes you through the day. You aren’t thinking about your empty stomach or how tired you are. You can make it through the day. It’s good in so many ways.”

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.



FOOD RECOVERY & DISTRIBUTION IMPACT

21,982,829 = **7,327,609**
SERVINGS RECOVERED **MEALS**



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.



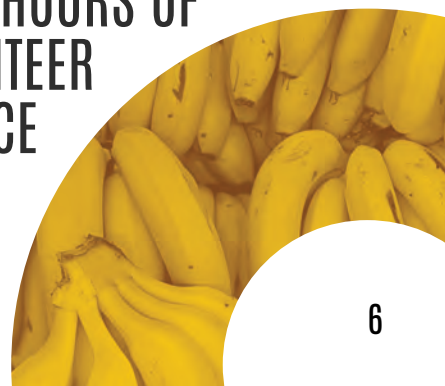
Volunteers are connected with small-scale food recovery opportunities to recover food from the back of their own vehicle, then deliver to local nonprofits in We Don't Waste's network.



VOLUNTEER IMPACT

954 UNIQUE VOLUNTEERS

12,704 TOTAL HOURS OF VOLUNTEER SERVICE



FOOD DONORS

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 Marisco 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
Eta'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.
Izzio Artisan Bakery
Jennie-O
Kalera
Key Impact Sales & Marketing
King Soopers
KM Concessions Inc.
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
NuRange Coffee
Odell Brewery
Omega Marketing
Peak Refreshments
Pepsi Co.
Pinemelon
Planterra Foods
Polidori 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
Serendipity 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
Ullr'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.

FOOD RECIPIENTS

Adams County Food Bank
ARC Warehouse
Auraria Campus
Backpack Society
Bayaud Enterprises
BeyondHome
BGoldN Food Pantry
Broomfield FISH
Buckley Spouses Group
Cannon Learning Center
Caring & Sharing Community Resources
Center for Work, Education & Employment
City Harvest
Clayton Early Learning Center
College Track Aurora
Colorado Coalition for the Homeless
Colorado Health Network
Colorado Village Collaborative
Comitis Crisis Center
Community College of Denver
Community Food Share
Community Table
Conscious Alliance
Counterpath
Crossroads Shelter
Delores Project
Denver Department of Safety
Denver Dream Center
Denver Food Rescue
Denver Health
Denver Human Services
Denver Inner City Parish
Denver Rescue Mission
East Bay Senior Living Westminster
East High School
Edgewater Plaza

Ekar Farm
Empowerment Program
Escalante-Biggs Academy
Family Resource Center Sterling
First Baptist Church
Focus Points Family Resource Center
Food Bank of the Rockies
Food for Hope
Fostersource
Garden Place Academy
Growing Home
Harvest of Hope
Haven of Hope
Heart & Hand Center
Holy Trinity Lutheran Church
Hope Communities Hidden Brook
Hope House of Colorado
I Support the Girls
Joyful Journeys Community Enrichment
Lifespan Local and Barton Institute
Metro Caring
Movement 5280
New Apostolic Church Food Bank
New Genesis
North Middle School
Peaceworks
Project Angel Heart
Project Worthmore
RE:Vision
Rose Andom Center
Samaritan House

Second Chance Center
Secor Cares
Senior Support Services
Servicios De La Raza
Shannon's Hope
Sharing & Caring Ministries
South High School
Southwest Family YMCA
Sox Place
St Elizabeth Of Hungary Church
St. Francis Center Warren Residences
Street Fraternity Inc.
Strive Prep Sunnyside
Sunrise Elementary School
TGTHR
The Action Center
The Don't Look Back Center
The Growhaus
The LoVVe Project
The Other Side Academy
The Salvation Army Warehouse
There with Care
Thrive Church
Vindeket Foods
WeeCycle
Weld County Food Bank
Wellpower
West High School
Wyatt Academy



BOARD OF DIRECTORS

ACTIVE IN 2022

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

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

SHERRY JOHNSON
Board Director
Director, Corporate Social Responsibility, CoBank

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

ALLISON FRIES
Board Director
Vice President, Class VI Partners

ELAINE HOLOBOFF, PHD
Board Director
Self-employed writer

CHARLES JORDY
Board Director
CEO, Jordy Construction



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

BRANDON ANDERSON
Mobile Market Coordinator

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

DAVE LICKO
Financial Volunteer

KATIE MALARKEY
Human Resources Manager

LAUREN POLLITT
Nutrition & Environmental Education Coordinator

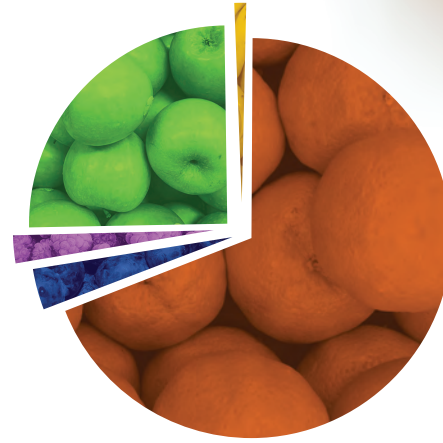
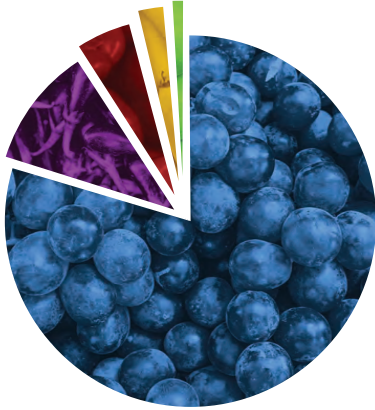
DREW SANFORD
Daily Operations Manager

AMANDA WENZELL
Food Recovery Specialist

KAYLEIGH ZAHN
Agency Relations Specialist





FINANCIALS








FINANCIAL EXPENSES

TOTAL EXPENSES **\$13,122,915**

	\$10,771,423	IN-KIND FOOD DISTRIBUTION
	\$1,448,574	PROGRAM EXPENSES
	\$569,868	MANAGEMENT & GENERAL
	\$292,773	FUNDRAISING
	\$40,277	FOOD PURCHASE

IN-KIND & FINANCIAL REVENUE

TOTAL REVENUES, GAINS, & OTHER SUPPORT **\$15,612,865**

	\$10,801,423	IN-KIND FOOD DONATION
	\$3,903,216	GRANTS & CONTRIBUTIONS
	\$546,450	CAPITAL CAMPAIGN
	\$333,587	SPECIAL EVENTS, NET
	\$35,494	INTEREST INCOME

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.

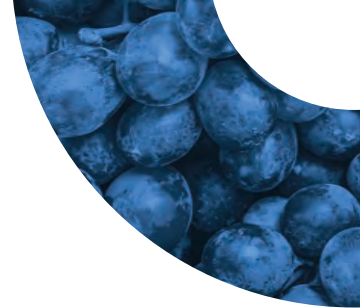
Moving into 2023, we prepare for a capital campaign for the purchase of a new building. A larger space remodeled to suit We Don't Waste's programs will allow us to continue to grow at our current rate of expansion so that We Don't Waste's food

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.



KEY FINANCIAL DONORS



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

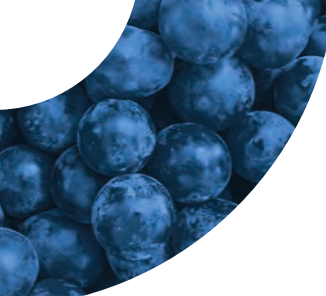
Bank of America
Barbara and George Eidsness
Bender West Foundation
BOA Construction Company
Elaine Holoboff and Tom
Halverson

Ellen P. Blum Charitable Fund
Food Pantry Assistance
Grant
Front Range Waste Diversion
(FRWD) Recycling Grant
Program
Genesee Mountain
Foundation
Impact100 Denver Metro
John Duesing HVAC
Kettering Family Foundation
Klau Family Fund at
Community First
Foundation
Leigh Sinclair and Arlan
Preblud
Marty and Howard Corren
Mary and Mac Crowther
Patrice and Joe McEahern
Scott and Page Sepic
The Boone Family
Foundation
The Ladd Foundation
Virginia W. Hill Foundation
Walmart
Wana Brands Foundation

\$5,000 - \$9,999

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

Brooks-Luby
Choksi Family Giving Fund
Clif Family Foundation
Den Corner Restaurant
Group - Sushi Den, Izakaya
Den and OTOTO
Fred and Jean Allegretti
Foundation
Gary Moore and Jane Costain
George H and Estelle M
Sands Foundation
Jay Watkins and Pat
Patterson
JK Mullen Foundation
Kay Burke
Kevin Preblud
Lattina Adams
Michelle Fisher
Nordstrom
Patrick and Annie Walsh
Patty and Robert Mack
Physicians Realty Trust
Rollie R. Kelley Family
Foundation Fund
Sweetwater Family
Foundation
The Ashkin Kahn Family
Foundation
The Colorado Trust Directed
Contributions Program
The Dolce Foundation
UMB Bank
Western Digital Foundation



KEY FINANCIAL DONORS CONT.

\$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
 Jayne Finch
 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



“ 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



LOOKING FORWARD



Volunteers pack food at a Mobile Food Market.

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!



MAKE A DIFFERENCE

DONATE

Your donation will make an immediate impact on hunger in our community. We specialize in food recovery and distribution, and can stretch your dollar to recover more servings and provide countless free, nutritious meals to those experiencing food insecurity. **Go to www.wedontwaste.org/donate to give today.**

LEARN

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.**

VOLUNTEER

Our volunteers are the backbone of our organization. We have volunteer opportunities available every week for individuals, as well as corporate groups and organizations. **Contact us at volunteer@wedontwaste.org to get started.**

DONATE FOOD

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/**

PARTNER WITH US

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





WEDONTWASTE.ORG

720.443.6113

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