Grow Your Own Food: Oasis Solutions

Fresh Food Connect & Groundwork Denver

Presenter: Laura Lavid, Fresh Food Connect Community Engagement and Marketing Director

Rocky Mountain Land Use Institute 2020 Conference Hot, Dry & Crowded: Planning for the Future,





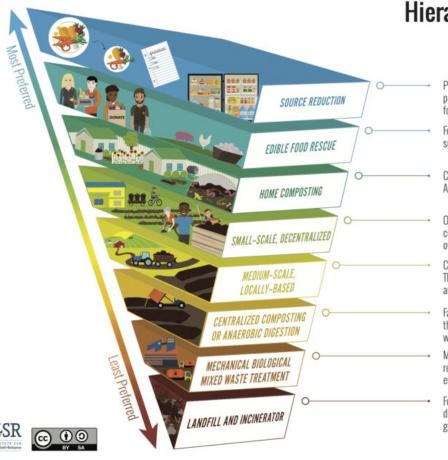


- 30-40% is wasted
- Valued at \$165 billion annually
- Rotting food in landfills releases greenhouse gases

Source: NRDC

CLIMATE CO CENTRAL





Hierarchy to Reduce Food Waste and Grow Community

Prevention. Do not generate food waste in the first place! Reduce portions, buy what you need, and organize your fridge for optimal food usage.

Feed hungry people. Divert food not suitable for people to animals such as backyard chickens or to local farmers' livestock.

Composting in backyards or in homes. Avoid collection costs!

Onsite composting or anaerobic digestion, and community composters can accept material from off-site or simply process their own material.

Composting or anaerobic digestion at the small town or farm scale. These systems handle typically between 10 and 100 tons per week and are designed to serve small geographic areas.

Facilities serving large geographic areas that typically handle more than 100 tons per week. Material generally leaves the community in which it is generated.

Mixed garbage is mechanically and biologically processed to recover recyclables and reduce waste volume and the potential for methane emissions before landfill disposal.

Food waste should be banned from landfills and trash incinerators due to their high capital costs, pollution, and contribution to greenhouse gas emissions.





The Pilot: Solving the Zucchini Problem













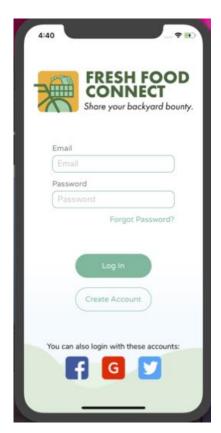
Evolution from Pilot



- Serving more zip codes in Denver
- Organically expanded to Boulder, Colorado Springs,
 Durango and additional Denver partners
- To Date:
 - 23 active zip codes across Colorado
 - 8 operators
 - More than 350 gardeners
 - Redistributed more than 27,000 pounds of otherwise wasted homegrown produce.



2020 Plans & Beyond



- Going Mobile! launching end of March
- Expanding nationwide
- Expand and support current operators



Groundwork Greens Hydroponic Greenhouse



- Established in 2014
- Fully hydroponic greenhouse
- How does it work to combat food deserts?

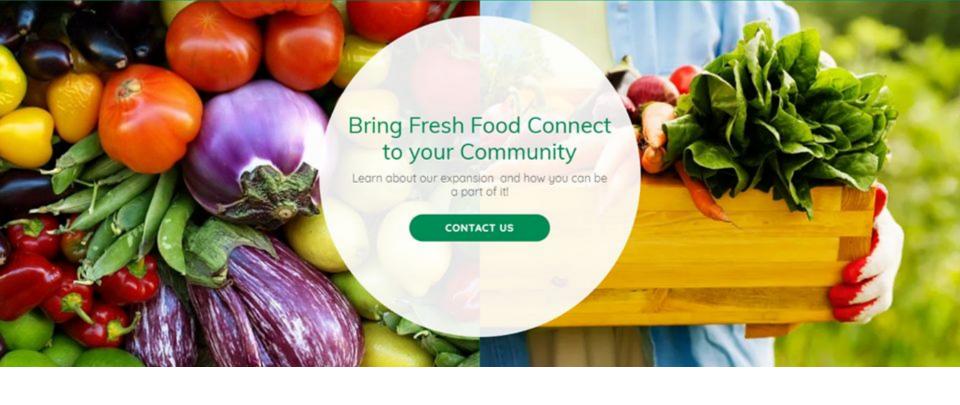


Groundwork Denver - Spring CSA Program



- March 16th-June 5th
- 12 weeks
- \$150 membership fee
- 1 box of produce/week
- Items in boxes:
 - Fresh lettuces
 - Braising greens
 - Herbs
 - Vine-ripened tomatoes
 - And more!





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