



An infographic consisting of a large orange circle with a dark grey border. A yellow arc is positioned at the top left of the circle. Inside the orange circle, the number '49' is written in a large, light green font, and the word 'Million' is written below it in a white, bold font.

**49**  
**Million**

**AMERICANS**  
without access to  
**HEALTHY FOOD**

\* USDA 2014

# THE SOLUTION

WASTE  
LESS

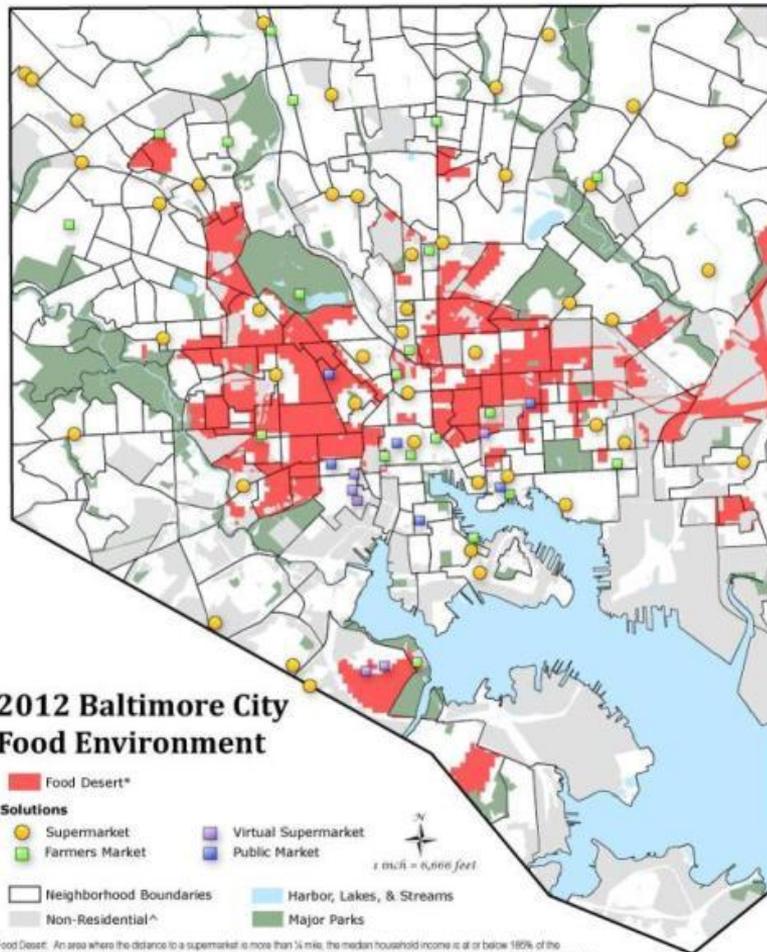


END  
HUNGER









## 2012 Baltimore City Food Environment

■ Food Desert\*

### Solutions

● Supermarket

■ Farmers Market

■ Virtual Supermarket

■ Public Market



Neighborhood Boundaries

Harbor, Lakes, & Streams

Non-Residential^

Major Parks

\*Food Desert: An area where the distance to a supermarket is more than 1/4 mile, the median household income is at or below 180% of the Federal Poverty Level, over 40% of households have no vehicle available, and the average Healthy Food Availability Index score for supermarkets, convenience and corner stores is low (measured using the Nutrition Environment Measurement Survey).

^ Non-Residential study. Non-residential areas include Colleges and Universities, Hospitals, Industrial Areas, Stadiums, and Government.

MARCH



Stephanie Rawlings-Blake  
Mayor  
Thomas J. Blanton  
Director of Planning



JOHNS HOPKINS  
BLOOMBERG  
SCHOOL OF PUBLIC HEALTH

JOHNS HOPKINS  
Center for a Livable Future





**RECOVERED FOOD CSA**

*A food program in a food system  
that feeds & nurtures all.*

**\$5 for \$50s!**

*Just enough to last you through the week.*

**Fresh, Local, Affordable!**

*Beauty has a price*

FOR





# IMPACT TO DATE



RATING SYSTEM



STANDARDS YOU WON'T FIND ANYWHERE ELSE

IN



# “UGLY” PRODUCE

We should  
not go to  
waste!



# Produce Storage Guide

## [ 3-5 DAYS ]

Apricots	Cilantro	Onions, cut
Asparagus	Cucumber	Peas
Avocados	Escarole	Peaches
■ Bananas	Herbs	■ Pineapple
■ Basil	Kale	Plums
Berries	Mango	Radicchio
Bok Choy	■ Melons	Spinach
Chard	Nectarines	■ Tomatoes
Chives	Okra	



## [ 1 WEEK ]

Artichokes	■ Citrus fruit	Jicama	Pears
Arugula	Corn, sweet	Leeks	■ Potatoes, baby
Bell peppers	Eggplant	Lettuce	Radishes
Broccoli	Endive	Kiwi	Scallions
Brussels sprouts	Fennel	Mint	Summer squash
Cabbage	Grapes	Mixed greens	Winter squash, cut
Cauliflower	Green beans	Mushrooms	Zucchini
Cherries			



### Tips!



Separate potatoes & onions and store them in a cool, dark, dry pantry or cupboard!

Basil can last 1 week longer if you trim the stems and put them in a jar with 2 inches of water. No sunlight please!

Ginger in an air-tight ziplock bag can last even longer!

Spread out herbs on a platter to avoid mold!

Citrus lasts ~2 weeks in the fridge. But we recommend keeping it on the counter in sight to remind you to get your dose of Vitamin C!

Ripen avocados on the counter, then stick them in the fridge to get a few more days out of them.

## [ 2+ WEEKS ]

Apples	Parsnips
Beets	■ Potatoes, large
Carrots	Rosemary
Celery	■ Sweet potatoes
■ Garlic	Thyme
■ Ginger	Turnips
Lemons	■ Winter squash
Limes	
■ Onions, whole	

Store all produce in the fridge unless you see the countertop/pantry icon: ■

Also, these are general guidelines! Trust your senses as well :)

# Fridge Storage Guide

### Quick tips:

Make a little box that's labeled EAT ME FIRST and put it on the middle shelf  
Set fridge temperature between 38 & 40 degrees  
To prevent mold, leave your harvest unwashed until you're ready to use



## [ Top Shelf ]

Most Drinks  
Leftovers

## [ Middle Shelf ]

Eggs  
Fruits and Veggies to use up ASAP

## [ Bottom Shelf ]

Dairy & Meat  
Fresh OJ

## [ Drawers ]

HIGH HUMIDITY  
[ The wilters ]

Bell Peppers	Eggplant
Broccoli	Greens
Brussels Sprouts	Onions, cut
Carrots	Peas
Cauliflower	Squash
Cucumbers	Strawberries

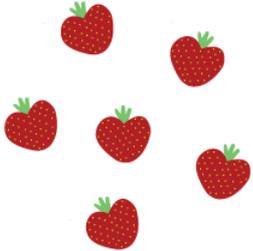
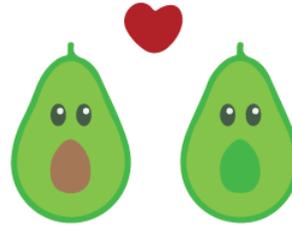
LOW HUMIDITY  
[ Ethylene gassers ]

Apples	Melons
Apricots	Nectarines
Avocados	Peaches
Celery	Pears
Mangos	Plums

*“That means creating not just a quicker way to deliver takeout downtown but also a system that distributes excess produce to communities where too many kids go to bed hungry.”*

-Barack Obama





HUNGRY  
HARVEST

# OUR FUNDAMENTAL BELIEFS



NO PRODUCE  
SHOULD GO  
TO WASTE



NO ONE  
SHOULD  
GO  
HUNGRY