

Food Recovery

Far North Coast NSW



Do you want to be involved but just don't have the time to commit to volunteering...?

Food Recovery is seeking cash donations from community donors. Cash donations will ensure Food Recovery can continue to expand its reach to new communities and will help keep the vans on the road. Every little bit counts! Donations are received using GiveNow.com.au the fundraising platform for not-for-profit charitable organisations. Donations will be received by Mid Richmond Neighbourhood Centre, lead agency for Food Recovery program. All donations are tax deductible and a receipt is provided for tax purposes.

Make a Donation

Using the secure engine of GiveNow.com.au

Contact us

- www.foodrecovery.org.au
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- (02) 6682 4334
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OUR MISSION: to help lead the war against waste by finding community beneficial solutions to make sure good food and organic 'waste' avoids land fill. Our name says it all, we rescue edible food and turn it into nutritious meals.

The food donations we collect are sent to various kitchens all over the Richmond River area where it is cleaned, prepped

and made into meals. These meals are then redistributed and people who are going through financial difficulties, or just need a hand, whether they are young or elderly, disabled, disadvantaged, indigenous, foreign, male, female, they all have guaranteed access to a hot meal.

We are funded by the NSW Waste Levy grant as a part of

the Waste Less, Recycle More project. Since August 2017, we have saved 10 tonnes of food from being sent to landfill. That food made over 900 meals and countless food parcels.



Food Recovery can now access benefactors from Nimbin, to Grafton, to Tweed Heads. A fate we would not be able to achieve without our fantastic new vans. Combined with our two volunteers, the now fleet of four, are on the road five days a week. They are kept busy collecting donations, delivering them to our kitchens and transporting all the delicious meals around to our distribution centers.

Billy, 77, is one of our regular volunteers. Every week he helps by driving to around the coast to collect and distribute food donations. Whether it is to Coles, or Aldi, Tweed Heads or Mullumbimby, he says he is prepared to go anywhere to help the people who need it.



A few weeks ago Billy went out to collect a food donation and completely filled the van!

COLLECTION				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Tweed Heads		Tweed Heads	Tweed Heads	
Casuarina Beach		Casuarina Beach	Casuarina Beach	
Ocean Shores		Ocean Shores		
Banora Point		Banora Point	Banora Point	
Yamba		Yamba		Yamba
Alstonville			Alstonville	
Grafton	Grafton	Grafton	Grafton	Grafton
OUTLETS RECEIVING DONATIONS				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Mullumbimby			Mullumbimby	
South Grafton	South Grafton	South Grafton	South Grafton	South Grafton
		Nimbin		
Yamba		Yamba		Yamba
Evans Head			Evans Head	
				Ballina Alstonville
		Pottsville		

It was absolutely packed with bread, crumpets and pancakes. Not only did it stock the shelves of Foodbank with delicious treats, but he saved 55kg worth of food from being sent to landfill.

From the whole team, THANKYOU BILLY.



Food Recovery is an initiative of the Consortium of Neighbourhood Centres Inc.
 'This project was supported by the Environmental Trust as part of the NSW EPA'S Waste Less, Recycle More initiative, funded by the waste levy.'



25.10.2017



Food Recovery celebrated its official launch on Wednesday 25th of October at South Grafton's Soup-A-Star Kitchen. A huge shout out to everyone's efforts. The party had special guests from the Environment Protection Authority (EPA) and Member for Clarence, Chris Gulaptis.

The morning was spent mingling and snacking, followed by speeches by Mr Gulaptis and Food Recovery Regional Coordinator Michelle Burns.

Michelle explained how Food Recovery was an idea that neighbourhood centers were already doing. However, in order to improve each of these individual programs, they need to work together, and that is where Food Recovery comes in. It is the link that will connect the kitchens across the region.

She said "we just want to be working with any organisation that's already doing some form of food relief, and try and work better together to stop food ending up in landfill when we have people in the community who are hungry."

Real Talk

Food and garden waste is the largest contributor to landfill for homes and business' in New South Wales. Waste Less, Recycle More is a government funded initiative to help educate, reduce and divert the amount of waste we are throwing away.

By 2021, this operation aims to reduce our overall wastage by 75%. According to the NSW Environment Protection Authority (EPA) "the successful diversion and reuse of the organics stream is critical to achieving the target".*

With funding from the Waste Levy, Waste Less, Recycle

More has been able to provide over \$300 million of grants and funding opportunities for waste management organisations. They range from recycling initiatives, educational programs, home collection services and donation and diversion programs.

Some of the community run programs that have benefited from this opportunity include educational avoidance group, Love Food Hate Waste, Foodbank, OzHarvest and Second Bite. In 2014-2015 Foodbank, OzHarvest and Second Bite were able to provide their communities with over 72 million meals from rescued food that would have otherwise been sent to landfill*.

This year alone, our Food

Recovery program has been able to save over 10,000 kilograms of food, and this is just the beginning.

Waste Less, Recycle More is an equal pursuit for economic and environmental sustainability. But reducing our landfill is a shared responsibility. It is important for business' and communities to work together to effectively reduce the amount of recyclable organics being wasted. While Waste Less, Recycle More provides us with an opportunity to invest in local technology, data and market development, we still need the help of everyone to ensure that we turn our landfill issues around.

*<http://www.epa.nsw.gov.au/resources/waste/aste-less-recycle-more-2017-21-brochure-160538.pdf>



The Hub @ Mullum

The Hub Mullumbimby, have gone above and beyond in their kitchen, ditching the toasties for a wide variety of mouthwatering meals. They've made vegan Dahl, spaghetti marinara and hoisin vegetables with crispy soy noodles, just to name a few!

Mullumbimby is currently processing the majority of donations received through Food Recovery. All the recipes used by The Hub are subjected to the food which is being donated, so it takes a bit of creativity and forward thinking to plan and create the meals.

Mel Williams is one of the cooks at The Hub. She said "we are able to diversify what we are cooking for people a lot more...we are getting a lot better (produce)."

It is a team effort to run The Hub's kitchen, and a lot of the helping hands are volunteers students and people from the community. Williams couldn't do it without them. She said "Some of them are so dedicated, they give so many hours they don't have to give, they are fully into the whole thing."

L-R: Mel Williams and Karen Worthington



Mullumbimby & District Neighbourhood Centre
Connecting the Byron Shire Community



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NEIGHBOURHOOD HOUSE INC.

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www.conc.org.au | www.foodrecovery.org.au

