



The Almost Monthly Epic-Cure Newsletter

May 2023

The Epic-Cure Report Card for April 2023		
Life to Date (since May 24, 2019)		
Pounds In/Out	15,663,711	As of 4/30/2023
Wholesale Value of Food Distributed	\$29,633,739	
Pounds of Food per Family	62.54	Average pounds per family per visit
Total Number of Meals	13,053,093	Assumes 1.2 pounds per meal
People Served – April 2023		
Number of Families	2,058	Week ended 4/30/2023
Number of Distributions	21	
Pounds In – April 2023		
Total Pounds In / Out	483,640	
Total Pounds In / Out	476,506	Average of 3 prior months
Operating Efficiency		
Wholesale value of food for each \$1.00 spent on Epic-Cure’s® Operations		\$35.25

Epic-Cure's 2023 Capital Campaign

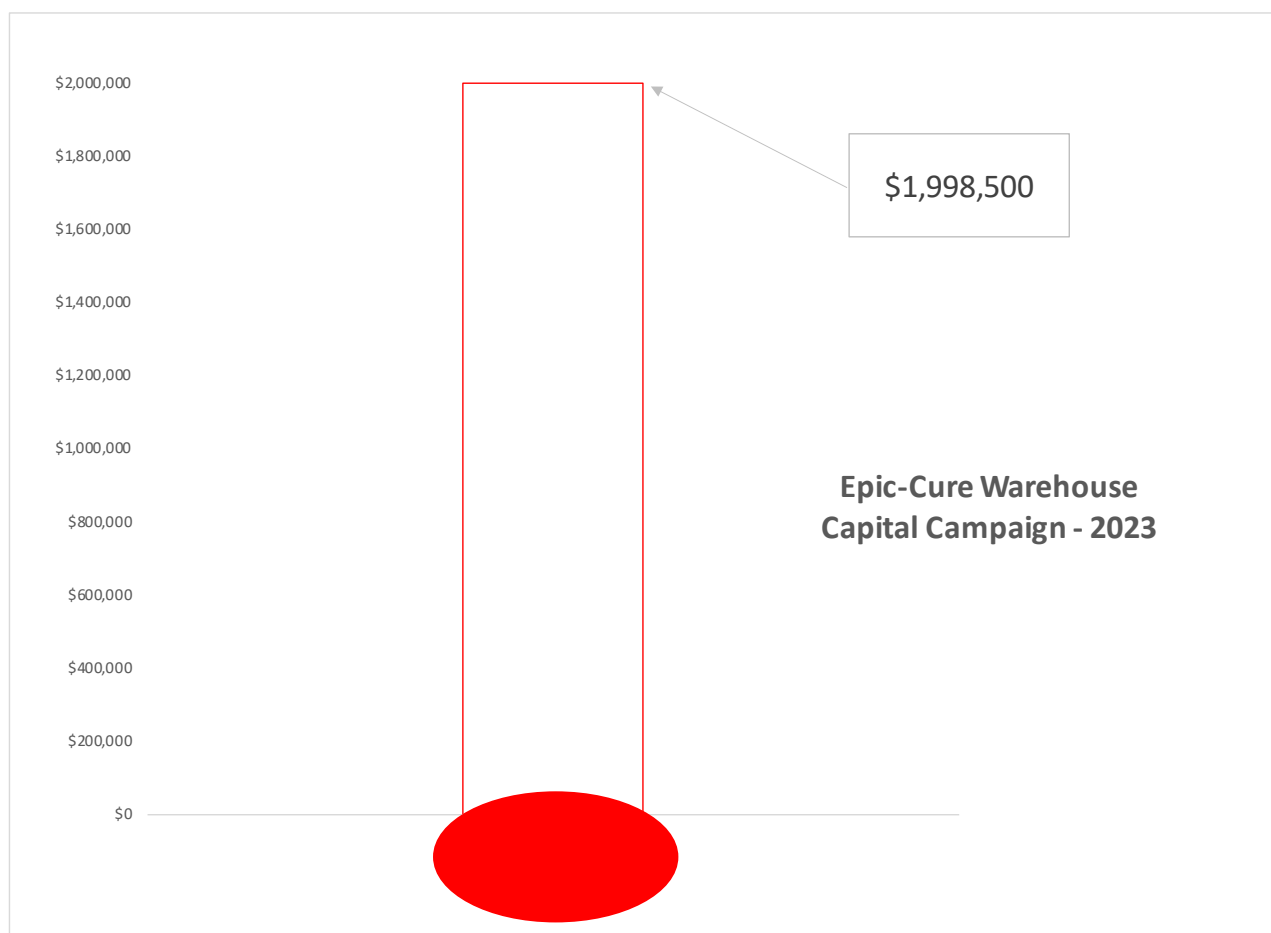
Building Acquisition: *To Create a permanent and sustainable presence in St. Johns County to help the most vulnerable in our community.*

We have identified a site and have negotiated with a builder that is willing to construct a 10,550 square foot warehouse with the required three-phase electrical capacity. This building will house Epic-Cure's St. Johns County operations as well as provide space for our Sustain U.® Cooking Classes and [Hopefull Handbags](#), who has been our warehouse mate for years now.

The site is located on Inman Road in St. Augustine, just off SR-16 near I-95 (exit 318) and is ideally situated for logistics – ready access by trucks for food and household goods collection as well as safe access by surface roads (35 mph) for staff, volunteers, and patrons (recipients).

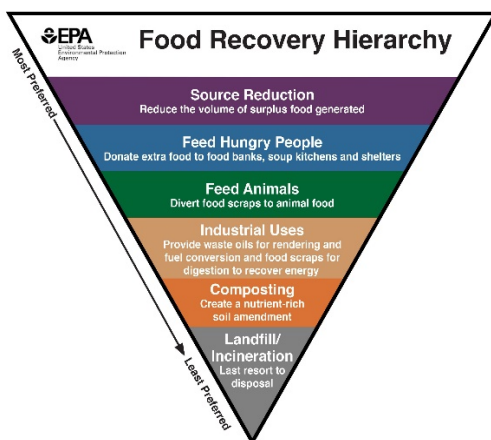
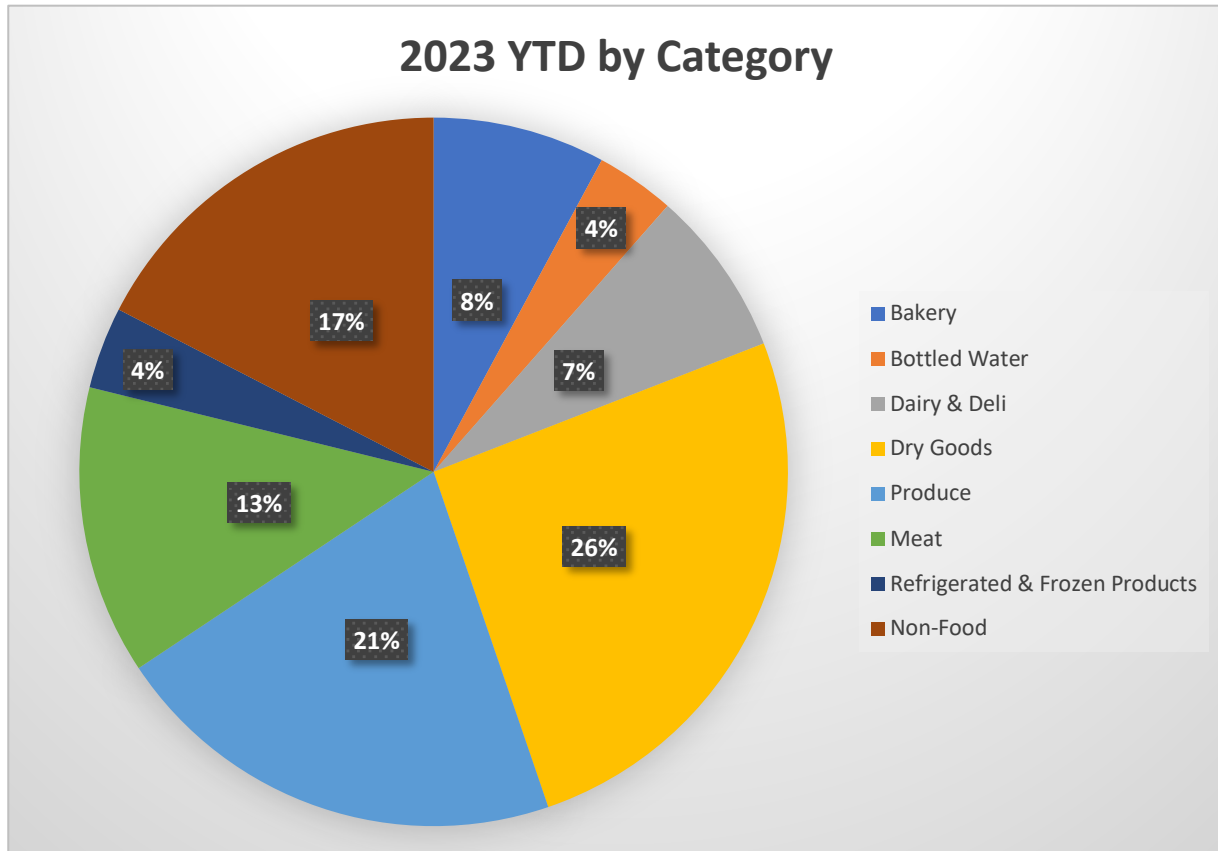
The building will cost \$1,998,500 (includes construction and build-out costs) and will take approximately six to eight months to construct once some additional permitting has been achieved.

To date, we have raised \$9,775 towards our Capital Campaign goal.



Operations

People ask us all the time what types of products we get, and the answer is almost everything you see at every grocery store comes through our warehouses. This chart shows the percentage of overall pounds we process by category. In this edition of the newsletter, we are going to focus on bakery.



8% of year-to-date pounds is 171,693 pounds of bakery. **That is a LOT of bakery.** If you divide that by the number of families served so far this year, that is over 5 pounds of bakery per family per week. Rather than giving people more than they can use, which results in food waste, we have started sharing bakery “upstream” to Feeding Northeast Florida so that they can share it with other agencies to spread it over more counties. And, honestly, we have had to send a fair amount to the farms to feed animals. But, in the food recovery hierarchy pyramid (EPA), that is the next best use for it after you’ve given as much as you can away to people.



When you look at Breads & Bakery surplus on the national level, you can see why we don't want to give people more than they can use since home level (residential) waste in this category is so significant already.

year	sector	food_type	US Pounds of Surplus	US Pounds Donated	US Pounds Landfilled	US Pounds Other Uses
2021	Foodservice	Breads & Bakery	277,037,133	4,061,865	227,106,447	45,868,821
	Manufacturing	Breads & Bakery	172,285,170	29,802,838	25,164,879	117,317,452
	Residential	Breads & Bakery	2,770,184,979	0	1,529,965,604	1,240,219,375
	Retail	Breads & Bakery	1,083,311,886	206,992,825	323,337,562	552,981,499
2021 Total			4,302,819,168	240,857,527	2,105,574,493	1,956,387,147

** Other uses include biomaterial processing, animal feed, anaerobically digested, composted, incineration and sewer.

https://insights-engine.refed.org/food-waste-monitor?break_by=food_type&indicator=tons-surplus&view=detail&year=2021

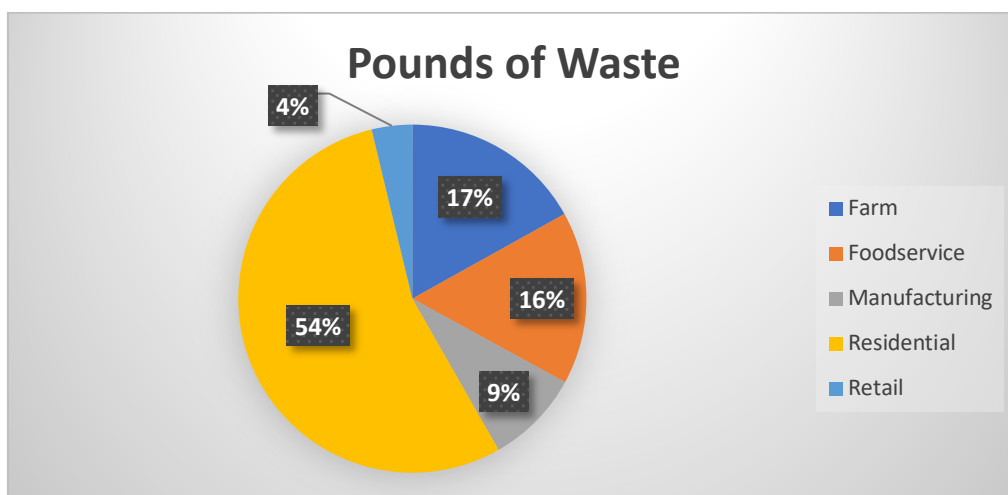
Our observations on this category are that freshness and appearance of abundance are big drivers of food donations on the retail level. On the wholesale level, it is more about overstock.

As improved analytics and studies come out about food waste, the picture keeps looking grimmer. Sources on food waste (Feeding America, USDA, ReFed) now estimate food waste to be 38% of total food produced in the US. The progression of food waste estimates over the last 4 years are:

2020: 72 billion
 2021: 108 billion
 2022: 108 billion
 2023: 160 billion

New data estimates waste by sector as:

year	sector	Pounds of Surplus	Pounds of Waste	Pounds Donated
2021	Farm	31,014,998,290	27,051,394,410	500,872,662
	Foodservice	25,773,080,309	25,659,289,381	110,723,174
	Manufacturing	26,841,135,304	14,044,535,021	913,822,416
	Residential	88,174,776,033	87,129,653,025	0
	Retail	10,247,662,768	6,016,666,517	1,996,056,799
2021 Total		182,051,652,705	159,901,538,354	3,521,475,051



Those estimates are projected to get worse before they get better since the farm sector is underestimated at 17% as it only includes produce and nuts. It does not include dairy, meat, seafood, commodity crops, etc. But, we know from the March newsletter that:

Currently, about 12% of beef, 16% of pork, and 17% of dairy products go uneaten.

- At 12% of beef, that is 3,150,084,000 pounds wasted in 2020. Yes, that is more than three billion one hundred and fifty million pounds of beef. Say that number out loud and let it really sink in.
- At 16% of pork, that is 6,480,053,280 that went to waste in 2020. Using words again, that is more than six billion four hundred and eighty million discarded pounds of pork.

Together, that is 9.63 billion pounds of meat wasted.

If you are interested in learning more about Measuring Food Waste: New Estimates, New Insights, New Opportunities, this is worth watching:

[ReFED - Measuring Food Waste: New Estimates, New Insights, New Opportunities](#)

We covered produce in the last newsletter, but we want to talk about new estimates on produce that is **Not Harvested**, since it is so significant.

Produce Pounds 2021					
Supply	Surplus	Waste	Donated	Animal Feed	Not Harvested
202,915,810,000	31,014,998,000	27,051,394,000	500,872,000	3,462,732,000	25,440,782,000

Imagine how far we could go solving hunger and improving health if we could access that produce. One big step in that direction is through gleaning.

Gleaning is the act of collecting leftover crops from farmers' fields after they have been commercially harvested or on fields where it is not economically profitable to harvest.

We have made working with The Society of St. Andrews and gleaning local farm fields a priority. In the last 4 weeks alone, volunteers have gleaned 2,300 pounds of broccoli and 3,100 pounds of potatoes.

Here is your opportunity to be part of the solution.

For the next 4 weeks, every Tuesday at 9am, the Society of St. Andrew is working with the UF/IFAS Research farm. Agencies are allowed to send volunteers to package already harvested potatoes into 5-10lbs bags. Volunteers will then transport the bags to agencies of their choice.

Volunteers are encouraged to bring trucks to these events, as the more the vehicle can hold, the more we can get you. Box trucks are not permitted during this glean.

To register to pack and transport potatoes, visit this link: [Society of St. Andrew - Gleaning](#)



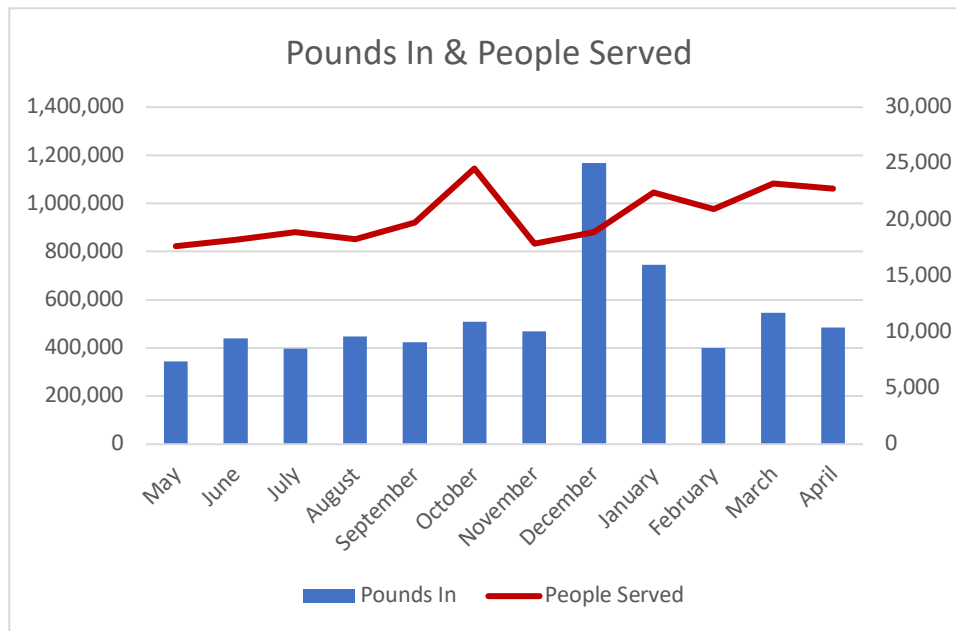
Pictures of 2 of our volunteers, Michele Anderson and Norman Biegner, at the last gleaning on Tuesday, May 2nd. They were each able to load their trucks with about 1,400 pounds of beautiful potatoes.



Check out the latest pictures of the Palatka garden project:



Here is our PIPS (Pounds In & People Served) Graph



Notes on the graph:

FEMA December 605,728

FEMA January 302,390

FEMA February 21,000

FEMA March 36,190

While February was a very difficult month in the food rescue world, we were right back up to our “normal” volumes in March at 546,003 pounds and 483,640 pounds in April. That brings us up to 2.2 million pounds of food rescued and distributed this year at a wholesale value of \$4.6 million dollars.

At our current volume, number of days and timing of intake days in the month can make tens of thousands of pounds in difference which is why we consider March and April “normal”.

Fundraising

Thank you to everyone who contributed on St. Augustine Giving Day. We were able to raise \$14,780 to help fund our operations. While we apply for every grant that comes across our desks, we rely heavily on the public to help fund our day to day operations (rent, utilities, insurance, trucks, fuel, etc.). We couldn’t do it without you.

If we fail in any way to properly thank anyone, please know that we live our mission to take urgent, immediate, and continuous action to end food waste and hunger. We are a 100% volunteer organization. We spend 100% of all donations received to accomplish that mission.

That is how we show our appreciation. By working hard to do what we promised to do with your support.





Sustain U.

We wrapped up our Spring classes at the [Steven A. Cohen Military Family Clinic](#) on April 24th. We are looking forward to starting our next session in the Fall.





Volunteer Spotlight

By Janet McNabb



Awareness:

An easy, impactful way that you can help us is to please ...

Save And Drop Off Your Grocery Store Plastic Bags.

You will help reduce waste by allowing us to re-use them. You will save us money by reducing the number we have to purchase.

Transparency:

Anyone who wishes to see *Epic-Cure's financial statements* need only ask.

- Our CPA-Audited fiscal year 2021 financial statements have been released and are available upon request.
- Please email your requests to Sunny Mulford: sunny.mulford@epic-cure.org