

## WINTER WEATHER PRECAUTIONS

**Winter** will be upon us before we know it. While we might appreciate the beauty of freshly fallen snow, it can also wreak havoc on day-to-day operations at Table to Table. Now is a good time to refresh your memory of our **Weather Safety Cancellation and Delay Policy**.

We occasionally need to cancel or delay routes. While we try to make the best decision based on the available information, we may sometimes decide to run routes in conditions that you would rather avoid. Please know that you are welcome to call out anytime the weather conditions are beyond your comfort zone.



## Holiday Schedule

- **Thanksgiving:**

We will be closed on **November 28th and 29th**.

- **Winter Holidays:**

We will be closed on **December 24th and 25th**.

- **New Years:**

We will be closed on **Wednesday, January 1st**.

## Don't Eat Rescued Food!

Sometimes it can be difficult not to eat some of the delicious food we see on routes. I especially hate it when Molly's Cupcakes brings in a donation. However, we cannot partake in the food that we rescue. The training slide below goes over a few reasons:

### Do Not Eat the Food We Collect

It is probably best to not do a route on an empty stomach as you will be collecting lots of great looking food.

As great as the food looks, it is important that our staff and volunteers do not eat any of the donated food.

Our partners are donating this food with the understanding that all the food is going to our recipient partners to help address food insecurity

Eating the donated food also violates our contract with Feeding America, that puts 2,000,000 pounds of rescued food in jeopardy.



## Gleaning Wrap-Up ◀

**Table to Table's Mission statement** is to bridge the gap between abundance and hunger. We have several initiatives that accomplish this with the assistance of volunteers. Among them is gleaning: the act of collecting excess fresh food for those in need. Table to Table gleans from local produce growers, including both local farmers and individual's gardens. Gleaning is typically done throughout the growing season: June through September. A variety of volunteers assist, with ages ranging from children to adults.

**The gleaning program**, which is coordinated through Americorp employees, benefits local produce growers by collecting their excess and avoiding waste. It results in providing high-quality nutritious produce to Johnson County. The current Americorp volunteer and coordinator of the gleaning program is Natalie Tapscott. With the continued leadership of Table to Table and the incredible involvement of volunteers, 2024 results are a **106% increase** since 2023.

In 2023, T2T collected **45 gleans**, resulting in **4,424 pounds of produce**.

In 2024, T2T collected **53 gleans**, resulting in **8,056 pounds of produce**.

## Every Rescue Counts

**We want to take a moment** to remind you that every pound of food rescued is a success, no matter what the number on the scale. We understand that some days the totals might feel lower than you'd like when you return with fewer pounds of food, but that doesn't diminish the incredible impact you're making. Food rescue is not just about numbers—it's about the lives you touch, the perfectly good food you save from waste and bring to those in need, and contributing to a more sustainable community. It's also important to remember that some food can have a larger volume but weigh less in pounds.

Many factors influence the amount of food rescued on any given day, and while we try our best to address those factors, some things are just out of our control. What truly matters is the effort and care you put into each rescue and the relationships you maintain with our partner organizations. Every time you step up, you're doing something amazing. We're grateful for each and every one of you and everything you contribute. Thank you for your continued dedication and keep up the great work!

## T2T Historical Perspective Pt II – Capitol Street (2017–2021)

**In late Fall 2016**, T2T left Old Brick and moved to offices at the intersection of Capitol Street and Benton Street. This space had formerly been rented to the Iowa City Community School District, having most recently housed the district's technology department. Being 3200 square feet, it offered plenty of space to grow into. The move was completed in January 2017. It was facilitated by Julie Johnston, who was the interim director. The T2T staff also grew to three full-time and one part-time members.

The move to a bigger space came at a good time, as T2T was ready to grow. In 2017, T2T welcomed a new Executive Director, Nicki Ross. Over the next four years, T2T was able to increase the number of full-time staff from 2.5 to 5.5. They also began working with Americorp, which expanded T2T's capacity and enabled the launching of the local food and farm harvest program. With appropriate parking, T2T also invested in a long-term lease for the big truck that moved half a million pounds of food a year.

It was also during this time that T2T began partnering and sharing space with Field to Family, a nonprofit food hub in Johnson County that works with local producers to supply healthy food to the community. This partnership continues to this day.

At this location, we added 11 new routes per week, bringing weekly routes to 47, which also greatly increased the number of volunteers each week. Some of the things that the volunteers really appreciated about the larger facility was dedicated parking for volunteers and fleet vehicles, and that they no longer needed to carry their own boxes to the vans each day.

By 2021, T2T was rescuing 2.3 millions of pounds of food per year, at a value of \$6.9 million. In 2021, the lease for this space was up and the landlord chose not to renew it - so T2T would need to move yet again. The search for a new location was on...

