GET FOOD SMART TN QUARTERLY NEWSLETTER

Spring 2025 Edition

Hi friends,

We are only a couple weeks away from Tennessee's 4th annual Food Waste Prevention Week! Our planning team has been hard at work planning a week full of practical tips, resources, and engagement opportunities around the issue of food waste.

Keep reading to learn about all the opportunities to get involved in April!

Thanks,

Kristen Privette

UPCOMING EVENTS

Food Waste Prevention Week

April 7-13, 2025

States across the US will be hosting a week to highlight food waste and the ways to combat it. Check out our Tennessee Events.

Events Here

Tennessee's 4th annual Food Waste Prevention Week will be April 7-13, 2025! We are so excited to engage with Tennesseans on topics around food waste reduction, recovery, and diversion. We will be continuing our tradition of Bread-to-Tap events and a Coffee Crawl. Keep an eye out for more information to come on our Get Food Smart TN website, and Facebook and Instagram accounts.

This year we join many other states in celebrating Food Waste Prevention Week as partners and

2025 ReFED Food Waste Solutions Summit

June 23-25, 2025

Seattle Washington

Presented by ReFED, the Food Waste Solutions Summit is the premier food waste event of the year, bringing together food businesses, funders, solution providers, innovators, policymakers, nonprofits, and more to drive the adoption of solutions to reach our collective goal of a 50% reduction in food waste by 2030.

Register Here

OPPORTUNITY

Food Waste Cooking Challenge

Share a story about a dish you made to reduce food waste in your kitchen. Enter it in the Food Waste Prevention Week contest for a chance to win $100 dollars! Enter from now until April 16th.

sponsors. We are looking for Tennessee restaurants, organizations, and other businesses to join us!

As a partner, you can help us spread the word about food waste reduction, recovery, and diversion during by posting to your social mediasing the Social Media Calendars and extra resources available HERE.

If you have questions, please contact Kristen Privette (kristen.privette@tn.gov). To become a Partner, click on the link below to fill out a short form.

Become a Partner!

JOIN US AT A BREWERY NEAR YOU!

We're excited to partner with breweries and organizations across the state to celebrate Food Waste Prevention Week! This year, breweries in Chattanooga and Memphis are leading the way, and we want YOU to be part of the fun.

Oddstory Brewing Co: Join for a special, limited-edition beer made with Neidlov's Bread that would have otherwise gone to waste. It's a tasty way to fight food waste!

Memphis Brewing Co: Be one of the first 50 guests to enjoy a FREE beer and take part in a Food Waste Trivia Night! You'll learn food-saving tips, enjoy delicious food trucks, and watch a live chef

Enter Here

FOOD WASTE RECIPE

Raspberry Vinaigrette

When you have overripe raspberries, whip up this easy raspberry salad dressing. Its vibrant, slightly sweet flavor pairs perfectly with spinach or arugula, and you can top it off with your favorite ingredients.

Recipe Here

FOOD WASTE TIP

Fridge Drawers: Not Just for Organization

Fridge drawers often have adjustable humidity settings. Store wilting-prone

demonstration. It's a night full of fun, prizes, and learning!

READ MORE

items like leafy greens, spinach, arugula, and herbs in a high-humidity drawer to keep them fresh longer.

More on Storing Food Here

FEED YOUR NEIGHBORS

We are partnering with the UT Ag Extension Agency and UT Institute of Agriculture again for the Statewide Food Drive! Last year we collected over 9,287 pounds of food at 50 locations across the state, providing 8,798 meals for Tennessee. This year the food drive is two weeks long. You can find a donation location near you at the link below.

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