



DATE: February 9, 2023

TO: Programs and Administration Committee
Planning Committee/Recycling Board

FROM: Meri Soll, Senior Program Manager
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SUBJECT: Waste Prevention Grants Update and Grantee Presentations

SUMMARY

The Agency utilizes several approaches to support waste prevention and build upstream infrastructure in Alameda County. One such approach is our long-running waste prevention grants program. StopWaste is offering a total of \$1.1 million in funding for projects that focus on innovative approaches to preventing waste in Alameda County. Periodically we bring selected grantees to present to the board for a deeper understanding of how our funding not only supports the environment via waste prevention but our local communities as well. Presenters will provide the board with an overview of their organization and the communities they serve, how they have utilized grant funds, and the impacts made as a result of the funding support.

DISCUSSION

Staff will provide an overview of the upcoming grants program, and the board will hear presentations from the following grantees:

Loved Twice provides newborns in need with high-quality, reused baby clothing for the first year of life. Loved Twice provides the missing link between those who have perfectly good infant clothes that no longer serve them and new parents in desperate need. Gently used baby clothes are sorted into complete wardrobes-in-a-box for the first year of life and are distributed through social workers in clinics, shelters, and hospitals such as Alta Bates Summit Medical Center and Highland Hospital in Oakland. StopWaste grant funds have allowed Loved Twice to increase the amount of clothes collected and redistributed to Alameda County mothers and babies in need – 600 wardrobe boxes were distributed in Alameda County in 2022 as a result of our funding.

Berkeley Food Network (BFN) seeks to end hunger and poor nutrition by using innovative, community-centered solutions to build a more sustainable, resilient, and equitable food system. By partnering with farms, retailers, restaurants, and other businesses, BFN recovers over 60 thousand pounds of surplus edible food every month. This food goes to their distribution programs and Hub Meal Program, where it is turned into nutritious, individually packaged and frozen vegetarian meals. Last year, StopWaste funding allowed BFN to expand their Food Recovery Program (FRP) as well as establish new donor relationships to secure kitchen ingredients for use in their Hub Kitchen and with food recovery organizations who have hot meal cooking programs. This allowed BFN to recover and distribute over 353 thousand pounds of surplus edible food, serving the equivalent of 294 thousand nourishing meals.

RECOMMENDATION

This item is for information only.