

# Fruit Glean Happy Hour



This has been a wild year for a multitude of reasons. Staying in touch with friends and family through virtual platforms has been hard to say the least, and making new friends has been an even more challenging feat. Personally, I am so thankful to have had the opportunity to get to know each of you through Fruit Glean Happy Hour events.

I have been SO inspired by each of your passion for gleaning and eagerness to understand the big WHY behind the harvests. Let me tell you, your help went a long way in reaching our 3 goals to reduce food waste, save bears, and feed community.

All of that is to say that we want to thank each of you for your help at community harvests, but also for your kindness and friendship!



## Your impact in numbers...

In TOTAL, the GFC's gleaning program rescued 26,328 pounds of fruit and vegetables from the landfill. At community gleaning events, you all gleaned 16,746 pounds of fruit from 24 sites in a little over two months. WOW. I think it's safe to say, we couldn't have done it without you.

- The 1,983 lbs of 'good' fruit went to 11 food assistance entities across the region such as Manna Soup Kitchen, TARA Food Bank, Pine River Shares, Community Compassion Outreach, Durango Food Bank, and more.
- The 10,438 lbs of 'bad' fruit went to hungry pigs at James Ranch and Tierra Vida Farm, as well as to 34 bear cubs at the Durango Parks and Wildlife Bear Rehabilitation Center.
- The 4,325 lbs of 'cider apples' were transformed into cider and juice! Local cideries such as EsoTerra and Fenceline purchased 525 lbs of apples. 3,800 lbs of cider apples were pressed into juice for the GFC's 12th Annual Apple Days event!
- NONE of this fruit went to waste!

## Haven't had your fill of apples??

Do you want to keep harvesting?? There are still some options for you post peak harvest season...

1) Our Fruit Tree Registry and DIY harvest rental kit program are still available! If you have the harvest itch, we have the equipment! Visit [www.goodfoodcollective.org/book-online](http://www.goodfoodcollective.org/book-online)

2) THIS WEEKEND, harvest apples at Melissa Paxton's property! She still has some 'good' apples, and all harvesters get to take home-made plum barbeque sauce!! Call Melissa to harvest any time before Monday - (970) 769-0674.

3) Join GFC staff next Thursday evening from 4-6 PM for an apple pie kit-making session!! This event will be open to the public next week, and there are limited spots due to COVID! But, volunteers like you get first dibs!! Email me ASAP at [info@goodfoodcollective.org](mailto:info@goodfoodcollective.org) to reserve your spot!





# Fruit for Good



We are launching Fruit for Good in partnership with Durango Artisan Foods, who is acting as the generous host of our brand new, super shiny Harvest Saver 2000 (yes, it is as cool and spaceship-like as it sounds)! At present, Fruit for Good is currently in the experimental phase of transforming hundreds of pounds of apples gleaned in the past few weeks into tasty apple chips. Each week, a GFC volunteer or staff member 'swizzles' (our new verb for coring, peeling, and cutting) apples gleaned from local backyards and orchards, dehydrates the 'swizzled' apples for about 3 hours, tests the final product, and packages the apple chips to be sent to food banks!

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Eventually our local apple chips will be for sale at stores around town - each bag purchased will result in two bags donated to food banks across Southwest Colorado! Any revenue generated from these sales will be used to fund next summer's gleaning program and keep our food donations flowing!

If you want to join our Swizzle Team and try your hand at turning apples into delicious, crispy, oh-so-fresh apple chips and helping us to build out this program, let us know! Samples are, of course, a perk of the job :). Email Falon at [info@goodfoodcollective.org](mailto:info@goodfoodcollective.org)