

# DC Food Recovery Week Schedule - Oct. 21 - 28

## All week:

### RescueDishDC

**When:** Whenever participating restaurants are open during Food Recovery Week

**Where:** Participating restaurants throughout the week

**What:** Select restaurants in DC will highlight items on their menus that make creative use of something that people might assume should be thrown away. Head to Santa Rosa Taqueria for pickled-cabbage-core and portobello-stem tacos, ANXO for cider made from foraged crab apples, and Teasm for pan-seared salmon belly served with pickled collard stems. A full list of participating restaurants will be posted at: [dcfoodrecovery.org](http://dcfoodrecovery.org).

### Become a Food Rescuer with Food Rescue US

**When:** Whenever works for you (during Food Recovery Week and beyond!)

**Where:** Across the city

**What:** Want to do something about food waste and hunger on your own schedule? Become a Food Rescuer! Food Rescue US enlists volunteers to use their own cars to transport excess healthy food from businesses directly to agencies serving the food insecure. In addition to regular rescues, there is a large-scale conference in town during DC Food Recovery Week, which will require many additional runs. The challenge is on to recruit a record-breaking 50 new Food Rescuers during October so sign up at [www.foodrescue.us](http://www.foodrescue.us) (say #FoodRecoveryWeek sent you!) then claim a run and join us at the DC Food Recovery Week Happy Hour on Oct. 27 to celebrate.

## Saturday, October 21

### Ugly Pumpkin Block Party!

**When:** Saturday, Oct. 21, 11 a.m. – 3 p.m.

**Where:** Anacostia - check [dcfoodrecovery.org](http://dcfoodrecovery.org) for specific location

**What:** Pick out and decorate your very own ugly pumpkin. This event in Historic Anacostia will kick off DC Food Recovery Week by both bringing awareness to the problem of wasted food in DC, and celebrating the work that has been done to address this issue.

## Sunday, October 22

### Compost Cooperative Training and Volunteer Day

**When:** Sunday, Oct. 22, 10 a.m. – 1 p.m.

**Where:** Howard University Garden, 2255 Sherman Avenue NW, Washington, DC 20001

**What:** Need a free, local, always-open place to drop off your food scraps? The DC Department of Parks and Recreation runs [50 compost cooperatives](#) that fit the bill. This training will allow you to join any cooperative in the network. Training activities will include turning the compost piles, moving the piles from one bin to the next, sifting finished compost, and maintaining the 3-bin system and garden. Participants are welcome to take home a sandwich sized bag of DC's best compost (2016 and 2017 DC State Fair results)!

Please register here:

<https://www.eventbrite.com/e/compost-cooperative-training-and-volunteer-day-tickets-38666339061>

### **Monday, October 23**

#### **Food Preservation Recipes with Food Recovery Network**

**When:** Monday, Oct. 23, 6:30 – 8:30 p.m.

**Where:** Kenilworth Kitchen - 4321 Ord Street NE, Washington, DC 20019

What: DC Department of Parks and Recreation (DPR) is opening up their food recovery classes, a part of their Cooking and Nutritional Certificate Course, to additional participants who want to learn about food recovery in DC. You're bound to find at least one new and favorite method of food preservation after leaving this lecture-based workshop. Learn the basics of homemade preserves - from canning to pickling - with Food Recovery Network Executive Director Regina Northouse.

Registration is required and space is limited- please register using this link:

<https://web1.vermontsystems.com/wbwsc/dcwashingtonwt.wsc/search.html?module=AR&fmid=4238797>

If you have questions please email [Joshua.singer@dc.gov](mailto:Joshua.singer@dc.gov) and [Kehmari.Norman@dc.gov](mailto:Kehmari.Norman@dc.gov).

### **Tuesday, October 24**

#### **Food Waste and Sustainability at Large Organizations – Lunch & Learn**

**When:** Tuesday, Oct. 24, 12:00 - 1:30 p.m.

**Where:** National Geographic, 1600 M Street NW, Washington, DC 20036 (grab lunch and head to the north end of the NG cafeteria)

**What:** Attend a Lunch & Learn panel discussion with sustainability professionals to learn about best practices in limiting food waste and promoting food recovery at large organizations. The session will touch on menu planning, food recovery partnerships and tips on bringing these sustainable solutions to your company. Panelists will include Katharine Leigh, the Nature Conservancy; Adam Rubinfeld, World Bank; Laura Monto, Sodexo/National Geographic; Monica McBride, World Wildlife Fund.

Space is limited so please register here:

<https://www.eventbrite.com/e/food-waste-and-sustainability-panel-tickets-38547442438>

## Waste Not: Food Waste, Resource Conservation, and You

**When:** Tuesday, Oct. 24, 7 – 8:30 p.m.

**Where:** Northeast Neighborhood Library, 330 7th Street NE, Washington, DC 20002

**What:** This class will review the causes of food waste and ways to reduce it, debunking myths along the way. (For example, is the food you are throwing out actually bad?). The class will be led by William Reid who, in an effort to prove a point, survived off of food waste for over two years.

Please register here:

<https://www.eventbrite.com/e/waste-not-food-waste-resource-conservation-and-you-tickets-38668672039>

### **Wednesday, October 25**

## Overview of DC Food Recovery & Edible Alternatives in the Garden

**When:** Wednesday, Oct. 25, 6:30 - 8:30 p.m.

**Where:** Kenilworth Kitchen - 4321 Ord Street NE, Washington, DC 20019

**What:** DC Department of Parks and Recreation (DPR) is opening up their food recovery classes, a part of their Cooking and Nutritional Certificate Course, to additional participants who want to learn about food recovery in DC. The class has two parts:

*Part 1: Overview of Food Recovery in DC: 6:30-7:30pm*

Currently in the US, 40% of all of our food produced ends up in the dump, while 13% of all homes nationwide are food insecure. In this class, we will discuss all the different local opportunities in DC for consumers and businesses to recover their food and make a difference.

*Part 2: Edible Alternatives in the Garden: 7:30-8:30pm*

The majority of what we grow in our gardens is edible yet we only eat a small part of each plant. Do you want to learn what flowers are delicious in a salad? What stalks make a great hummus or pesto? What seeds are good pickled? Which weeds are more nutritious than your crops?

Learn to maximize your garden harvests or supermarket produce by using the parts of your plants you didn't realize could be not only edible but delicious.

Registration is required and space is limited- please register using this link:

<https://web1.vermontsystems.com/wbwsc/dcwashingtont.wsc/search.html?module=AR&fmid=4239825>

If you have questions please email [Joshua.singer@dc.gov](mailto:Joshua.singer@dc.gov) and [Kehmari.Norman@dc.gov](mailto:Kehmari.Norman@dc.gov).

## Food Recovery Advocacy Evening

**When:** Wednesday, Oct. 25, 6-8 p.m.

**Where:** Teasm Penn Quarter, 400 8<sup>th</sup> Street NW, Washington, DC 20004

**What:** It's perfectly legal for businesses and restaurants to donate extra food to nonprofits, but a pending DC bill would make it even easier – and would provide tax incentives for keeping good

food out of the trash. Come to this “working” evening learn about and advocate for the Save Good Food Act, whether as a DC resident, an agency that receives food donation or a business looking to donate extra food. Ona Balkus, legislative counsel in the office of DC Councilmember Mary Cheh, will be on hand to answer questions about the bill. We’ll also have materials available about a new DC compost bill and other legislative efforts to reduce food waste. While you’re at Teasism, make sure to order from their special menu of dishes made from foods that would otherwise have been thrown away -- including a new item for #RescueDishDC.

Please register here:

<https://www.eventbrite.com/e/food-recovery-advocacy-evening-tickets-38668723192>

### **Thursday, October 26**

#### **Gleaning at UDC Firebird Farm with Donation to DC Central Kitchen**

**When:** Thursday, Oct. 26, 9 - 11 a.m.

**Where:** Firebird Farm, University of DC Research Farm, 12001 Old Baltimore Pike, Beltsville, MD 20705

**What:** Join us at the UDC farm to harvest produce that would otherwise go to waste in order to donate fresh produce to DC Central Kitchen. Produce gleaned by volunteers is used to make nutritious meals that are sent out to 80 social service agencies around Washington, DC. Firebird Farm is 30 minutes from the College Park metro station. Volunteers can provide their own transportation, arriving at the farm by 8:45 a.m. Otherwise, volunteers can meet at College Park metro station Kiss & Ride at 8:15 to carpool from the farm.

Please register here - space is limited: <https://dcentralkitchen.org/register> or contact Megan Genova at [mgenova@dcentralkitchen.org](mailto:mgenova@dcentralkitchen.org) or 202-400-2804.

#### **RescueDishDC Happy Hour**

**When:** Thursday, Oct. 26, 6 – 8 p.m.

**Where:** The Sheppard, 1337 Connecticut Avenue NW, 2nd Floor, Washington, DC 20036

**What:** Come to this intimate speakeasy to celebrate all the delicious things we can make from food that might otherwise go to waste. Upon arrival, you’ll be presented with a limoncello made from lemon rinds. That night’s drink menu will also include a speciality zero-waste cocktail. Spirits expert David Strauss will give a brief presentation about how he minimizes waste behind the bar.

Please register early – space is limited and registration is required.

<https://www.eventbrite.com/e/rescuedishdc-happy-hour-tickets-38667085293>

### **Friday, October 27**

#### **Cooking with Seconds**

**When:** Friday, Oct. 27, 1 – 3 p.m.

**Where:** University of DC Teaching Kitchen: Building 44, Room 110, 3303 Van Ness Street NW, Washington, DC 20008

**What:** In this hands-on workshop, participants will make tasty snacks with seconds recovered from our own farms as well as from a local food distributor. We will plan to make an ugly butternut squash/pumpkin mac-and-cheese, as well as smoothies and a stew based on what other produce is available. Registration limited to 20 people, please register here:

<https://cookingwithseconds.eventbrite.com>

## DC Food Recovery Week Happy Hour

**When:** Friday, Oct. 27, 5 - 7 p.m.

**Where:** ANXO Cidery & Pintxos Bar, 300 Florida Avenue NW, Washington, DC 20001

**What:** Network with other food recovery enthusiasts and activists while sipping cider made from foraged apples. Meet other Food Rescuers, chat with champion composters and sustainability proponents, mingle with foodies who go to creative lengths to avoid waste, and get to know the people making sure no one in the District goes hungry. Even if you're new to the issue, we'd love to connect over cider to talk about what's next for food recovery in the region. ANXO, a #RescueDishDC participant, will offer happy hour specials from 5 - 6:30.

Registration is recommended, but not required, and can be done here:

<https://www.eventbrite.com/e/dc-food-recovery-week-happy-hour-tickets-38753756529?aff=es2>

## Saturday, October 28

### DPR Cider Press Workshop with apple seconds

**When:** Saturday, Oct. 28, 10 a.m. – 12 p.m.

**Where:** Twin Oaks Community Garden, 14th & Taylor Street NW, Washington, DC 20011

**What:** DC Department of Parks and Recreation (DPR) is opening up their food recovery classes, a part of their Cooking and Nutritional Certificate Course, to additional participants who want to learn about food recovery in DC.

Become certified to use and borrow DPR's cider press machine in this two-hour workshop. Be sure to bring a jar in order to take home a serving (or two) of hand-pressed apple cider!

Registration is required and space is limited- please register using this link:

<https://web1.vermontsystems.com/wbwsc/dcwashingtont.wsc/search.html?module=AR&fmid=4239974> If you have questions please email [Joshua.singer@dc.gov](mailto:Joshua.singer@dc.gov) and

[Kehmari.Norman@dc.gov](mailto:Kehmari.Norman@dc.gov).