

Lottie's estovers

BY CELICA COOK

Where Do They Go?

OUR VERY OWN LOTTIE NELSON DINING HALL partnered with the Sustainability Office to implement a new food recovery program here at Messiah. Pounds of leftover food from Lottie are now going to Bethesda Mission, a church shelter that has been shining the light of Christ on Harrisburg's downtown community for over 100 years.

Every Friday, a team of students from the sustainability office collects the frozen Lottie leftovers, and loads them onto a van to be taken to Bethesda Mission. The donations contribute to feeding the hundreds of people who come to the mission seeking out help and a hot meal.

Hannah Fogle is a Junior Human Development and Family Science major whose ideas were instrumental in creating the program.

"I ended up taking the sustainability class last year, and that wasn't even something that was on my radar. It filled a gen-ed, and it fit into my schedule, so I was like, ok I'll just take it. It was really interesting, and I was pleasantly surprised. At the end of the semester, we had to do a 'great innovations' pitch for something to

make Messiah's campus more sustainable. The whole semester I was [concerned] because I [thought] campus was already so sustainable. What could I possibly do to improve it?" Fogle says.

Fogle has worked at the dining hall since freshman year, typically working at dinnertime, where she says the most food goes to waste. She was heartbroken watching it all go in the trash and eventually thought, "[maybe] we can do something about that."

Fogle talked things over with Sustainability Director, Brandon Hoover, who suggested looking into the Food Recovery Network. This network is a student movement that was established in 2011 by students at the University in Maryland. They were passionate about inspiring college campuses across the U.S. to reduce food waste on their campuses by donating it to people in need.

In total, the program has recovered and donated over 2 million pounds of food from college campuses since 2011, and thanks to the hard work of the Sustainability Office and Dining Services, Messiah College gets to add to those numbers.



STUDENT VOLUNTEERS AT BETHESDA | HALEY KLINGER, AL CIERVO (FOOD SERVICES COORDINATOR), BRANDI TILLMAN, JESSICA CONLEY, KAMRYN SCHEITIG

Once she researched, Fogle put together a pitch for her class, which wound up being heard by some interested Sustainability representatives.

Among the representatives were Hoover and Lori Chance, Sustainability Program Coordinator, who encouraged Fogle to pursue the concept of food recovery.

“A lot of food pantries won’t take [our leftovers] because they are already prepared; they only want non-perishables. So I looked through those who would and found three community partners. Once I was actually looking to implement the program, I talked to Bethesda first because I know Messiah has a lot of ties with them,” Fogle says.

Though the project is a new development on campus, beginning only in August of 2017, Messiah College has already donated 774.8 pounds of food to Bethesda this semester.

Deb King, Bethesda’s Volunteer Coordinator, comments, “We depend on food from the community to help us with meals. The more we get donated the less we have to buy. We feed a lot of people here everyday, so it really does help us a lot to get those donations.”

PACKAGED FOOD FOR BETHESDA
LOTTIE NELSON
FREEZER



“THOSE WHO DON’T WORK [AT LOTTIE] ARE SOMEWHAT REMOVED FROM PHYSICALLY DUMPING FOOD. I THINK PEOPLE NEED TO BE AWARE THAT THIS IS HAPPENING, BUT ALSO THAT WE’RE WORKING TO DO SOMETHING ABOUT IT,” FOGLE SAYS.

Madeline Troyer, Messiah’s Sustainability Waste Coordinator, says, “Our overall goal is to have all our food waste being composted or donated. As students, we are able to help cut down on the food waste by eating what we take on our plates. The Food Recovery Network is our first real attempt at using the leftover food for a good cause. This has been a success and hopefully it will lead to more food being recovered in the future.”

Sustainability has become a growing force on Messiah’s campus, and its efforts extend far beyond Grantham Community Garden.

Whether it be volunteering for a program like the Food Recovery Network, or just making an effort to put recyclable and compostable materials into the proper buckets around campus, good stewardship is an important aspect of our campus community.

Troyer says, “We can know that we are serving others with the usable leftover food we have rather than just having it go to the trash. We can feel good knowing that we are using our leftover food for a good cause.”