



RescuingLeftoverCuisine.org/MA

Rescuing Leftover Cuisine Massachusetts

RLC is a non-profit organization that provides a volunteer platform to **bridge the gap** between nutritious surplus prepared food from businesses and local soup kitchens, shelters and other human service organizations.

In 2017, over **40,000 pounds** of this food accounted for over **30,000 meals** for those in need throughout Massachusetts, thanks to the **collaboration** of our food donors, volunteers & recipients.

Why Donate Prepared Food?

- There is a high demand for this food:
 - In addition to our homeless and hungry population, nearly 1 in 10 households is experiencing some level
 - of food insecurity in Massachusetts...and 1 in 6 in the United States. More and more people are relying on surplus prepared food donation to make ends meet.

“Increasing the efficiency of our food system requires collaborative efforts by businesses, governments and consumers.”

- The Natural Resources Defense Council



Recipients


Rose's Place
 889

Casa Nueva Vida, Inc.
 House of New Life

NEW ENGLAND CENTER
 AID HOME FOR VICTIMS

Father Bill's & MainSpring
 NOBODY SHOULD BE HOMELESS

Emmaus
 "Where Everybody Matters"

1-800-451-1010

Bridge
 OVER TROUBLED WATERS

Francis House

Lowell Transitional Living Center
 A AIDS-SERVICE AGENCY

YWCA Boston

THE SALVATION ARMY

EAST BOSTON COMMUNITY SOUP KITCHEN

Arlington EATS
 www.arlingtoneats.org

Daily Bread Soup Kitchen

HARVARD SQUARE Homeless Shelter

The Community Day Center of Waltham

FIRST CHURCH IN CAMBRIDGE
 CONGREGATIONAL, UCC

head1ng home

BOSTON PUBLIC HEALTH COMMISSION

THE Open Door
 Feeding people. Changing lives.

Plymouth Area Coalition

East End House

Stoneham First Church Food Pantry

Food For Free

NEWTON FOOD PANTRY

It!

Our guests range from full-time working women who still cannot make ends meet for their families to women living in shelters, cars, or simply on the streets. On an average morning, we serve women on their way to work in scrubs, guests who literally only have the clothes on their back, and many guests who may feel ashamed because a sudden life event such as family illness or separation that brought them through our door...Our guests are resilient, inventive and determined to help their families thrive. Without food donors, these women and their families would have one less resource and may have to resort to skipping meals...

Sharon Briggs, Rosie's Place



RLCMA Food Donors

★ PRET A MANGER® ★

DIG INN

0 thoughtbot



THEWESTIN
BOSTON
WATERFRONT

nanigans

Lombardo's
Since 1963

ADL
Anti-Defamation League®

Sheraton
COMMANDER HOTEL

Otoast

Museum of Science®

FEATURING -
WOLFGANG PUCK
CATERING



TAJ
Hotels Resorts
and Palaces



KYRUUS

Logistics

- * **We rescue food every day** from reputable establishments, including: The Westin Boston Waterfront, Dig Inn, Pret A Manger and more. We are proud to call them our partners.
- * **Food safety is our priority:** *We only* accept food from businesses or non-profits who have followed ServSafe® guidelines to ensure that the food has been properly handled. This includes: eating establishments, hotels, caterers and venues, as well as catered business lunches and meetings.
- * **Law & Eligibility:** Surplus fresh and prepared food donation is easy, legal, ethical and safe, thanks to the [Emerson Act](#), a 1996 Federal Law which protects all food donors and organizations from both civil and criminal liability when donating or distributing “apparently wholesome” food in “good faith.”





Pickups are so quick and convenient and we are enjoying donating so much food to our local non-profits! We also like how user-friendly the website is, and how helpful everyone from Rescuing Leftover Cuisine and the volunteers/staff from Breakaway Courier have been.

*Chef Anthony DiCillo,
Westin Boston Waterfront Hotel*

Benefits for our Business Partners

- * **Convenience:** Pickups may be scheduled for any day, during any time frame, on a regular basis or sporadically.
- * **No limitations:** We'll pick up all food fit for consumption: prepared, hot, frozen, unused, ingredients, etc. There is no minimum requirement for donations.
- * **Swag:** RLC provides PR for all of our generous Business Partners. This includes Social Media and Newsletter content; visibility on the RLC web site; and more.
- * **Loyalty:** Businesses experience increased customer and employee loyalty through company brand association with the green and common sense social mission of RLC.
- * **Enhanced tax benefits:** see next page for details.





Decreased Costs

Reduce your food disposal costs by donating excess food that would have otherwise been thrown out. **Receive Enhanced Tax Benefits** through [IRC Section 170\(e\)\(3\)](#). RLC Provides our business partners with all of the documentation needed for your accountant.

There is a \$10 fee for each food pickup. For a limited time, new Massachusetts Partners may take advantage of unlimited pickups for \$100 per month for the first 6 months with RLC. Discounts are available for multiple branches. This fee covers our administrative costs and is usually offset by the decreased costs and benefits noted above. Many businesses report notable annual savings as a result.

Creating a responsible infrastructure in your business cafeteria and from catered lunches & events

PREVENT

- * Packaging
- * Plate size
- * Tray size
- * Portion size
- * Inventory Management

RECOVER

- * Donation Infrastructure
- * Storage & Handling
- * **Rescuing Leftover Cuisine**

RECYCLE

- « Composting Infrastructure

LEADERSHIP

- * Education
- * Conversation
- * Collaboration

* Inspired from 2016 ReFed (Rethink Food Waste Through Economics & Data) Executive Summary: A Roadmap to reduce US Food Waste by 20 Percent

Get Started

Create your Food Donor account:

1. Visit: RescuingLeftoverCuisine.org/MA
2. Click: Sign Up to Donate Food
3. Create your user account
4. Send a high resolution file of your business logo to:
dana@rescuingleftovercuisine.org

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Sign in to schedule an Emergency Pickup:

1. Visit: RescuingLeftoverCuisine.org/MA
2. Click: Sign In to Donate Food with your Username & Password.
3. Click: New Request
4. Fill out the brief form (takes less than a minute) and click: Create Request.
5. Under additional instructions: please provide all available day/time pickup preferences.

For Regularly Scheduled Pickups, please email Lauren Basler after creating your account so you may discuss scheduling and logistics: boston@rescuingleftovercuisine.org. In this case, you will not need to sign in to your account unless you need to schedule an additional Emergency Pickup.

We rely on the efforts of our
amazing volunteers
to transport quality surplus food.

Anyone can donate time,
regularly or sporadically. Whether you're
9 or 99, travel by 4 wheels, 2 wheels
or 2 feet, you can volunteer!

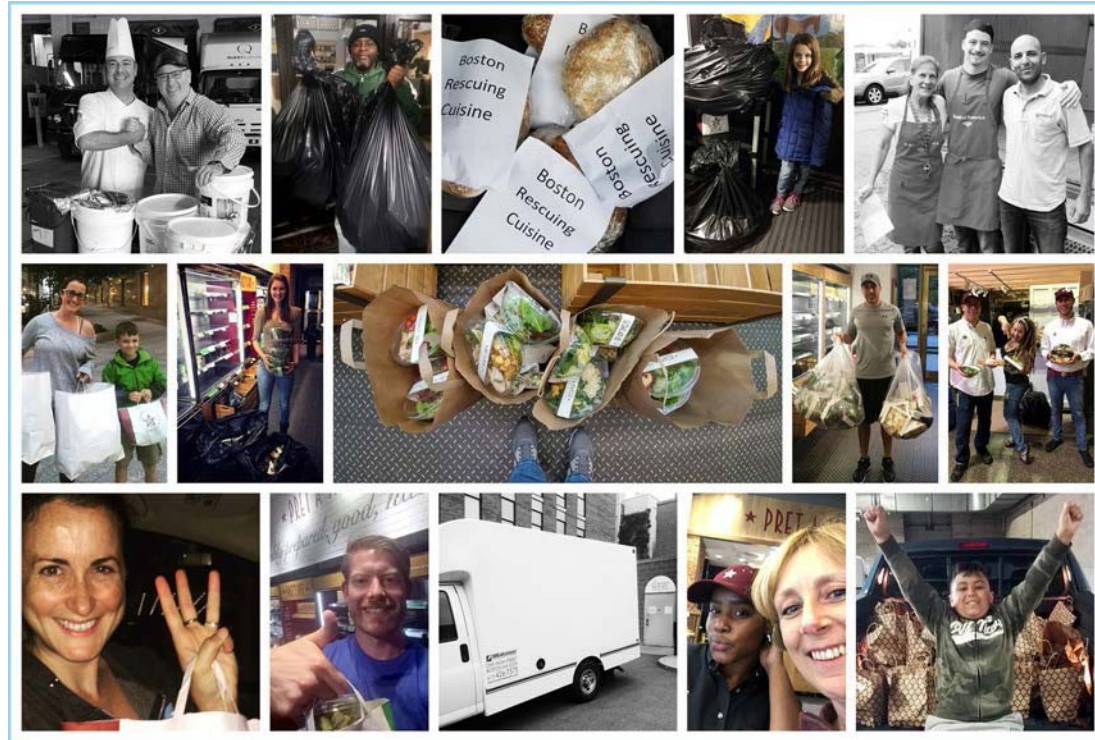
1. **Visit** RescuingLeftoverCuisine.org/MA
2. **Click** Volunteer
3. **Create** your user account
4. **Go** RescuingLeftoverCuisine.org/Calendar



RLC PROUDLY THANKS



This is what RLC Kindness looks like



Dana Siles

New England Coordinator

dana@rescuingleftovercuisine.org

Lauren Basler

Boston Branch Head

boston@rescuingleftovercuisine.org

RescuingLeftoverCuisine.org/MA

#RescuingLeftoverCuisine #RLCMA

