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eanKY = Feed Kentucky

Volunteers glean or “harvest” excess food from growers and grocers, then deliver it to food programs that feed Kentucky’s hungry as part of GleanKY’s mission, while also reducing food waste

BY ROBIN ROENKER

THE BEAUTY OF GLEANKY is how simple, and yet profoundly important, its mission is.

By “gleaning”—or gathering—unused fresh fruits and vegetables from farms, orchards, and grocery stores, and distributing them to food pantries and service agencies who feed the hungry, GleanKY is helping address two problems with one solution.

“We want to reduce hunger, but we are also equally passionate about reducing food waste,” says GleanKY’s execu-

tive director Stephanie Wooten, who became the agency’s first full-time, paid staff member in October, after volunteering for several years on its board.

It’s estimated that up to 40 percent of food produced in the United States goes uneaten, ending up in landfills, while at the same time one in six Americans is unsure where the next meal will come from.

Three friends—Erica Horn, John Walker, and Jennifer Erena of Lexington—launched GleanKY under the name Faith Feeds in 2010 as a way to combat food waste and hunger on a local level.

Recently, GleanKY has embraced its new name, and a larger, statewide mission.



■ This young guy harvests beans at GleanKY’s annual Burgers and Beats fund-raiser. The 2015 event is July 19 at Wallace Station Deli and Bakery in Versailles. Photo: Sarah Jane Sanders/Sanola Photography. At right, heirloom tomatoes gleaned from a local farm. Photo: GleanKY