In 2013, a generous gift through the New Hampshire Charitable Foundation supported six gleaning coordinators working ten hours a week for six months with the following network partners: Belknap County Conservation District, Community Kitchen in Keene, Hillsborough County Conservation District, NH Farm to School, NOFA-NH, and Seacoast Eat Local. In 2014, participating partners included the Community Kitchen in Keene, Hillsborough County Conservation District, Seacoast Eat Local, and the Merrimack County Conservation District.

The gleaning coordinators successfully built on their first year activities and more than doubled the amount of gleaned produce for 2014, exceeding our goal by almost 28,000 pounds.
The Community Kitchen in Keene gleaned 31,808 pounds of produce in 2014. Twenty-three farms and other organizations donated to the program. A number of companies in Cheshire County with gardens on their property donated much of what they grew to the program. Some of the most abundant crops this season included apples, summer squash, cucumbers, lettuce and other greens.

Hillsborough County Conservation District gleaned 11,395 pounds of produce in 2014. Ten farms participated with produce going to 17 agencies. The most abundant produce was squash, pumpkins, apples, tomatoes, kale, cucumbers, sweet potatoes and lettuce.

Seacoast Eat Local gleaned 8,178 pounds of produce in 2014. They were able to take advantage of their presence at farmers markets to glean at the end of 2 to 3 markets every week. Twenty-one farmers and vendors contributed to the program with the food going to nine pantries. They will also be gleaning at the winter markets this season. One seacoast farm gleaned 400 pounds of beet greens and donated them to two school districts.

Merrimack County Conservation District gleaned 10,633 pounds of produce in 2014. Nine farms participated with the food going to 7 agencies. Some of the most abundant crops included apples, corn, cucumbers, tomatoes, lettuce, kale, carrots and green beans.

NH Farm to School created a number of outreach materials including a new brochure, recipe and nutrition cards, informational handouts for farmers and volunteers and organized the conference workshops.

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**Highlights**

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In the past year, Hillsborough County Gleaners delivered hundreds of pounds of fresh produce to Phoenix House Dublin-everything from apples to zucchini, not to mention beets, pumpkins, kale, sweet potatoes, and more. As the kitchen manager, I used the local produce to teach the adolescent and adult residents about local farms, the nutritional value of fresh veggies, and how to make them delicious. Not only have we benefitted from their nutritional value and educational value, the continuous donations of fruits and veggies give us a platform to talk about gratitude, giving back to your community, and hunger in New Hampshire and beyond. The Hillsborough County gleaners have fed our bodies, minds and souls and we are ever grateful - Bonnie Powers, kitchen manager, Phoenix House Dublin.

In 2014, the Community Kitchen installed a table to be used as our gleaning weighing station, and we set it up in the main dining room, which is used for serving hot meals and for setting up our pantry lines on Wednesdays and Thursdays. On busy gleaning days, this arrangement meant that we were often hauling in just-picked boxes and bags brimming with greens, corn, herbs, squash, and every other kind of vegetable, weaving around numerous curious and excited guests.

"Where were you gleaning today?" became a familiar refrain. "What kind of squash is that?" would often generate a conversation in the pantry line about favorite recipes, and something mom used to make that I was thinking of trying this week. I was surprised by how many guests knew exactly where the farms we were visiting were located in our region. I was delighted to have one of our regular volunteers, a three-time cancer survivor, declare to me that arugula is her new favorite food. And, as the inevitable end of season comes around, we hear the muttered disappointment from guests who are sad to see very little in the way of fresh vegetables on the pantry line in the winter - Sarah Harpster, Community Kitchen Gleaning Coordinator.

<table>
<thead>
<tr>
<th></th>
<th>2013</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of Volunteers</td>
<td>94</td>
<td>136</td>
</tr>
<tr>
<td>Number of Farms</td>
<td>58</td>
<td>64</td>
</tr>
<tr>
<td>Number of Recipient Orgs.</td>
<td>36</td>
<td>36</td>
</tr>
<tr>
<td>Total pounds of produce gleaned</td>
<td>28,864</td>
<td>65,094</td>
</tr>
</tbody>
</table>
Program Goals

2015 Data Goals:

- Increase the total pounds of gleaned produce to **90,000**.
- Increase the number of participating farms to **75**.
- Increase the number of recipient organizations to **44**.
- Increase the number of volunteers to **150**.

2015/2016 Program Goals:

- Strengthen the gleaning programs in Belknap and Merrimack Counties.
- Develop a NH network of gleaning programs to include Willing Hands of the Upper Valley and Veggie Volunteers in Carroll County.
- Fund and train a North Country gleaning coordinator.
- Hold three gleaning coordinator meetings.
- Participate in regional outreach opportunities.

Why NH Gleans?

From the Hunger in America 2014 Study:

- More than 10% of New Hampshire residents don’t know where their next meal is coming from.
- More than 10 million pounds of food is distributed through the NH Food Bank which serves almost 400 food pantries and soup kitchens in the state.
- Many of these food pantries are only open once a week or once a month.
- 57% of clients who access food pantries have an income below the poverty level.
- 68% of these clients have to choose between food and paying their utility bills.
- 30% of clients are children under the age of 18.
- 79% of clients are food insecure.

_Housed at the Sustainability Institute at the University of New Hampshire, NH Farm to School is a statewide program working to connect New Hampshire farms and schools. Sustainability is a core value of UNH, shaping its culture, informing behavior, and guiding its work. As a nationally recognized leader, UNH draws on the Sustainability Institute to act as convener, cultivator and champion of sustainability on campus, in the state and region, and around the world. Learn more at [www.nhfarmtoschool.org](http://www.nhfarmtoschool.org) and [www.sustainableunh.unh.edu](http://www.sustainableunh.unh.edu)