

-GLEANNING NETWORK CASE STUDIES-

GG PHILPOTT AND SON AT ELMWOOD FARM BRASSICA GLEANNING DAY

DATE: 8th November 2014
FARM: Elmwood Farm, Kent
GLEANNED PRODUCE: 5.2 tonnes of cauliflowers and cabbages
REASON FOR THE WASTE: These cabbages and cauliflowers couldn't reach the market on cosmetic grounds, such as the flourettes of the cauliflowers being slightly "cracked" and the outer leaves of the cabbages being slightly pigeon pecked.

FARMERS EYE VIEW: GEOFF PHILPOTT

Farmer Geoff Philpott said that it was "a great pleasure to have the volunteers on the farm and great to see them enjoying themselves" and "it's a bonus for us to have the opportunity to show people what we do and how we do things on the farm". He thought it was "an excellent idea" – "it was good to see our products go to good use rather than the crops getting ploughed back into the ground". He added that "The idea of gleanning fresh vegetables that do not meet today's "high appearance" criteria, but that are still very good, is a fantastic idea that helps a lot of less fortunate people" and that it was "very easy to host a gleanning day".

This was part of a series of gleanning days – we also went on 2nd November and 19th November – over which we saved a combined 9.7 tonnes equal to 121,250 portions of veg.

RECIPIENT CHARITY:

[FareShare](#), [Community Food Enterprise](#) and [Food For All](#) gratefully received the brassica on Saturday evening, where they were kept in cool storage and distributed the following week to their various beneficiary charities, who range from homeless hostels to women's refuge centres. 2 tonnes is roughly equivalent to 65,000 portions of nutritious vegetables.



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HARES FARM APPLE AND PEAR GLEANING DAY

DATE: 29th September 2012
FARM: Hares Farm, Kent
GLEANED PRODUCE: 1.7 tonnes of apples and pears
REASON FOR THE WASTE: The field already had already been picked once for a certain size of Bramley apple ready to store the fruit. Then the field was picked a second time, but after that there is always some produce missed by the pickers, and it is uneconomic to pay someone to go through and find/pick that fruit. Although the produce is thinly spaced out in the orchard, with a few fruit per tree, across a whole field this still adds up to over a tonne of produce of delicious food for the hungry and food insecure.

FARMERS EYE VIEW: JOHN EVANS

Farmer John Evans said "if people are happy to come and glean [our leftover produce], then we're happy to help". The gleaning day was such a success, that gleaners returned to the farm on 27th October 2012 to glean a further tonne of apples and pears.

MEDIA:

The gleaning day was featured on [BBC Radio 4's The Food Programme](#) (from 7.00-10.00mins).

RECIPIENT CHARITY:

[FareShare](#) gratefully received the apples and pears on Saturday evening at their London depot, where they were kept in cool storage and distributed the following week to FareShare's beneficiary charities, who range from homeless hostels to women's refuge centres. 1.7 tonnes is roughly equivalent to 21,250 portions of nutritious vegetables for those suffering from food poverty.



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FEED
BACK

BROOK FARM BRASSICA GLEANING DAY

DATE: 22nd July 2013
FARM: Brook Farm, Essex
GLEANED PRODUCE: 1 tonne of spring greens
REASON FOR THE WASTE: Whole field left unharvested, because of lack of demand. Farmer Pete Thompson commented: "Realistically there will always be crop grown in excess of demand because growers can not risk under-supplying customers because they will lose business as a result".

FARMERS EYE VIEW: PETE THOMPSON

Farmer Pete Thompson said of the gleaning day, it was "a fun and enjoyable experience. It was quite inspiring to have such enthusiastic visitors pleased to be on the farm and getting their hands dirty. Particularly encouraging was that it was mainly the younger generation making up the bulk of the participants with a passion for what they were doing and why." He was "very pleased [his unharvested produce] found an appropriate home."

RECIPIENT CHARITY:

FareShare gratefully received the spring greens on Saturday evening at their London depot, where they were kept in cool storage and distributed the following week to FareShare's beneficiary charities, who range from homeless hostels to women's refuge centres. 1 tonne is roughly equivalent to 12,500 portions of nutritious vegetables for those suffering from food poverty.

FOOD WASTE REDUCTION INITIATIVES:

To tackle food waste caused by cosmetic outgrading, Pete Thompson says that "For fruit we are working on our 'New Model Orchard' project [...] by developing a range of juices and preserves which would ideally could be stocked by the retailers taking the grade 1 crop. Watch this space or visit www.tendringfruit.co.uk and click on model orchard."

