

Willing Hands

Impact Report

Spring 2024



855

people need food every day in the Upper Valley

1,207,530 lbs

of CO₂e avoided through food recovery and gleaning **561**

volunteers

135 food donors

Food sourced:

944,535 lbs

(getting closer to our goal of 1 million pounds!)

Food delivered: **846,461 lbs***

* Why the difference?

Willing Hands staff
and volunteers sort
recovered produce.
Anything unfit for
distribution goes to a
local pig farmer.

delivery site partners

Since 2020, we have doubled the amount of local food we source annually.

Behind the scenes

Staff

Chris CastlesOperations Manager

Sara Cavin *Manager of Programs*

Alec FanninGleaning Coordinator

J Green, Driver *

Peter Griggs, Driver

Krista Karlson

Outreach & Development Manager

Gordon McKusick ★
Driver

Katie Ryan-O'Flaherty Mission Impact Coordinator

Christine Savage ★
Community Engagement
Coordinator

Tim SevignyWarehouse & Delivery
Coordinator

Beth Svahn-Monroe ★
Administrative
Coordinator

Scott Trombley *Warehouse Coordinator*

Mikey Van Siclen Farming Coordinator

Gabe Zoerheide Executive Director

Board of Directors

Leslie Rimmer *President*

Johanna Mirenda Vice President

Shari McLaughlin *Treasurer*

Janet Hardy Secretary

Laurie Beyranevand ★

Gary Brooks

Amanda Charland 🖈

Rebecca Hooper Holland

Saranya Loehrer Suzanne McDowell

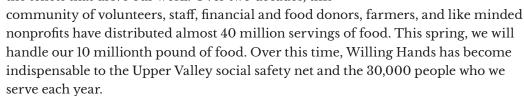
Cyndi Scott
Sheldon Stansfield

Chuck Wooster 🛨

= New staff or board member!

Dear friends,

illing Hands was founded in 2004 with the idea that nourishing food should be available to everyone and that we all can have a role in reducing waste. Twenty years later, these are still the tenets that drive our work. Over two decades, this



For many years, we have described our mission as reducing waste, supporting food security, and equitably offering nutritious food. Reducing waste is often thought of as an end in itself. Waste is something that we, as flinty New Englanders, have an almost primal reaction to. Over time, we came to understand that reducing food waste is an essential tool for confronting climate change. We may have known about climate change back in 2004, but now it's undeniable that it will be a defining force of our lifetimes.

Our work over these years is to make nourishing food a right and not a privilege. To provide equitable access to what every person needs to thrive. This work is as essential now as it was back in the early aughts. We appreciate the vision of our founders and the sweat, dirty hands, compassion, and optimism that have enabled this work to continue.

Gabe Zoerheide, Executive Director

Welcome, New Board Members!



Laurie Beyranevand

PROFESSION: Director of the Center for Agriculture and Food Systems at Vermont Law & Graduate School

PASSION: The power of food to bring people together



Amanda Charland

PROFESSION: General Manager of the Co-op Food Stores and Auto Service Centers

PASSION: Finding innovative ways to support the community through cooperative business practices



Chuck Wooster

PROFESSION: Owner, Sunrise Farm PASSION: Land stewardship and civic engagement

Impact Spotlight

of site partners get the majority of their fresh produce from Willing Hands.

Looking ahead: Our forthcoming Strategic Plan has a strong emphasis on serving our community with equitable & reliable access to fresh foods.

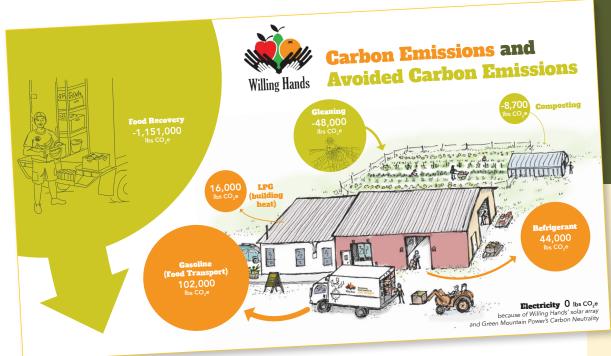


Most neighbors who receive Willing Hands food at income-eligible housing sites **rely on our service every week** to supplement their weekly grocery trips. This underscores the importance of consistent, year-round deliveries to meaningfully improve food security.

"The families we serve are eating healthier than they were just a few years ago. We're so grateful that we can provide fruit and vegetables to our clients through Willing Hands."

—Bethel Area Food Shelf

Thank you to Twin Pines Housing Trust and Lebanon Housing Authority for partnering with Willing Hands to study the impact of our fresh food deliveries. Thank you to the Center for Advancing Rural Health Equity (CARHE) at Dartmouth Health for funding this work.



Community Climate Solutions

More than a year ago, we set out with an ambitious goal: measure the climate impact of our work, and then identify ways to double that impact. With support and guidance from a group of community climate leaders, we refined dozens of strategies for reducing direct emissions from our daily operations and increasing avoided emissions from food recovery. With the plan in place, work has already begun: We recently installed a heat pump in the Willing Hands office, and we're in the process of buying an electric van and cultivating new food recovery partners. Learn more: willinghands.org/ impact/climate

Fast Facts

Willing Hands is carbon negative by 1 million pounds CO₂e

Installing a heat pump will reduce propane usage by 75%

Reducing food waste has the potential to reduce 10x as much CO₂e as the transition to electric cars

Scan to watch our video on climate work







Reducing food waste to end hunger.

198 Church Street Norwich, VT 05055 willinghands.org

68,822 lbs of food harvested by community members

273
new volunteers

Thank you, Tito's Block to Block Program! With support from Tito's, Willing Hands



"This could easily turn into the most gratifying volunteer work you will ever do."

—Willing Hands volunteer

Willing Hands at Work Thank you, volunteers!

