10 Reasons GleanSLO is Important:

1. GleanSLO volunteers, homeowners, farmers, growers and consumers are working together to create a stronger social fabric to solve the deeper issues related to hunger.

2. GleanSLO rescued over 210,000 pounds of produce that would have otherwise gone to waste in 2013.

3. Gleaning addresses food insecurity in a sustainable way. As a program of the Food Bank, GleanSLO stands out as an innovative model, both statewide and nationally.

4. One third of low-income residents in SLO County eat produce less than once per day. GleanSLO improves the health of community members, such as children and seniors, who have difficulty accessing fresh fruits and vegetables.

5. Gleaning is good for farmers and homeowners, who are happy to see the fruits of their labors shared with those in need. They may also receive tax benefits because of their donation.

6. GleanSLO is helping to change our local food culture by inspiring all age groups to appreciate fresh, nutritious food and the journey from farm-to-fork.

7. Nearly half of the food distributed to the 44,000 hungry people in SLO County through the Food Bank is produce, a portion of that comes from GleanSLO’s efforts.

8. GleanSLO provides an opportunity for the Food Bank, local farmers, distributors and consumers to work together in creative ways to improve our local food system.

9. GleanSLO is committed to reducing local food waste.

10. GleanSLO creates community by bringing people together to share the abundance of San Luis Obispo County.

This Year...

698 volunteers registered through gleanSLO.org and 405 of those volunteers participated in at least one glean, dedicating over 3000 volunteer hours, and harvesting...

212,109 LBS of fresh produce from

- farmers markets: 30,438 lbs
- private backyard gleans: 76,949 lbs
- commercial gleans: 76,619 lbs
- pick-ups: 25,103 lbs

And We’re Growing!

- 22,000 LBS in 2010
- 37,998 LBS in 2011
- 99,165 LBS in 2012
- 212,109 LBS in 2013

Our Bounty

- 50,232 LBS of apples
- 38,891 LBS of assorted fruits
- 15,660 LBS of avocados
- 2,185 LBS of bell peppers
- 133 LBS of blueberries
- 221 LBS of brussel sprouts
- 55,625 LBS of citrus
- 11,090 LBS of corn
- 25 LBS of figs
- 1,604 LBS of kale
- 12,143 of kiwi fruits
- 7,034 LBS of lettuce
- 114 LBS of loquats
- 8,874 LBS of stone fruits
- 1,283 LBS of pears
- 702 LBS of persimmons
- 105 LBS of pomegranates
- 42 LBS of seafood
- 5,065 LBS of squash
- 1,051 LBS of strawberries

According to the USDA, 25-33% of food grown on American farms is wasted due to mechanical harvesting or cosmetic imperfections. (but we’re changing that)