

## The Great Tomato Glean



Shown at right, using a Tilt-Skillet purchased with a grant from the Orfalea Foundation's School Food Initiative, Chef Bethany Markee at the Solvang school made 221 quarts of tomato sauce from approximately 400 pounds of tomatoes received from the glean, in which she also participated. The tomato sauce will be used for pizzas and pasta dishes in the school lunch program. Add a little garlic and seasoning, and you are ready for some of the freshest tomato sauce ever!

Bethany estimated savings of over \$500.00 for the school lunch program. The Solvang school is one of the School Food Initiative participants that is cooking from scratch as much as possible and sourcing local foods.

Santa Ynez Valley Fruit & Vegetable Rescue, also know as Veggie Rescue, is a local 501 (c) (3) Non Profit. Veggie Rescue redirects

(August, 2012) A Veggie Rescue tomato glean at Classic Organics Farm recovered over 700 pounds of vine ripe organic tomatoes. With the recent heat, tomatoes were ripening too quickly to go to the produce stand, but were perfect for sauce. Thanks to Helmut Klauer at Classic Organics and the Veggie Rescue volunteer gleaners, these wonderful local tomatoes were delivered to the Buellton Senior Center, People Helping People, Solvang School, and Santa Ynez Valley High School, all at no charge.



local fruits and vegetables from farms, farmers markets and homes; then delivers the produce to local charities and schools at no cost.

www.SchoolFood.org



www.OrfaleaFoundation.org

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