

Squeezing Profit from Food Scraps

Wait! Don't toss out those carrot tops, potato peelings, or salmon skins. A tasty future could await these otherwise doomed — but edible — items.

According to a report by the National Resources Defense Council, an organization dedicated to safeguarding the environment, up to 24 percent of produce grown in the United States is discarded each year — unharvested, unsold, or thrown away. Why? Because it might be the wrong size, shape, or color to attract buyers. Or it's considered waste — what's left over after chefs cut up carrot and celery sticks or watermelon cubes



and toss the scraps into the garbage. All this ends up in dumpsters and — ultimately — creates huge amounts of greenhouse gases in landfills. The same goes for corn husks, potato peelings, coffee grounds, and chicken and fish skins. But fortunately, many savvy chefs, restaurateurs, purveyors, lobbyists, and perhaps

the U.S. Congress are addressing this wasteful practice.

A recent CBS News segment...

...featured a video of Danish-born chef Mads Refslund, formerly with Acme (in New York's SoHo). Now, he's planning to open Fire & Ice in Brooklyn's Williamsburg neighborhood. In this enlightening clip, Refslund demonstrated how

he transformed everything from corn husks to salmon skin to cucumber peels into mouthwatering dishes that can help feed hungry people. "I think it's important to use everything on the animal, or the fruit, or the vegetable," he says. "I believe we should not throw so many things away."

Refslund has also hooked up with "professional forager" Tama Matsuoka Wong in a new book, "Scraps, Wilt & Weeds: Turning Wasted Food Into Plenty." The book outlines techniques to turn discarded items like cabbage cores, potato skins, and coffee grounds into tasty creations.

Locally, several companies are



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