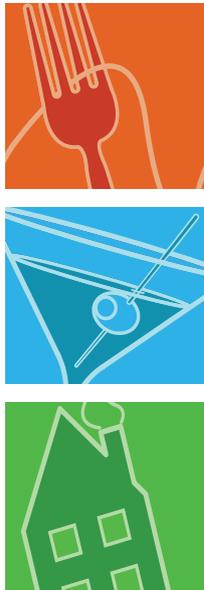


FREE TO ATTEND

MID-ATLANTIC
expo
FOOD
BEVERAGE
LODGING



SEPTEMBER 26-27, 2017

Maryland State Fairgrounds - Timonium
Inside the Cow Palace Building
10:00am - 4:00pm

- Mid-Atlantic Battle of the Bottle
- Chesapeake Chefs Challenge
- CRAFT: Local Alcohol Pavilion
- MasterChef Book Signing
- Lamb Butchery Demo
- Educational Seminars & Mini-Sessions



WWW.MIDATLANTICEXPO.COM



Misfit Juicery founders Ann Yang and Phil Wong with bottled juices, squeezed from produce scraps (Photo: MISFIT Juicery)

FOOD SCRAPS *cont. from pg 13*

transforming otherwise discarded leavings into juice and other products. Among them is MISFIT Juicery, a Washington D.C. company located near Union Market. The cofounders are Ann Yang and Phil Wong. Their thrifty enterprise sells delicious juice squeezed from peelings and other scraps, as well as fruits and vegetables which are oddly shaped, too brown, twisted, or bruised. The discarded produce comes from local farms and various retailers and might include pre-cut veggies left over from salad bars and catering events.

To do this, MISFIT partners...

...with Baldor Specialty Foods. In its processing facility called SparCs — scraps spelled backwards — Baldor cold-presses fruit and vegetable trimmings, tops, and peelings. The juice flows into 12-ounce bottles which are sold on-line and in supermarkets, such as Whole Foods. Flavors include Strawberry/Lemon/Ginger (my favorite) and Pear/Cucumber/Spinach/Lemon. Each bottle, we're told, contains 70 to 80 percent fruit and/or vegetable scraps.

"We don't see ourselves as a cold-pressed juice company," states co-founder Wong on the company's website. "Rather, a company fighting food waste. The vehicle for that is cold-pressed juice." For more information visit www.misfitjuicery.com

This scrappy solution is...

...apparently catching on. At Service Bar DC, located on the bustling U Street corridor, chef Jerry Zawacki, known for his fried chicken-in-a-cone, is implementing "zero-waste." For this innovative program, discarded bar ingredients

head for the kitchen and vice versa. "We'll make nitro sorbet out of cherries our bartenders use in their cherry soda," Zawacki explained. Service Bar DC is located at 926 U St., NW; call 202-462-7232 or visit www.servicebardc.com.

Food and farm lobbyists...

...are getting in on the act. This summer, representatives from the Food Policy Action Education Fund (FPA-EF) prowled the halls of Congress with top chefs and other food waste advocates, hoping to educate lawmakers on waste reduction opportunities. This "day of action" was part of the FPA-EF's "Plate of the Union" farm bill education campaign, a joint project with the Environmental Working Group. The activists visited Congressional offices to urge support for date labeling reform, farm bill measures, and other federal tools to reduce food waste.

"Forty percent of the food...

...produced in the U.S. is never eaten," said Tom Colicchio, chef and FPA-EF co-founder. (He was also executive chef and co-founder of New York's Gramercy Tavern and has appeared on numerous cooking shows.)

Among advocates joining Tom Colicchio was the Natural Resources Defense Council, ReFED, Baldor Specialty Foods (which partners with MISFIT Juicery), and Stephanie Barrett (Glen's Garden Market, with locations in Shaw and Dupont Circle).

For more information and tips on reducing food waste in your restaurant or food business, go to the NRA's Conserve Program at: conserve.restaurant.org. A related initiative can be found at: www.foodwastealliance.org.