



**RETIRED MEN'S ASSOCIATION OF GREENWICH, Inc. (RMA)**  
**Invites you to its meeting on July 14 at 11:00 a.m.**  
**at the First Presbyterian Church, 37 Lafayette Place, Greenwich, CT**  
**The program will be shown as a Webinar at the Church or online.**

Log on <https://bit.ly/30IBj21>

**Dana Gunders**  
**Rethinking Our Food System:**  
**How Wasting Less is Critical to Sustainability**



Our food system is radically inefficient. In 2019, the U.S. let a huge 35% of the 229 million tons of available food go unsold or uneaten. A very small portion of this surplus food was donated to those in need and more was recycled, but the vast majority became food waste, going straight to landfill, incineration, or down the drain, or simply left in the fields to rot. Overall, estimates show that 24% of all food in the U.S. – 54 million tons – goes to these waste destinations. That’s almost 130 billion meals’ worth of food that we’re letting go unsold or uneaten each year, roughly 2% of U.S. GDP.

The impact of surplus food and food waste on our climate and environment is enormous, since food that is never eaten still requires resources to grow, harvest, transport, store, cook or otherwise prepare – even when it ends up being disposed of.

The climate organization Project Drawdown has declared reducing food waste as one of the top solutions for mitigating climate change. Around the world, food waste has been recognized as an urgent issue requiring immediate action – the United Nations, U.S. Government, European Parliament, global business coalitions such as the Consumer Goods Forum, and more have all set goals to cut food loss and waste in half by 2025 or 2030. Businesses, funders, and others are already making efforts to address this challenge – but a massive acceleration is needed to achieve these goals.

Dana Gunders is a national expert on food systems and was one of the first people to raise the alarm about how much food is wasted across the country and the subsequent impacts on our environment, food security, and the economy. Dana serves as the Executive Director – and was a founding board member – of ReFED, a national nonprofit working to advance solutions to reduce loss and waste throughout our food system. Prior to that, she served as a Senior Scientist at the Natural Resources Defense Council, where she authored the landmark Wasted report about food waste and testified before Congress on the topic.

Dana is also the author of the popular *Waste-Free Kitchen Handbook*, and she launched the "Save The Food" campaign with the Ad Council, providing consumers with easy-to-use strategies to reduce the amount of food that goes uneaten in their homes. She has made numerous appearances in the media and was called "the woman who helped start the waste-free movement" by Consumer Reports. And she was born and raised in Greenwich and is a proud graduate of Greenwich High School.

**Please Note: Attendees must show proof of vaccination at the door for admittance.**

**Next week, July 21<sup>st</sup>: William Tong, Attorney General, State of Connecticut, "The Law and the Pandemic."**

*The Greenwich Retired Men's Association offers a free in-person or Zoom Webinar speaker program every Wednesday at 11:00 a.m. For additional information see [www.greenwichrma.org](http://www.greenwichrma.org) or contact us by e-mail at [info@greenwichrma.org](mailto:info@greenwichrma.org).*