



**WE
DON'T
WASTE**



**BUILDING THE FUTURE OF FOOD RECOVERY
2023 ANNUAL REPORT**

Letter from The Directors

A “home” is one’s place of residence, the social unit formed by a family living together, a familiar or usual setting, or a place of origin. We would argue that the definition should also include a description of a place where one gathers with friends, family, and neighbors for a shared meal.

In We Don’t Waste’s 14th year, after months of preparation, planning, and construction, we moved into our new Food Recovery Hub in Northeast Park Hill and established a permanent home in Colorado. At the time of writing (May 2024), we have completed the majority of building renovations, with a few remaining projects in process on the building and the neighboring land to expand our programs to better benefit the community.

This move was a monumental accomplishment for our organization, and the opportunities to improve our local impact seem limitless.

Through bigger and better food recovery and distribution, a more robust volunteer program, and a comprehensive nutrition and food waste education program, we anticipate that this building will be the launching point for:

- **Twice as much food recovered and more meals on Coloradans’ plates**
- **More student and community groups engaged through education each year**
- **A more sustainable everyday operation**
- **A more welcoming environment for staff, volunteers, partners, and community members**

While 2023 was a major year for us because of the move, we also managed to continue and grow our community impact. Please see more about our successes in 2023 in the following pages.

We look forward to welcoming our friends, family, partners, and supporters through our doors to enjoy this space as a celebration of food, health, happiness, and our community’s compassion.

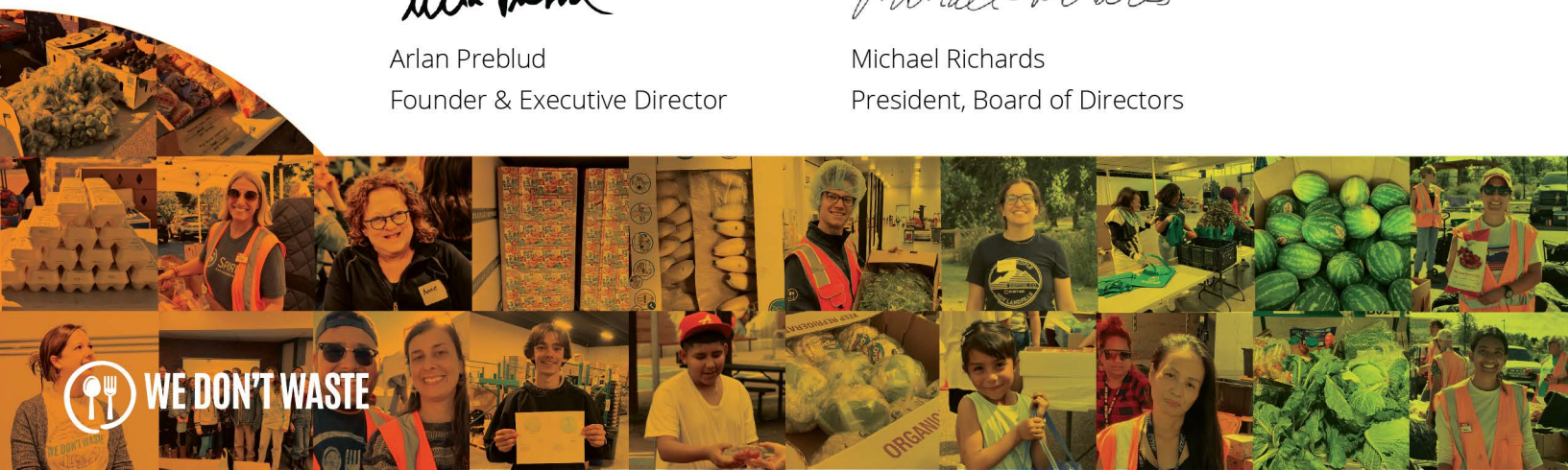
With gratitude,



Arlan Preblud
Founder & Executive Director



Michael Richards
President, Board of Directors





We Don't Waste's mission is to **increase food access and protect the planet by rescuing and repurposing food, while educating and advocating to increase food security and decrease food waste.** To do so, we have three major ways we engage with our community. 2023 was a particularly exciting year, as we planned for new possibilities presented by the new Food Recovery Hub.

FOOD RECOVERY & DISTRIBUTION



Our Food Recovery & Distribution team manages incoming food donations in our distribution center, and operates the trucks on routes for both recovery from local food businesses and distribution to local organizations and Mobile Food Markets Monday through Friday.

EDUCATION



Our Education Team works to enact cross-generational change in the food cycle by educating groups from kindergarten age through retirement. Guests learn about the importance of preventing food waste for our environment, proper nutrition, and creative ways they can help reduce food waste.

VOLUNTEER



Our volunteers are a key component of our recovery and distribution. From distribution at Mobile Food Markets, to food recovery via We Don't Waste's app, *We Rescue*, to representing We Don't Waste as a member of our Speakers Bureau, our volunteers are an integral part of We Don't Waste's team.





Yadira Mobile Food Market Participant

Yadira began attending the Mobile Food Markets in 2022 with the birth of her twins. As a single mother, Yadira found that balancing work and childcare, while affording a nutritious diet, was increasingly difficult. She discovered the Mobile Food Market in her neighborhood, and has since been attending each month to improve the nutrition of everyone in her household: **"I've been having problems with my daughter's health, she is low in iron, so the food that We Don't Waste gives here is vegetables and fruit, so that is really helpful for me."**

"Thank you! You don't know how helpful you are for us, and the story of each person that comes to the Mobile Food Markets. You're helping families, you're helping kids, you're helping seniors, so thank you so much!"

IMPACT STORIES



Heart & Hand Center Nonprofit Partner

We Don't Waste started providing food to the Heart & Hand Center in 2020, and the organization has since distributed over 300,000 servings of food to local youth and their families. In addition to afterschool programs and career and college readiness programs, the Heart & Hand Center also provides snacks and a grab-n-go fridge for produce, meat, and more for families to ensure they always have access to food.

Chelsea, a staff member says, **"The quality of [the food] is so astounding. It's so incredible, which I think is really important for having a sense of dignity and autonomy. I'm grateful that there is a resource like We Don't Waste that really cares about food quality and variety and really makes it their mission to get it out to folks."**



The Logan School for Creative Learning

Education Program Participants

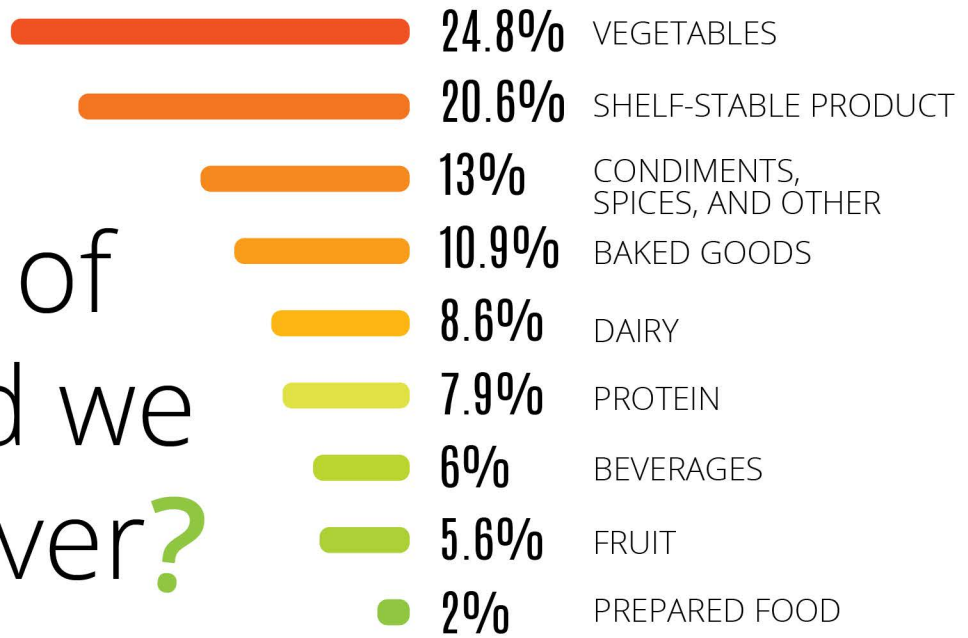
We Don't Waste's education team works with groups of all ages to inform our community on the importance of reducing food waste to protect our planet, and proper nutrition through a balanced diet. Many of these groups are gearing up to become the next generation of food waste warriors, and we're giving them the knowledge and the tools to make long-lasting, cross-generational impact. One of these groups, The Logan School for Creative Learning, had the privilege of being the first student group to utilize our new classroom space in the Food Recovery Hub in December. **"Our students are always so engaged with these lessons. They leave the presentations and tell us that they're going to go home and teach their parents and brothers and sisters about better ways to eat and store foods at home,"** said Matt, a faculty member.

We recovered

22,857,703

servings of food in 2023!

What types of food did we recover?



Where does the food go?



We partner with 117 unique nonprofits and community organizations serving diverse populations across the Denver metro area with no-cost food. Some of these programs are afterschool programs with snacks, while other programs are emergency meal centers with 3 meals offered every day. We provide unique food options for each organization's unique needs. **All of it** is provided to our neighbors with dignity and no barriers to access.

Our Mobile Food Markets are no-cost farmers markets offered on a weekly basis in food desert neighborhoods. These are areas in Denver where food access has historically and intentionally been neglected and the average household has limited access to affordable, nutritious food. Mobile Food Markets bring reliable food access directly to these areas.

The recovered food is equivalent to

7,568,945 meals!

Recovering this food prevented

10,420,900

pounds of greenhouse gas emissions by diverting food from the landfill.

Recovering food prevented the waste of

505,736,305.72

gallons of water used during the food production process.

We received volunteer support from

995 unique individuals.

Our education team completed

83

presentations and food waste audits with local schools and community groups.

219 food rescues were completed by volunteers

using **We Don't Waste's** food recovery app.

The official launch of the We Rescue App landed in January 2024.

7,940

hours of volunteer work was completed.

10

field trips were hosted at the new Food Recovery Hub.



Food Donors

Our food donors come from all areas of the food system. From cold storage facilities, production centers, local bakeries, convention center venues, and countless more, we work with our food donors to procure their edible product. This can be excess food, short-dated items, food product with misprinted labels, and so much more. In addition to the businesses listed below, we recovered food from an additional 30 food shows, 43 warehouses and carrier services, and 19 local businesses through the We Rescue food recovery app.

34 Degrees	(Boar's Head)	FarmBox Foods
5280 Produce	CO Feeding Kids	Flowers Baking Co
Abundant Foods	Colo-Pac Produce	Food Bank of the Rockies
Adams County Food Bank	Colorado Native Foods	Fooda
American Produce	Community Table	Footers Catering
Amp the Cause	Conscious Alliance	Forte Fruits
Aramark	Continental Sausage	Fresh Guys
Aspen Baking Company	CORE Foodservice	FreshPoint
Aspire	Cotton Creek Elementary	Frozen Food Express
Aurora Public Schools	CSU SPUR	Garden Place Academy
Warehouse	DashMart	Garten
Ball Arena	Denver Academy	Gaylord Hotel
Barber's Farms	Denver Botanic Garden	Good Karma Foods
Best on the Block Salsa	Chatfield Farm	Google
Bimbo Bakery	Denver Botanic Gardens	Gotham Greens
Boulder Sausage	Denver Food Rescue	Gourmet Foods International
Boyers Coffee	Denver Museum of Nature	Grateful Bread Company
Bruce Randolph School	and Science	Greco & Sons
Cake Crumbs Bakery & Cafe	Denver Public Schools	Green Chef
Canteen	Denver Rescue Mission	Grow Local Colorado
Carmel Partners	Denver International Airport	Harvest Moon Baking
Carter Country Meats	Dick's Sporting Goods Park	Company
Catering by Design	DropSHIP Like It's Hot	High Point Creamery
Centerplate at the Colorado	E.A. Sween Co.	Hoja
Convention Center	Eagle Rock Ranch	Hold the Line Catering
Chefs' Warehouse	Early Morning Orchard	Hondros Foods Inc.
Cherry Creek Schools - Food	Earth Echo Foods	Honey Smoked Fish
and Nutrition Services	Edible Beats Commissary	Company
Children's Hospital Colorado	Eileen's Colossal Cookies	Horizon US&S
Children's Museum of	Elitch Gardens	Hyatt Regency Denver at the
Denver	Emerald Gardens	Colorado Convention
Chook Charcoal Chicken	Empower Field at Mile High	Center
City Harvest	Encore Catering	Infinite Harvest
Clayton Early Learning Center	Epicurean Culinary Group	Italco Food Products Inc.
Clear Creek Provisions	Etai's Catering	Jodar Farms

Food Donors Cont.

Junior League of Denver	Plants Naturally	Tender Belly
Kalera	Polidori Sausage	The Bindery
King Soopers	Prefare	The Denver Zoo
Kroger - Home Delivery Service	Project Angel Heart	The Farmlink Project
La Popular	Project Helping	The Fifth String
Lee Hing Food Service/Park Hill Supermarket	Project Worthmore	The Fruit Guys
Legacy High School	Raquelitas Tortillas	The National Western Complex
Lepirino Foods Company	Rebel Bread	The Post
Lily's Toaster Grills	Red Bird Farms	The Studio School
Lombardi Brothers Meats	Replate	The Westin
Mad Chad Vigilante Street Food	Rich Products	Total Source Foods
Maria Empanada	Rocky Mountain Pizza	Ullr's Garden
McLane Food Service	Rocky Mountain Spice Company	University of Colorado-Anschutz Medical Center
Meadow Gold Dairy Englewood	Root Down	UpRoot Colorado
Metro Caring	Rose Community Foundation	US Foods
Midwest Express	Schwans	Utz Chips
Mile Hi Express	Seattle Fish Company	Vail Resorts
Mile Hi Foods	See's Candies	Vindeket Foods
Mile Hi Foods Bakery	Serendipity Catering	Walmart
MOR Kombucha	Shamrock Foods	Wellpower
Mountain View Elementary	Shamrock Test Kitchen	Westlake Middle School
Mullen High School	St. Anne's Episcopal School	What Chefs Want
My Kid's Lunch Catering	St. Luke's United Methodist Church Food Pantry	Whole Foods
Natural Grocers	Steele Elementary School	Wild Boyd Farm
No Cow	Steven Roberts Original Desserts	Work Options for Women
Novo Coffee	Styria Bakery	
Origo Brands	SupperBell	
Pasture Provisions	Swire Coca Cola	
Pepsi Co.	Temper Chocolates	
Pinemelon		
Pint's Peak Ice Cream		



Nonprofit Partners

Our nonprofit partners are key to We Don't Waste's impact. Most of our recovered food is distributed through these partners, and their no-cost food distribution programs. These food programs could be emergency meal services, take-home meal kits, food and snack bars, and more. Each organization serves a unique community, but they are all motivated to improve local food access and health outcomes.

Adams County Food Bank
 Backpack Society
 Bayaud Enterprises
 BeyondHome
 Birdseed Collective
 Cannon Learning Center
 Caring & Sharing
 Community Resources
 Center for Work, Education
 & Employment
 City & County of Denver -
 Emergency Operations
 Center - 3 Sites
 City Harvest
 Clayton Early Learning
 Center
 College Track Aurora
 Colorado Coalition for the
 Homeless -
 7 Sites
 Colorado Department of
 Human Services - 3 Sites
 Colorado Village
 Collaborative
 Comitis Crisis Center
 Community College of
 Denver
 Community Food Share

Community Table
 Corona Apartments
 Counterpath
 Crossroads Shelter
 Delores Project
 Denver Afghan Support
 Center
 Denver Department of
 Safety
 Denver Dream Center
 Denver Food Rescue
 Denver Inner City Parish
 Denver Juvenile Probation
 Denver Police Department
 Denver Rescue Mission

East Bay Senior Living
 East High School
 Easterseals
 Edgewater Plaza
 Empowerment Program - 2
 Sites
 Escalante-Biggs Academy
 Food Bank of the Rockies
 Food for Hope
 Food Not Bombs
 Growing Home
 Harvest of Hope
 Haven of Hope
 Heart & Hand Center
 Heartbeat Denver
 Hope Communities Hidden
 Brook
 Hope House of Colorado
 Jodar Farms
 Joyful Journeys Community
 Enrichment
 Metro Caring
 Metropolitan State
 University at Denver
 Migrant Relief Distribution
 Movement 5280
 New Apostolic Church Food
 Bank



Nonprofit Partners Cont.

Project Angel Heart
 Project Worthmore
 RE:Vision
 Regis University
 Rose Andom Center
 Salvation Army Safe
 Outdoor Space
 SAME Cafe
 Second Chance Center - 2
 Sites
 Secor Cares
 Senior Support Services
 Servicios De La Raza
 Shannon's Hope
 Sheridan Glen

South High School
 Southwest Family YMCA
 Sox Place
 St. Elizabeth Of Hungary
 Church
 St. Francis Center
 Stellar Elementary
 Street Fraternity Inc.
 Struggle of Love Foundation
 Sunrise Elementary School
 TGTHR
 The Action Center
 The Don't Look Back Center
 The GrowHaus
 The LoVVe Project



The Other Side Academy
 The Rising Church
 There with Care
 Thrive Church
 Tribe Recovery Homes
 Vindeket Foods
 Volunteers of America
 Warren Residences at St.
 Francis Center
 Wellpower
 West High School
 Wyatt Academy



Moving in to the Food Recovery Hub



In November of 2023, We Don't Waste officially moved operations into our new Food Recovery Hub! We're turning this facility into the home for food recovery and distribution, along with nutrition and food waste education in the greater Denver metro area.



We have twice the capacity for food recovery and distribution! This means up to twice the number of meals we're able to put out into the community each year with the combined growth of our staff and fleet of vehicles.



We can engage more student and community groups through our nutrition and food waste education program each year. At the end of our renovations period, we will have a fully equipped classroom, commercial kitchen, and nearly an acre of land to demonstrate the food cycle, recipes, and more!



Our operations are more sustainable every day. We are committed to our mission to protect the planet, and this extends to the design of our building through solar power, energy-efficient appliances and lighting, and even reusable handtowels in the restrooms.



The facility is a more welcoming environment for staff, volunteers, partners, and community members. We called the facility a "hub" because we designed this space to serve as a gathering place for our new neighborhood, our community partners, and anyone interested in our work.

Staff

ACTIVE IN 2023

Arlan Preblud

Founder & Executive Director

Kyle Endres

Director of Development

Allie Hoffman

Director of Impact & Engagement

Katie Malarkey

Director of Human Resources

Sam Talarczyk

Director of Programs & Operations

Gabriel Ablelo

Food Recovery Specialist

Brandon Anderson

Mobile Market Coordinator

Tim Calleja

Food Recovery Specialist

Barona DiNapoli

Volunteer Manager

Grace Halsey

Food Acquisition Manager

Nathan Hanna

Senior Food Recovery Specialist

Patrick Howard

Food Acquisition Manager

Caroline Hissong

Communications & Marketing Manager

Jessica LeCortz

Development & Events Manager

Julia Lennon

Program & Education Manager

Khadijah Mohamed

Food Recovery Manager

Lauren Pollitt

Nutrition & Environmental Education Coordinator

Hasan Robinson

We Rescue Program Coordinator

Izra Rosario

Development & Communications Coordinator

Drew Sanford

Fleet Manager

Victoria Stutesman

Office Administrator

Amanda Wenzell

Senior Food Recovery Specialist

Kayleigh Zahn

Agency Relations Specialist

Board of Directors

ACTIVE IN 2023

OFFICERS

Michael Richards

Board President

Retired VP, General Counsel & Secretary, DCP Midstream Partners, LP

Shannon Garcia-Lewis

Board Vice President

Chief People Office, Pella Windows & Doors

Matt Kelly

Board Treasurer

CFO, Thrive Development Company

Bruce Kirchoff

Board Secretary

Retired VP, General Counsel and Secretary, Royal Gold, Inc.

DIRECTORS AT LARGE

Jorge de la Torre, M.E.D.

Board Director

Director of Culinary Education, Kitchen Network-Park Hill Campus

Allison Fries

Board Director

President, Firefly Consulting

Adam Hammond

Board Director

Director, Corporate Social Responsibility, CoBank

Sherry Johnson

Board Director

Director, Corporate Social Responsibility, CoBank

Charles Jordy

Board Director

CEO, Jordy Construction

Lisana Muñoz

Board Director

Deputy Director, Agency for Human Rights & Community Partnerships, City and County of Denver

Roger Sherman

Board Director

Partner, CRL Associates

Clare Wilson

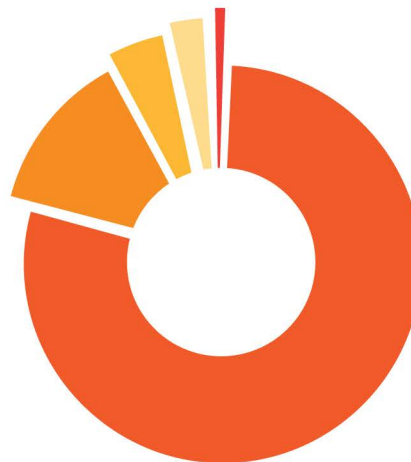
Board Director

Vice President and Treasurer, M.D.C. Holdings, Inc.

Financials



IN-KIND & FINANCIAL REVENUE



FINANCIAL EXPENSES

TOTAL REVENUES, GAINS,
& OTHER SUPPORT

\$17,191,220

TOTAL EXPENSES

\$14,062,446

- \$11,153,290 IN-KIND FOOD DONATION
- \$3,381,263 GRANTS & CONTRIBUTIONS
- \$2,268,842 CAPITAL CAMPAIGN
- \$165,789 SPECIAL EVENTS, NET
- \$222,036 INTEREST INCOME & UNREALIZED GAIN ON INVESTMENTS

- \$11,153,540 IN-KIND FOOD DISTRIBUTION
- \$1,826,108 PROGRAM EXPENSES
- \$566,549 MANAGEMENT & GENERAL
- \$394,811 FUNDRAISING
- \$121,436 FOOD PURCHASE

In 2023, our vision for a transformative Food Recovery Hub became a reality, thanks in large part to the incredible support of our partners. We are profoundly grateful for each of our collaborators who shared in our commitment to sustainability and community well-being.

A special acknowledgment is due to Danone North America and Too Good & CO., whose partnership was particularly instrumental. Danone North America

not only provided substantial financial contributions but also engaged deeply with our mission and provided support that enhanced our operational capacities and outreach. Their commitment exemplifies the power of collaborative efforts in creating impactful, community-centric solutions.

To all our partners: Your generosity and vision have been pivotal in advancing our goals. Your support not only fuels our ongoing projects but also inspires a

broader movement towards a more sustainable and equitable future with food access for all. We look forward to deepening these relationships and welcoming new partners as we continue to expand our impact in the coming years.

Thank you for being part of this vital journey. Together, we are making a difference.

Looking Forward

2023 was a momentous year for We Don't Waste, and we don't plan to rest on our laurels. Securing the new Food Recovery Hub was a tremendous accomplishment, but the real work comes in putting it to use for the benefit of our community and our planet.

In the coming years, we'll be growing our programs and impact in line with our strategic plan. As such, we'll be focusing on our core strategic commitments:

- **Ensuring food is a human right by making food accessible to more people.**
- **Fostering inclusion and equitable communities by empowering our stakeholders to be leaders of change.**
- **Building connection through education and advocacy in partnership with our communities.**
- **Cultivating sustainability by doing our part to reduce waste and protect the planet.**

Our new facility will be the catalyst for this work, facilitating program expansion, organizational capacity-building, and, ultimately, greater impact. The future is bright (and not just because of the new mural on our western wall!)



Along with this transition to the new facility, the organization is also experiencing a transition in leadership. In early 2024, Founder and Executive Director Arlan Preblud announced his retirement from the organization. Arlan created and nurtured this organization from one person with a Volvo station wagon to a staff of 23 operating with a fleet of four (soon-to-be five) trucks and a van operating out of a 30,000-square-foot Food Recovery Hub. You can't often say that something truly wouldn't be possible without one person, but in this case, it's true. We will be forever grateful to Arlan and the impact he has enabled We Don't Waste to have (don't worry, he'll still be around, attending We Don't Waste events and being an ambassador for the organization).

Arlan leaves big shoes to fill at We Don't Waste.

We are excited to announce that Kyle Endres has been selected as the next Executive Director of We Don't Waste! After over 6 years as We Don't Waste's Director of Development, Kyle has substantial experience in leading the organization's fundraising efforts and program development and is well-positioned to lead the organization into the future.

Thank you for reading our 2023 Annual Report! We're honored to have you as part of the We Don't Waste community.



MAKE A GIFT

VOLUNTEER

LEARN

DONATE FOOD

PARTNER WITH US

There are lots of ways to support food access and reduce local food waste. Contact a team member to learn more, or visit our website to get started!

WWW.WEDONTWASTE.ORG