2023 Q1 Impact Report
JAN, FEB, MAR 2023

Rescuing Quality Food to Nourish and Strengthen Our Community
**Food Rescue & Distribution Overview**

### Distribution Across O‘ahu by Region

<table>
<thead>
<tr>
<th>Region</th>
<th>Percent of Total Food Distributed</th>
<th>Number of Partners</th>
</tr>
</thead>
<tbody>
<tr>
<td>Windward</td>
<td>6%</td>
<td>32 partners</td>
</tr>
<tr>
<td>Wai‘anae</td>
<td>6%</td>
<td>15 partners</td>
</tr>
<tr>
<td>North Shore</td>
<td>7%</td>
<td>14 partners</td>
</tr>
<tr>
<td>Central</td>
<td>8%</td>
<td>74 partners</td>
</tr>
<tr>
<td>Leeward</td>
<td>10%</td>
<td>20 partners</td>
</tr>
<tr>
<td>Honolulu</td>
<td>63%</td>
<td>172 partners</td>
</tr>
</tbody>
</table>

### Pounds of Food Distributed by Category

- **Total Amount Rescued:** 580,380 lbs.
- **Total Amount Donated:** 1,305 lbs.

**Rescued** refers to food that would otherwise go to waste.

**Donated** refers to food that the donor could have potentially sold for profit and wouldn’t necessarily go to waste.

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*In January 2023, we started diverting food waste for our new pilot program, the O‘ahu Compost Project. Read more on P.5.*
Rescued food came from 229 food donors

Food from all sources went to 98 recipient agencies

Top 10 Food Donors

Top 10 Recipient Agencies

Mahalo to all the individuals & households that donated! Your donations in Q1 totaled 2,506 lbs!.

*Re-engaged refers to donors or agencies that have donated or received food after 6 months or more of no donation activity.
Strengthening Farms to Nourish Our Community

Our Community Harvest volunteer program is evolving to better suit our community’s needs. We are building partnerships with local farms; supporting local agriculture; preventing food loss at the source; and providing healthy, fresh, local produce to our community.

Rather than only offering free harvest services to residential properties, we have expanded Community Harvest to include assisting other farm operations (e.g. weeding, applying mulch and preparing crops for order) and sharing our resources (e.g. offering free transportation services to farm food donors; gleaning excess, off-grade, and unmarketable produce; and recycling food waste for compost).

As a result, we have experienced larger and more frequent donations from farms — a win-win for all.

Go Farm Hawai‘i in Waimānalo, Rick’s Farm in Waipahu, and Sunset Ranch in Pūpūkea are now even growing crops specifically for Aloha Harvest to donate to marginalized communities in need.

FARM PARTNERS INCLUDE:

1,517 POUNDS of fresh produce from our Community Harvest program in 2023 Q1

RECURRING FARM DAYS

We have organized reoccurring farm day opportunities that have allowed volunteers to develop deeper connections with our ‘āina and experience the literal fruits of their labor at every stage of growth.

Sign up to volunteer!
aloaharvest.org/volunteer

Learn more
aloaharvest.org/community-harvest/
Closing the Loop on Food Waste with a New Compost Pilot

We are beyond stoked to announce the O’ahu Compost Project, a new and exciting project we’ve been working on! It has been a tremendous effort between many partners to get this pilot project off the ground and running.

The O’ahu Compost Project (OCP) takes surplus food and food waste from food establishments in Chinatown and turns it into a resource. Edible, quality excess foods are redistributed to feed people, and food scraps are composted in Hawai‘i’s first in-vessel composting unit, which will produce valuable soil amendment products for farmers.

Now in its third month of implementation, this pilot project will measure the potential for scalability and replication.

OCP was made possible by a grant awarded to the City and County of Honolulu Office of Climate Change, Sustainability and Resiliency by the U.S. Department of Agriculture (USDA).

PROJECT PARTNERS

O’ahu Compost Project is run in collaboration by:

Mahalo nui loa to The GIFT Foundation of Hawaii for funding our beautiful flatbed truck to make this project possible.

OCP was made possible by a grant awarded to the City and County of Honolulu Office of Climate Change, Sustainability and Resiliency by the U.S. Department of Agriculture (USDA).
Feeding 2,000 Families in Time for Easter

D. Otani Produce has yet again, graciously donated a bounty of fresh produce for a holiday season—this time, just before Easter, allowing us to serve at least 2,000 households.

The fresh produce that D. Otani Produce donated consisted of eggs, apples, bananas, oranges, baby carrots, potatoes, and onions. Aloha Harvest also supplemented these donations with loaves of bread to complete the assorted mix of food.

Volunteers from both Aloha Harvest and St. Louis School came together to assemble the produce into boxes. Additionally, Y. Fukunaga Products hosted us in their space to stage and store the assembled boxes.

Mahalo to all the volunteers who took time out of their days to help. We truly can’t do what we do without all your generosity.
2023 Q1 (JAN–MAR)
VOLUNTEER IMPACT

Mahalo nui loa to our volunteers for donating your time and supporting our small non-profit team. You help us make an exponentially greater impact on the community. We really can’t do it without you all!

131
VOLUNTEERS

692
HOURS

donated
of their time through
and helped divert

57
OPPORTUNITIES

5,821
POUNDS OF RESCUED FOOD

From January through March 2023, volunteers donated their time through volunteering opportunities and helped divert 5,821 pounds of rescued food from going to waste and instead to feeding our community!

$23,168
VALUE OF TOTAL 2023 Q1 VOLUNTEER HOURS*

*According to organization Independent Sector’s Value of Volunteer Time Methodology

QUARTERLY VOLUNTEER SWEEPSTAKES

Aloha Harvest will select a lucky winner at the end of each quarter (every 3 months). Prizes include gift cards for gas or local restaurants and limited edition Aloha Harvest merch.

Volunteer with us and automatically be entered to win a prize!

Sign up to volunteer!
 aloharvest.org/volunteer

29% 26% 24% 9% 8% 5%
Miliansi Farmers’ Market Community Harvest On-call Food Rescue Blaisdell Farmers’ Market KCC Farmers’ Market Kaka‘ako Farmers’ Market

% Pounds Rescued by Volunteer Program

Aloha Harvest volunteers help at our food recipient partner KEY Project at bi-monthly breakfasts serving kupuna.

PHOTO: A Community Harvest farm day at Rick’s Farm in Waipahu, harvesting green onions.

PHOTO: Keiki and family friendly opportunities include rescuing food from farmers’ markets.

PHOTO: Aloha Harvest volunteers help at our food recipient partner KEY Project at bi-monthly breakfasts serving kupuna.

PHOTO: Aloha Harvest volunteers help at our food recipient partner KEY Project at bi-monthly breakfasts serving kupuna.
New Team Members

Victoria Budiono
Marketing and Communications Intern

Victoria is an undergraduate student at the University of Hawai‘i at Mānoa studying Journalism and Psychology. She joins the Communications team and produces content for social media and writes profiles of those who work with Aloha Harvest, including volunteers. Besides work and school, Victoria enjoys traveling, trying new restaurants, and watching movies.

Maeghan Castillo
University of Hawai‘i at Mānoa Practicum Student

Maeghan is pursuing her Graduate Certificate in Public Administration with a focus on Non-Profit Management at the University of Hawai‘i at Mānoa. She also works at the local nonprofit Kupu as a Program Manager. Her Aloha Harvest practicum will focus on supporting our Executive Director on fund development strategies and learning more about the intricacies of food diversion from landfills and distribution to communities in need. Outside of work and school she loves cooking, surfing, traveling, and reading a good book.

Victoria DelaCruz
Program Data & Evaluation Specialist (AmeriCorps VISTA)

Victoria joins us as a Data Science Analytics and Visualization major at Chaminade University. As an AmeriCorps VISTA member, her goal is to assist Aloha Harvest in developing and improving data collection and reporting processes. Outside of school, she enjoys going to the beach, dancing, and eating ramen.

Kailey Tulua
University of Hawai‘i at Mānoa Intern

Kailey is an undergraduate student at the University of Hawai‘i at Mānoa majoring in Public Health. She provides program support for our Meals With Aloha kūpuna program. She is also helping create and deliver presentations about food insecurity and programs available to kūpuna. In Kailey’s spare time, she enjoys listening to music and reading on the beach.

New Board Member

Neil Hirasuna
CEO, Fresh Island Fish Co.

As a former accountant and current CEO of Fresh Island Fish Co., Neil Hirasuna brings a unique skillset to our Board of Directors. As part of our Internal Affairs committee, we are excited to have his strong understanding of financial management and deep knowledge of the food distribution industry. Mahalo nui, Neil, for contributing your time and expertise to our mission of fighting food insecurity and building a more sustainable food system!
As a 501(c)(3) nonprofit, all of our work is made possible by the generosity of our supporters. Mahalo nui loa to everyone who enables us to reduce food waste, feed our community, and build a more sustainable food system!

Highlighted Q1 Financial Supporters

- Aloha United Way
- ALOHA Petroleum
- Arn & Merry Family Friends Fund
- Hawai‘i Community Foundation
- D. Lau Family Fund
- Jhamandas Watumull Fund

Mahalo to all the individuals, organizations, businesses, and workplace giving programs for your monetary donations! Individual monetary donations donated in Q1 totaled $29,145.

Funding Sources by Percent in 2023 Jan–Mar

- 63% Government (City)
- 22% Individuals
- 6% Grants (Private)
- 4% Foundations
- 3% Aloha United Way
- 1% Corporations
- 1% Organizations

‘In Kind’ and ‘Other’ sources made <1% and are not represented here. All percentages are rounded to the nearest whole number.

Donations to keep our services free for the community.

Any size donation, big or small, is deeply appreciated!

DONATE

Donate directly online via our website and automatically receive a tax-deductible receipt.

aloaharvest.org/donate
Mahalo for reading!

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