



Down to Brass Tacks

QUARTERLY NEWSLETTER OF THE BRASS TACKS INITIATIVE



Fruits of Victory, poster by Leonebel Jacobs, ca. 1918 (Retrieved from the Library of Congress).

Celebrating Women's Impact: A History of Nourishing Change

As we celebrate Women's History Month, it is essential to recognize the significant contributions women have made throughout history in various fields. From scientific advancements to social activism, women have played a pivotal role in shaping our society. This month, we have the perfect opportunity to highlight the impressive impact women have had in the realm of food waste prevention.

Food waste is a pressing global issue that not only affects the environment but also has serious social and economic consequences. It is estimated that one-third of the food produced worldwide is wasted, totaling approximately 1.3 billion metric tons. This wastage contributes to greenhouse gas emissions, strains already limited natural resources and exacerbates hunger and food insecurity.

Throughout history, women have been at the forefront of addressing these issues and championing food waste prevention. Their efforts have created meaningful change from the household to the national level. Here, we explore the remarkable accomplishments of women who have shaped the movement:

Ellen Swallow Richards

A prominent figure in the late 19th and early 20th century, Ellen Swallow Richards was the first woman admitted to the Massachusetts Institute of Technology (MIT) and a pioneering environmental scientist. Richards recognized the importance of reducing waste long before it became a global concern. She believed that efficient use of resources was crucial for environmental sustainability and public health. Richards conducted extensive research on household management and nutrition, advocating to educate women on practical solutions to minimize food waste at home.

Richards was also a trailblazer in the field of ecology. She understood the interconnectedness of all living organisms and their environment long before *(continued on page 3)*

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PLATE-TO-GARDEN EVENT

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VOLUNTEER OPPORTUNITIES

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Contact us:
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New Prague, MN 56071
www.thebrasstacks.org



Plate-To-Garden Event

Saturday, May 11, 2024 | 9:00 a.m. to 2:00 p.m.

1101 1st St SE, New Prague, MN 56071
(First Bank and Trust East Parking)

Compost Sale Fundraiser \$5/bag

Compost provided by
SMSC Organics Recycling Facility



Thank you to our partners

First Bank and Trust
Innovative Waste Recycling
Minnesota Composting Council
SMSC Organics Recycling Facility

Free
**Mother's Day
Make-and-Take***
*while supplies last

Free
**Register for the
New Prague Household
Organics Drop-off Site!**
(9:00 a.m. to 12:00 p.m.)



JOIN US

The Brass Tacks Initiative is seeking volunteers for the following committees to help us continue our mission to support sustainable practices in the food stream through research, education, and collaboration.



Marketing

Establishing, maintaining, and growing the visibility of the BTI. Helps promote our programs, products, and services.

Development

Helps BTI achieve its mission by developing new resources and funding opportunities for the organization.

Outreach/Education

Plans and implements educational events that inform and engage communities on sustainability in the food system.

For more information visit our website www.thebrasstacks.org/volunteer
or email Rachel@thebrasstacks.org

Celebrating Women's Impact

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the modern environmental movement took shape. Her holistic approach to science emphasized the need to study ecosystems rather than focusing solely on individual components. This perspective laid the groundwork for modern ecological studies, inspiring future generations of scientists to consider the broader implications of their research on the natural world.



Ellen Swallow Richards, ca. 1920, Retrieved from the Library of Congress

Ellen Swallow Richards's legacy continues to inspire environmentalists and scientists alike to address the pressing issues of our time, including food waste and ecological conservation. Her pioneering spirit serves as a reminder that individual actions, no matter how small, can profoundly impact the world around us.

Women on the Homefront- The War Years

During the World Wars, women played a crucial role in preventing food waste and ensuring the well-being of their families and communities. With resources scarce, women adopted practices such as victory gardens, canning, and preserving techniques to make the most of what was available. Their contributions were essential to minimizing food waste and ensuring everyone was fed at home and abroad.

During WWII, The American Fat Salvage Committee even urged women to save leftover cooking fats and turn them over to government collection sites. They were paid 4 cents per pound for the fat they turned in to their local butcher. The fats were used to make glycerin for ammunition and later used for soap making during the soap shortage. In fact, in 1945, one in nine bars of soap produced in America was created with fats saved in American kitchens.

By adopting innovative practices to reduce waste, the women of the war years maximized the use of resources to feed Americans and the citizens of war-torn Europe. Their efforts were instrumental in ensuring everyone had enough to eat despite the scarcity of resources.

Frances Moore Lappe

Frances Moore Lappe is a renowned author who has made significant contributions to raising awareness about the inefficiency of meat production and the importance of reducing food waste through plant-based diets. Her revolutionary book, "Diet for a Small Planet," published in 1971, changed the way we think about food choices and their impact on our planet. She is regarded as the godmother of plant-based living by the New York Times and has influenced big names in the plant-protein industry, such as Seth Tibbot, the inventor of Tofurky, and Ethan Brown, the founder of Beyond Meat.

Through her work, Lappe has inspired many to make more conscious and sustainable food decisions, contributing to a healthier and more sustainable planet.

These are just a few examples of women's incredible efforts to propel the food waste prevention movement forward. Their endeavors have raised awareness, influenced policy changes, and inspired countless individuals to take action in their own lives.

Make a Contribution and help us continue to support a sustainable food stream!!

Your contribution of any size helps us provide free and low-cost programs to families, small businesses, and other organizations.

Scan the code or visit www.thebrasstacks.org to make a donation today!



About BTI

The Brass Tacks Initiative is a 501c3 nonprofit founded on a mission to support sustainability in the food stream through research, education, and collaboration.

Our name comes from the phrase "let's get down to brass tacks." The phrase means to address the most important facts of a project or problem. The fact is food waste is a problem with environmental, economic, and social impacts. We believe the only way to make an impact on food waste is to **research** best practices and new methods of recycling, **collaborate** with the companies who are generating waste to find alternatives to the landfill, and make sure that current and future leaders are equipped with the **education** needed to make sustainable impacts in their community.

For more information about BTI visit our website www.thebrasstacks.org or contact us via email at info@thebrasstacks.org.