

Stony Brook Eastern Long Island Hospital Partners With Food Rescue US North Fork

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Robert Galinski (Director of Nutrition SBELIH), Linda Sweeney (VP of Foundation/External Affairs SBELIH), Anne Howard (Co-Director of Food Rescue North Fork), Stephanie McEvily (Co-Director of Food Rescue North Fork), and Holly Cato (Food Rescuer). Photo by Nicole B. Brewer, Stony Brook Eastern Long Island Hospital

Stony Brook Eastern Long Island Hospital has partnered with Food Rescue US North Fork, contributing the hospital's freshly prepared and packaged unused food each week to support the efforts of local volunteer food rescuers. Through this collaboration, essential sustenance finds its way to food pantries across the North Fork to combat hunger and waste within the Eastern Long Island community.

“Healthy food is hard to sell,” said Robert Galinski, Director of Nutrition at Stony Brook Eastern Long Island Hospital, referring to the daily offerings at the hospital's Greenhouse Grill, which serves breakfast and lunch daily. “The whole system with Food Rescue US North Fork is seamless. Our staff is passionate about their involvement and look forward each Wednesday afternoon to seeing the rescuers, packing up prepared leftover meals, and passing them along to those in need. That makes me feel good.”

Linda Sweeney, VP of Foundation/External Affairs at SBELIH, explained how the collaboration began, “I met Anne Howard and Stephanie McEvily, Co-Directors of Food Rescue North Fork, and they asked me to help them get their organization up and running in January 2024. I thought, ‘Why not get the hospital to donate the excess prepared foods from lunch that would ordinarily be discarded?’ It took no time at all to get started. Through this and other programs, I’m happy that the hospital can give back to our community in so many ways.”

Operating locally, dedicated rescuers collaborate with various establishments such as restaurants, grocers, and institutions like SBELIH to salvage edible food that would otherwise be discarded. This rescued food is then swiftly distributed to nearby social service agencies, effectively addressing immediate needs while curbing the alarming rate of food waste. Food Rescue US aims to reduce harmful emissions associated with decomposing waste by intercepting food before it reaches landfills.

Food Rescue US stands at the forefront of the battle against hunger and food waste across America, spearheading initiatives that unite communities through the efforts of committed volunteer food rescuers. These individuals work tirelessly to bridge the gap between surplus food and those facing food insecurity, ensuring fresh and nutritious meals reach millions of families in need.