

Greenport hospital turns surplus meals into help for neighbors in need

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Representatives from Food Rescue US – North Fork recently presented Stony Brook Eastern Long Island Hospital with a plaque recognizing the hospital's ongoing partnership in donating surplus prepared food from the Greenhouse Grill to support community food programs. In 2025, the program redirected 1,961 pounds of food, more than doubling the 937 pounds recovered in 2024. Courtesy photo: Stony Brook Eastern Long Island Hospital

Stony Brook Eastern Long Island Hospital has been recognized by Food Rescue US – North Fork after more than doubling the amount of surplus prepared food it redirected last year to local organizations serving people in need.

The recognition highlights a growing local effort to tackle two problems at once: hunger and food waste.

Food Rescue US is a national nonprofit that works to keep fresh surplus food out of landfills by connecting food donors, volunteer drivers and community organizations through an app-based system. Its North Fork site helps recover usable food from local businesses and institutions and get it to pantries, shelters and other groups serving people in need.

At a recent visit to the Greenport hospital, Anne Howard and Stephanie McEvily, site co-directors of Food Rescue US – North Fork, presented hospital leadership with a plaque recognizing the hospital's ongoing donation of excess prepared food from its Greenhouse Grill.

The hospital said 1,961 pounds of food were rescued and redistributed through the program in 2025, more than double the 937 pounds recovered in 2024.

The partnership reflects a broader concern over food waste in the United States, where vast amounts of edible food are discarded each year. Advocates say that when food is wasted, so are the water, labor, energy and transportation resources used to produce and deliver it.

"This partnership reflects our commitment to caring for our community in every way we can," Paul Connor, chief administrative officer of Stony Brook Eastern Long Island Hospital, said in a statement. "By working with Food Rescue US – North Fork, we are able to reduce food waste while helping ensure that nutritious meals reach neighbors who need them."

The hospital said the effort depends on staff coordination and volunteers. Marlene Parrish of the hospital's Greenhouse Grill works with Food Rescue volunteer Holly Cato to safely package prepared meals for pickup and distribution. The program is also supported by Robert Galinski, director of nutritional services, whose team helps ensure food safety and consistency.

"This partnership is a wonderful example of how local organizations can work together to strengthen our community," Linda Sweeney, vice president for foundation and external affairs, said in a statement. "We are grateful to Food Rescue US and the volunteers who make it possible to share these meals with organizations that serve those in need across the North Fork."

Representatives of Food Rescue US – North Fork and the hospital gathered for a photo after the plaque presentation to mark the program's continued growth. Pictured are Food Rescue US – North Fork site co-directors Anne Howard and Stephanie McEvily; Stony Brook Eastern Long Island Hospital Chief Administrative Officer Paul Connor; SBELIH Vice President, Foundation & External Affairs Linda Sweeney; Marlene Parrish, Greenhouse Grill; and Robert Galinski, director of nutritional services.