

DAILY NEWS

New Yorkers attend ‘Feeding the 5,000’ event in Union Square

BY Chris Sommerfeldt and
Ginger Adams Otis
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Hungry New Yorkers noshed on 5,000 free meals in Union Square Tuesday.

The event, “Feeding the 5,000,” was meant to raise awareness about wasted food and ways to stop global hunger.

“I got off work and saw this,” said Bronx construction worker Timothy Strain. “The food is banging.”

The 44-year-old devoured an apple and celery salad complemented by a thick slice of kale pie.

“It’s amazing how much food is wasted,” Strain said. “It’s something people don’t think about.”

International food justice group Feedback organized the event — which has been replicated across 30 cities.

“We were able to serve exactly 5,000 portions,” said founder Tristram Stuart. “We literally prepped it perfectly.”



BlueHill chef Dan Barber and restaurateur Michael Russell were among the cooks dishing up meals made from fresh Union Square Green Market produce that would otherwise have been thrown away. (TIMOTHY A. CLARY/AFP/Getty Images)

Stuart is the author of “Waste: Uncovering the Global Food Scandal” and founded Feedback after a one-time London event in 2009 turned into a movement.

“We’re destroying the environment just by producing food,” he said. “This is a way of engaging the public. People are waking up to the problem. A world in which billions go hungry while the planet is dying is a world we can’t allow to continue any longer.”

Lily Murad, 50, an unemployed chef from Manhattan, volunteered at the event.

“I truly believe there’s so much food waste,” Murad said. “We all make so much food that no one should go hungry. It’s amazing that so many go hungry.”

She said some food expiration dates contributed to the problem.

“Some of the rules ... are ridiculous,” she continued. “The rules must change. There should be more channels opened.”

Nandor Sala, 47, a recently laid off solar panel installer from Queens, echoed the others’ sentiments.

“There’s so much people on the planet that you have to make better use of (food),” he said. “This initiative is great.”