

Name: Anas Muhammad

Username: AnasMuhammad

School: Madhupur Shahid Smrity Higher Secondary School

MEET MY PRODUCE PAL, SCRAPPY!!



Produce Pal Details

- **Produce Pal's Name:** Scrappy
- **Produce Pal's Story:**

Scrappy was born from produce just moments away from the trash bin. His head is the leftover piece of an unfinished apple slice, with bright pumpkin-seed eyes and a tiny chia-seed freckle on his orange-slice chest. His body, a forgotten orange slice left on the counter, stretches proudly, while his arms are made from the tough ends of celery stalks. Around his waist twirls a skirt of carrot peels and bell pepper ribbons, freshly stripped and nearly tossed aside. Scrappy stands tall on sturdy cucumber legs and feet, carved from the ends that were about to be discarded. He embodies the potential we so often throw away, reminding us to find value in every bit of food, from root to stem, peel to core.

What Scrappy Represents

- **The Urgency of Ending Food Waste:**

Scrappy stands as a reminder that food waste is not just a small household issue but a global crisis. Every piece of uneaten food contributes to lost resources — from the water used to grow it to the energy spent transporting it. By saving scraps and using them creatively, we take a stand against unnecessary waste. Scrappy teaches that change starts in our own kitchens, and every mindful choice can help reduce the impact of food waste on our planet.

- **The Hidden Value in Food Scraps:**

Each part of Scrappy is made from ingredients that were moments away from being thrown out, apple cores, orange slices, and vegetable peels. Together, they reveal that what we often overlook or discard still holds value. Food scraps can be transformed into compost, broths, snacks, or even art. Scrappy

symbolizes creativity, resourcefulness, and the simple truth that beauty and worth can be found in unexpected places.

- **The Importance of Utilizing All Food:**

From root to stem, peel to core, every part of food serves a purpose. Scrappy reminds us that real sustainability comes from using ingredients to their fullest. When we use every edible part, we not only reduce waste but also honor the effort, time, and care that went into growing our food. His story encourages us to rethink our habits, plan meals wisely, and appreciate food as the precious gift it is.

What Scrappy Teaches About Valuing Food

Scrappy teaches that food is more than something to eat — it's the result of effort, time, and natural resources. Every fruit, vegetable, and grain carry the story of the soil it grew in, the hands that harvested it, and the care that brought it to our tables. When we waste food, we waste all of that work and love — and, as Dana Gunders points out in her TED Talk, we waste a staggering one trillion dollars' worth of food each year, which also significantly contributes to greenhouse gas emissions and the climate crisis.

By being built entirely from leftovers, Scrappy shows that even what seems useless can still have purpose and meaning. He reminds us to look beyond appearances, to find worth in what's often overlooked, and to treat food with respect. Valuing food means planning wisely, saving what we can, and appreciating every bite.

Here is my Instagram post about him:

https://www.instagram.com/p/DP8UQjuk1MU/?utm_source=ig_web_copy_link&igsh=MzRIODBiNWFIZA==



Meet My Produce Pal, Scrappy!

PGC Day 17

Scrappy's Story

Scrappy was created from produce moments away from the trash. His head is a leftover apple slice with pumpkin-seed eyes, his body a forgotten orange slice, and his arms the tough ends of celery. A skirt of carrot peels and bell pepper ribbons circles his waist, and he stands on cucumber legs made from discarded ends. Scrappy reminds us that even food we overlook has value, from root to stem, peel to core.

the_green_society_bd

the_green_society_bd Meet Scrappy 🌟 built entirely from scraps that were about to be thrown away. He reminds us that every piece of food has value, from peel to core, and even what seems "useless" can have purpose. Let's celebrate food, reduce waste, and appreciate every bite!
[@turninggreenorg](#) [@wwf](#) [@foodtank](#) [@ukonserve](#) #ProducePal #pgc2025
1 m

Be the first to like this
1 minute ago

Add a comment...Post

the_green_society_bd

the_green_society_bd Meet Scrappy 🌟 built entirely from scraps that were about to be thrown away. He reminds us that every piece of food has value, from peel to core, and even what seems "useless" can have purpose. Let's celebrate food, reduce waste, and appreciate every bite!
[@turninggreenorg](#) [@wwf](#) [@foodtank](#) [@ukonserve](#) #ProducePal #pgc2025
1 m

Be the first to like this
1 minute ago

Add a comment...Post

What Scrappy Represents

The Urgency of Ending Food Waste: Scrappy reminds us that food waste is a global problem. Every uneaten piece wastes water, energy, and effort. By saving scraps and using them creatively, we can reduce waste starting right in our own kitchens.

The Hidden Value in Food Scraps: Scrappy is made from apple cores, orange slices, and vegetable peels that were almost thrown out. He shows that even overlooked scraps have value – they can become compost, broths, snacks, or art. Scrappy stands for creativity, resourcefulness, and finding worth in the unexpected.

The Importance of Utilizing All Food: From root to stem, peel to core, every part of food matters. Scrappy teaches that using everything not only reduces waste but also honors the effort behind our food. His story encourages us to plan meals wisely and appreciate food as the precious gift it is.

...



the_green_society_bd

...



the_green_society_bd Meet Scrappy 🌱 built entirely from scraps that were about to be thrown away. He reminds us that every piece of food has value, from peel to core, and even what seems "useless" can have purpose. Let's celebrate food, reduce waste, and appreciate every bite!

@turninggreenorg @wwf @foodtank @ukonserve #ProducePal #pgc2025

1 m



Be the first to like this

1 minute ago



Add a comment...

Post

What Scrappy Teaches About Valuing Food

Scrappy shows that food is more than something to eat – it reflects effort, time, and natural resources. Every fruit and vegetable carries the story of the soil it grew in, the hands that harvested it, and the care that brought it to our table. Wasting food means wasting all of that work – and, as Dana Gunders notes in her TED Talk, we throw away one trillion dollars' worth of food each year, which also worsens greenhouse gas emissions and the climate crisis.

Built entirely from leftovers, Scrappy proves that even what seems useless has purpose. He teaches us to look beyond appearances, find value in overlooked scraps, and treat food with respect. Valuing food means planning wisely, saving what we can, and appreciating every bite.

...



the_green_society_bd

...



the_green_society_bd Meet Scrappy 🌱 built entirely from scraps that were about to be thrown away. He reminds us that every piece of food has value, from peel to core, and even what seems "useless" can have purpose. Let's celebrate food, reduce waste, and appreciate every bite!

@turninggreenorg @wwf @foodtank @ukonserve #ProducePal #pgc2025

1 m



Be the first to like this

1 minute ago



Add a comment...

Post

I will compost all the leftover scraps, returning their nutrients to the soil to help new plants grow and complete the cycle of food