

JULY/AUGUST 2023

NOURISHING NEWS

All Faiths Food Bank Agency Newsletter



Together with our Partners...

In our May newsletter, we shared with you AFFB's goals comprising of our strategic plan. One of those goals directly impacts YOU, our partners. AFFB plans to invest in meaningful partnerships to create a region-wide movement that recognizes the role we can all play in ending hunger. But before we can do that....we need to hear from you.

In July, we are asking you to fill out a survey about your current capabilities, infrastructure, human resources, and your ability, willingness, and desire to grow with us in partnership. Feedback from this survey will help us identify and prioritize where, who, and how we serve, and most importantly, how much support will be necessary.

Your input is important, whether it's to tell us you want to offer more or you're comfortable with your organization's current impact. This survey will take some time, so please allow yourself 20-30 minutes to complete it. Additionally, it may require input from various individuals within your organization, but we ask that each agency only complete one (1) survey. We recommend printing the survey and reviewing ahead of time. Use this [link](#) to access the survey.

Thank you for your input!!

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Spotlight Pantry: Awaken Church

Where: 4940 Pan American Blvd., North Port

When: 9 a.m.-1 p.m. T, Th, and Sat; Wed 3-7 p.m.;
Fri, drive-thru 9 a.m.-12 p.m.

Larry Grant, an experienced pantry manager with over 12 years of expertise, joined Awaken Church in 2021. Recognizing the need for a food pantry at the church, he established one in March of that year. Currently, the pantry serves approximately 3,000 households per week, thanks to a dedicated team of around 100 volunteers who contribute approximately 2,500 hours per month.



One story that resonates deeply with Larry involves a couple who were only six weeks into retirement. Their world took an unexpected turn when they discovered that their daughter had been incarcerated, and they would now be responsible for caring for her six children, one of whom was an infant. Shortly after, their son and daughter-in-law moved in with their three children, transforming their household from two to 13 members.

The father told Larry having access to the pantry alleviated a significant amount of stress, enabling them to provide nutritious food for their entire household.

Awaken Church's food pantry exemplifies how a community can come together to combat food insecurity and provide a lifeline of support, reminding us that our collective efforts can truly make a difference in the lives of those in need.



"We want to be there to care for the community and let them know they are someplace they can come to be welcomed and loved."

*Larry Grant (pictured below)
Outreach Director for Awaken*





Hurricane Season Has Started

Many of our neighbors and some of you are still recovering from the impact of Hurricane Ian. With the arrival of another hurricane season, we want to remind our partners to take precautions and know your disaster plan. If you don't have a plan, make one. If you need help, please reach out to our team!

Here are a few tips in the event of another landfall:

- Unless you have a generator, avoid stocking up on perishable items (i.e. frozen meat, refrigerated items) as there may be long-term power outages.
- Stock up on some of our non-perishable, shelf-stable products – but PLEASE DO NOT hoard!
- Once the storm has passed and you can do so, notify All Faiths Food Bank of the status of your well-being, facility, and pantry.
- If you can do additional emergency distributions, let us know!

We will always have items on the shopping list available for agencies to order at any time, including pre- and post-storm – many of these items include shelf-stable and easy to open, and/or easy to prepare items. A handful of disaster-specific food items (including MRE's) and water, however, are not released until post-storm. The exception to this is what we provide to the evacuation centers.

Once the storm has passed, agencies that have re-opened and can receive food can either order from our system or can reach out to our team to arrange for emergency drops. We have team members at our facility during the storm, so our drivers can dispatch when the county gives us the all-clear that transporting is safe.

Be safe everyone, and let's hope for a calm season, but know we are here to support you if needed.

From the Link2Feed Registration Team

Thank you to all the volunteers, staff, and agencies who participated in our civil rights training course. It was a wonderful learning experience for me and I hope you all are learning new ways to better serve our community.

Through this process, we've come to understand that language barriers are a top challenge when it comes to registration. To help us better communicate with our neighbors, we have "I Speak" cards available. This document is also available on our website in the Partner Agency Forms: [TEFAP Resources](#). Please use these cards as needed when first engaging with neighbors. The goal is to help identify which language our neighbors speak so we can communicate more effectively.

For AFFB mobiles, we are adding the Google Translate App to all our AFFB tablet home screens and recommend all TEFAP agencies do the same for their devices. If you use your own phone or computer, you can upload the app using the links below. The goal is for this app to further help us serve our Limited English Proficiency neighbors and help make sure we collect the correct information during registration.

I look forward to hearing from you regarding these new experiences. Remember, you are the heart of our Service Insights process and your clean data intake results in better resource evaluations for our neighbors. Respectfully, ask all the questions, and keep accurate records for our community's sake. ♥ As always, reach out to me, if you have any questions or ideas regarding registration or Link2Feed. I'm happy to listen or help in any way I can.

--Erin EverGreen

Link to Google Translate app:

[For Android devices](#)

[For Apple devices](#)



I Speak Statements

- ☐ انا اتكلم اللغة العربية. (Arabic)
- ☐ Je parle français. (French)
- ☐ Ich spreche Deutsch. (German)
- ☐ Mwen pale Kreyòl. (Haitian Creole)
- ☐ Mówię po polsku. (Polish)
- ☐ Eu falo Português. (Portuguese)
- ☐ Я говорю по-русски. (Russian)
- ☐ Yo hablo español. (Spanish)
- ☐ Я розмовляю українською (Ukrainian)

CORN, CORN, CORN!

The Florida growing season has come to an end, so our friends in Georgia take over assisting Florida food banks with produce during the summer months. Over the next six months we will be getting an abundance of corn.



Quick facts about corn:

- There are over 200 different types of corn used for different purposes:
 - Dent Corn-livestock feed
 - Flint Corn-used to make popcorn
 - Flour Corn-used to make baked goods and tortillas
 - Sweet Corn-this is most common for corn on the cob
- 1 bushel of corn made into high fructose syrup can sweeten 400 cans of soda (one bushel is 40 to 60 ears of corn).
- 40% of corn production is used to make ethanol for gasoline (1 bushel of corn makes 2.5 gallons of ethanol).
- 40% of the worlds corn is consumed in the United States.

Watermelon Corn Summer Salad



Watermelon Corn Salad

941.379.6333
allfaithsfoodbank.org
8171 Blaikie Ct.
Sarasota, FL 34240

Ingredients:

- 6 cups cubed watermelon
- 2 ears sweet corn, removed from the cob
- 1/4 cup lime juice
- 1/2 tsp. sugar
- 4 leaves fresh basil, thinly sliced
- 1/3 cup crumbled feta cheese

Directions:

1. Combine the watermelon and corn in a serving bowl.
2. In another small bowl whisk together the lime juice and the sugar until the sugar is dissolved.
3. Drizzle the lime juice mixture over the watermelon and corn. Mix to combine.
4. Top with basil and feta cheese. Serve immediately or chill until needed.



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**ENDING
HUNGER**
ALL FAITHS FOOD BANK

Contact Us

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