NOURISHING NEWS

All Faiths Food Bank agency newsletter

Together with our partners...

New CEO Announced for All Faiths Food Bank

After an exhaustive nationwide search, we are excited to announce that Nelle S. Miller, a renowned local philanthropic leader, will be taking on the role of president and chief executive officer of All Faiths Food Bank starting Jan. 3, 2024.

Miller will succeed longtime CEO Sandra Frank. Frank commented on her transition, "Leading this remarkable organization for the past 12 years has been an honor. I eagerly anticipate witnessing Nelle's transformative influence on AFFB and the communities we're deeply committed to."

Miller is no stranger to AFFB, having previously served on our board for two terms, and even extended her service by a year to lead as the chair. Her experience spans more than 20 years in the philanthropic sector, playing pivotal roles in numerous organizations such as Unidos Now, JFCS of the Suncoast, the Education Foundation of Sarasota County and many more.

Miller reflected on her new role, "I am immensely grateful for this opportunity. Addressing hunger and nutrition is vital, and I'm committed to ensuring our community thrives in the most equitable way."

With the organization's recent strategic framework shift in 2023 — focusing on empowering our neighbors and mitigating hunger — we are confident that under Miller's leadership, AFFB will continue to grow and uphold our cherished values of trust, transparency, respect and excellence.

Our heartfelt gratitude goes to Sandra Frank for her years of leadership and service.

Thank you for your unwavering support, and here's to a promising future!





Nelle S. Miller (left) with Sandra Frank

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Spotlight Pantry: St. Jude Catholic Church

Where: 3390 17th St., Sarasota When: 5-6:30 p.m. Wednesdays, 8:30-9:30 a.m. Saturdays

Can you tell us a little bit about the history of the St. Jude's pantry?

The food pantry at Jude's Catholic Church began almost 10 years ago in response to a need in our community, and became a pathway for us to serve God by loving our neighbor. With charity as one of its core principles, the St. Jude Knights of Columbus nurtured this ministry from its inception, and enthusiastically partnered our pantry with All Faiths Food Bank to guide this vital program toward its full potential.

What motivates your team to do what you do?

It is very uplifting and rewarding to all our volunteers when our neighbors tell us, "Thank you for all that you do," or "God bless you" or "we appreciate you standing out in the heat or rain taking care of us." It's statements like these that make our efforts more than worthwhile, and continue to motivate us to do more.

What is something you wish more people knew about the work you're doing?

We wish more people understood the commitment the work requires. We spend many hours stocking shelves, packing bags, accepting deliveries and doing administrative work. In the process, we also form relationships and become friends. The willingness and dedication [of our team] to give their time and talent to our community is astounding.

Do you have any uplifting stories you'd like to share?

We have one neighbor who had not been well. Every time she came to our pantry, we always asked how she was doing and empathized with her for what she was going through. We hadn't seen this neighbor in quite some time, but the other week she presented us with a placemat with the saying written on it, "Love is all around." She told us that that was how we made her feel when she would come to get food from us. It doesn't get better than that!

Volunteering brings people together, and sometimes, it's in unexpected ways. On one particular day, I had two new volunteers starting, and love must have been in the air, because Jean and Martin met for the first time and have been dating ever since.



TURKEYS, TURKEYS, TURKEYS

It's turkey time!

As you know, Thanksgiving is big deal for all of us at All Faiths. During this season, our network distributes more than 13,000 turkey meals throughout the area. This year, we allocated nearly 6,900 turkeys to partner agencies *like you*. Most of these turkeys will be distributed within a two-week period just before Thanksgiving. All Faiths also distributes turkeys at select mobile pantries, as well as school pantries.

If you send out a press release, meet with the media or post on social media, please remember to acknowledge AFFB. It is through this acknowledgement that we recognize the generosity of donors and our community who allow us to continue this tradition. We also encourage you to share photos and stories from your distribution.

We wish you and your family a safe and happy Thanksgiving holiday!

The "first" Thanksgiving?

We often attribute the "first" Thanksgiving to the Pilgrims and Native Americans in 1621, but did you know there were earlier recorded feasts of Thanksgiving? In 1565, Spanish explorer Pedro Menéndez de Avilés held a Mass of Thanksgiving in what is now St. Augustine, Fla., which some argue should hold the title of the "first Thanksgiving."

The Spanish celebrated their safe arrival with a Thanksgiving feast on Sept. 8, 1565 — 56 years before the Pilgrims' Thanksgiving. The meal consisted of salted pork, garbanzo beans, garlic, sea biscuits, almonds, olives and red wine — foods known to be on board the ships. Spanish soldiers and settlers shared the meal with the Timucua, a Native American people who lived in Northeast and North Central Florida and Southeast Georgia.

Sarah Josepha Hale

The woman behind the nursery rhyme "Mary Had a Little Lamb," Sarah Josepha Hale, campaigned for nearly 17 years to make Thanksgiving a national holiday. Her efforts were finally acknowledged when President Abraham Lincoln declared it in 1863.

LINK2FEED UPDATES

From Erin EverGreen, registration coordinator

It has arrived...

A new "language preference" field is now available on the personal page in Link2Feed. This new feature will allow us to designate the language preferences for each of our neighbors. The feature will be similar to the "referred by" field, and will have a dropdown box for the languages. Multiple languages can be chosen in this field. So, please be sure to select all the languages the neighbors can understand. This new update will help us better understand our community, so we can improve our delivery and access of services to all.

As always, thank you for being a part of the registration process, and for all your hard work and dedication. You are the heart of our data collection process and helping us better understand and serve our neighbors through Link2Feed.

If you have any questions or concerns regarding registration, please reach out to me. I'm happy to help in any way I can.

New registration assistance form

HELP HAS ARRIVED!

Do you have a new group of Link2Feed volunteers? Are you an agency manager and need help on reporting? Or maybe you just need a refresher on how things work in Link2Feed?

Help is a click away. Simply contact me by clicking the link below and completing our new *registration assistance form*:

https://forms.gle/5Am4txVeJaaYw33E6

If you have any comments or concerns about your password or duplicate neighbors, please send me an email. I'll happily take care of those, too. **U**

Updated registration forms

Please check under our *Partner Agency Forms* in the Link2Feed section for our updated client intake forms (do not use old forms).

ORDERING LIMITS

Hello and happy fall, agency partners!!!

As we continue to streamline processes here at the food bank, you may begin to see changes in the online ordering portal. As you notice, every time you order a purchased product from AFFB, there is a limit to the item — ex. Chunk Chicken (limit 10). This descriptor adds additional labor hours in several different ways. First of all, someone has to enter that limit into the description for every item. Secondly, as we review your orders, we have to manually inspect the orders for anything over the limit and make adjustments.

This is very important information, because with the new system adjustment, it will only show you how many of an item is available for that order — not how many are actually in our inventory. So, please order as you normally would to take care of your neighbors. With this new streamlined process, the online ordering portal will not permit you to order over the allowed limit for your order. It will turn the box red and will not let you submit your order until the errors are corrected.

We thank you for your patience as we continue to streamline and improve our processes to provide better customer service and success.



Carrot Muffins



	 Ingredients: 1 1/2 cups all purpose flour 1 1/2 cups sugar 1 1/2 tsp. cinnamon 1 1/2 tsp. Baking soda 1/2 tsp. salt 1 (14.5 oz) can carrots, drained
Carrot	
Muffins	 Directions: 1. Preheat oven to 350 degrees F. Grease a 12 cup muffin tin or line tin with liners. 2. In a large bowl combine flour, sugar, cinnamon, baking soda, and salt. 3. In a second large bowl, mash carrots until smooth. Add in diced pineapple, applesauce, eggs, and vanilla and mix until well blended.
	4. Add dry ingredients until just mixed; fold in raisins and wal-
	nuts. 5. Spoon mixture into prepared muffin tins, almost to top. Bake 30
	minutes or until tester inserted in center comes out clean. Cool 10 minutes. Remove muffins from pans. Enjoy!
Muffins de	 Ingredientes: 1 1/2 tazas de harina para todo uso 1 1/2 tazas de azúcar 1 1/2 tazas de azúcar 1 1/2 cucharadita de canela 1 1/2 cucharadita de bicarbonate de sodio 1/2 cucharadita de sal 1 (14.5 oz) lata de piña, escurrida y corrtada en trozos pequeños 3/4 taza de puré de manzana 2 huevos, ligeramente batidos 2 cucharaditas de vainilla 1/2 taza de pasas 1/2 taza de nueces picadas
zanahoria	Indicaciones:
	 Precaliente el horno a 350 grados F. Engrase un molde para muffins de 12 tazas o un molde para forrar con revestimientos. En un tazón grande, combine la harina, el azúcar, la canela, el bicarbonato de sodio y la sal. En un segundo tazón grande, triture las zanahorias hasta que quede suave. Agregue la piña cortada en cubitos, el puré de manzana, los huevos y la vainilla y mezcle hasta que estén bien mezclados. Agregue los ingredientes secos hasta que se mezclen; Incorpora las
	pasas y las nueces 5. Vierta la mezcla en moldes para muffins preparados, casi hasta la
 allfaithsfoodbank.org 8171 Blaikie Ct. 	superficie. Hornee durante 30 minutos o hasta que al insertar un probador en el centro, éste salga limpio. Deje enfriar 10
	minutos. Retire los muffins de los moldes. ¡Disfrutar!



Contact us

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