

NOURISHING NEWS

All Faiths Food Bank agency newsletter



Together with our partners...

A message from our new President and CEO

It's hard to believe that I am in the middle of my fourth week on the All Faiths Food Bank team. It has been a whirlwind.

I am so grateful to be back here in my new role, and learning about the great work that you are doing as our partners in the community.

Your work, collaboration and support of our neighbors matters — and we could not do what we do without you. As I settle in, I will be out and about in Sarasota and DeSoto counties, and I look forward to meeting you over time.

In the meantime, our team is the best, and I know that together, we are making strides in providing healthy solutions to ending hunger in our community!



Nelle S. Miller, AFFB President and CEO

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Spotlight Pantry:

St. Wilfred Episcopal Church

Where: 3773 Wilkinson Rd., Sarasota

When: Fridays 1-3 p.m.

Can you tell us a little bit about the history of St. Wilfred Episcopal Church?

In 2014, Beneva Christian Church asked for assistance with their food pantry from St. Wilfred's. They were serving about 30 families a week with limited volunteers, resources and facilities. In 2017, Beneva Christian started discussing closing their pantry. Believing the need in the community to be too great to close and increasing (now serving 80 families weekly), with the approval of Beneva and All Faiths Food Bank, the pantry was relocated to St. Wilfred's. We opened again on Sept. 1, 2017. Over the last six years, we have grown to serve on average 140 families a week with the help of roughly 40-50 volunteers.

What motivates you and your team to do the work you do?

Two of our volunteers truly inspire the rest to continue to grow the pantry. One came as a client to us and was so touched by the kindness and acceptance shown to him that he came back and volunteered from then on. Tragically, he suffered from a stroke and lost the use of an arm. But that did not stop — he still comes every week to help with setup. Now, that's what I call dedication and drive to help the community. The other, a 98-year-old gentleman, one of the last few surviving Tuskegee Airmen, continues to volunteer and give all the time he can to the pantry. Both of those volunteers show me there is no limit to what one can do. If they can still do it, why can't I?

In remembrance of Coleman Knott

*Coleman was instrumental in the relocation of the food pantry.
It's due to his determination, vision and leadership that we are successful today.
He passed the leadership to me a number of years ago due to failing health,
and we have continued to grow his vision.*

*I hope he is proud of what we have done with "his pantry" so far -
after all, it carries his name.*

Lynn Harris
Agency Director



FROM FIELD TO TABLE: A JOURNEY WITH FEEDING FLORIDA

Our agricultural partners:

Being part of Feeding Florida offers us unique glimpses into fascinating operations. This January, our product sourcing team from All Faiths Food Bank embarked on visits to our agricultural partners in South Florida, and I'm eager to share the experiences and snapshots from our journey.

A standout visit was to Duda Farms in Belle Glade, Fla., recognized as the world's premier celery producer. A surprising fact about celery is its necessity for hand-harvesting — a rarity among crops.

Our adventure continued with a tour of Yo Gusto! Dairy processing plant, where we discovered the extensive benefits this dairy processor brings. Excitingly, Yo Gusto! is on the brink of forming a partnership with All Faiths to introduce new dairy products. Highlighting their commitment to quality, Yo Gusto! escorted us to Milking R Us/Sutton Dairy farm in Okeechobee, Fla. This farm, supplying all milk for Yo Gusto!'s operations, employs innovative practices to ensure cow welfare, including expansive barn fans and a 54-cow capacity turntable that cows are trained to navigate, promoting a calm milking environment. Impressively, the farm produces 12,000 gallons of milk daily.

As we usher in the new year with an emphasis on securing fresh, nutritious food — including produce, dairy, and protein — it's crucial to acknowledge the invaluable role of these dedicated farmers in our mission.

Chuck Wolbert
Food Resource Manager



LINK2FEED UPDATES

From Erin EverGreen, registration coordinator

Hello, All Faiths Food Bank agencies,

Curious about Link2Feed or have new volunteers who need an intro? Perhaps someone's due for a refresher or eager to dive deeper into our reports?

To answer the questions above, click the following link:

<https://forms.gle/KXK9BNtUsGj1xt9Y8>

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.

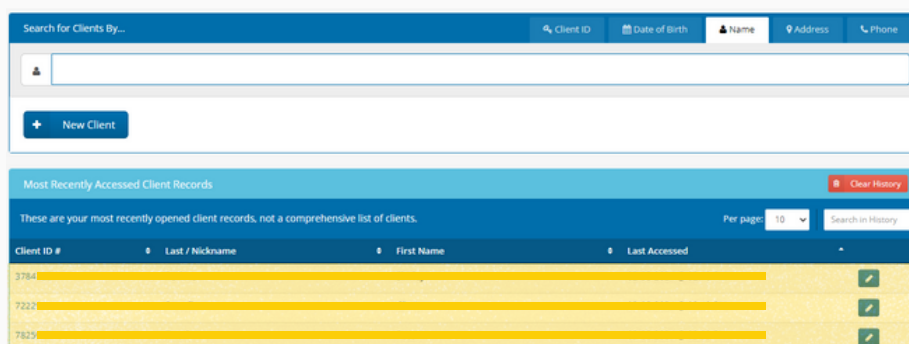
If you have any questions or concerns regarding registration, please reach out to me. I'm happy to help in any way I can.

L2F Registration Assistance Form

Please fill out this form to receive assistance with the AFFB Link2Feed registration procedures and process. All fields need to be answered. Place a "N/A" if fields don't apply to your request.

Today's Fun Fact

The list of neighbors on the L2F dashboard that are under the "Search for Clients" bar (example highlighted in yellow below) **ARE NOT RECENTLY REGISTERED ACCOUNTS**. Those are simply the last profiles accessed.



The screenshot shows the Link2Feed dashboard interface. At the top, there is a search bar labeled "Search for Clients By..." with filters for Client ID, Date of Birth, Name, Address, and Phone. Below the search bar is a "New Client" button. The main section is titled "Most Recently Accessed Client Records" and includes a "Clear History" button. A note states: "These are your most recently opened client records, not a comprehensive list of clients." Below this is a table with columns: Client ID #, Last / Nickname, First Name, and Last Accessed. The table contains three rows of data, all highlighted in yellow. Each row has a green checkmark in the "Last Accessed" column.

Client ID #	Last / Nickname	First Name	Last Accessed
3784			✓
7222			✓
7825			✓

Questions? Concerns? contact me at eevergreen@allfaithsfoodbank.org. I'm happy to help!

NAVIGATING THE 2024 PRICING CHANGE WITH CONFIDENCE

Dear valued partner agencies,

We hope this message finds you well!

We wanted to take a moment to inform you about our recently-updated pricing structure for 2024.

Here are the key details:

- All fresh produce, including purchased items, will be offered free of charge.
- All frozen meats, including purchased items, will be offered free of charge.
- USDA items remain free for participating agencies.
- Donated items will continue to be supplied to agencies without charge.
- Other purchased items will incur a 50% charge based on our purchase cost.
- The annual membership fee is discontinued.
- No delivery fees will be applicable.

Furthermore, we kindly request that you wait for your official monthly statement before making any payments. Your statement will include a payment slip with the updated transaction due date for the month. We encourage you to utilize our printed yellow payment slips for ease of processing.

Thank you for your continued partnership and support. If you have any questions or concerns, please don't hesitate to reach out to us.

Best regards,



Ana Hernandez
Programs Assistant - Agency Relations

Please include this completed payment slip with your check.

Agency Name: _____

Agency Account Number (A####): _____

Total Due By: _____

Amount Enclosed: \$ _____

Make Payment to: All Faiths Food Bank
8171 Blaikie Court, Sarasota, FL 34240

Change of Mailing Address ☐ (Check Box and See Reverse Side)



Yellow payment slip included with the monthly statements

Sweet Potato Lentil And Chickpea Stew



Sweet Potato Lentil And Chickpea Stew

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

Ingredients:

- 1 medium yellow onion, diced
- 4 cloves garlic, minced
- 2 tsp. cumin
- 2 cups crushed tomatoes
- 3 1/2 cups of vegetable broth
- 1 15 oz. can chickpeas, drained and rinsed
- 4 cups chopped sweet potatoes
- 1 cup brown lentils, rinsed
- 1/2 tsp. salt
- Fresh ground black pepper, to taste
- 1/2 lemon juice

Directions:

1. Heat the oil in a large pot or Dutch oven over medium-high heat.
2. Add the onion and cook 4-6 minutes or until the onion becomes softened.
3. Add the garlic, cumin, and ginger. Cook for 1 minute, then lower the heat to medium.
4. Pour in the crushed tomatoes, vegetable broth, chickpeas, sweet potatoes, lentils and salt.
5. Raise the heat to medium-high and bring to a boil.
6. Once boiling, lower the heat to low. Cover and cook 45-55 minutes, or until the lentils are cooked and the sweet potatoes are tender.
7. Enjoy!



Guiso de boniato, lentejas y garbanzos

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

Ingredientes:

- 1 zanahoria mediana, camote pequeño o calabacín pequeño
- 1/4 lechuga mediana
- 2 tomates grandes
- 7 onzas de queso cheddar bajo en grasa
- 1 lata (15.5 onzas) de frijoles pinto con poca sal
- 4 tazas de batatas picadas
- 1 taza de lentejas marrones, enjuagadas
- 1/2 cucharadita de sal
- Pimienta negra recién molida, al gusto
- 1/2 jugo de limón

Instrucciones:

1. Caliente el aceite en una olla grande o en una olla a fuego medio-alto.
2. Agregue la cebolla y cocine de 4 a 6 minutos o hasta que la cebolla se ablande.
3. Agregue el ajo, el comino y el jengibre. Cocine por 1 minuto, luego baje el fuego a medio.
4. Vierta los tomates triturados, el caldo de verduras, los garbanzos, las batatas, las lentejas y la sal.
5. Suba el fuego a medio-alto y deje hervir.
6. Una vez que hierva, baje el fuego a bajo. Tape y cocine de 45 a 55 minutos, o hasta que las lentejas estén cocidas y las batatas estén tiernas.
7. ¡Disfruta!



Contact us!

Darla Walters, Agency Relations Coordinator – 941.379.6333 x172

Ana Hernandez, Program Assistant - Agency Relations – 941.379.6333 x141

Erin EverGreen, Client Registration Coordinator (Link2Feed) – 941.379.6333 x143

Amber Lee, Director of Community Partnerships – 941.549.8130