

NOURISHING NEWS

All Faiths Food Bank agency newsletter



Together with our partners...

Appreciating our incredible partner agencies

Dear partner agencies,

I wanted to share an update from my first couple of months at All Faiths Food Bank and express my gratitude.

First, thank you for the warm welcome messages and embracing me into this amazing agency relations family. All of you have been so incredibly kind and welcoming - I couldn't be happier to work alongside you. Your kindness and welcoming spirit have made my post-college job incredibly enjoyable and fulfilling.

I'm privileged to have met some of you already. The agencies I've encountered provide uniquely impactful services. One of the most moving aspects of my job has been getting to witness firsthand how much all of you care so deeply for our neighbors; the amount of care that goes into your pantries and into your interactions with the community have been incredible to see. Thank you for your endless commitment to ending hunger and being outstanding agencies.

You're all amazing! Once again, thank you for all that you do! I look forward to collaborating with you to maximize our efforts in ending hunger within our community.



*Me being silly with Darla
(who took the picture)
at the warehouse
(Look at how big that pallet
of water is!)*



Ana Hernandez, program assistant - agency relations

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Spotlight Pantry:

New College of Florida

Where: 5679 General Twinning, Sarasota
When: 7 days a week, 24 hours a day

Can you tell us a little bit about the history of New College's pantry and its partnership with All Faiths Food Bank?

The New College Food Pantry (NCFP) was a collaborative project spurred by students, staff and a Student Activities and Campus Engagement (SAuCE) office AmeriCorps VISTA. The NCFP began its partnership with All Faiths Food Bank in 2020, and since, has grown to serve more than 2,000 visitors annually. The NCFP offers food assistance at no cost to any student, faculty, staff or affiliated community member in need. - **Syria Purdom, director**

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

As a student, being part of the New College community and contributing to my community instills a sense of pride. Knowing that I'm making a positive contribution to the lives of my fellow students and staff members is a huge motivator for me. Knowing that I'm part of [helping with] a larger issue of general food insecurity gives my work a sense of purpose and meaning. - **Ashley Petsanghan, food pantry TA**

What's one thing that you wish more people knew about the work you're doing?

Food insecurity is a real societal issue and does not discriminate based on income levels. No one can predict the lifespan, occurrence or reoccurrence of food insecurity. A myriad of life circumstances can lead to food insecurity at any given time. Negative stereotypes, myths and assumptions of food insecurity are detrimental. Educate yourself! The mission is simple: serve those in need. I'm proud that the NCFP is a model of excellent community service. - **Purdom**

Can you share a moment that made all the hard work worth it for you personally?

Small moments, like seeing every pantry shelf filled with food after a long drive to a food bank or after a delivery, are very rewarding and visualize the hard work Syria and I put into the pantry. Whether that be sitting in Syria's office putting in an All Faiths delivery order or recycling the mass amounts of boxes after a delivery, in the end, I feel a sense of joyfulness knowing that our efforts directly impact the well-being of others within our New College community. - **Petsanghan**



FROM FIELD TO TABLE: THE ROOTS OF LOCAL FRESHNESS

How fresh is local fresh?

During the month of April, the food resourcing team had a few opportunities to travel and establish great relationships with local processors, farmers, and of course, our Feeding Florida representatives.

First, let me introduce Cacee Hillard, the agriculture relations guru with Feeding Florida. Cacee is from our service area, growing up in DeSoto County and attending Memorial Elementary School. Cacee has home-grown relationships with Fussell's Meat and Joshua Citrus.

After a day of visiting the amazing West Coast Tomato farm and Mr. Gary Reeder, a Florida tomato grower, we learned about how West Coast grows their tomatoes differently than all other tomato farms.

Joshua Citrus in DeSoto has provided All Faiths with a chance next growing season to invest in orange juice and fresh citrus from right here in our own backyard. Cacee has also helped us begin a relationship with Yo Gusto from Medley, Fla., which is providing us with drinkable yogurt and milk.

These relationships represent our future direction, allowing access to locally sourced products that enhance the quality of our services.

Thank you to Gary Reeder, tomato farmer, and Kevin and Lynn Shefler of Joshua Citrus.

Chuck Wolbert
Food Resource Manager



LINK2FEED UPDATES

From Erin EverGreen, Registration Coordinator

Registration team news!

Hello everyone,

I'd like to say great job to all the agencies reaching out for L2F refreshers and registration assistance. Our data quality has improved leaps and bounds because of your dedication to our process.

Also, If you are in need of any assistance in registration, please don't hesitate to reach out using the following link: <https://forms.gle/Equ1DUnBr1wYJai8A>

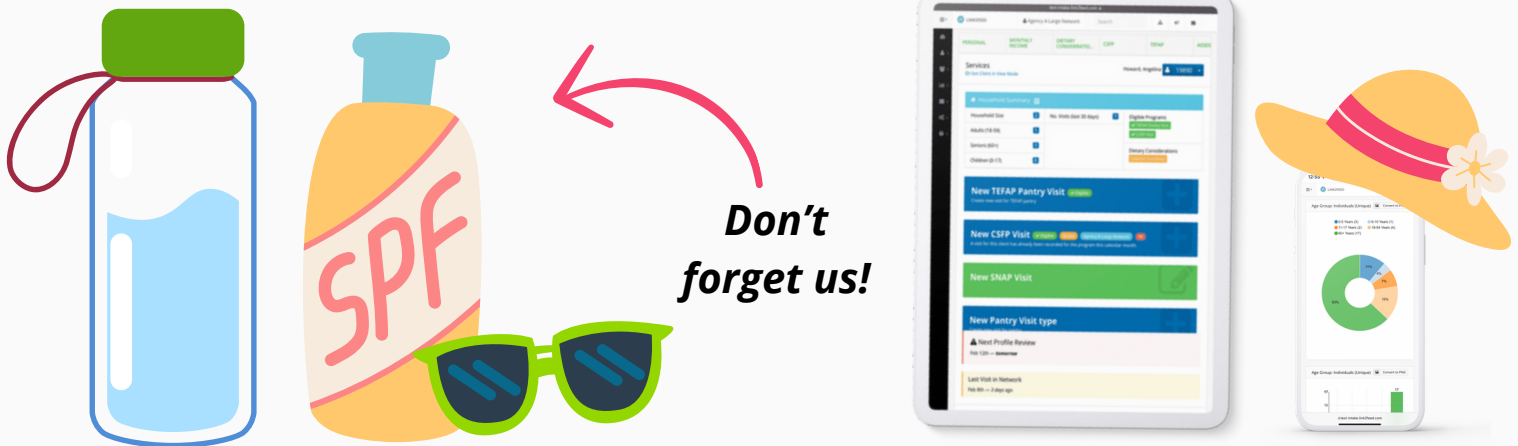
I'll respond, and we can work out a solution for your needs.

Some basic L2F housekeeping:

- Please remember to select the private setting in notes if you have a note that pertains only to your organization.
- Please remember to use proper capitalizations when entering information into L2F.
- We did add a language field on the profiles. Please select all that apply for each household.

Lastly, summer is around the corner. If you work outside for your pantries, please remember to stay cool and hydrated. One of my tricks is to put an ice cube in my hat and neckguard.

Thanks again for all of your help in registering our neighbors. I'm so proud to work with such wonderful people.



**Don't
forget us!**

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

WONDERFUL NEW ADDITIONS TO OUR COMMUNITY PANTRIES

Exciting news!

We are onboarding three new agencies into our programming!

The Salvation Army Tuttle is expanding its coverage by incorporating a food pantry into its programming. In addition to the wonderful services already provided, such as rent/mortgage assistance, emergency clothing, summer camp scholarships and utilities assistance, the organization will now be able to provide food to our underserved neighbors.

Forrest Pines Senior Community will now be hosting its own pantry for residents. This partnership will allow us to work toward closing the gap of senior food insecurity, providing a sense of dignity and convenient services for those who may no longer have access to transportation or have limited income.

Last but not least, **Janie's Garden** is now re-opening its food pantry to the public! We are excited to continue our partnership with them as they serve an area with high food needs. We look forward to working together to serve our neighbors close to the Newtown area.

We are thrilled to witness the positive impact these wonderful partner agencies will have on our community! Feel free to reach out if you'd like to share insights with them.

Ana Hernandez

Program Assistant - agency relations



Mango Blueberry Salsa



MANGO BLUEBERRY SALSAS

Ingredients:

- 1 can mango, drained & chopped
- 1 bell pepper, diced
- 1 jalapeno pepper, diced
- 1 small red onion, diced
- 1 cup fresh blueberries
- 2 tbsp. lime juice
- Pinch of salt

Directions:

- Dice mango, bell pepper, jalapeno, and red onion.
- Place into a medium sized bowl. Add blueberries, lime juice, and salt. Stir to combine.
- Serve



This institution is an equal opportunity provider.



SALSAS DE MANGO Y ARÁNDANOS

Ingredientes:

- 1 lata de mango, escurrido y picado
- 1 pimiento morrón, cortado en cubitos
- 1 chile jalapeño, cortado en cubitos
- 1 cebolla morada pequeña, picada
- 1 taza de arándanos frescos
- 2 cucharadas. jugo de lima
- Pizca de sal

Direcciones:

- Corte en dados el mango, el pimiento morrón, el jalapeño y la cebolla morada.
- Colóquelo en un tazón mediano. Agrega los arándanos, el jugo de lima y la sal. Revuelve para combinar.
- Atender



Esta institución es un proveedor de igualdad de oportunidades.



ENDING HUNGER
ALL FAITHS FOOD BANK

Contact us!

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