NOURISHING NEWS

All Faiths Food Bank agency newsletter

Together with our partners...

Thank you for attending our conference!

Dear agency partners,

Thank you all for your active participation and valuable insights throughout our recent Agency Partner Conference. Your dedication to our shared mission is truly inspiring. Together, we've covered so much important ground and fostered an atmosphere of collaboration that was both energizing and productive.

We extend our heartfelt gratitude to each agency that joined us, contributing expertise, enthusiasm and a commitment to addressing food insecurity in our community. Your contributions have laid a strong foundation for future collaborations.

As we reflect on the conference, it's clear that the energy and passion in the room were incredible. We hope you left feeling motivated, connected and equipped with new tools to tackle food insecurity head-on. While the challenges ahead are complex, we are confident that together, we can make a significant impact.

Ana Hernandez

Program Assistant, agency relations





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CONFERENCE RECAP: RESOURCES AND INSIGHTS

Looking forward, we are eager to continue our collaborative efforts and build upon the momentum generated during our time together. Your dedication as champions for our neighbors in need is commendable and deeply appreciated.

<u>Click here</u> to access the resources shown at the conference, including presentation slides and handouts.

These materials have been thoughtfully compiled to provide you with valuable information that we believe will further support our collective efforts in ending food insecurity. Please feel free to review and utilize them as needed to enhance your ongoing initiatives and collaborations.

Thank you once again for your participation and contributions. We wish you all the best in your ongoing endeavors.

Ana Hernandez

Program Assistant, agency relations





COOLER CHRONICLES: SAFEGUARDING YOUR FOOD STORAGE

Hello Hunger Heroes!

This month, I wanted to provide you with information on the new food safety poster you will be receiving shortly, which outlines proper storage practices.

At the top of the cooler/freezer storage should always be ready-to-eat foods. This is the first and most important step in proper cooler food safety. Moving down the chart, all these products require some sort of preparation to kill off bacteria — raw chicken requiring the highest cooking temperature (165 °F).

Produce should be stored under RTE, or ready-to-eat foods (remember that washing produce is the simplest way to remove pesticides used in the fields for growing or insect management).

Next in line should be any seafood your agency may receive. Following that, store any full cuts of beef or pork, such as chops or steaks. A recent update advises our agencies to store any ground beef or pork products right below. Lastly, at the bottom of the storage chart, would be any type of raw poultry, including shelled eggs.

As always, please reach out to Darla or Ana with any questions. Thank you for what you do to help end hunger in Sarasota and Desoto counties.

Chuck Wolbert





LINK2FEED UPDATES



From Erin EverGreen, Registration Coordinator

Exciting registration news!

To better support our Russian-speaking neighbors, All Faiths Food Bank now has Russian intake forms. Please be sure to stock up on all the available registration forms, which now also include English, Spanish, Portuguese, Ukrainian and Creole.

Click here to download all agency forms

Data entry tips:

Please be sure to properly enter birth dates and multiple last names.

- If a neighbor has two last names, enter BOTH names into Link2Feed in the proper order. Ask the neighbors what they prefer. Include a hyphen, if it applies.
- Also, ensure proper month and day order when entering dates. Some neighbors are accustomed to entering the day first, then the month. Link2Feed and all AFFB forms require month/day/year format.

Civil rights training:

If you didn't get a chance to attend our in-person civil rights training, please feel free to sign up for one of our monthly virtual training courses. Monthly Teams trainings are available every second Wednesday of the month at 12 p.m., with the exception of this month, which will be held July 17 at 12 p.m.

Sign up through Cervis.

Link2Feed training:

Need a refresher or training for new volunteers?

Please submit a request here.

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

COMMUNITY UNITY:

CELEBRATING THE OPENING OF FOREST PINES PANTRY

Where: 1501 Grand Blvd., Sarasota

When: Every third Friday of the month at 11 a.m.

Dear agency partners,

I am excited to share some wonderful moments from the opening of our new pantry at Forest Pines on May 17.

Nestled within the vibrant +55 community, this pantry serves as a dedicated resource exclusively for residents, ensuring greater accessibility to essential food supplies.

The outpouring of community support was truly heartwarming, and witnessing everyone come together for this cause was nothing short of inspiring.

The attached photos capture the essence of the day. The group photo shows the dedicated volunteers who showed up to help, while the other shots highlight the community members who attended and their excitement about the new pantry. This event was a powerful reminder of why we do the work we do — seeing the direct impact on those we serve and the joy it brings to the community.

Special thanks to Lynette and her team of Hunger Heroes for making this day a success! And heartfelt appreciation to all our partners for their unwavering commitment to ending hunger; we are proud to collaborate on this cause.

Darla Walters Agency Relations Coordinator





Watermelon mint salad





Watermelon Mint Salad



This institution is an equal opportunity provider.

Ingredients:

- . 1 small, seedless, watermelon
- 1 cantaloupe
- · 1 jalapeno pepper, deseeded and diced
- 1 small red onion, diced
- · 2 tbsp. mint leaves
- 2 limes, juiced
- · Pinch of salt
- Honey (optional)

Directions:

- 1. Dice jalapeno (make sure to take out the seeds!), red onion, watermelon, and cantaloupe, into small-ish pieces.
- 2. Combine diced produce, add to a large bowl, and mix.
- 3. Add lime juice, salt, and mint leaves (optional honey as well). Stir to combine.
- 4. Enjoy!



Ensalada de Sandia y Menta



equal opportunity

Ingredientes:

- 1 sandía pequeña, sin semillas
- 1 melón
- 1 chile jalapeño, sin semillas, cortado en cubitos
- 1 cebolla morada pequeña, picada
- Aproximadamente 2 cucharadas de hojas de menta
- · 2 limas, exprimidas
- Pizca de sal
- Miel (opcional).

Direcciones:

- Corte el jalapeño (asegúrese de quitarle las semillas), la cebolla morada, la sandía y el melón en trozos pequeños.
- 2. Combine los vegetales cortados en cubitos, y agréguelos a un tazón grande y mezcle.
- Agregue jugo de lima, sal y hojas de menta (y opcionalmente miel). Revuelva para combinar.
- 4. ¡Buen Provecho!



Contact us!

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