

NOURISHING NEWS

All Faiths Food Bank agency newsletter



Agency Relations Conference 2025:

Dear agency partners,

Thank you all for making our recent Agency Partner Conference such a meaningful and impactful gathering! Your energy, engagement and shared commitment to addressing food insecurity truly inspired us.

Throughout the event, we witnessed powerful collaboration, new connections forming and valuable conversations that will help guide our collective work forward. The atmosphere was filled with enthusiasm, curiosity and hope — a reminder of the strength we share when we work together.

We hope you left feeling motivated and empowered to make a difference in your communities. While the challenges we face are real, your presence reassures us that we are on the right path — and that we are walking it together.

Sincerely,

Ana Hernandez

Agency Relations Coordinator and Agency Relations Manager

Darla Walters

Agency Relations Manager

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SHARING KNOWLEDGE, STRENGTHENING COMMUNITY: CONFERENCE RECAP

At our recent conference, we had the privilege of welcoming several incredible speakers who shared valuable insights on a range of essential topics. These included the importance of data and how to effectively analyze it, safe food handling practices and the role of community events in strengthening local engagement — particularly within the Newtown area.

Below, you'll find links to the resources and presentations they shared with us during the event:

- **Navigating Toward Success: Analyzing Services for 2024 - By Amber Lee**
- **Using Data to Change Lives: Link2Feed Reporting - By Erin EverGreen**
- **Fostering Collaboration for Community Food Security - By Andre McClerklin**
- **Food Training for Food Banking - By Chuck Wolbert**

Ana Hernandez
Agency Relations Coordinator



OUR IMPACT IN 2024

Food insecurity in our community:

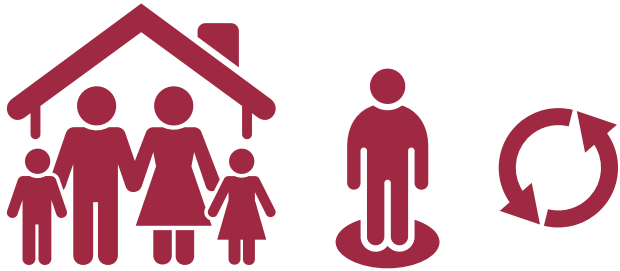
- **DeSoto County**

- Food insecurity: 18.6% (6,370 people)
- Child food insecurity: 26.3% (1,650 children)



- **Sarasota County**

- Food insecurity: 11.8% (51,990 people)
- Child food insecurity: 15.7% (9,600 children)



Agency network reach:

Households served: 22,949
Individuals served: 54,704
Visits: 225,017
Prepared meals distributed: 222,288

2023 vs. 2024 growth:

Households: ↑ 13.2%
Individuals: ↑ 2.4%
Prepared Meals: ↑ 14.9%



Food distribution:

Total pounds distributed: 22,925,765
Donated: 70%
Meals: 19,104,804

Logistics and delivery:

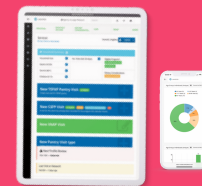
Deliveries completed: 9,235
Retail pick-ups: 11,083
Retail partners: 85
Miles driven: 290,337



Ana Hernandez
Agency Relations Coordinator

LINK2FEED UPDATES

From Erin EverGreen, Registration Coordinator



Need help with L2F? Your updated user manual is here!

The *UPDATED L2F USER MANUAL* is now available online! [Find answers to your questions here.](#) If you can't find what you're looking for, please don't hesitate to reach out to me directly.

NEW REGISTRATION FORMS ARE NOW LIVE on the All Faiths Food Bank website, with more on the way!

[Head over to the agency portal's Partner Forms page for all your registration needs](#)

For example, the [NEW TEFAP FLOW CHART](#).

Great news for our USDA agencies!

Fantastic job, everyone! We passed our annual audit!



- Important reminders for established USDA agencies:
 - Civil Rights Training for Volunteers: Please ensure all volunteers are trained in Civil Rights.
 - Use this presentation: [Link to Civil Rights Presentation](#)
 - Keep a record of training using this log: [Link to Civil Rights Training Log](#)

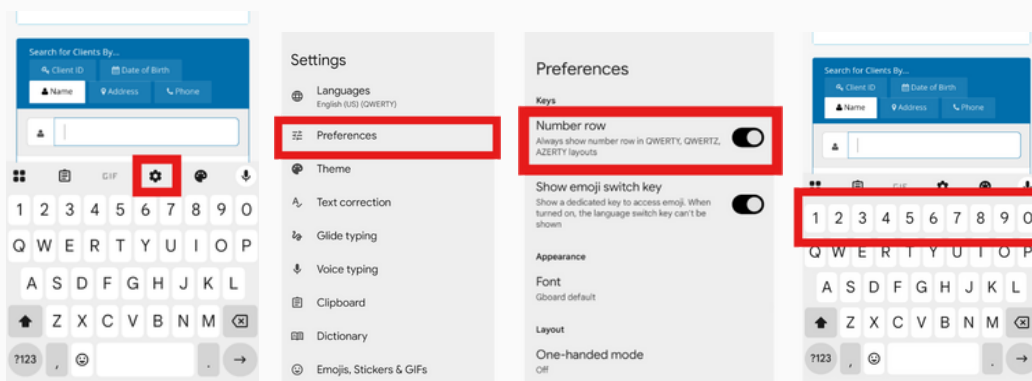
New to USDA? We're here to help!

If your agency is new to USDA, please join me for a training session on the second Wednesday of each month at noon via Teams. [Click here to join the meeting.](#)

L2F efficiency hack:

Do you use a tablet or phone for client registration? To speed up the process, set your keyboard settings to Alpha-numeric. This will prevent the need to switch between screens when entering dates of birth and client ID numbers.

Example:



Fun fact and important notes:

A friendly reminder on some commonly confused terms and the correct TEFAP notation:

- SSI is NOT the same as Social Security.
- Medicaid is NOT the same as Medicare.
- TEFAP notes format (correct):
 - TEFAP filed [date]
 - Proxy name or no proxy
- Please avoid using variations like TFAP, TEFAB or TFAB.

Thank you for your continued dedication and hard work!

Erin EverGreen
Registration Coordinator

DON'T MISS OUT!

SERVSAFE TRAINING OPPORTUNITY

We're still welcoming sign-ups for our on-site ServSafe Food Handler Training — an excellent opportunity for agency staff and volunteers to boost their food safety knowledge and credentials.

This instructor-led course, taught by our very own Chuck Wolbert (Food Resource Manager) covers essential topics including:

- Proper hygiene practices
- Safe food storage
- Effective food handling procedures

Participants who complete the course will receive an official ServSafe Food Handler certificate, valid for up to three years — a valuable credential that enhances food safety compliance and professional development.

We kindly ask for a minimum of five attendees per session, so feel free to coordinate with neighboring agencies to meet the requirement!

[Click Here to sign up for the training!](#)

If you have any questions, don't hesitate to reach out — we're always happy to assist!

Ana Hernandez
Agency Relations Coordinator



Southwestern Black-Eyed Pea and Corn Salad



Southwestern Black-eyed Pea and Corn Salad



Ingredients:

- 1 medium bell pepper
- 1 small red onion
- 2 (15.5 ounce) cans black-eyed peas
- 1 (15.25 ounce) can corn, no salt added
- 3 tablespoons oil
- 2 tablespoons vinegar
- 1 teaspoon cumin
- ¼ teaspoon salt
- ½ teaspoon ground black pepper
- Optional: ¼ cup fresh cilantro

Directions:

1. Rinse and dice bell pepper, removing core and seeds. Peel, rinse, and dice onion.
2. If using, rinse and chop cilantro leaves.
3. In a colander, drain and rinse black-eyed peas and corn.
4. In a large bowl, add pepper, onions, peas, corn, cilantro if using, and remaining ingredients. Mix well.

Ensalada de guisantes de ojo negro y maíz al estilo suroeste



Ingredientes:

- 1 pimiento morrón mediano
- 1 cebolla roja pequeña
- 2 latas (15,5 onzas) de frijoles de ojo negro
- 1 lata (15,25 onzas) de maíz, sin sal añadida
- 3 cucharadas de aceite
- 2 cucharadas de vinagre
- 1 cucharadita de comino
- ¼ cucharadita de sal
- ½ cucharadita de pimienta negra molida
- Opcional: ¼ taza de cilantro fresco

Instrucciones:

1. Enjuague y corte en cuadritos el pimiento morrón, retirando el corazón y las semillas. Pele, enjuague y corte en cuadritos la cebolla.
2. Si utiliza cilantro, enjuague y pique las hojas.
3. En un colador, escurra y enjuague los guisantes de ojo negro y el maíz.
4. En un tazón grande, agregue el pimiento, la cebolla, los guisantes, el maíz, el cilantro (si lo usa) y el resto de los ingredientes. Mezcle bien.



This institution is an equal opportunity provider.

Recipe from Cooking Matters



Esta institución es un proveedor que ofrece igualdad de oportunidades.

Receta de Cooking Matters



**ENDING
HUNGER**
ALL FAITHS FOOD BANK

Contact us!

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