# **NOURISHING NEWS**

All Faiths Food Bank agency newsletter



# **Back to basics**



# > Forward with excellence

Dear agency partners,

With the end of summer and the start of fall, I'd like to honor the spirit of the back to school season by revisiting the basics.

In this newsletter, I want to share a few reminders and highlight some of the wonderful work you do every day to reach our neighbors while upholding the highest standards. Whether it's outstanding customer service, impeccable organization, thorough preparation or a go-getter attitude, you never fail to impress us with the many ways you shine.

For those not pictured here, please know that we see and appreciate your hard work as well. These are simply a few examples I had on hand that showcase the magnificent efforts happening across our network.

Sincerely, **Ana Hernandez** - *Agency Relations Coordinator* 



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# SHINING EXAMPLES: AGENCIES AT THEIR BEST

### Proper USDA storage and labeling

One of the most often overlooked TEFAP guidelines is ensuring all USDA items are stored separately from other donations and labeled with the month and year received. Though it may feel cumbersome, it's an important USDA requirement and may be audited.

Here are some excellent examples of well-organized USDA shelves — and how volunteers can be encouraged to follow these standards. Great job!



**Northminster TEFAP shelf** 



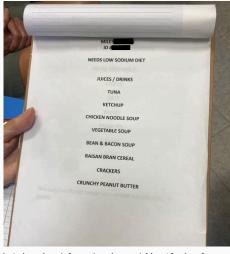
Salvation Army Venice TEFAP shelf and volunteer signage

## Dignifying the neighbor experience

Our agencies already do a wonderful job of treating neighbors with dignity and warmth, but there are always simple ways to go the extra mile. Collecting information on dietary needs or preferences, or offering small treats on special occasions — like birthdays, graduations or anniversaries — helps ensure every neighbor feels valued and appreciated. These touches make agencies safe and welcoming spaces for those who need them most.



CAM collects cleaning supply donations and distributes them to neighbors in need.



St. Jude gathers information about neighbors' food preferences and allergies, and prepares customized bags for them.



Maria from Caritas makes birthdays sweeter with special treats for neighbors.

# SHINING EXAMPLES: AGENCIES AT THEIR BEST

### Impeccable storage and organization

Even when distributions feel chaotic, it's essential that food is stored properly, shelves are well-stocked and any limits on items are clearly communicated.

As my mom always says, "clean space, clear mind."

That wisdom applies here — an organized space not only improves efficiency, but also builds trust with neighbors.



St. Jude's team proudly poses in front of their neatly organized shelves.



St. Jude's shelves even have a special section set aside for our furry friends!





St. Wilfred: organized shelves, clear limits and helpful volunteers!

# Strong document-keeping

If your agency keeps a binder dedicated to pantry operations, I absolutely love it! Having all "auditable" documents — such as your Florida tax exempt certificate, IRS determination letter, food bank agreements and TEFAP forms — neatly stored and separated by year makes it easy to stay audit-ready.

While organizing may feel like a hurdle at first, once it's in place, it's simply a matter of maintaining it. Such an effective and impressive best practice!



 ${\bf St.\ Wilfred\ impressed\ us\ with\ their\ incredibly\ organized\ documentation\ during\ the\ NSR\ visit!}$ 



Seventh-day Adventist North Port: organized, prepared and neighbor-focused.

Great job!

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# WE'RE ONBOARDING FOUR NEW AGENCIES INTO OUR PROGRAMMING!

**Saralake Estates** is now hosting its own pantry for residents! This partnership will help close the gap in senior food insecurity by providing dignity and convenient access to food for those with limited income or transportation.

**Calvary Church of God** has officially opened! We're excited to continue our partnership as it serves an area with significant food needs. Together, we look forward to supporting our neighbors near the Newtown area.

The Salvation Army Arcadia is expanding its reach! In addition to the wonderful services it already provides, including utilities assistance, the organization will now be able to offer food to underserved neighbors. We're especially eager to see the impact this will have on the unhoused community in the downtown DeSoto area.

Last but not least, **Faith Mission** will soon begin serving meals to our Arcadia neighbors! This coalition of local churches is uniting resources and bright minds to collaborate on ending hunger.











We are thrilled to see the positive impact these amazing agency partners will bring to our community. Please feel free to reach out if you'd like to connect or share insights with them!

Ana Hernandez - Agency Relations Coordinator

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# Updates from the registration team





# **WE LOVE NOTES!**

By far, one of our favorite features of Link2Feed is the note system. When making notes, please be sure of the following;

- TEFAP notes are in the correct format, including date signed/filed and the name of the Proxy if there is one.
- When leaving specific agency notes, please make sure they are marked as private and not alerts.

By having **consistent notes**, registration is **easier** for everyone!

# **ANONYMOUS ENTRIES?**

The **anonymous visit** button is a great option for registering **special circumstance** visits. It's a helpful resource, but please be sure we're using it responsibly.

- Before registering a neighbor as anonymous, please double-check that they are not already in the system.
- A good trick to remember is to see if their birthday was registered incorrectly (e.g., 03/12/1996 vs. 12/03/1996)



# NEED A REFRESHER?

We're happy to help! Submit a request HERE.

Or feel free to contact us at: <a href="mailto:eevergreen@allfaithsfoodbank.org">eevergreen@allfaithsfoodbank.org</a>

# Taro Root:

# What is it? How do I prepare it?





# Taro Root

# What is Taro?

Taro is a tropical plant native to Southeast Asia. It has a similar starchy texture to that of a white potato, but with a mildly sweet, nutty flavor.

# **Preparation**

Raw taro is poisonous so it is important to prep and cook this root veggie with care. Wear gloves when handling raw taro and don't touch your eyes. Scrub it thoroughly, peel the skin, and rinse it under cold water. From here, you can prepare it like you would a potato. It can be steamed, simmered, mashed, boiled, fried, or baked.

# Recipe: Baked Taro Chips

### Ingredients:

- · 1 large taro root
- · 1 tablespoon olive oil
- ½ teaspoon salt

### Directions:

- 1. Preheat oven to 450 degrees F
- With gloves on, peel and rinse the taro root
- 3. Slice the peeled taro into ¼ inch disks
- Place taro disks on sheet pan, brush evenly with olive oil, and sprinkle with salt
- Bake until tops of chips are crisp, about
   minutes; flip and bake another 15
   minutes





# ¿Qué es el Taro?

El taro es una planta tropical originaria del sudeste asiático. Tiene una textura almidonada similar a la de la papa blanca, pero con un sabor ligeramente dulce a nuez.

### Preparación

El taro crudo es venenoso, por lo que es importante prepararlo y cocinarlo con cuidado. Use guantes al manipularlo crudo y evite tocarse los ojos. Frótelo bien, pélelo y enjuáguelo con agua fría. A partir de aquí, puede prepararlo como si fuera una papa: al vapor, a fuego lento, en puré, hervido, frito o al horno.

### Raíz de taro

### Receta: Chips de taro al horno

### Ingredientes:

- 1 raíz de taro grande
- · 1 cucharada de aceite de oliva
- ½ cucharadita de sal

### Instrucciones:

- 1. Precalentar el horno a 230 grados C.
- Con guantes puestos, pele y enjuague la raíz de taro.
- Corte el taro pelado en rodajas de ¼ de pulgada.
- Coloque los discos de taro en una bandeja para hornear, úntelos uniformemente con aceite de oliva y espolvoree con sal.
- Hornee hasta que la parte superior de las papas esté crujiente, aproximadamente 15 minutos; voltee y hornee otros 15 minutos.





### Contact us!

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