

NOURISHING NEWS

All Faiths Food Bank agency newsletter



... A thank you letter!

Dear agency partners,

What a summer it's been! So much has happened over the past three months. I want to take this opportunity to sincerely thank each and every one of you for your dedication to supporting our neighbors who need it most.

We have witnessed families facing increased financial challenges; the price of gas, groceries and living expenses are at an all-time high.

Darla and I have been diligently working to complete our Network Standard Reviews for the year by the end of October, and meeting with so many partners within such a short timeframe has further cemented my assertion of the incredible commitment this work demands. It has been heartening to see the strong relationships each agency has built with its community.

Thank you for enduring the heat, the long hours, the complex operational planning and for pouring so much heart into our mission. Our neighbors rely on us, and I can confidently say that they have a remarkable network of dedicated agencies ready to assist them.

Ana Hernandez
Agency Relations Coordinator

This issue:

PAGE 01

Thank you!

PAGE 02

Impact Insights

PAGE 03

Vivory best practices

PAGE 04

NEW registration
support portal

PAGE 05

Civil Rights reference
cards

PAGE 06

Mindfulness Corner:
De-escalation and summer
safety

PAGE 07

Ground Pork Stuffed
Peppers





Impact Insights



Key facts:

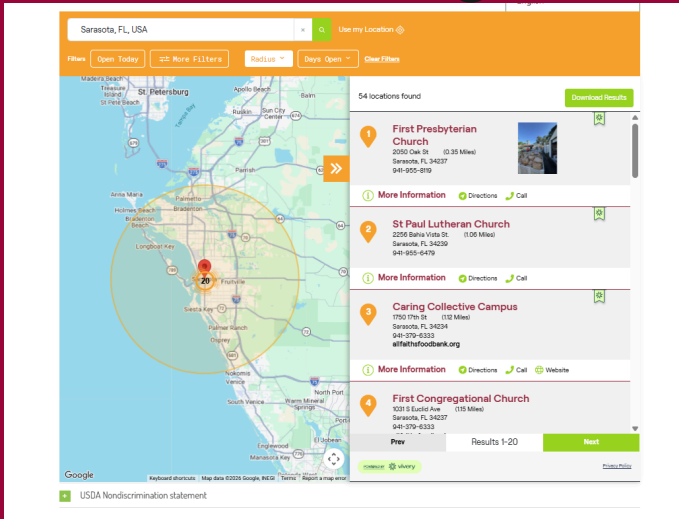
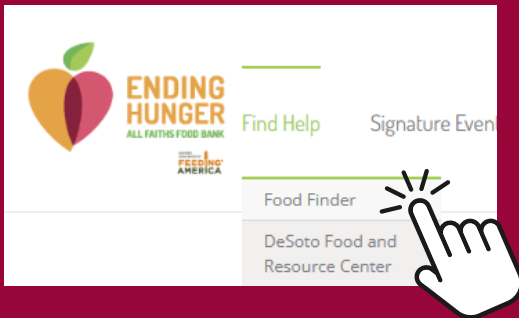
- The latest **State of ALICE 2026** report by United Way Suncoast shows **married couples with children in Sarasota County** are increasingly falling below the bare minimum it takes to survive.
- In **Sarasota County**, the ALICE (Asset Limited, Income Constrained, Employed) “household survival budget” for a family of four is \$108,900 - while the median household income is just **\$83,003**.
- **DeSoto County’s** “household survival budget” is \$80,556 - with the median household income at **\$54,417**.
- The number of these households struggling financially skyrocketed by **139%** between 2022 and 2024.
- Researchers believe many struggling **single-mother households** are leaving Sarasota County due to rising costs.

Talking point:

“Working neighbors across Sarasota and DeSoto counties with incomes above the federal poverty level are struggling to make ends meet. While incomes are going up, they’re not on pace with high costs of living, groceries, gas and childcare.”

Nina Harrelson
Senior Director Strategic Communications

Vivory best-practices: For public agencies

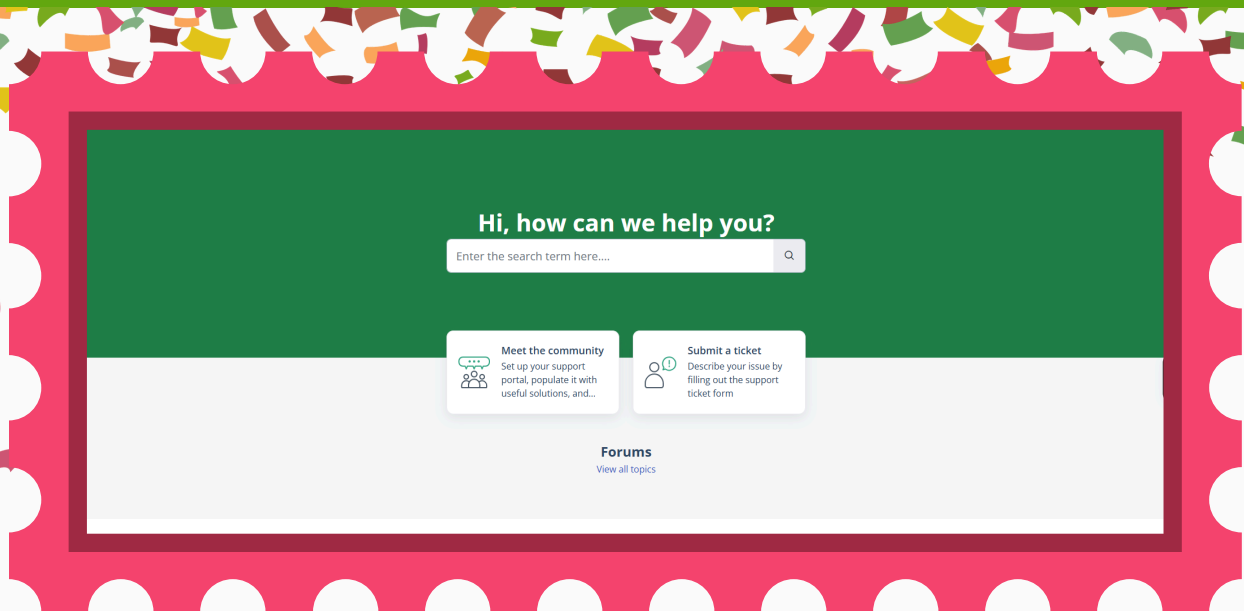


As the holidays approach, I want to take a moment to remind all of you of the importance of updating your hours on our **Vivory** platform to ensure your neighbors and our staff have the most up-to-date information about your operations. Below, I have included a couple of tutorials that I found especially relevant to your work as agencies:

- [Claiming Your Profile \(Video\)](#)
- [How to Access and Navigate Your Location Profile on Vivory \(Video\)](#)
- [Verifying and Updating Location and Program Information \(Video\)](#)
- [Updating Location and Program Operating Hours in Vivory \(Video\)](#)
- [Freshness Badge Overview \(Video\)](#)

Ana Hernandez
Agency Relations Coordinator

REGISTRATION SUPPORT PORTAL COMING SOON



We're excited to share that client registration will soon be transitioning to a **NEW registration support portal!**

Our goal is to make it easier to get support while providing greater visibility into your requests from start to finish.

Once launched, the portal will serve as a central location for registration support, including:

- Questions and support requests
- Registration resources and guides
- Technical issues and troubleshooting
- General registration inquiries

The new system will also allow you to:

- Track the status of your requests
- View updates and responses in one place
- Follow up on existing inquiries
- Share requests with teammates involved in the issue

*More information, training materials and launch details will be coming soon.
Please keep an eye out for updates!*

Erin EverGreen
Client Registration Manager

CIVIL RIGHTS QUICK REFERENCE CARDS

We're pleased to introduce new Civil Rights Quick Reference Cards for registration staff and volunteers:

Civil Rights Basics



Treat every client equally, no matter their:

- Race
- Color
- National Origin
- Sex
- Age
- Disability
- Reprisal / Retaliation

Anyone can file a civil rights complaint verbally, in writing, or anonymously, at any time.
Our completed complaint forms go to your AFFB Contact.

USDA CIVIL RIGHTS QUESTIONS? COMPLAINTS?

Your AFFB Contact: Darla Walters - Agency Relations Manager
Email: dwalters@allfaithsfoodbank.org Phone: 941.231.3130

CIVIL RIGHTS BASICS

Service Animals



Service animals (**dogs or miniature horses**) must be allowed anywhere clients go — including the pantry floor.

If it's not obvious, you may ask only:

- 1 Is the animal a service animal required because of a disability?
- 2 What work or task has the animal been trained to perform?

NEVER: ask what the disability is, require ID or paperwork, or ask for a demo.

Emotional Support Animals Don't Qualify.

Service Animal May Only Be Removed If Out Of Control Or Not Housebroken

These handy cards provide an at-a-glance reminder of protected classes and other key Civil Rights information that can help support respectful and compliant client interactions.

A PDF version will be available for agencies to print, laminate and keep near registration stations for easy reference.

If you or your team need Civil Rights training or a refresher, please reach out to the Registration Team.

Erin EverGreen
Client Registration Manager

Ansel Taylor
Program Assistant- Registration Team

Teresa Palomino
Program Assistant- Registration Team

MINDFULNESS CORNER: DE-ESCALATION AND SUMMER SAFETY

Even though fall is here, Florida temperatures are still reminding us that summer isn't over yet!

This month's Mindfulness Corner will highlight two important resources:

Supporting positive neighbor interactions

Please review our **De-Escalation Guide**. This is a tool to help provide practical tips for navigating challenging situations while maintaining a calm, respectful and supportive environment for everyone involved. *If you'd like a copy of this guide, please don't hesitate to reach out.*



Staying safe in the heat

As temperatures remain high, remember to:

- Stay hydrated throughout the day
- Apply and reapply sunscreen when working outdoors
- Take breaks in shaded or air-conditioned areas when possible
- Watch for signs of heat-related illness in yourself and others

A few simple precautions can help keep volunteers, staff and neighbors safe.

If anything else comes to mind regarding registration, please reach out. We are always happy to help in any way we can.

Erin EverGreen
Client Registration Manager

Ansel Taylor
Program Assistant- Registration Team

Teresa Palomino
Program Assistant- Registration Team





GROUND PORK STUFFED PEPPERS



Ground Pork Stuffed Peppers



Ingredients:

- 1 pound ground pork
- 1 large onion, peeled and chopped
- 1 green bell pepper, chopped
- 1 cup of can diced tomatoes
- 1 ½ cups black beans, drained and rinsed
- ½ cup barbeque sauce
- 1 tsp garlic powder
- 4 bell peppers, any color

Directions:

1. Brown ground pork in a medium skillet over medium-high heat until no longer pink; drain excess fat.
2. Add onion and cook until tender, about 5 minutes.
3. Add all remaining ingredients except the whole bell peppers; simmer for 10 minutes over medium heat.
4. Meanwhile, cut the whole bell peppers in half lengthwise and remove the seeds. Place in a microwave safe dish with a small amount of water.
5. Cover and microwave bell peppers on high until crisp-tender, about 5 minutes.
6. Remove peppers from dish and place on a large plate. Spoon pork mixture into bell pepper shells and serve.

Pimientos rellenos de puerco



Ingredientes:

- 1 libra de puerco molido
- 1 cebolla grande, pelada y picada
- 1 pimiento verde picado
- 1 taza de tomates troceados enlatados
- 1 ½ tazas de frijoles negros, escurridos y enjuagados
- ½ taza de salsa barbacoa
- 1 cucharadita de ajo en polvo
- 4 pimientos morrones, de cualquier color

Instrucciones:

1. Dore la carne molida de puerco en una sartén mediana a fuego medio-alto hasta que ya no esté rosada; escurra el exceso de grasa.
2. Agrega la cebolla y cocina hasta que esté tierna, unos 5 minutos.
3. Añade todos los ingredientes restantes excepto los pimientos enteros; cocina a fuego lento durante 10 minutos a fuego medio.
4. Mientras tanto, corta los pimientos enteros por la mitad a lo largo y quítales las semillas. Colócalos en un plato apto para microondas con un poco de agua.
5. Cubra los pimientos y cócelos en el microondas a alta potencia hasta que estén tiernos pero crujientes, unos 5 minutos.
6. Retira los pimientos del plato y colócalos en una fuente grande. Rellena las cáscaras de pimiento con la mezcla de puerco y sirve.



This institution is an equal opportunity provider.

Recipe from Eatfresh.org



Esta institución es un proveedor que ofrece igualdad de oportunidades.

Receta de Eatfresh.org



**ENDING
HUNGER**
ALL FAITHS FOOD BANK

Contact us!

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