

NOURISHING NEWS

Together with our partners...



A Message from AFFB's Community Partnerships Team

As we begin a new year, I want to take a moment to reflect on one thing I am thankful for – the dedication of our AFFB network! I continue to be awestruck by the compassion and commitment of all our staff, volunteers and most importantly...**you, our partners**. It is in our DNA to always forge ahead to serve the most vulnerable regardless of any challenges that arise along the way. No words could do justice to the gratitude and respect that I have for each of you and the teams that you lead.

We continue to adapt to the shifting needs of our community and the shifting demands of the pandemic. And though we are not quite out of the woods, together, we figure out ways to get healthy foods to thousands of families in need every day.

Thank you for all you do in times of crisis and in times of calm.

Sincerely,

Amber Lee

Amber Lee

Director of Community Partnerships

alee@allfaithsfoodbank.org

WHAT'S NEW

AGENCY SPOTLIGHT

Meet Church of the Palms!
A pillar in the community for
over 40 years

FOOD BANK UPDATES

A welcome to new members and
updates on membership fees
and other upcoming events

TEFAP REMINDERS

Be sure to review these
important reminders to stay
within USDA compliance.

LINK2FEED BEST PRACTICES

Best practices for using the
Notes feature for USDA TEFAP
tracking

Partner Agency Spotlight:

CHURCH OF THE PALMS

Location: 3224 Bee Ridge Rd, Sarasota, FL 34239

Years Open: Open since the mid to late 1980's

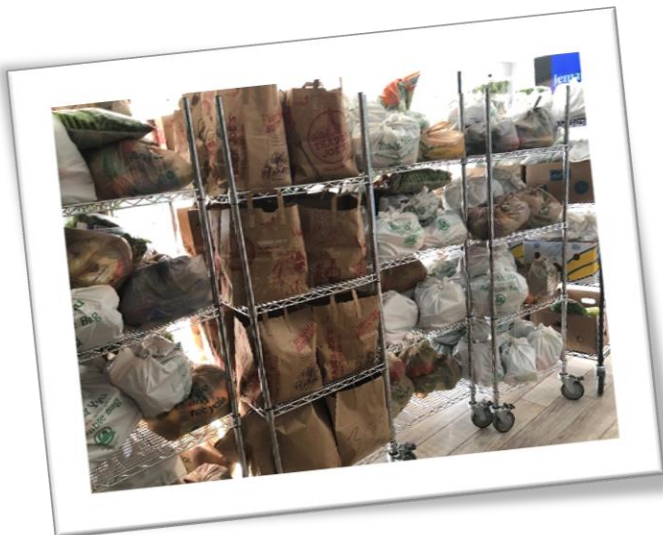
Hours of Operation: Monday-Friday 10:00 am – 1:00 pm &
2nd & 4th Friday 5:00 pm – 7:00 pm

Monthly Number of Neighbors Served: ~1,769 households

Why do you do this work? Church of the Palms has been operating a food pantry since the 1980's, and has been a proud partner of All Faiths Food Bank for much of their tenure. The pantry's current director, Kathy Robinett, has overseen a significant growth in neighbors served: "When I originally started, the food pantry was only serving about 12-25 people per day. As time progresses, obviously the food pantry has picked up quite a bit of steam. We're serving on average about 100-120 clients per day."

Kathy's heart is with the neighbors she serves saying, that "the gratitude from clients is overwhelming." During the pandemic, Church of the Palms saw its biggest increase with many new neighbors who had never been there. These are the folks that Kathy thinks about as she runs her pantry. "We have a lot of people that it's their first time and they're breaking down in tears. It's hard for them to walk through the door so we try to make it as completely gentle and harmless as possible." In response to the influx of those who work, but are still food insecure, Church of the Palms opened their pantry twice a month on Friday evenings.

While there has been an influx of neighbors served at Church of the Palms, under her leadership, Kathy credits the volunteers and wants them to understand the good that they are doing: "What we hope the volunteers go away with is a full heart knowing that what they have done today has helped so many families overcome some of the hardest issues in their world."



"What we hope the volunteers go away with is a full heart knowing that what they have done today has helped so many families...."

Food Bank Updates

WELCOME TO THE AFFB FAMILY



Please welcome our newest partner agencies! Here is a list of organizations who have joined the All Faiths Food Bank family in the past year:

- Awaken Church – 4940 Pan American Blvd., North Port
- Casa San Juan Bosco (Catholic Charities DOV) – 2358 SE Arnold Andrews Ave., Arcadia
- H.O.P.E. Food Pantry (Northminster Presbyterian Church) – 3131 61st St., Sarasota
- Loveland Center – 157 S Havana Rd., Venice
- NAMI Sarasota & Manatee Counties – 240 B S Tuttle Ave., Sarasota
- Remy's Cupboard (Ringling College of Arts & Design) – 2700 N Tamiami Trl., Sarasota
- The Lunchbox (South Florida State College – DeSoto Campus) – 2251 NE Turner Ave., Arcadia

ANNUAL MEMBERSHIP FEES

Beginning in 2022, AFFB will be implementing an annual Membership Fee of \$750.00. This fee will replace the Shared Maintenance and Purchased Product costs that were applied to food items prior to March 2020. This membership fee covers the cost for all food received through the food bank. Annual Membership Fees will be invoiced at the end of January. Delivery fees may still apply - \$20 for Sarasota County (maximum \$500/year), \$30 for DeSoto or Other Counties (maximum \$750/year). ***There are no delivery fees for agencies participating in USDA's The Emergency Assistance Program (TEFAP).***

The Agency Membership Fee is a tiered program.

Tier	Annual Expense
Base Annual Agency Membership	\$750; +deliveries
• TEFAP site (25% discount)	\$562.50; <i>no deliveries</i>
• Restricted site (25% discount)	\$562.50; +deliveries
• Open for distribution OR service 4 or more times a month (25% discount)	\$562.50; +deliveries
TEFAP site +open for distribution OR service 4+ times a month (50% discount)	\$375; <i>no deliveries</i>

If you are not certain what tier your program is under or have concerns about your organization's ability to cover this fee, please reach out to Amber Lee at 941.549.8130 or alee@allfaithsfoodbank.org.

2022 AFFB HOLIDAY SCHEDULE

Here is a list of the 2022 holiday schedule. All Faiths Food Bank will be closed on these days. There will be no deliveries, pick-ups, or retail drops. Deadlines for ordering are adjusted and will be posted on the ordering website, please plan your orders accordingly.

- January 1 – New Year’s Day
- January 17 – Martin Luther King Day
- February 21 – President’s Day
- May 30 – Memorial Day
- June 20 – Juneteenth (Observed)
- July 4 – Independence Day
- September 5 – Labor Day
- October 10 – Columbus/Indigenous Day
- November 24 – Thanksgiving Day
- November 25 – Day After Thanksgiving
- December 26 – Christmas (Observed)



TRAINING AND NETWORKING OPPORTUNITIES

Beginning in 2022, we will be hosting a quarterly check-in with our partners on any questions related to using Link2Feed. Please review the dates below and join us for a session (or a few). Registration is available via the Training and Education section of the Agency Portal.

Quarterly Link2Feed Meeting Dates:

- Wednesday, January 12, 2022 @11:00 am-12:00 pm
- Wednesday, May 11, 2022 @11:00 am-12:00 pm
- Wednesday, September 7, 2022 @11:00 am-12:00 pm
- Wednesday, December 7, 2022 @11:00 am-12:00 pm

Safe Food Handling Tips

- Practice FIFO (First In, First Out) and ensure that foods that will expire first are in front of items that will expire later.
- Store food at least 6" off the floor, 2" off the wall, and 12" from the ceiling.
- Ensure that refrigerated/frozen food is stored correctly to prevent cross contamination (prepared food on top, pork/beef in the middle, and poultry on the bottom).



Lentil and Black Bean Soup



Ingredients:

- 2 tsp. canola oil
- 1 ½ cup finely chopped onion
- 1 large stalk celery, diced
- 2 cloves garlic, minced
- 1 tbsp. ground cumin
- 1 tbsp. chili powder
- 1 cup green lentils, rinsed and picked through
- 2 (15-oz) cans black beans, drained and rinsed
- 1 (14.5-oz) can diced tomatoes
- 4 cups vegetable broth or chicken broth

Steps:

- In a large pot, heat the oil on medium heat. Sauté onion, celery, and garlic until softened, about 4-5 minutes. Add in cumin and chili powder, cook for 1 minute until fragrant.
- Add lentils, black beans, tomatoes, and broth. Bring to a boil, then cover and simmer for 30 minutes, or until lentils are tender.

Cooking Tips

- Lentils do not require any soaking
- Of all lentil varieties, red lentils cook the quickest
- When cooking, avoid cast-iron or aluminum cookware
- Make sure to rinse lentils and sift through for stones before cooking

Spotlight Ingredient: Dried Lentils

- Lentils can be considered a protein *and* a vegetable
- Of all legumes and nuts, lentils contain the third-highest levels of protein
- 26% of lentils' calories are attributed to protein
- ¾ cup cooked lentils provides more potassium than a large banana
- Lentils provide more folate than any other plant food
- Lentils are high in fiber – 1 cup of cooked lentils offers about 16 grams
- Lentils naturally cater to a variety of specialty diets, including gluten-free, vegetarian and allergen-friendly
- Grocery Items available on the shopping list:
 - USDA Dried Lentils
 - USDA or Purchased Product Canned Black Beans
 - Purchased Product Diced Tomatoes



TEFAP Reminders

- Double check TEFAP forms to make sure community members are residents of Sarasota or DeSoto county. If not from either county, a TEFAP form should not be filled out and non-USDA product should be provided.
- Mark TEFAP food with the month and year you received it and keep it separated from non-TEFAP food.
- Ensure that your hours sign is posted indicating that you are a USDA site and an equal opportunity provider.

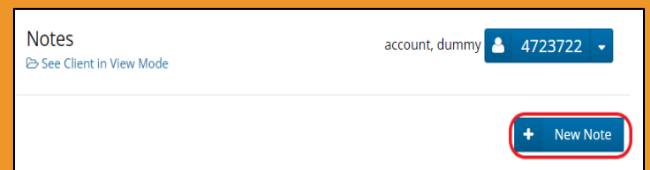
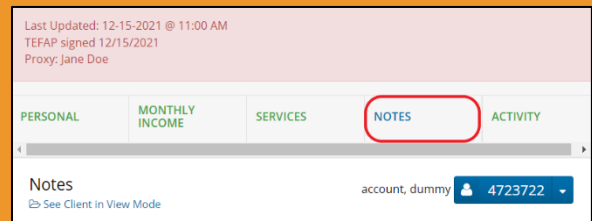


- All TEFAP records for the previous 3 years must be kept on site.
- Remind community members to fill out the full address including the city, state and zip code.
- Only one of the eligibility requirements needs to be checked off.
- Annual Civil Rights training will be in June!

Link2Feed Best Practices

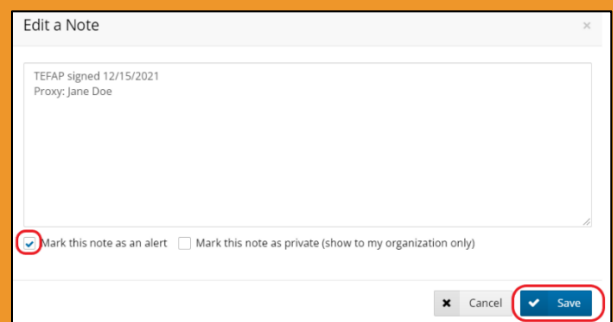
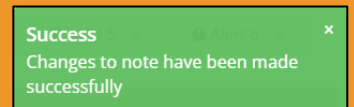
At TEFAP Pantries

- After filling out a TEFAP form, remember to add a “New Note” under the “Notes” tab to update the red banner.



- Please use the following format for TEFAP notes:
TEFAP signed MM/DD/YYYY
Proxy: FName LName
or No proxy (if none listed)

- **IMPORTANT:** Check off the box to “Mark this note as an alert” and click “Save.”



Contact Us

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