

Monthly Spotlight



Pictured left to right are Ann Hamilton, Mary Saucier Choate, and Courtenay Simmons from UNH Cooperative Extension.

Each month, UNH Cooperative Extension offers free Safe Food Handling classes for members of our registered Food Bank agencies. One class is held at the NH Food Bank each month, but several times a year, off-site courses are also held around the state.

Three UNH instructors happily teach these courses, and we wanted to take a moment to introduce them to you and say thank you for the continued work that they do. Ann Hamilton teaches in the northern counties, Mary Saucier Choate is in the western counties, and Courtenay Simmons teaches in the central and eastern counties of the state.

Upcoming Safe Food Handling courses are listed below as well as on the NHFB website under Agency Training. If you are interested in attending a course or interested in hosting a course at your site, please contact Jocelyn Cheney.



A Program of Catholic Charities NH

700 EAST INDUSTRIAL PARK DRIVE
MANCHESTER, NH 03109

What's Cookin'

May 2018

Current Resident or

NONPROFIT ORG
US POSTAGE
PAID
MANCHESTER, NH
PERMIT NO. 37



Safe Food Handling

All Agencies are **required** to have at least one representative attend a Safe Food Handling Class. Your Program Director/Coordinator must submit a written request, with the names of attendees to: jcheney@nhfoodbank.org

Upcoming Classes

Wednesday, May 16th @10am
Monday, June 11th @10am

Please arrive 10 minutes early.

WELCOME

New Agencies

Agape Ministries– Center Harbor
Moultonborough

End 68 Hours of Hunger– Concord

Kidz Cupboard– Marlborough

The Backpack Program– Claremont

Weekend Wagon– Concord

NHFOODBANK.ORG | 603-669-9725

New Shopper Orientation

Your Program Director/Coordinator must submit in writing, the names of any shoppers to be added or removed for your agency to: jcheney@nhfoodbank.org

Upcoming Classes

Wednesday, May 16th @1pm
Thursday, June 7th @10am
Wednesday, July 18th @10am

Please arrive 10 minutes early.

May 2018

Food Bank Closings

Monday, May 28th– Memorial Day

Quotable

“Never lose sight of the fact that the most important yardstick of your success will be how you treat other people, your family, friends, and coworkers, and even strangers you meet along the way.” *-Barbara Bush*

Steel Chef

On Monday, April 16th, the NH Food Bank held our annual Steel Chef fund raiser in downtown Manchester. This year's host was Food Network chef Alex Guarnaschelli. Four local NH chefs competed for the honor of becoming 2018's new "Steel Chef", with chef Lee Frank of Otis restaurant in Exeter taking this year's title.



Children's Feeding Workshop

In April, we held what we hope will be the first of many Agency Workshops. This most recent workshop focused on Children's Feeding Programs. Several agencies spoke on topics of planning, budgeting, organizing and structuring a program based on the area's need. We had several dozen people attend and feel that everyone benefitted whether they already have a program or are looking to start a new one.

We hope to hold another workshop in the Fall which will focus on a new topic.

A note from Agency Relations

Please remember that all 2018 Application Renewals are due by May 15th.

Infrared thermometers are now available for agencies participating in the Fresh Rescue program. If you have not received your thermometer yet, we will be in contact with you. But if you come to the Food Bank at any point, please feel free stop by our office to pick up your thermometer.

-Connie, Mystyna and Jocelyn

Nudges to Healthy Eating

Spring is a great time to “nudge” your clients towards more fruit and vegetable choices! Nationwide, many agencies are taking part in the “Grow A Row” initiative. This is simply asking local farmers and gardeners to “grow a row” of any vegetable and then donate that harvest to your program. Of course any additional donations are welcome too!

Start by finding out what farms and gardens are in your area. Then reach out to see if they would be willing to grow a row for you. A little bit can make a big difference for your program!



Comments from agencies in the past indicate that clients really enjoy getting the freshest produce straight from the farm, especially a local one.

Once you have received the “grow a row” harvest, use signs to indicate where the local produce has specifically come from.

We also encourage you to “nudge” fresh produce by placing it in prominent areas that are a focal point making your clients want to take a look.

Agency Resources

Did you know that there is an Agency Resources section on the NH Food Bank website? Here you will find sub-categories including several forms and documents, previous bulletins, agency applications, access to the Agency Express website, and more. Newly added to this section is an Agency Training category. There you will find the recent Fresh Rescue thermometer training video and a list of upcoming Safe Food and New Shopper Orientation classes. Please visit www.nhfoodbank.org and click on the Agency Resources tab at the top of the page to see what options are available.

Shopping Reminders

- With the warmer weather arriving, please keep in mind that only closed toed shoes are allowed on the warehouse shopping floor.
- Cell phones are not allowed on the shopping floor for any reason.
- If you are transporting your food in an open-bed truck, please cover the food with a tarp to protect it from debris, insects and weather.
- You can place an order on Agency Express up to 9 calendar day in advance, but not less than 2 days ahead.
- Only registered shoppers may place orders on Agency Express. Those found to be allowing non-registered shoppers to place an order could have their shopping privileges suspended.