Behind the Scenes

Be sure to keep up with the New Hampshire Food Bank on the following social media platforms:

Facebook
Twitter
Instagram
Pinterest
LinkedIn
Google +
Youtube

Your comments

Thank you for your continued support. We would love to hear from you! Please email us at nmellitt@nhfoodbank.org or write to:

Nancy Mellitt
New Hampshire Food Bank
700 East Industrial Park Drive
Manchester, NH 03109

Grants

We would like to thank the following organizations for their generous support through grants to the New Hampshire Food Bank:

Alexander Eastman Foundation:
Food Purchase for distribution in greater Derry area

Charter Charitable Foundation:
Culinary Job Training program

Dead River Company:
Third and fourth year truck leases

Feeding America Albertson’s/EIF:
Hunger is - Breakfast Foods for Child Hunger Relief in NH

Harvard Pilgrim Healthcare:
Unrestricted funds

Madelaine G. von Weber Trust:
Food Purchase and Distribution

Merrimack County Savings Bank:
Holiday turkey purchase

Newman’s Own Foundation:
Granite State Market Match program

Northeast Beef Promotion Initiative:
Beef in the Classroom Event for Culinary Training

Rogers Family Foundation:
Food Purchase for specified Southeastern NH towns

Ronald McDonald House Charities of Maine:
Youth Summer Feeding - Coos County

TD Charitable Foundation:
Food purchase and distribution

The Kendal C. and Anna Ham Charitable Foundation:
Food purchase and distribution for Mt. Washington Valley

The Lane & Elizabeth C. Dwinell Foundation:
Holiday Turkey purchase in support of Holiday Meals for Low-Income Families in NH’s Upper Valley region.

Walmart Store #2246:
Food Purchase for Distribution in Hillsborough County
Join the NH Food Bank and host, Chef Alex Guarnaschelli, for the third annual Steel Chef Challenge on April 16, 2018!

Join the NH Food Bank on Monday, April 16, 2018 for an evening of fine dining and fun at our third annual Steel Chef Challenge in the Armory Ballroom at The Manchester Downtown Hotel (formerly the Radisson Hotel Manchester)!

This year, we’re thrilled to have acclaimed chef, food personality and Iron Chef, Alex Guarnaschelli joining us as our host for an evening of food competition featuring local, NH chefs!

Grab your tickets today and secure your seat to watch the competition heat up — LIVE — all for a good cause! General admission tickets are $125 per person, and VIP tickets are $200 per person and include a VIP cocktail reception prior to the event and meet & greet with Chef Guarnaschelli and our chef competitors.

To get your tickets, visit: nhfoodbank.org/steelchef

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Looking for the perfect gift for Mother’s or Father’s Day? See inside for details!
Turkey Tacos
A Cooking Matters Recipe
Serves 8, 2 tacos per serving

Ingredients
- 1 medium carrot, small sweet potato, or small zucchini
- ½ medium head lettuce
- 2 large tomatoes
- 7 oz. low-fat cheddar cheese
- 1 (15½-oz.) can low-sodium pinto beans
- Non-stick cooking spray
- 1 pound lean ground turkey
- 1 (15½-oz.) can chopped or crushed tomatoes, no salt added
- 1 Tbsp chili powder
- 1 tsp garlic powder
- 1 tsp dried oregano
- ½ tsp salt
- ½ tsp ground black pepper
- 16 taco shells

Instructions
1. Rinse, peel, & grate carrot, sweet potato, or zucchini (if using zucchini, grate but do not peel). Squeeze dry with paper towels.
2. Rinse & shred lettuce. Rinse, core, & chop tomatoes.
3. Grate cheese.
4. Drain & rinse beans.
6. Add grated veggies, beans, tomatoes, chili powder, garlic powder, oregano, salt, & black pepper. Stir well.
7. Reduce heat to medium. Cook until thickened, about 20 minutes.
8. Add 2 Tbsp cooked meat to each taco shell. Top each with 1 Tbsp each of grated cheese, lettuce & 1 fresh tomatoes.

More tips: https://cookingmatters.org/recipes/turkey-tacos

Continued

This year, we’ll once again have four, local NH chefs competing for the coveted title of Steel Chef Challenge Champion! We’re in the process of selecting those challengers, as we speak, so be sure to keep an eye on our Facebook page for those exciting announcements!

In addition to watching some of NH’s best chefs be put to the test, guests will enjoy an incredible meal, created with Chef Guarnaschelli and her team! Recently, our Recipe for Success Culinary Job Training Program chefs, Jayson and Paul, and The Manchester Downtown Hotel’s executive chef, Rob Clough, were able to get together with Chef Guarnaschelli to start the planning process. We’re excited to see what delicious dishes they come up with!

We hope to see you on April 16!

For more information about this event, including information about sponsorship opportunities, visit: nhfoodbank.org/steelchef. Questions about sponsorships or tickets? Contact Nancy Mellitt at nmellitt@nhfoodbank.org or 603.669.9725.

Generous Grant from Harvard Pilgrim Health Care & North Country Healthcare to Fight Hunger in the North Country

The NH Food Bank recently received a generous grant from Harvard Pilgrim Health Care Foundation and North Country Healthcare aimed at delivering more fresh, nutritious food to those in need in the North Country.

As a part of that gift, they are sponsoring a series of three mobile food pantries in the North Country -- the first of which was held in Groveton on February 17. Volunteers distributed ground beef and turkey, cheese, milk, yogurt, eggs, oranges, cereal, shelf-stable items and additional produce to approximately 200 people!

Thank you to Harvard Pilgrim Health Care Foundation and North Country Healthcare for their continued support and generosity, and thank you to all of the volunteers who helped distribute food during the event!

If you’d like to learn more about this generous grant, visit: https://www.nhfoodbank.org/hphc-nchc/
Make Mother’s and Father’s Day Special with a Donation in Honor of Your Mom and Dad

This year, show Mom and Dad how much you care by making a tribute donation in their honor for Mother’s and Father’s Day.

For a $25 donation, we will send a personalized Mother’s or Father’s Day card the week before each holiday. If you prefer, we can send the card directly to you, to personalize and send to the moms and dads in your life.

Mother’s Day is Sunday, May 13. Cards will be mailed on Monday, May 7, unless otherwise requested.

Father’s Day is Sunday, June 17. Cards will be mailed on Monday, June 11, unless otherwise requested.

To order your Mother’s and/or Father’s Day cards, please contact Landis Donaghy at 603.669.9725, extension 244 or ldonaghy@nhfoodbank.org.

The Seacoast Woodturners’
Bowls for Mom: May 5, 2018

Looking for a one-of-a-kind gift this Mother’s Day?

Saturday, May 5, the Seacoast Woodturners will hold their Bowls for Moms event at Woodcrafters, Inc., located at 25 Fox Run Road in Newington from 10am to 5pm.

They will be selling and turning bowls as well as other fine crafts. These beautiful hand-turned bowls are made from solid walnut, birch and other hardwoods, and are priced affordably starting at $10.

All proceeds benefit the New Hampshire Food Bank.

New Hampshire Renaissance Faire
May 12, 13, 19, 20

Back for its 13th year, the NH Renaissance Faire is a family friendly, educational, visual, theatrical, and fantastical event.

From historical knights to fantastical fairies, this event brings together education and fun for the whole family. This year the event will take place at Brookvale Pines Farm – 154 Martin Road in Fremont on May 12 & 13 and May 19 & 20.

The NH Food Bank is one of the beneficiaries of this event.

9th Annual WBS Harvest Golf Classic
September 17, 2018

This year’s golf tournament will be held Monday, September 17 at the Manchester Country Club. Team registrations and sponsorship opportunities are available with all funds raised directly supporting the NH Food Bank’s efforts to expand food distribution and innovative educational programs to reach those who need it most.

For more info, contact Nancy Mellitt at nmellitt@nhfoodbank.org or 603.669.9725.

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