

Monthly Spotlight



The 6th annual NH Tackles Hunger food drives took place this Fall and wrapped up this past month. Partnering with WMUR, this year 58 High School Varsity football teams from all over the state participated. Each school selected and partnered with a local program, then collected and donated their non-perishable food and monetary donations to them. Donations were collected amongst the students at school and then primarily at a designated football game. Many schools also held food drives at local businesses and stores to also bring in larger donations.

This year a total of 60,289 lbs. of food and \$13,093 was collected which equals out to 76,428 meals!



A Program of Catholic Charities NH

700 EAST INDUSTRIAL PARK DRIVE
MANCHESTER, NH 03109

What's Cookin' December 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

Monday, December 3rd @10am
Tuesday, January 8th @10am

Please arrive 10 minutes early.

WELCOME New Agencies

Life Ministries – Vacation Station
Wolfeboro

Gather – Meals 4 Kids
Portsmouth

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

Sign up early, spots fill up quickly!

Upcoming Classes

Thursday, December 13th @10am
Monday, January 14th @1pm

Please arrive 10 minutes early.

December 2018

Food Bank Closings

December 24th-January 1st: Holiday Break
 Monday, January 21st: MLK Day
 Monday, February 18th: Presidents Day

Quotable

"The best way to spread Christmas cheer is singing loudly for all to hear!"
 ~Elf (movie 2003)

Holiday Schedule Changes

*The NH Food Bank will be closed for the Holidays from Monday, December 24th until Tuesday, January 1st.

*The Food Bank offices will reopen on Wednesday, January 2nd. The warehouse will be open for orders and shoppers on Thursday, January 3rd.

*Your program may resume placing Agency Express orders again up to 9 days before then (December 25th). Any orders placed while we are closed will not be confirmed via email until our offices are reopened on Wednesday, January 2nd.

*January's delivery schedule will be pushed back with Week One starting on Monday, January 7th. All changes will be noted on the Scheduler page on Agency Express.

*Please contact the Agency Relations team if you have any questions about these dates and changes.

A Note From Agency Relations

Merry Christmas and Happy New Year!
 Winter Weather has now arrived and we understand that this can affect picking up your Food Bank orders. If you know that you are going to be delayed or are unable to pick up due to snow, please contact Deb to let her know. Deb can be reached at 669-9725, ext 1110. If snow is predicted and will affect your delivery, we will notify you of any changes to the schedule.

To verify if the Food Bank is closed, you can call our Snow Line at ext 1175 or check the WMUR notifications.

Mystyna, Emily and Jocelyn

Safe Food Handling: Holiday Leftovers

Holiday meals often lead to leftovers and we at the NH Food Bank want to be sure that your clients are safely storing their leftover food items. Below are a few tips that you can share with your clients. Printable handouts will also be included with the emailed bulletin.

- Don't let any cooked food, meat or poultry remain in the danger zone (between 40 °F and 140 °F) for more than 2 hours.
- Throw away all perishable foods, such as meat, poultry, eggs and casseroles, left at room temperature longer than two hours; one hour in air temperatures above 90 °F. This also includes leftovers taken home from a restaurant. Some exceptions to this rule are foods such as cookies, crackers, bread and whole fruits.
- Whole roasts, hams and turkeys should be sliced or cut into smaller pieces or portions before storing them in the refrigerator or freezer.
- Refrigerate or freeze leftovers in shallow containers. Wrap or cover the food. Leftovers stored in the refrigerator should be consumed within 3-4 days, and leftovers should be heated to 165°F prior to consumption.
- Foods stored longer may become unsafe to eat and cause foodborne illness. Do not taste leftovers that appear to be safe, bacteria that cause illness does not affect the taste, smell, or appearance of food.
- Frozen storage times are much longer, but some items such as salads made with mayonnaise do not freeze well. Foods that are kept frozen longer than the recommended storage times are still safe to eat, but may be drier and not taste as good.

Winter Farmers Markets around NH

Winter farmers markets are becoming more popular in the Granite State, and chances are that there is a winter market somewhere near you. Many of these markets start in late Fall and run until Spring. Many also accept SNAP/EBT and allow your clients to then double their dollars on the purchase of fresh, local items! A full listing of these Winter Farmers Markets is included with this month's printed and emailed bulletin. You can find out more information at <https://extension.unh.edu/blog/new-hampshire-winter-farmers-market-listing>.



Dented and Expired Salvage

All food received at the Food Bank is inspected for problems. Cans and boxes that are too dented, damaged or unsafe are discarded. Expired non-perishable items are not discarded though. Most non-perishables items are still safe past the listed "sell by date". For that reason, we do not want to throw away food that many people will still be able to enjoy. If your program does not distribute expired items, be aware that you may find these items mixed in with the boxes of salvage goods. We encourage you to share these items with other Food Bank agencies if you are unable to use them. If you are interested in seeing how long items are still usable after the listed "sell by date", we encourage you to visit www.foodsafety.gov/keep/foodkeeperapp/index.html or find the app listed as FoodKeeper available for Apple and Android users.