WE LOVE OUR PARTNER PROGRAMS!

Tomatoes are red,  
Blueberries are blue,  
Lots of people will be fed,  
Because of gatherers  
like you!

Happy Valentine's Day and THANK YOU for all you do! We could not reach our mission of alleviating hunger and it’s root causes in Washtenaw County without you!

ANN ARBOR SECOND BAPTIST

*From Eileen Spring, President/CEO of Food Gatherers*

The best part of working at Food Gatherers is actually not the food but the gathering together of amazing people who make Food Gatherers’ work possible: our food donors, volunteers, agency partners, annual givers, our staff, and board.

*Harvey Glaze,* Director of the Human Services Ministry at Ann Arbor Second Baptist Church is one of the very first people I met when I started at Food Gatherers twenty-one years ago. He remains a source of on-going inspiration for me and many others.

As a child, Harvey experienced hunger, and later while serving in the military in post-war Germany, he was deeply moved by the people he witnessed pulling food from dumpsters to provide food for themselves and their families. A graduate of Moorehouse College, Harvey was inspired to lead a life of service by his idol and then college president, Dr. Benjamin E. Mays. After building his career in the food industry as a chef and co-owner of Haab’s Restaurant in Ypsilanti, Harvey found his true calling in serving his hungry neighbors at Ann Arbor Second Baptist Church. He was handpicked for the role not only for his professional knowledge of food but for his warmth and genuine affinity for the people he serves.

Twenty-five years ago, about 12 people attended his food distribution; these days, Harvey will see 75-100 people at a distribution. As with most of our partner programs, nearly 95% of the food distributed at Second Baptist comes from Food Gatherers; a healthy mix of fruit, vegetables, non-perishables, and protein are offered. “It’s because of Food Gatherers that we are able to take care of people,” says Harvey.

And it’s because of Harvey and partners like Ann Arbor Second Baptist that Food Gatherers is able to connect those who have enough food with those who have too little food. Thanks to all of you who gather together to nourish our community.
FIGHTING SUMMER HUNGER!

Who? The Rotary Clubs of Ann Arbor, Dexter, Saline and Ypsilanti
http://www.annarborrotary.org/node/486

When? March 7-18, 2016

What? Rotary Fights Summer Hunger Food Drive! The Rotary Club is raising funds and food for Food Gatherers! This food drive is so important because the food collected during the holiday season begins to dwindle. Summer is quickly approaching and for many kids this means the end of school meal programs. Click the link to locate a food donation site:

WELCOME BRIANNA!

Brianna Henderson is a University of Michigan Master of Social Work student joining Food Gatherers for her internship! Brianna will typically be at Food Gatherers on Tuesdays and Thursdays through August working on the Community Food Programs team. She will be supervised by Erin Freeman, CFP Coordinator and licensed social worker.

Brianna’s studies focus on community organization and she will be working on evaluating the Healthy School Pantry Program, researching how new clients find out about our services, obtaining long term client stories about how they utilize services and helping to develop a program for promoting healthy food at food pantries.

FOOD RESCUE PARTNER

Busch’s Fresh Food Markets are a 15-store independent Michigan grocery chain headquartered here in Washtenaw County. Now being managed by the second generation of the family, Busch’s has been a great partner to Food Gatherers for many years, participating in our Food Rescue Program, and also supporting us with two fundraising drives every year.

The participation in Food Rescue from Bushes is amazingly productive! In the 2015 calendar year alone, our Food Runners rescued poundage of food from the 4 Busch’s stores in Washtenaw County that is equivalent to 162,238 meals!

Our Food Rescue Partners are a big part of the reason that Food Gatherers is so effective at hunger relief, and the benefits go far beyond feeding our neighbors in need. By removing the food that’s still edible from the waste stream, there’s less food in our nation’s landfills and less greenhouse gases emitted by those landfills (composting food emits methane, which is 25 times as damaging as carbon dioxide). We are so grateful to have responsible local partners like Mr. Doug Busch in our business community!

ADVOCACY ALERTS!

If ever there was a time to be the voice of children facing hunger in this country, this is our moment. Child Nutrition Reauthorization (CNR) has passed through the Senate Agriculture committee, bringing us one step closer to passing a stronger CNR this year.

Now we must take the next step and bring CNR to the senate floor for a full vote. Millions of children who rely on school meal programs depend on access to nutritious meals during the summer when school is out. We need to push Congress to strengthen and streamline CNR so kids don’t go hungry during school breaks. Every child deserves to have enough food to grow and thrive—not just when school is open, but every day of the year!

Join me in urging the Senate leadership to introduce Child Nutrition Reauthorization (CNR) to the Senate floor—without delay. Please sign our petition today. (This will only take you 30 seconds!)

ANNUAL REPORT
Revenue and Expenses Fiscal Year 2015
7/1/2014 - 6/30/2015

Food Gatherers is committed to sound fiscal management, accountability and transparency. We’re among the 1% of charities to be awarded a 4-star rating from Charity Navigator, America’s premier independent charity evaluator, for eleven consecutive years. Our full audited financial reports can always be viewed and downloaded directly from our website at www.foodgatherers.org.

HARVEST HINTS
The Winter Freeze  By: Shaira Daya, RD

Growing tired of winter fruits and root vegetables? Embrace the season and go frozen. Frozen fruit and vegetables are an easy and affordable way to add color, variety and extra nutrition to meals and snacks. Read labels to make sure frozen produce has no added salt, sauces or sugar syrup.

- Mix frozen fruit (such as berries, mango, or pineapple) with cereal or yogurt for a summery start to your day.
- Add frozen greens (such as spinach, kale or collards) to pasta sauces, soups, stews, stir-fry, smoothies or casseroles.
- Blanche and freeze favorite on-sale veggies, such as asparagus, broccoli florets, carrots, cauliflower florets or green beans.

Blanche and Freeze Instructions:
1. Drop vegetables into a large pot of boiling water.
2. Boil vegetables for 2-3 minutes. Note: Veggies are ready when they snap in two easily but have lost some of the “raw crunch.”
3. Remove vegetables and immediately place in a bowl of ice-cold water.
4. Drain vegetables and lay on clean dishtowel to dry. Place in plastic freezer bag, label and store in freezer for up to 3 months.
Made with love by the Community Food Programs Department

**Markell Miller, Director of Community Food Programs Department, markell@foodgatherers.org**
Please contact Markell for any issues regarding your new program inquiries, billing, advocacy opportunities, and any concerns or program challenges.

**LeRonica Roberts, Community Food Programs Coordinator, leronica@foodgatherers.org**
Please contact LeRonica with questions regarding your food bank orders, the Summer Food Service Program, delivery profile, billing, site visits, delivery and shopping time changes, and any concerns or program challenges.

**Erin Freeman, Community Food Programs Coordinator, erin@foodgatherers.org**
Please contact Erin with questions regarding the Healthy School Pantry Program, website edits, recall emails, SNAP outreach, demographic data collection, fruit and vegetable surveys and ServSafe Training.

**Shaira Daya, Nutrition Projects Coordinator, shaira@foodgatherers.org**
Please contact Shaira with questions regarding nutrition education, cooking demonstrations, healthy recipes or produce promotion tips.

**Brianna Henderson, MSW Intern, brianna@foodgatherers.org**
Brianna is evaluating the Healthy School Pantry Program and helping to develop a program for promoting healthy food at food pantries.