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OUR MISSION is to provide nourishing food to our neighbors in need through vibrant community partnerships and passionate public support.

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Agency Relations & **Programs**

Blue Ridge Area

FALL

Working Together To Strengthen Partnerships

2018



Remember to Report Pounds to the Food Bank during SFF

Boy Scouts will collect and deliver food in November in the areas around Winchester, the central Valley, and Charlottesville. Dates vary by location.

If your agency receives food from the Scouting for Food effort, please report the pounds to BRAFB as soon as possible. We hope to help the Scouts see the benefit of their efforts to encourage their future participation. Thank you for your help!

A Great Pantry Makeover: Oak Hill Baptist Church Opens New Location with a Big Boost from Food Lion

Moving is hard work, but Food Lion and their employees gave Oak Hill Baptist Church a much-appreciated housewarming in September when they helped remodel the food pantry's new space and stocked the shelves with food. Oak Hill

freezers, 800 square feet of shelving for non-perishable food storage, and paper grocery bags.

Oak Hill recently moved their pantry to the Nelson Heritage Center in Arrington, a more centralized



was selected, out of several pantries that the Food Bank nominated, for the grocer's annual Food Lion Feeds Great Pantry Makeover event. It's one way that Food Lion has committed to nourishing neighbors in need in their stores' communities. The grocer also gifted Oak Hill two new upright

location. The new space has enough room for the pantry to set up a clientchoice layout, allowing individuals and families to walk through the pantry and select the foods that meet their needs. Congratulations to Oak Hill, and thank you, Food Lion!



SHORT-TERM FOOD SURPLUS

Our inventory of USDA foods for the TEFAP program is on the rise, at least temporarily. Over the next several months, the Food Bank will be receiving extra loads of food, including frozen berries, frozen pork and chicken products, fresh milk, and rice - and we'll need help from agencies to distribute them to our TEFAP-eligible clients. Milk is an excellent source of calcium and vitamin D. Milk, pork, and chicken are high in protein, a nutrient that foodinsecure people have difficulty maintaining in their diet. Rice is an energy-rich, pantry staple that can bulk up almost any meal. Contact the warehouse assistant or PSC at your local Food Bank branch to make more of these items available at your agency.

AGENCY FORUM UPDATE

Three years ago, the Food Bank created an open forum on our website to help our partners connect with each other. Since then, Agency Forum remained mostly unused and littered with spam, so we took it down. In the coming months, the Agency Relations team will explore other ways we can facilitate the exchange of ideas among our partners. We'd also love to hear from you. Reach out to Michelle Hesse, Director of Agency Relations, at mhesse@brafb.org to share your ideas.

Remember to subscribe to our electronic newsletter, *Partnering with Purpose*, so you and your agency's volunteers can get the latest news and updates about our partner network. Visit the Food Bank's website, BRAFB.org, or type www.brafb.org/subscription-home/in your browser to sign up.

LESS PAPERWORK, MORE TIME TO SERVE

LINK2FEED MAKES CLIENT INTAKE, REPORTING EASIER

Link2Feed, a user-friendly, online program created for pantries, is proving to be a time-saving tool for agencies now using it.

The software allows pantries to get their clients from *Hello* to food in about 30 seconds. Not only that, but agencies no longer have to worry about turning in those pesky client-intake reports every month.

Importantly, you can gather and

manage client information in a way that will help you better understand who you are serving — and will help us work together to improve the services we provide to our neighbors in need.

Link2Feed will be available at all partner agencies by next July.

If you have a Link2Feed success story, please share it with your Partner Services Coordinator.

"We are incredibly excited for all pantries in our county to get on board with this software. It has the potential to help our coalition move the needle on hunger by helping us see where we are collectively, and where we need to focus hunger relief efforts." - Jen Handy, director of Rockingham Area Relief Agency

Partner Services Coordinator Focuses on Child Hunger, Unique Partnerships

This August we officially welcomed Eileen Emerson to the Agency Relations and Programs team. She came to the Food Bank two years ago as a Feeding America Child Hunger Corp Member to study our service area and pinpoint communities where child nutrition and mobile food programs, such as the Neighborhood Produce Markets, are most needed to nourish foodinsecure children. Now as the Food Bank's Partner Services Coordinator for Network Development and Child Nutrition Programs, Eileen will continue that important work, as well as introduce the most effective ways to run child feeding programs. Eileen also



will begin building relationships with healthcare institutions, schools, and colleges and universities to reach more hidden, underserved groups who are struggling with hunger.

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Food Safety: Check Your Temps Have you

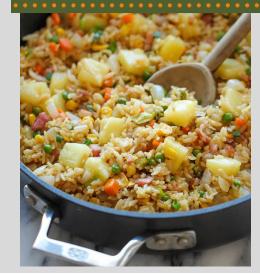
checked your freezer and cooler thermometers lately?

Maintaining these storage units at the safest temperatures is key to keeping foods fresh and free from foodborne illnesses. That's why it's important to check them weekly; coolers should be 40 degrees or below, and freezers should be 0 degrees. If you need thermometers or more information about this topic, contact your Partner Services Coordinator.

PARTNERING TO SERVE SENIORS

Senior Food Boxes is growing! The program provides CSFP food to people age 60 and older with incomes at or below 130 percent of the poverty line. In partnership with new and existing network agencies, we enrolled 500 new recipients in September, raising the number of seniors we're serving each month through this program to 2,500. Thank you for helping us nourish more seniors in need!

RECIPE BOX — GREAT RECIPE FOR TASTING EVENT



PINEAPPLE RICE

- 1 cup uncooked rice
- 6 slices canned pineapple
- 2 tablespoons vegetable oil
- 1/4 cup chopped onion
- 1 chopped garlic clove (optional)
- 1/2 cup pineapple juice

- 1. Bring 2 cups water to a boil.
- 2. Add rice and cook over low heat for 15 minutes. Set aside.
- 3. In a frying pan, cook the pineapple slices for 2 minutes on each side. Remove and cut into small pieces.
- 4. Heat oil in the frying pan and add onion and garlic. Cook until tender.
- 5. Add the pineapple and juice to the frying pan.
- 6. Cook until the liquid is almost gone.
- 7. Stir mixture into the cooked rice. Enjoy!



Trevor Pauley, PSC for the Food Bank's CSFP Program, hands out Senior Food Boxes to clients