



Community Connection

Healthy Food. Every Person. Every Day.

April 2017

Volume 1, Issue 8



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Partner Agency Highlight: Expanding Our Okanogan Valley Partnerships

Our Member Services team completed two successful trips into the Okanogan Valley. The purpose of these trips were to onboard Brewster Food Bank as a new partner agency and evaluate the rest of our partner agencies to see if they can distribute additional produce in their communities. We evaluated each partner agencies storage, staffing, hours of operation, and transportation. Each of these partners are ecstatic for this opportunity to provide added fresh and perishable products to their clients.

Omak Food Bank just received a large grant allowing them to install a new walk in refrigerator. This expanded capacity enables them to supply twice the amount of perishable food to the community of Omak. Second Harvest is excited to make our first delivery that is scheduled for Wednesday, May 24th, 2017.



Highlighted Volunteers: Annual Agency Compliance Visits

The first week of April we asked for volunteers to help us with annual agency compliance visits. We received a good amount of interest in assisting with this task. Kaelyn held a meet and greet with all the interested volunteers on April 18th and had an amazing turn out. Now we have 12 volunteers ready to take the next step in learning how to facilitate an agency monitor. We will have our first site training on Friday, May 12th. This group is a mixture of new and seasoned volunteers of Second Harvest. For example, we welcomed Tom Dadson- a well-known kitchen ambassador to the monitoring team.





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Highlighted Second Harvest Events

Free Cooking Classes:

The Kitchen will host free community cooking classes throughout May on Wednesday evenings & Thursday mornings.

Spread the words about our free 4-week Plan Shop Save Cook series happening in June-July!

Visit Secondharvestkitchen.org For more info!



Kitchen Class Highlight: Chef Laurent

April kicked off the first of our monthly community cooking classes taught by chef Laurent Zirotti, of Fleur de Sel restaurant in Post Falls. Chef Laurent's classes focused on making simple, healthy, and delicious meals using the food our clients likely already have at home. This month we made tomato soup, cucumber yogurt salad, chicken and rice casserole, and strawberry bread pudding. The class gave all a chance to learn practical cooking techniques, be encouraged, and connect with one another. He is an amazing teacher and we are so lucky to partner with him. We can't wait for next month's class!



Kitchen Class Highlight: Eggcellence

This last week of April, The Kitchen was able to host a pair of fun classes for kids. In these *Eggcellent* classes, kids learned different ways to prepare eggs, including a delicious egg salad and egg-in-a-hole sandwiches. Jandyl, our Kitchen Manager, taught about eggs as an easy and healthy go-to choice source of protein. At the end of the class, kids sowed seeds in egg carton planters to bring home to watch grow. These public classes support people, experiencing hardship and food insecurity, to enjoy community cooking classes at no cost. Your admission helps The Kitchen at Second Harvest provide good food, nutrition information, scratch cooking skills, budgeting, and more to those in need. To find out more, please visit secondharvestkitchen.org.

