

AGENCY NEWSLETTER

November 2017

AGENCY NEWS CORNER

Upcoming Holiday!

Philabundance will be closed on Thursday, November 23rd and Friday, November 24th. There will be no pickups or deliveries on either day. Wishing you a safe and happy holiday!



Submissions Needed!

In addition to Philabundance news, we'd love to include agency news. Please submit any content for the newsletter to **agencynews@philabundance.org.** Ideally items should be of interest to a food distribution agency, or clients. Submission of an item for the newsletter does not guarantee it will be included. Ideas include:

- Grants available
- Community or educational events
- Resources available
- Potential partnerships
- Agency accomplishments or news

LEARN THE JOB SKILLS YOU NEED to get a high-paying job and become

a successful professional. Job Corps provides education and career technical training for young adults ages 16-24.



Information sessions Every Monday at 3:45 pm

267-386-292

philadelphia.jobcorps.gov



PHILABUNDANCE IS PLEASED TO ANNOUNCE OUR NEW WEBSITE!

Featuring a simple layout, clearer navigation and more relevant content, this is a great tool to help us, collectively, better feed our neighbors in need.

As a member agency, you can find important information by clicking on the link on the homepage.



The Member Agencies page includes special resources, as well as a link to place orders through AgencyExpress.

There is also an AgencyExpress "quicklink" on the bottom of the homepage.



As this is a new site, there may be some bugs, or some content you'd like us to include on this page If you have feedback, please drop us an email at digitalmedia@philabundance.org. If you'd like to be a featured agency, please contact Member Relations at membership@philabundance.org.





Got Cheese? Lancaster Jack cheese is now available on Agency Express! Lancaster Jack is a raw milk cheese made by Amish farmers in Lancaster County. We will be selling it in 8oz pieces at the low price of \$1.77 each! This cheese is great for snacking, melting and cooking. You can shred the cheese into mac-n-cheese, grilled cheese or on salads for a healthy, natural dairy protein.

Lancaster Jack is all-natural and is made with local milk that is antibiotic- and hormone-free. This cheese has been aged 60 days or more as required by law for safety.

The natural aging process allows for the growth of good enzymes which are helpful in digestion for those who are lactose intolerant. Raw milk cheese contains 10% more B vitamins and 25% more Vitamin C than pasteurized cheese.

Please contact your agency team if you require any additional information. We would love to get your feedback about our partnership with Lancaster dairy farmers!

^{(**}Please note, it is recommended that pregnant women, infants and anyone immunocompromised avoid eating raw dairy products.)





Need help finding volunteers?

We know the holiday season can be a busy one and the Philabundance Volunteer Department would like to help!

If you would like assistance recruiting volunteers for the upcoming holiday season (November - December) please fill out a brief survey by clicking here or contact the volunteer department at the contact information below!

We look forward to assisting you!

Best, Jaclyn and Chris

Philabundance Volunteer Team volunteer@philabundance.org 215-339-0900

philabundance.org

Connect With Us! foin 90







Volunteers Needed!

Philabundance Volunteer Position: Grocers Against Hunger Volunteer Driver

Philabundance seeks volunteer drivers to assist our Grocers Against Hunger program. Volunteers are needed to rescue food from local grocery stores and delivering it to neighborhood agencies.

We are currently looking for volunteers willing to drive in the following areas: South Philadelphia, NE Philadelphia, Eastern Delaware County (Brookhaven/Darby), Lansdale/Hatfield area and King of Prussia.

Volunteers Must:

- Be 18 years of age or older
- Have access to his/her own large vehicle; such as a van, SUV, or pick-up truck; Vehicle must be clean for transporting food
- · Have a valid driver's license, clean driving record and valid auto insurance o Philabundance will run a MVR for each year that the volunteer participates
- · Must be able to commit to a regular 2-3 hour shift, weekly or semi-weekly
- Able to lift up to 50 pounds
- Be willing to work in a group and enjoy communicating with diverse groups of people

If you are interested in volunteering in this capacity or would like more information, please contact the Philabundance Volunteer Department:

volunteer@philabundance.org or 215-339-0900

philabundance.org

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ADVOCACY UPDATE

On October 26th, Congress approved a budget which paves the way for trillions of dollars in tax cuts for the wealthy at the expense of programs that serve low-income people. While it doesn't directly cut SNAP (food stamps) we are seriously worried that it will lead to major cuts in the future.

If you live in Congressman Fitzpatrick's district (Bucks County and parts of MontCo) or Congressman LoBiondo's district (Salem County and parts of Burlington, Camden, and Gloucester counties in NJ) consider calling to thank them, because they are 2 of only 20 republicans nationally who voted AGAINST this harmful bill.

Fitzpatrick: 202-225-4276

LoBiondo: 202-225-6572

Now, the Ways & Means Committee is going to be working on that tax bill. Congressman Meehan is on that committee, so if he is your representative (parts of Delaware, Chester, and Montgomery Counties), we encourage you to reach out and urge him to oppose the tax bill in order to protect vital programs, such as SNAP (food stamps).

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Meehan: 202-225-2011
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Find out who your representative is here: <u>https://www.house.gov/</u> <u>representatives/find/</u>

Stay tuned on more ways to take action. The fight to protect SNAP continues!!!

Emma Kornetsky Manager of Government Affairs ekornetsky@philabundance.org



Member Agency Spotlight: Catholic Social Services- Martha's Choice Marketplace

This month we interviewed Patrick and Eli from Martha's Choice Marketplace of Catholic Social Services of Montgomery County. Their choice model food pantry serves an average of 900 families each month, providing clients with dignity, hope and opportunity through personal choice in their marketplace and access to a variety of services and community-building programs at their site.

PHLB: Please tell us about your Coop program and why that is exciting for your pantry. MCM: The Martha's Coop Program is a bi-weekly meet-up, where clients become members, contributing their time, treasure, and help, to process and take home approximately 50 pounds each of fresh and healthy foods. It's exciting because the Coop allows its members to own and navigate their own course; offering the possibility of consistent monthly healthy food planning, while simultaneously providing members the opportunity to form leadership and community building skills. Members create and enforce their own constitution, develop individual skill sharing lessons, and pursue opportunities and goals, such as a planned spring networking event, as a group.

PHLB: Your agency has been very interested in receiving client feedback, both through official surveys and client conversations. What changes have you made as a result of surveys and client interaction?
MCM: For starters, whenever possible, we try and pursue foods and products that our clients tell us they are most in need. Of late, that has taken the form of our trying to help local parishes organize "food" drives based more around personal goods and cleaning supplies. Things such as soaps, paper towels and laundry detergent for example are in great need and very short supply. Trying to locate more of these goods via existing supporters of our program has proven very effective, much to the delight of our clients.

Another change we have made has been in the area of simpler and more direct communication. Protocols, choice pars, basic rules etc. have all been developed and posted with the help of client feedback, and clients are given regular opportunities for bonus opportunities simply by either reading and agreeing to rules or making suggestions on how we can do things better. This makes them part of the process and much more willing to both abide by and help us to enforce these and any new efforts we feel are necessary to improve the Marketplace.

PHLB: How long have each of you been involved with the pantry? And, why were you interested in this work?

Eli: 1.5 years / For the 10 years previous to this job I owned a music venue/coffeehouse/community center in Phoenixville Pa. called Steel City Coffeehouse. While I enjoyed aspects of this job, the need to create revenue always superseded all else, and thus certain policies and ways of running a business that went against many core values often won out in order to make ends meet. When I sold the business in 2015, the opportunity to pursue many of those beliefs and values presented itself and I took it! Patrick: 2+ years / I came to Martha's Choice Marketplace at Catholic Social Services from teaching middle school English and History. I loved teaching but wanted to make a career switch, and make a difference in my local community. I love people and I love food. Hunger is at the center of so much of the injustice in our communities, and anti-hunger efforts are a unique space where people of differing backgrounds can come together around a common goal of feeding those in need. As I continue in this work, I have met so many inspiring people who give me hope that through effective collaboration, honest self-reflection, and innovation, our emergency food community can have a real impact on preventing hunger, and offering not only nutrition, but opportunity and collective power to our neighbors in need.



PHLB: How large is your staff? How heavily do you rely on volunteers to keep your pantry running? **MCM**: The Marketplace staff is two people, Patrick Walsh and Eli Wenger. Together, we run a crew of approximately 100 unique volunteers weekly. The volunteers are quite simply the lifeblood of the operation and, without them, our work is simply not possible. From their labor to their attitude, they are the mission in action, each and every day.

PHLB: How has participation in the Montgomery County Anti-Hunger Network (MAHN) helped you provide better service to your clients and be better stewards in your community? MCM: By working so closely with our peers in the Montgomery County Anti-Hunger Network, we are addressing our local challenges related to food insecurity, and encouraging new ideas, promote best practices throughout our coalitions. Needs within the county are identified and solutions are implemented directly, resulting in better client service and increased options for food acquisition and distribution. By meeting regularly with our peers across the county and sharing our resources, we are able to implement projects that are only achievable through collective action, such as our county wide client survey reaching 1800 households. This data can inform our food priorities, note specific health related dietary needs of different agency's clients. It can also help identify high impact opportunities to empower our neighbors, and paint a clearer picture to our community at large, what hunger looks like in Montgomery County. Both short term and long terms goals are addressed through initiatives such as our Peer Learning Circles that convene members of the emergency food community to learn from experts, as well as one another, about topics such as nutrition, best practices, grant seeking, and data usage. Leveraging our collective power to advocacy of food security issues has been a particularly attractive benefit, as this can be difficult for individual organizations to devote time to on their own.

The opportunities to learn and grow are infinite and this ongoing, constructive dialogue is increasingly helping us to build a sustainable system for ending chronic hunger in Montgomery County and beyond.

PHLB: Do you have an engaging client story you'd like to share?

MCM: In the beginning of the summer of 2016, a high school student who lived down the street from our facility, said that his family had shopped at Martha's and told him about what we do here. His sister was a volunteer in the summer of 2014 before my tenure. He wanted to help us, and learn more about our programs, so he began volunteering, nearly every day of the week throughout that summer. Quickly, he became one of our most highly trained and reliable volunteers. Throughout the school year, he would stop by and lend a hand whenever he could. He continued to assist throughout the summer of 2017 as a veteran volunteer who could lead different sections of our marketplace, and train new volunteers. He became an ambassador to the community, involving his peers in our work, and attending events and projects on our behalf. As a result of his passion for our mission and consistent support of our operational needs, he has become more of a collaborator in our work, and a valued voice in operational decision making. We learned recently that he was a awarded a scholarship from, and accepted to, a great university. We look forward to working with him as a university student in the near future.

If you are interested in being interviewed for the Member Agency Spotlight, please contact Devin Hunter, <u>*dhunter@philabundance.org,*</u> for more information.



The Inquirer INTRUE Philipeconi Childhood hunger in North Philadelphia more than triples

Updated: SEPTEMBER 18, 2017 — 3:04 PM EDT



ELIZABETH ROBERTSON / STAFF PHOTOGRAPHER Stephanie Sakho and her son, Momo, 1, near their Southwest Philadelphia home.

By Alfred Lubrano, <u>@AlfredLubrano</u> | <u>alubrano@phillynews.com</u>

Stephanie Sakho believes that people who work should have fuller refrigerators than she does.

The divorced, certified nursing assistant from Southwest Philadelphia puts in 40 hours a week. But even with her salary and a \$300 monthly allotment of food stamps, there isn't always enough to feed her 10-year-old daughter and year-old son.

"I think people would be surprised that there are kids in the city not getting enough to eat," said Sakho, 28, who makes \$13 an hour, near the poverty line for a family of three. "I'm working, but people who see me don't know the refrigerator is empty."

Sakho's "deeply alarming" plight is becoming more common, said Mariana Chilton, director of the Center for Hunger-Free Communities and a professor of health management and policy at School of Public Health at Drexel University.

Between 2006 and 2016, childhood hunger in North Philadelphia has more than tripled among families where parents work 20 or more hours a week, according to Chilton's research at St. Christopher's Hospital for Children, part of Children's HealthWatch, a national research network that investigates the impact of public assistance programs on children's health. Chilton said her findings in North Philadelphia likely resemble rates of childhood hunger throughout the city.

"The trend looks terrible for working families," Chilton said. "You can't be working class in Philadelphia and thrive.

To read the article in its entirety, follow this link: <u>http://www.philly.com/philly/news/pennsylvania/philadelphia/childhood-hunger-philadelphia-nearly-triples-mariana-chilton-food-insecurity-20170918.html</u>



La Salle Nonprofit Center

Guide to Finding & Getting Grants

This step-by-step user-friendly guide will walk novice grant seekers through the proposal planning, research tools, writing, submission process and the funder-grantee relationship. Discussion will include how to define funding needs, what types of grants exist and how they differ, how to conduct funding research, steps in writing a solid proposal, essential components of the grant package, how to approach different types of funders and how to match your requests to grant maker interests and what to do after the decision.

Emphasis will be on determining which grant opportunities best match your organization's programs so that you can focus your energy on preparing clear and compelling proposals that are most likely to succeed. Get tips on how to make your request stand out among multiple submissions to reviewers who may have little familiarity with your organization, ensuring that your proposal tells a persuasive story, while sharing all the information the funder needs to assess it.

As you hone your grantsmanship skills, you'll get valuable resources that will aid you in maximizing this potentially powerful stream in your fundraising mix.

When: November 15, 2017, 9 am to 4 pm Where: Duane Morris 30 S. 17th St., Philadelphia Fee: \$129 for Members/\$159 for Non-Members

Link to Sign Up: Guide to Finding and Getting Grants



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FALL 2017 TRAINING CALENDAR

The Philadelphia Food Access Collaborative

The goal of the Philadelphia Food Access Collaborative is to ensure every Philadelphian can find a nutritious meal in an environment that respects their dignity. We are excited to offer free training workshops for staff and volunteers working in congregate meal settings.

Registration for fall and winter training classes is now open, but space is limited. Please register through the RSVP links below or by contacting Billy Hoffer at foodaccesscollab@gmail.com or 215-686-8852.

Date	Time	Training	Location	RSVP Link
Part I: 10/21/17 Part II: 10/28/17	9:00am- 1:30pm	Adult Mental Health First Aid	PRCC 1701 W Lehigh Ave, Leigh Pavilion Unit 6	http://tinyurl.com/ybhnkmvj
10/23/17	9:00am- 12:00pm	Supporting Justice Involved Individuals	United Way 1709 Benjamin Franklin Parkway	https://tinyurl.com/yafbd9h4
11/2/17	6:00pm- 8:00pm	Overdose Reversal Training	United Way 1709 Benjamin Franklin Parkway	https://tinyurl.com/y7p9qkqu
11/20/17	9:00am- 3:00pm	CPR/AED First Aid Training	United Way 1709 Benjamin Franklin Parkway	https://tinyurl.com/y77bck5h
11/21/17	8:30am- 5:00pm	Youth Mental Health First Aid	American Red Cross 2221 Chestnut Street, 4 th FI Board Room	http://tinyurl.com/y7yhdhxo
12/11/17	9:00am- 12:00pm	Trauma Informed Care 102	United Way 1709 Benjamin Franklin Parkway	https://tinyurl.com/yd5j66cz













ACCESS Admission



Pennsylvania ACCESS Cardholders can attend 35 cultural sites in Philadelphia for

\$2 per person



rt-Reach creates, advocates for and expands accessible opportunities in the arts so the full spectrum of society is served. ACCESS Admission is a city-wide initiative led by Art-Reach and supported by various community partners and cultural sites.

Art-Reach

Pay What You Wish Hours at the PMA

First Sunday of the Month 10:00 a.m.–5:00 p.m. and Every Wednesday 5:00–8:45 p.m.: Pay What You Wish (starting at just a penny)

To learn more about our community engagement, you can read up on:

http://www.philamuseum.org/communityengagement

PHILABUNDANCE

AGENCY NEWSLETTER

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Administered by the U.S. Department of Labor, Job Corps is the nation's largest career technical training and education program for low-income young people ages 16 through 24. Job Corps is a U.S. Department of Labor Equal Opportunity Employer Program. Auxiliary aids and services are available upon request to individuals with disabilities. TDD/TTY telephone number is (877) 889-5627.

CONNECT

EARN

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ESL Home Healthcare Certification for learners of English as a second language

Preparing Students for Employment in Healthcare



10-week program beginning July 2017 Classes are Monday – Thursday 9:00 AM–1:00 PM

To qualify for this program, you must:

- Be a Pennsylvania resident Be able to attend all scheduled
- classes
- Have a social security number Be able to work legally in the U.S.
- Have at least a 5th grade English reading level
- Not have a criminal record
- Have satisfactory medical clearance
- Preferred, but not required: a high school diploma or GED, from any country
- Be able to lift 50 lbs. on a regular basis

All students must pass an English reading test and an oral interview.

To register for a test appointment, contact Arlyn Freed at (215) 568-2580

This program is available to all, without regard to race, color, national origin, disability, sex, political affiliation, or, in most instances, religion. If you believe you have been discriminated against, or if you want more information, please contact the Office of Civil Rights and Inclusiveness 1201 New York Ave, NW Washington, DC 20525



District 1199C Training and Upgrading Fund 100 South Broad Street, 10th Floor, Philadelphia, PA 19110 www.1199ctraining.org This program is funded by LISC





AgencyExpress Now Available

We are excited to offer you the ability to place your order and look at the current available inventory any time of day through AgencyExpress! You will no longer need to wait for a call back or a returned fax from our Order Taking Department. And we will be available to assist you every step of the way through this new process.

The following technical items will be required to successfully implement and use the new system, Agency Express 3:

- A computer
- Active email address
- Internet access (DSL, cable or wireless connections perform better than dial-up)
- Web browser (Internet Explorer 9.0 or higher, Firefox 4.0 or higher, or Chrome)

If you have any questions or concerns regarding the system, please contact the order taker line at 215-739-7221.

Please note: Phone and Fax orders are no longer accepted.

e-Postcard

Agencies with gross receipts less than \$50,000 and that hold a 501(c)3 must file a form 990-N e-postcard every year unless they choose to file a complete Form 990 or Form 990-EZ instead. Failure to file for three consecutive years will result in revocation of your 501(c)3. If your agency loses its 501(c)3, you must re-file for non-profit status with the IRS.



November

Does YOUR Agency Need a ServSafe Certificate?

If you serve meals on site, you must maintain at least one person on staff who holds a current Safe Food Handling Certificate, if required by your county. A certificate holder must be present whenever food is being prepared.

Even if a certificate is not required by your county, or you do not prepare food onsite, a ServSafe Certificate can provide extra knowledge about food safety for your program and be a good thing to have.



If you are required to hold a ServSafe Certificate and your Certificate is set to expire, but you already have a new certificate, please fax us a copy. If you do not, please be sure to plan to renew your certification before your current certificate expires to avoid any interruption of services. In addition, if the only staff member holding a Safe Food Handling Certificate leaves your agency or their certificate expires, you must notify Philabundance immediately.

Safe Food Handling certification courses are 16 hours, with fees set by the training institution. Students must pass an exam, and certification is for five years.

Philabundance does not offer Safe Food Handling courses, but information regarding certification providers can be found online. Lists of providers can be found at **www.servsafe.com** and at **www.phila.gov**. If you located in the West Philadelphia area, we recommend:

Food Safety Essentials Tanya Stewart 215-253-9437 foodsafetyessentials@earthlink.net

• Courses weekly at Overbrook Park location (near 66th & City Ave); non-profit rates

• Not sure if your feeding program requires a Safe Food Handling Certificate? Call us to confirm!