



Monthly Spotlight

On February 4th, the NH Food Bank held the first of six mobile food pantries provided for as part of the \$1M anonymous donation. The first stop was a food drop at the Fire Station in Pittsburg, which was distributed later that day (photos inset at bottom left and top right).

In the afternoon, we held a mobile food pantry in Colebrook. In addition to the prepacked boxes, we were able to send eggs, yogurt, bread, and additional produce. The mobile food pantry was hugely successful, serving 223 households and over 400 individuals.



700 EAST INDUSTRIAL PARK DRIVE
MANCHESTER, NH 03109

What's Cookin'

March 2017

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:

myackelshappy@nhfoodbank.org

Upcoming Classes

Thursday, March 23rd @ 10AM

Sat, March 25th @ 9AM (in Conway)

Please arrive 10 minutes early.

WELCOME New Agencies

Pittsfield Youth Workshop
Pittsfield, NH

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:

myackelshappy@nhfoodbank.org

Sign up early, spots fill up quickly!

Upcoming Classes

Tuesday, March 21st @ 1 PM

Tuesday, April 18th @ 10 AM

Please arrive 10 minutes early.

March 2017

Food Bank Closings

Friday, March 31st—Inventory
Monday, April 3rd—Inventory
Friday, April 14th—Good Friday

Quotable

“Never cut a tree down in the wintertime. Never make a negative decision in the low time. Never make your most important decisions when you are in your worst moods. Wait. Be patient. The storm will pass. The spring will come.”

-Robert H. Schuller

Regional Agency Community Building Events

In March and April, we will be holding meetings at central agency sites throughout the state. The goal of these meetings is to give our agencies the opportunity to meet our new Executive Director, Eileen Liponis, hear her vision of providing more healthy produce to the food insecure in NH, and for her to get to know our partner agencies, their challenges, and the opportunities they see in their communities.

There will be a brief survey that we would like each of our agencies to fill out prior to the meetings.

A note from Agency Relations

Spring is here! Hopefully the sun will keep shining and the snow will melt! We always like to have a seasonal reminder to all our agencies that no open-toed shoes are allowed in the warehouse. Please keep this in mind as the weather warms up and sandals become appropriate.

Connie, Rick and Mystyna

Safe Food Handling Series: Frozen Food Storage

As the third installment of our Safe Food Handling series, this month we are going to focus on Frozen Food Storage. If you have any questions about anything covered in this series, or any part of the bulletin, please contact Mysty at 669-9725 x240.

1. Wash your hands each day before you begin work, with warm water and soap, drying them on a disposable towel.
2. Frozen foods should be held at **0° OR LOWER CONSISTENTLY**. Every time a food partially thaws, the quality of that food deteriorates.
3. A thermometer manufactured for monitoring freezer temperatures should be placed in the freezer, in the correct locations so that temperatures are easily monitored.
4. Spot check temperatures each time you add or remove stock from the freezer. Record temperatures on a log daily. If your agency is not open daily, record the temperatures each day you are open.
5. Frozen foods that reach the point where they have fully thawed without refrigeration (power outage, door left open or ajar, frozen foods left at room temperature by accident) should be discarded. Frozen foods that have partially thawed may be refrozen, but the quality may be compromised.
6. Freezers work best when there is little or no air space between food. Pack or stack frozen foods tightly. Aim to fill your freezers.
7. Date foods as they enter the freezer.
8. Organize your food using a “First In, First Out” method of distribution.

Ask Agency Relations

Q. How do I pay my NH Food Bank invoice?

A. All NH Food Bank invoices should be picked up with orders, whether at the Food Bank or at a delivery. The shopper picking up the invoice is responsible for making sure that it gets back to the appropriate person at the agency. All balances are due thirty days from the invoice date, and should be paid with an agency check. Checks can either be dropped off with Debbie personally or can be mailed to **NH Food Bank, Dept AR, PO Box 929, Lewiston, ME 04243-0929**.

If you have any questions, please contact Debbie at 669-9725 x110.

Shared Maintenance Fees (SMF)

Since our announcement of the \$1M donation, several agencies have expressed confusion regarding Shared Maintenance Fees (SMF).

A shared maintenance fee is a handling fee paid to Feeding America member food banks by partner agencies in return for services provided (e.g. operations of warehousing and distribution of donated food and grocery products). While there is no partnership fee and no direct fee for any product donated to the Food Bank, we do ask our partner agencies to help with a portion of our storage and transportation costs. The shared maintenance fee is not a charge for food, but it is assessed by pounds of food received. The fee is never more than 18 cents per pound.

As previously mentioned, due to the anonymous donation, we will be reducing SMF by 50% beginning April 1st. **Please note that this does not include Purchased Food, only donated product.**

If you have any questions, please contact Mysty at 669-9725 x240.