Thank you for your continued support. We would love to hear from you! Please e-mail us at nmellitt@nhfoodbank.org or write to:

Nancy Mellitt
New Hampshire Food Bank
700 East Industrial Park Drive
Manchester, NH 03109

Be sure to keep up with the New Hampshire Food Bank on the following social media platforms:

- Facebook
- Twitter
- Instagram
- Pinterest
- LinkedIn
- Google+
- Youtube

Grants

Thank you to the following organizations for their generous support through grants to the New Hampshire Food Bank:

- Harvard Pilgrim Healthcare Foundation
  NH Food Bank Fresh Food Pantry, Mobile Food Pantries,

- Catholic Charities USA Warmart Foundation
  SNAP Outreach & Assistance

- Anthem, Inc. Matthew Thornton Health Plan
  New School Pantries in Concord and Northern points

- Cogswell Benevolent Trust
  Food Purchase

- Feeding America Great American Milk Drive
  Milk Purchase

- Walmart Fight Hunger Spark Change Campaign
  Hunger awareness

- Dead River Company
  Truc lease

- Samuel P. Pardoe Foundation
  Cooking Matters® at Prescott Farm
Got Peanut Butter?

2019 Ford Peanut Butter Drive Kicks Off June 24th

Last Spring, Ford Motor Company Fund and Grappone Ford kicked off New Hampshire’s first Ford “Focus on Child Hunger” Peanut Butter Drive. In total 4,495 pounds of peanut butter was collected and donated to the New Hampshire Food Bank providing a healthy, kid-friendly source of protein to children in need across the state.

We are thrilled to share the Focus on Child Hunger Peanut Butter Drive will be returning this year and kicking off on June 24th at Grappone Ford in Manchester, NH.

“It was exciting to watch the first Ford Focus on Child Hunger Peanut Butter Drive unfold here in New Hampshire. With such tremendous success last year, we look forward to partnering with Ford Motor Company again on this great initiative” said Eileen Liponis, executive director of the New Hampshire Food Bank. “Without the guarantee of free-and-reduced school meals during the summer months, it can be a difficult time of year for many families to ensure their children get the nutrition they need, and peanut butter is a healthy option kids enjoy.”
### Fruit Tarts

A Cooking Matters Recipe  
Serves 6, 1 tart per serving

**Ingredients**
- 6 slices whole wheat sandwich bread
- 4 ounces lowfat cream cheese, at room temperature
- 1 1/2 Tablespoons skim milk
- 2 Tablespoons honey
- 1/4 teaspoon vanilla extract
- 2 cups cut-up fresh fruit

**Instructions**

**In Advance:**  
Remove cream cheese from refrigerator and allow to warm to room temperature on counter top.

**Preparation:**
1. Preheat oven to 350°F.
2. Slice crust off bread. Flatten with a rolling pin or the bottom of a heavy skillet to about 1/8-inch thick. Place on a baking sheet and bake until crisp, about 10 minutes. Let cool for 5 minutes  
3. While the bread is baking, in a small bowl, mix together cream cheese and milk with a fork until smooth. Stir in honey and vanilla extract  
4. Spread a generous Tablespoon of cream cheese mixture on each piece of cooled bread. Arrange about 1/3 cup of fruit on top of each tart.

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Did Someone Say Venison, Sardines...and Doritos?

Interesting combination of ingredients, right? Those were some of the special ingredients at this year's Steel Chef Challenge; another successful night benefiting those in need.

NH Food Bank’s 4th Annual Steel Chef Challenge welcomed back Food Network, celebrity chef, Alex Guarnaschelli as host for the evening. Alex’s witty personality immediately filled the room with entertainment and laughter the minute she took the stage.

With just twenty minutes on the clock, four of New Hampshire’s top chefs went head to head in hopes of being crowned the next Steel Chef Challenge winner. Contestants included, Nick Provencher Owner & Executive Chef The Birch on Elm & Noodz, George Bezanson, Executive Chef & Owner Earth’s Harvest Kitchen & Juicery, Bradley Labarre Rectory Chef at St. Paul’s School (Concord, New Hampshire) and Chris Viaud, Executive Chef & Co-owner, Greenleaf Milford & The Farmers Dinner. At the end of the night it was George Bezanson’s dish that favored the judges taste buds!

It was no time before tickets sold out and the guest waiting list began to fill quickly. In fact, due to such a large waiting list twenty two seats were added last minute to accommodate more guest...making it our largest event to date! Another addition to this year’s event was hours dourves stations hosted by previous Steel Chef Challenge contestants; Chef Evan Hennessey, Stages at One Washington, Chef Jason Seavey, Glendale Senior Dining, Inc., Chef Bryan Leary Inn at Pleasant Lake/The Oak & Grain, and Chef Julie Cutting, Cure Restaurant!

The Steel Chef Challenge is our largest fundraiser benefiting the 1 in 9 men, women, and children who are food insecure in New Hampshire. We are grateful to all of our sponsors, guests, volunteers, chef competitors, judges and all those who made this night another great success. Mark your calendars for next year. Our fifth Annual Steel Chef Challenge will be back at the DoubleTree by Manchester Downtown Hotel March 9, 2020!
Make Father’s Day Special with a Donation in Honor of your Dad

This year, show Dad how much you care by making a tribute donation in his honor for Father’s Day.

For a $25 donation, we will send a personalized Father’s Day card the week before the holiday. If you prefer, we can send the card directly to you, to personalize and send to the dads in your life.

Father’s Day is Sunday, June 16. Cards will be mailed on Monday, June 10, unless otherwise requested.

To order your Father’s Day cards, please contact Landis Donaghy at 603.669.9725, ext 1244 or ldonaghy@nhfoodbank.org.

Join the NH Food Bank on Wednesday afternoons from April 24-October 16 for the return of our Fresh Food Pantry!

HERE’S WHAT YOU NEED TO KNOW!

- Happens every Wednesday (rain or shine) from April 24-October 16, 2019.
- Open to ANYONE in need—No ID or proof of residence required.
- Participants will receive an assortment of fresh produce and other assorted items on hand.
- Please bring your own bags/boxes.
- Distribution will take place at our agency doors (past our main entrance around the back of the building).

We are thrilled to continue this program thanks to generous grant support from the Harvard Pilgrim Healthy Food Fund.

Harvard Pilgrim HealthCare Foundation

Annual WBS Harvest Golf Classic to benefit the NH Food Bank - Celebrating 10 years!

The 10th WBS Harvest Golf Classic benefiting the NH Food Bank is being held on Monday, September 16, 2019 at Manchester Country Club, 11:00 AM shotgun scramble format. Manchester Country Club is located at 180 South River Road, Bedford, NH.

The tournament continues to grow and sponsorship is a great way to promote your business! In sponsoring the 2019 WBS Harvest Golf Classic, your company’s name and logo will be promoted to:

- 128 male and female business professionals playing in the tournament.
- 20+ course volunteers.
- Visitors to the NH Food Bank’s website.

For more information please www.nhfoodbank.org/golf or contact Nancy Mellitt 603-669-9725 ext. 1129 or nmellitt@nhfoodbank.org.