

February 2021

Food Bank Closings

April 2nd – Good Friday

Quotable

There is always light, if only we are brave enough to see it. If only we're brave enough to BE it.

Amanda Gorman, The Hill We Climb

NH Feeding NH Farmer's Grant

This year over 75 NHFB agencies participated in the NH Feeding NH Farmer's pilot program. This pilot grant program enabled the participating agencies to purchase local, fresh foods from over 100 NH farmers. In total over 40,000 pounds of produce, meats and dairy products were purchased covering all 10 NH counties. We are very excited about the success of this program and have received positive feedback from agencies, clients and farmers.

For 2021, we hope to increase the budget for this grant and extend it to more agencies around the state. If you did not participate in 2020 and would like to be considered for the 2021 grant, please contact Jocelyn. Eligibility is limited to the amount of funding available and location of agencies due to requirements for each county. 2021 participants will be contacted in late spring.

NHFB Employee Spotlight



Jon Singleton has been with the NH Food Bank for almost 4 years. In that time he has worked in a few different positions in our warehouse. As of late, he is the familiar face that you see when picking up your orders. Jon is always happy to help, answer your questions and always keeps everyone laughing.

Jon enjoys getting to help our agencies with their orders and really loves getting to know everyone by name. He says "Its not just a job, its work with a purpose. I love what I do and I like to get to know the agencies and learn their preferences and how I can help them with their orders. Its all about feeding people, and I like to think I have a part in doing that too." The whole NHFB team is thankful for the work Jon does each day and know that he is an important part of all that we do.

A Note From Agency Relations

We hope you are having a good start to this new year and that you are staying safe.

The 4th quarter 2020 QSR is now due. Please submit that if you have not already done so.

~Mysty, Christy, Emily, Jocelyn and Luke

MealConnect™ FEEDING AMERICA

We are now solidly in a new year and like many, are assessing our goals for 2021. In 2020, we moved towards greater efficiency by moving the quarterly service reports online. This has been even more successful than we expected and lessened the labor required to track that reporting.

With that in mind, we will be transitioning to a digital platform for all of our retail (Fresh Rescue) reporting as well, using MealConnect. MealConnect is an online software developed by Feeding America and is free to any food bank that wishes to utilize it. We piloted this software with two agencies in the latter part of 2020, and it was successful overall, with a few tweaks. Our goal for 2021 is to have all agencies use weekly digital reporting for their retail pickups by the end of the year.

To that end, we will be posting a training video for MealConnect by the end of February. When that is available we will send an email to all retail agencies to let them know the process for onboarding onto MealConnect. Once an agency is onboarded, they will do all retail reporting through that portal. MealConnect also has other capabilities, which we may explore in the future. It also allows agencies to run reports on their retail donations, which can be very helpful in seeking donations and grants. If you have any questions about this, please reach out to Mysty at myackelshappy@nhfoodbank.org.

Food Safety Tip

New England winters are unpredictable, and heavy snow can cause power outages in some areas. During power outages, food spoilage can be a serious problem when refrigerators and freezers lose power. Consumers can help avoid spoilage and foodborne illness in their homes by making sure foods stay properly refrigerated during a power outage. We encourage you to share this reminder with your clients for their own safety.

During a power outage, keep the refrigerator and freezer doors closed and open them only when necessary. If power is restored within four hours, items in the refrigerator should be safe to eat. A full freezer will stay at freezing temperatures for two days if the door remains closed. A half-full freezer will stay at freezing temperatures for one day if the door remains closed.

When power is restored, check the temperature inside of your refrigerator and freezer. If it has risen to 45°F or higher, discard any potentially spoiled foods. Such foods include meat, poultry, fish, dairy and egg products, soft cheese, cooked beans, cooked rice, cooked potatoes, cooked pasta, potato salad, custard and pudding. Allow time for the refrigerator to reach below 40°F before restocking. And, of course, when in doubt, throw it out.

Taylor Wolfram, MS, RDN (September 2019). *Food Safety During Power Outages*. Eatright.org.

Monthly Spotlight



Concord Awning has done a wonderful job to make sure all of our agencies are protected and covered all year long.

This past year has brought many changes to how most programs are run and may possibly affect how you proceed in the future as well. Here at the NH Food Bank, one of our biggest changes has been in the distribution of product when picking up your order at our facility. At this time and for the foreseeable future, all programs are picking up their orders outdoors as we are not allowing visitors in the building for everyone's safety.

Thanks to grants and donations, we have partnered with Concord Awning to create a covered pickup area outside our warehouse. This new awning and overhang allow for protection from the weather for our staff and those picking up their orders, as well as keeping product dry and covered. We are excited about this new, permanent addition to our facility and hope that your programs are enjoying it as well. The project construction will continue over the next few weeks and we thank you for your patience and cooperation on these days.



700 EAST INDUSTRIAL PARK DRIVE
MANCHESTER, NH 03109

What's Cookin'

February 2021

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: jcheney@nhfoodbank.org

Upcoming Classes

Online "Zoom" session:

(This session is held every other month.)

Thursday, February 4th @9am

Thursday, April 8th @9am

Thursday, June 10th @9am

WELCOME New Agencies

NHFOODBANK.ORG | 603-669-9725

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: jcheney@nhfoodbank.org

Upcoming Classes

Online "Zoom" session:

Thursday, February 4th @10am

Wednesday, March 10th @10am

Tuesday, April 13th @10am