

Issue 2 - 2023

The New Hampshire Food Bank, as the only food bank in the state, works through a network of partner agencies, providing food and services to empower people to become more food self-reliant and secure.

**NH Gives**

June 6-7  
 24 Hour Online Fundraiser  
[nhfoodbank.org/nhgives](http://nhfoodbank.org/nhgives)

**New England Wine Spectacular**

June 15  
 Doubletree by Hilton Manchester  
 Downtown, Manchester, NH  
 For tickets: [nhwineweek.com](http://nhwineweek.com)

**NH Magazine's 2023 Best of NH Party**

June 22  
 Flag Hill Distillery & Winery,  
 Lee, NH  
 For tickets: [nhmagazine.com/best-of-nh](http://nhmagazine.com/best-of-nh)

**British Cars of NH Show of Dreams 2023**

July 22  
 Alvirne Hills House Field  
 Hudson, NH

**National Night Out**

August 1  
 Rollins Park, Concord, NH

**7th Annual Fulcrum Charity Golf Classic benefiting NH Food Bank**

Monday, August 28  
 Wentworth by the Sea  
 Country Club, Rye, NH

For the most up-to-date event information, visit: [nhfoodbank.org](http://nhfoodbank.org) or follow us on Facebook at **New Hampshire Food Bank**

## Steel Chef Challenge Raises Awareness & Funds for NH Food Bank

On Monday, March 20, the NH Food Bank's annual Steel Chef Challenge fundraising event returned to the Armory Ballroom at the Doubletree by Hilton Manchester Downtown. This year, nearly 700 guests joined us for this evening of fine dining and friendly competition and we welcomed celebrity chef, Andrew Zimmern, as host of the evening's festivities.



Now in its seventh year, the evening, presented by Service Credit Union and founding sponsor, Comcast, featured a live, timed cooking competition in front of an enthusiastic audience. This year's competitors, Justin O'Malley of Greenleaf in Milford; Erin Peña of Industry East Bar in Manchester; AJ Senechal of Savannah Kitchen in Newmarket; and Bradley Wallace of Sawbelly Brewing Company and Scratch Kitchen in Exeter each brought their "A-game" to this lightning fast test of their creativity and culinary skills.

Each year, protein choices are wheeled off one of our Food Bank trucks and brought to the stage, where the audience picks their favorite by applause. This year, the audience and Chef Zimmern chose lamb - a challenging protein for the 20 minute time limit! Chef Zimmern also shook things up - having the competitors use all of the mystery basket ingredients in their dishes: peanut butter, tamarind paste, chile crisp, fish sauce and raspberries!

Each competitor stepped up to the challenge, making incredibly creative dishes. Our panel of judges, WMUR's Erin Fehlau and Chefs Bobby Marcotte of Tuckaway Tavern and Brendan Vesey of Botanica Restaurant and Gin Bar had the tough task of judging and deciding on a winning dish. In the end, Justin O'Malley of Greenleaf was crowned this year's Steel Chef Winner and was presented with the coveted engraved knife trophy!



2023 Winner, Justin O'Malley with (L-R): Brendan Vesey, John Bouley, Erin Fehlau, Bobby Marcotte, Andrew Zimmern

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# Bow Tie Pasta with Zucchini Sauce

A Cooking Matters® Recipe



## Ingredients

- 2 cups whole wheat bow tie pasta
- 1 small clove garlic
- 2 medium zucchini (10 ounces by weight, about 2/3 of a pound)
- 1 Tablespoon canola oil
- ½ cup Parmesan cheese, grated
- ¼ teaspoon salt
- Pinch of ground black pepper

## Instructions

1. Cook pasta according to package instructions. Prepare zucchini sauce while pasta cooks.
2. Peel and mince garlic.
3. Rinse and grate zucchini. Measure 2 cups grated zucchini.
4. In a large skillet over medium heat, heat oil. Add zucchini and minced garlic. Cook until mixture softens and zucchini yields some liquid, about 5 minutes.
5. Drain pasta, reserving ½ cup cooking liquid.
6. Add 1-2 teaspoons cooking liquid to zucchini mixture. Add drained pasta. Stir, coating pasta evenly with sauce. Add more pasta water as needed.
7. Transfer pasta to large bowl for serving. Sprinkle with grated Parmesan. Season with salt and pepper. Toss to combine.

## Chef's Notes

- Use yellow squash in place of the zucchini. Or, use a mix of both.
- For faster cooking, grate zucchini in advance. Refrigerate until you are ready to cook.
- Make a simple pasta salad. Mix raw grated zucchini with cooked and cooled pasta, canola oil, mint, basil, or other herbs.
- Add more veggies in step 4 if you like. Try diced carrots or tomatoes, peas, or corn.
- Try using different pasta shapes.

Steel Chef Challenge, continued...



We have to extend a big thank you to everyone who came out to raise awareness and funds for our friends and neighbors experiencing hunger - we're so grateful for your support and couldn't do what we do without you! **In total, more than \$165,000 net (the equivalent of approximately 309,375 meals) was raised to support the NH Food Bank and fight hunger here in the Granite State.**

And last, but certainly not least, this event wouldn't be possible without the generous support of staff, our event committee, volunteers and sponsors - thank you all for your support and hard work.

Top: Bradley Wallace of Sawbelly Brewing Company & Scratch Kitchen

Middle: Erin Peña of Industry East Bar

Bottom: AJ Senechal of Savannah Kitchen

## Thank you to our 7th annual Steel Chef Challenge Sponsors!



Learn more about the NH Food Bank's Steel Chef Challenge at: [nhfoodbank.org/steelchef](http://nhfoodbank.org/steelchef)



# New England Wine Spectacular, Benefiting the NH Food Bank

Tickets are on sale now for the 18th Annual New England Wine Spectacular, brought to you by **New Hampshire Liquor & Wine Outlet** and presenting sponsor, **M&T Bank**, taking place June 15 at the Doubletree by Hilton Manchester Downtown.



Sample some of the world's top wine brands – all in one place! You'll have access to exclusive suites, meet and greets with winemakers, and learn more about food and wine pairings. The New England Wine Spectacular also features the **Bellman Jewelers Cellar Select VIP** tasting room where you'll get to sample high-end wines along with delectable bites.

Special thanks to additional sponsors: **Coca-Cola Beverages Northeast**, **DHL**, **Korbel** and **The Rowley Agency, Inc.**

For information and tickets, visit: [nhwineweek.com](http://nhwineweek.com)

## Father's Day Cards

Show a dad in your life you care by making a tribute donation to help provide meals to someone in need in their honor for Father's Day!

For a minimum donation of \$25, we will send a personalized Father's Day card directly to them or if you prefer, we can send the card to you to personalize.

For more information contact, Lisa Smith Dean at 603-669-9725 x 1121 or [ldean@nhfoodbank.org](mailto:ldean@nhfoodbank.org).

## NH Gives is June 6 - 7!

NH Gives - a statewide, 24-hour online fundraising event designed to build community and support the efforts of NH nonprofits.

This NH Gives, we hope you will consider supporting our "NH Feeding NH" program, an initiative designed to support the purchase of NH-grown food to feed our food insecure neighbors with nutritious, locally grown vegetables, fruit, dairy and protein.

To learn more and get ready to give on June 6 and 7, visit: [nhfoodbank.org/nhgives](http://nhfoodbank.org/nhgives)



## NH Magazine's 2023 Best of NH Party



The 2023 Best of NH Party returns on June 22 and we're fortunate to be its nonprofit partner!

Make plans to join us at Flag Hill Distillery and Winery for an evening of great food, drink, live music and fun from across the state.

Tickets are limited!

For information and tickets, visit: [nhmagazine.com/best-of-nh](http://nhmagazine.com/best-of-nh)

## Thank You, Bank of New Hampshire!

We hope you'll join us in thanking Bank of New Hampshire for their generous mobile food pantry sponsorship over the last two years!

Over the course of this two-year partnership, which first began in April 2021, they sponsored a staggering 81 mobile food pantries in communities across the entire state. Those 81 mobile food pantries helped put more than 1 million pounds of food, which included fresh produce and pantry staples, into 25,664 New Hampshire households!

In addition to their funding of these distributions, Bank of New Hampshire employees gave their time and energy in-person as volunteers.

While this chapter of our partnership with Bank of New Hampshire is ending, we're grateful to be able to share that they are generously supporting our Summer Food Service Program, which provides tasty, nutritious meals to NH kids and teens who may not have access to them during summer months while school is out.





## Behind the Scenes

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

 Facebook

 Twitter

 Instagram

 LinkedIn

 Youtube

## Grants

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

**Feeding America Multi-Donor SNAP**  
*SNAP Capacity Building*

**Feeding America SNAP Digitization Optimization**  
*SNAP Outreach and Expansion*

**David & Laura Behenna - Rye Beach, NH**  
*Match donation for Summer Meals appeal*

**Whole Foods - Whole Cities Foundation**  
*Cooking Matters®*

## Your comments

Thank you for your continued support. We would love to hear from you! Please email us at [nmellitt@nhfoodbank.org](mailto:nmellitt@nhfoodbank.org) or write to:

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