

Food Notes | The Newsletter of Food For People

FALL ISSUE 2023

The Food Bank for
Humboldt County



Retired Executive Director Anne Holcomb and Eureka Mayor Kim Bergel with members of the Eureka Chamber of Commerce at the ribbon cutting of the new building.

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We feel it's important to keep you updated on our programs, policy work, and the progress we are making at the food bank. If you do not wish to receive a newsletter, please don't hesitate to contact us and have your name removed from our newsletter mailing list.



Changing Times: Notes from the ED

New Executive Director leads Food for People into next Chapter

Many exciting changes have occurred at Food for People in the last few months. Our vision for a food bank facility that will ensure every person experiencing hunger in Humboldt County can access nutritious foods has become a reality! Our facility is up and running and open to the public. At the same time, Anne Holcomb, who has successfully guided Food for People for more than 22 years, has moved on to a very well-deserved retirement. After a comprehensive search, the Board of Directors has made their decision, and I am humbled and grateful to have the opportunity to serve as our next Executive Director.

You may know me from a Food for People news story, community presentation, or as the voice behind one of the many newsletter updates. Over the past eight years, I have served as the Development Director of this outstanding organization. In this time I have managed our fundraising and marketing efforts, while also spearheading the Capital Campaign for our new building that has grown way beyond our initial goals.

After graduating from Eureka High School, working locally to grow a career managing Performing Arts Venues, and moving away for more experience, I came to Food for People because of a desire to make a positive impact on this community I dearly love. I deeply believe in the service Food for People provides. Living as we do in an area with a high cost of living and comparably low wages means hard decisions are just one car repair, medical bill, or family emergency away. Many people are regularly faced with the tough choice between food and other life essentials. That is why the work Food for People does is so vital for our community.

As I quickly learned when I started eight years ago, even among other food banks, Food for People is unique, and I would say, exceptional. Many food banks function solely on a bulk level – collecting, inventorying, and storing food to be distributed to partner agencies. The direct distribution of food is typically done by others, but Food for People does it all. We do the typical food banking, providing food to our countywide network of hard-working food pantries and partners, and we also provide direct service, with our staff offering one-on-one connections with people, listening to their stories, providing food, and offering a warm smile with dignity and respect. Food for People acknowledges that simply providing food will not solve the issue of food insecurity. This is why we also advocate for policies that will reduce hunger and poverty, develop programs to support the local food system, and provide nutrition education to people accessing our services.



Anne Holcomb and Carly Robbins

Over the last several years, the economic challenges caused by the pandemic, supply chain issues, and rising inflation have caused record numbers of people to seek Food for People's services. These numbers are on the rise again as pandemic-era food assistance programs have come to an end - read more on this on page 8. Our organization has grown, expanded, and weathered these unique challenges. And now we are entering another stage, as we work to address this continuing rise in food insecurity while settling into our brand-new facility. Food for People's strength has always been our team. If not for the collective hard work, dedication, and creativity of our staff, we could not accomplish what we do to benefit the community. I am excited to be leading this organization at such a significant time of change. Thanks to you, our supporters, Food for People will move into this new chapter with a dedicated team and a dynamic facility that will allow us to continue to address food security in our community into the future.

With gratitude,

A handwritten signature in black ink that reads "Carly Robbins".

Carly Robbins,
Executive Director



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Backpacks for Kids provides a bag full of nutritious food for local kids on the weekends for the school year.

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Times Standard

Thank you to our campaign sponsor!

Give in the name of a loved one

You can honor a friend or family member by making a donation to Food for People. Simply add a notation to your gift. If you include an address, we'll send a card to let that person know about the donation. It is a great way to celebrate and/or honor the memory of someone you love.

In Honor Of

Amy Berkowitz
Bob and Bonita Peck
Carol and Craig West's 50th Wedding Anniversary
Cate Holm
Craig and Carol West
Eva Mae Jones
Gail Gai
Lenny Escarda
Michelle Weston
My sister Anne
Nellie Thompson
Nicholas Motto
Yoshiko Skelton's 90th birthday

"Thank you Anne Holcomb"

"In Honor of David Van Reusen who gave cash to help with the Move against Hunger for Kay Fraser."

"In honor of the Volunteers at Food For People. The people of Humboldt County. This place is pretty great."

"In honor of Anne Holcomb. Congratulations on your retirement. Well done!"

"In honor of Anne Holcomb. Thanks Food for People, for showing how to be a phoenix rising from the ashes...er... from the sewage."

In Memory Of

Daniel Forbes
Dell Diver
Douglas Lane
Frank Weber
Frankie Stansberry-Shea
Fred Nevers
Ina Hashem
Jane Berry
Jay and Laurie Sullivan
Ken Skaggs
Kristine Brenneman
Laurie and Jay Sullivan & Frank Weber
Laurie and Jay Sullivan
Lizzy Timek
Maxine Heuschkel
Melinda Groom
Michael Gompertz
Michael Stuart
My brother in law, Frank Weber
My daughter April Conant
N. Jack Hemmert
Nicholas Motto
Roy Tucker
Steve Amant "One in a million!"
Vernon Whitney

"In memory of a wonderful Teacher, Sally Botzler."

"In memory of Carl Meyers. A precious human life. We will always love Carl! - Robin and Len"

"In memory of Carl Meyers. My dearest brother-in-law, forever in my heart. - All my love, Stace"

"In memory of Carl Meyers - Rhonda in honor of Carl. Much love in this time of mourning."

"In memory of Carl Meyers. Rhonda, Thank you for providing this way to give forward in Carl's memory - All our love, Karen and Jim"

"In memory of Stephen Mackey. My brother lived his life in joyful service to others. May his spirit continue to uplift those around him. He will be missed."

"In memory of Steven Mackey. My dearest friend, Steve, who I will miss so much. Such a good, genuine friend."

Get Involved

Volunteer Opportunities

by Julie Ryan, Volunteer & Direct Services Manager

When I ask, most people respond that they volunteer at Food for People because they want to contribute positively to their community. Now that Food for People is settled into its new facility, our need for volunteers has grown. The dedicated team of volunteers who continue to bring their best month in and month out are ready to welcome you to the team.

Here are some of the ongoing needs at Food for People: On Mondays and Thursdays we restock our Choice Pantry at our new building in Eureka so that shoppers have an abundance of food items to choose from. On Tuesday and Friday mornings, a friendly team of warehouse volunteers sort and crate produce for upcoming distributions, which ensures quality and helps staff operate efficiently. Working in the warehouse is great for getting a workout, socializing in smaller groups, and is comfortable for low-key folks. If you think of yourself as a people person, then there are opportunities in the Choice Pantry to provide friendly customer service. Choice Pantry volunteers help customers shop by answering questions, packing groceries, and loading clients' cars when asked.



Our Free Produce Market distributions always need volunteers!



Volunteers donated nearly 15,000 hours of labor to Food for People last year.

I want to take a moment to highlight the job of doing Choice Pantry intake interviews. Intake volunteers perform the trusted task of interviewing new and returning clients each time they come to the Choice Pantry. Intake interviews ensure people receive all of the services they qualify for and give them an opportunity to ask questions about services Food for People offers, such as CalFresh application and retention assistance. Intake interviews happen in private rooms next to the pantry, and participants will often take a moment to share updates on how their lives are going and ask for extra resources on hand, such as diapers and baby wipes. Clients often want information about other resources in the community, such as housing and healthcare programs.

Qualities of an intake volunteer, like all of you who volunteer at Food for People, include kindness, meeting people where they are at, respecting client confidentiality, and compassionate listening. Basic computer and data entry skills are required and can be taught. If intake interviewing sounds like an opportunity made for you, please reach out to sign up for the next intake training session. Intake interviewing is rewarding because you get to meet the community members we serve and see firsthand that people from all walks of life need a serving of food and a side of compassion to go with it.

Volunteering is another way of putting the dream of a better community into action — it is something that we come together to do each week at Food for People. We are serving more people than ever due to the greater need and also thanks to your support, so we need more people to help. We look forward to you adding more awesome to this awesome team.

For more information about volunteering, check out foodforpeople.org/volunteering or contact Julie Ryan, Volunteer & Direct Services Manager, at 707-445-3166 ext 310 or volunteer@foodforpeople.org.

Home at Last: Building Update

by Claire Weissbluth, Communications & Events Coordinator

After 40 months of planning, hard work and generosity from you, our community, we're thrilled to announce that our brand new building at 307 W. 14th St. is finally open, and all of our staff are able to work together under one roof. Thanks to the generosity of our supporters throughout the community, who raised more than \$6.2 million dollars, the new facility features greatly expanded warehouse and Choice Pantry spaces and room for our staff and volunteers to work in one home. Shortly after opening, we hosted a ribbon-cutting ceremony with Mayor Kim Bergel and the Eureka Chamber of Commerce, followed by an Open House for community members interested in touring the building. If you did not have a chance to see the building at one of these events we have more opportunities planned in the next few months.

The design of the new building helps us better serve the community in many ways. The onsite Choice Pantry is nearly twice as big as it was in our old building, and it can be reconfigured to serve as a community hub for disaster response the next time an emergency strikes. We now have much more storage space in our warehouse — including four times the cold storage space — to help us provide food to our countywide food pantries, pop-up distributions, and senior and child nutrition programs. The new building features a solar panel array on the roof, which allows us to cut down on energy costs, and we have a powerful backup generator to keep us operational during a power outage.



Anne Holcomb & Eureka Mayor Kim Bergel.

Our lovely outside space in front of the building is full of pollinator-friendly native plants thanks to Terry Kramer, former head gardener for Humboldt Botanical Garden, who propagated more than 150 plants for the new landscaping, and Humboldt Botanical Garden, which donated more than 200 plants. We also want to thank Pierson Building Center Garden Supply for donating many of the trees. Additional help was provided by Boy Scout Nathan Whitney, who chose Food for People for his Eagle Scout project. He coordinated the site prep for the landscaping and procured more than 100 yards of landscaping materials including topsoil, mulch, and bark. Nathan also pulled in Boy Scout Troop 15 to install all the material and built benches and planter boxes for the site as a part of his Eagle Scout project.



Volunteers and Boy Scout Troop 15 install landscaping.

Staff and volunteers carefully considered the growing food security needs of our area and the lessons we learned after three years of natural disasters and a global health emergency when designing our new home. The new building is designed to be flexible when new needs arise, whether that means expanding storage for emergency food supplies, increased freezer and refrigerated space for large perishable food donations, and even facilities for staff to do laundry and shower in the event of an emergency that keeps people from their homes. We are so thankful to the community — organizations, foundations, and individuals — who gave to make the dream of a new homebase for Food for People a reality. **Thank you all!**

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Eureka Choice Pantry Re-Opens

by David Reed, Development Director
with Erin Tharp, Choice Pantry Coordinator

The re-opening of our flagship Eureka facility means that the Choice Pantry is open after three years. The bigger, brighter space started serving people in a market style again this June.

Food for People switched to offering curbside or walk-up food distributions in Eureka after the February 2020 sewer disaster shuttered the former building and COVID safety protocols started a month later. Erin Tharp, coordinator of the Choice Pantry, says that curbside pick-ups worked well for the three years we needed them, and they were efficient, “but the downside was clients didn’t get a lot of choices. We would do our best to give options for dietary needs, but people couldn’t look and see what was available to them.”

Erin notes that even though the shopping model of the Choice Pantry takes more time and preparation, it lets people decide for themselves what foods they want based on cultural and dietary needs, and also what they know they will use. “We keep things on hand that meet someone’s particular need, like gluten-free, vegan, vegetarian protein, or no-cook options.”

The re-opening has meant making some big adjustments, but the biggest change has been the huge increase in the number of people needing food assistance. Erin says that last month, there were only two days that the Choice Pantry served less than 100 people, “In the past, we’d only see that in December.” In its first full month being back open, the pantry served 1,200 clients. Earlier this year, they were seeing about 800 households a month.

More people needing more help translates to a need for more volunteers — especially volunteers who can do client intake. The intake process is a way to check in with clients to make updates to their digital household notes, make sure we are meeting their needs, and refer to other resources if needed.



Shelves are stocked like a grocery store, allowing clients to take what works for their household.



The redesigned Choice Pantry has refrigerated cases connected to the warehouse, making stacking easier.

“I really love training new people,” Erin says. “I tell new volunteers that these are all people like you, members of your community.” Erin, or another staff person, gives volunteers one-on-one training, and when they are ready to do their first intake interviews, a staff person is with them until they are comfortable. She says she always tells volunteers that they can try out different volunteer jobs, “If it’s not their cup of tea, that’s OK.” To find out more about volunteering in the Choice Pantry or elsewhere at Food for People, contact Julie Ryan, Volunteer & Direct Services Manager at volunteer@foodforpeople.org.

Between the combined pressures of higher food and gas prices and the end of pandemic boosts to CalFresh and other benefits, many more people are facing hunger and uncertainty. Erin says she is seeing more new people come in, some of whom have never used this kind of service before.

“I also hear a lot of people say, ‘I try not to come in until I really need to’ or ‘There are other people who need this more than me’.” Erin shakes her head, “My response is, ‘No. You don’t control the price of food, or gas, or rent. You can’t just decide to not eat. **If you need food, we are here. You are the person we exist for.**”

The Choice Pantry is a place to get food assistance without stigma and with dignity. Please call 707-445-3166 to make an appointment - we take clients with appointments on Tuesday, Wednesday, and Friday from 10 am to 12 pm and walk-ins from 1:30 pm to 3:45 pm.

What is the Choice Pantry?

Now that we have finally moved into our new building at 307 W. 14th St. we are able to welcome clients in to access the Choice Pantry located right inside our front doors. The “choice” model was developed during the 2008 recession, when many people needed to access the food bank for the first time. The design is intended to provide clients with dignity through choice and a familiar grocery store shopping experience, reducing the stigma associated with food insecurity. When clients come in, they check in with a staff member or volunteer in one of the three private intake rooms. They then receive a color-coded sign based on their household size, which corresponds to the amount of each type of food item they are able to pick out.



The Choice Pantry is set up similarly to a grocery store, with access to a wide variety of food options, so that households can choose which foods they want based on familiarity with the foods, cultural needs, and dietary restrictions. It's stocked with fresh fruits and vegetables, meat and dairy (much of which is provided by local producers), canned goods, pantry staples like pasta and beans, pet food, and household goods such as diapers and soap. Volunteers are always on hand to answer questions and to assist with bagging groceries.

Welcome our New Development Director

David Reed Joins Staff

David Reed came on as Food for People's Development Director this July. He replaces Carly Robbins, who was in charge of fundraising for eight years before being selected as our Executive Director.

David has nearly 30 years of experience working with donors to make positive change in the world. Before coming to Food for People he was the head of development for public radio station KHSU, the Redwood Parks Conservancy, and director of the Sequoia Park Zoo Foundation.

David lives in Eureka with his wife Cori and his daughters Dani and Katie. He loves exploring the outdoors with his girls, cooking and growing vegetables in their garden.

To reach David about giving to Food for People call him at 707-445-3166 ext 306 or email dreed@foodforpeople.org.



The Hunger Cliff's Devastating Impact

by Heidi McHugh, CalFresh Outreach & Policy Advocacy Coordinator

A dreaded event arrived in April of 2023: The end of the SNAP (CalFresh) COVID-19 Emergency Allotments (EA). In March of 2020, states had the option to request a waiver that would allow all SNAP recipients in the state to receive the maximum SNAP (CalFresh) benefit amount allowable for their household size, known formally as the EA. Most SNAP recipients did not know the official nomenclature, but they did know that they were able to afford adequate amounts of nutritious, culturally appropriate foods because of the EA. In my decade as a CalFresh policy advocate prior to 2020, I already knew that SNAP benefit levels were inadequate. Studies found that hospital admissions and school disciplinary problems rise, and test scores fall, among SNAP families later in the month when benefits have run out. The EA was an opportunity to see what happens when benefit levels are adequate enough to keep food on the table for the whole month. During the three years that EA was available, Food for People received much positive feedback from community members:

"Hi, I'm an 80-year-old disabled senior living on SSI. Will we receive the extra SNAP on our EBT cards in 2021? Just so you know, I often have very little at the end of the month and the extra amount is a real help."

"I wonder how much longer this will go on. I wish it was permanent. I normally get \$19 a month, and I live on SSI. That's a joke in reality. If you're good at it you might get two large meals out of it. Anyway, thanks for all your info. It's nice to know when these things happen. Stay healthy!"

According to California Association of Food Banks' May 2023 pulse survey of its members, 23 out of 41 food banks responded that:

- **Almost all** are getting more calls from community members.
- **Almost all** are serving more people.
- **Over 75%** of respondents are either using a disproportionate amount of budget and/or tapping into reserves.
- **Over 75%** are getting requests from community partners to distribute more food.



- **Over 75%** are distributing more food on average compared to Oct-Dec 2022.
- **Over 50%** say more distribution sites are running out of food.
- **33%** of respondents are offering less food per household/person.
- **25%** are offering less variety.

April 2023 marked the end of the SNAP (CalFresh) COVID-19 Emergency Allotments.

According to survey results collected from March 2023 to July 2023 by the Provider app for SNAP users, there has been a:



60% increase in respondents reporting they are **lacking everyday essentials**.

55% increase in respondents reporting they are **relying on family/friends for meals**.

43% increase in respondents reporting that they are **eating less**.

33% increase in respondents reporting they are **skipping meals**.



22% increase in respondents reporting they are **regularly visiting a food pantry**.

12% increase in reports of **utilities being shut off**.

Now, after three full months without the EA, the most frequent comment we hear is, "I can barely buy anything at all with what we get. I can maybe purchase one or two things." What we don't hear verbally, we see in the increased demand for Food for People's services. This increased demand is a national experience for food banks; mirrored in the results from the California Association of Food Banks' pulse survey of its members.

Right now, Congress is readying to negotiate the reauthorization of the Farm Bill, which presents an opportunity to strengthen SNAP benefit levels and equitable access. Unfortunately, recent attempts to further restrict access to SNAP benefits in the Fiscal Year 2024 House Agriculture Appropriations bill signal that a rough road lies ahead for the Farm Bill and the pain of hunger will remain.

To keep track of the Farm Bill and find ways to get involved visit:

<https://frac.org/action/snap-farm-bill/road-to-the-farm-bill>

Eating Local This Summer

by Allison Kenney, Local Food Resources Coordinator

Food for People recognizes the importance of eating locally, for both the individual, as well as the economy, and strives to offer our clients a variety of local options at our different food distributions. We understand that fresh fruits and vegetables, especially those that have been grown locally, are often considered a luxury item and can seem out of reach from the food budget for many families. We are working hard to ensure that all people have access to Humboldt's plentiful agricultural offerings. Between donations collected through our gleaning program and several different funding sources which allow us to purchase local foods, this summer has been an especially abundant season of local eating for Food for People's program participants.

The Local Food Purchase Assistance (LFPA) Cooperative Agreement pilot program allowed us to purchase more than \$100,000 worth of food from local farmers through the North Coast Growers Association (NCGA) Harvest Hub, which was distributed to our Senior & Homebound Program participants. This new program aims to help alleviate both food insecurity and hardship faced by small-scale food producers by increasing local food consumption. This in turn provides more economic opportunity and access to new markets for rural or socially disadvantaged farmers. One of the goals is to maintain and improve food supply chains, especially at a local level. Deliveries of Alexandre milk, eggs, and yogurt; Foggy Bottoms Boys ground beef; Wild Rose quinoa; dry beans from Earthly Edibles; and a plethora of fresh produce from many different Humboldt County farmers were among the foods purchased with LFPA funding.

In addition to this, the Locally Delicious Farmer Fund has allowed us to continue to contract with several local farms before the start of the growing season, to provide produce throughout the summer and fall for our many different programs. We also purchase exciting summer crops weekly, such as peaches from Neukom Family Farm and tomatoes from Willow Creek Farms, to distribute in our Kids Summer Food Program. These vibrant, tasty local produce items help round out the foods we provide for families with kids during summer break when school lunches are not available.



Humboldt County local gardeners have been busy planting, tending, and harvesting delicious garden goods for Food for People's Gleaning Program. Several local community members stop in regularly to drop off seasonal delights from their home gardens. A local rancher donated more than 500 pounds of ground beef from one of his cattle, which was butchered locally at Redwood Meat Company. And although the plum trees did not produce much fruit at all this year, due to the late spring frosts, the apple tree harvest is looking promising for this fall. We could not do what we do without the generous support of our many different community members, and we truly appreciate the thoughtfulness and generosity of our local gardeners, who plant a little extra to help our food bank community.

The NCGA weekday farmers' markets in Old Town and Henderson Center, as well as Community Supported Agriculture (CSA) programs, such as the one at Deep Seeded in Arcata, provide us with many opportunities to collect leftover freshly picked produce, which is then available to households "shopping" in our newly reopened Choice Pantry in Eureka. Gleaning helps reduce food waste while increasing community access to fresh fruits and vegetables. If you'd like to donate to the Locally Delicious Farmer Fund, visit foodforpeople.org/locally-delicious. And if you'd like to donate from your garden to our Gleaning Program, we accept drop-offs at our warehouse in Eureka (warehouse door at the back of the building- 307 W. 14th Street) Monday through Friday 9am-4pm or get in touch via email at gleaning@foodforpeople.org or 707-445-3166 ext 312.



For more recipes visit foodforpeople.org/programs/nutrition-recipes and check out our YouTube channel @foodforpeopleinc

Roasted Artichokes

Giving Clients Fresh Recipe Ideas

by Magnolia Bowman,
CalFresh Nutrition Education Coordinator

Our Nutrition Education program provides cooking classes, demos, taste tests, and recipes, with the goal of educating the community about cooking healthy meals on a tight budget, especially with fruits and vegetables. Here's a recipe featuring artichokes, a seasonal spiky vegetable available for Food for People's programs that many might be intimidated by. Scan the QR code below to watch the corresponding How to Cook Artichokes video on our YouTube channel!

To prepare the artichoke marinade:

Whisk together:

- ½ cup lemon juice,
- 3 tablespoons balsamic vinegar,
- 1 teaspoon brown mustard,
- 4 cloves chopped garlic (or 2 tsp. garlic powder)
- 1 tablespoon sweetener of your choice,
- pinch of salt and black pepper.



Drizzle in 1/3 cup olive oil while whisking, to help the mixture come together smoothly.

(If you are short on time, or ingredients, you can use your favorite balsamic vinaigrette dressing in place of this marinade. To the dressing, you can add the juice of one lemon to add some bright zesty flavor.)

To prepare the artichokes:

- Trim the base of the stem and cut the artichoke in half, from top to bottom.
- Use a spoon to press into the place where the choke meets the heart. Use this technique to remove the hairy fibers.
- Once the choke is removed and the entire surface of the heart is exposed, drench the artichoke in the prepared marinade.
- Use your fingers to separate layers of leaves, getting marinade into each layer of the artichoke.
- Once all of the artichoke halves are prepared, line them up cut side down on a sheet tray and roast at 425 degrees Fahrenheit for 70-90 minutes. You'll know they're cooked through when a knife easily slips in and out of the heart.

To eat the artichoke:

- Start with the outer petals; peel off and dip the fleshy end in the sauce. Place the dipped end in your mouth, close your teeth around the fleshy part of the leaf, and pull the leaf out, scraping off the flesh with your teeth as you do so. Discard remaining petal. Continue until all petals are removed. You'll notice that the closer you get to the heart, the fleshier the petals become.
- When you reach the center, remove the thin purple (or sometimes green) petals by pinching them between your thumb, forefinger, and middle finger. Twist and pull, and the petals should come right off.
- Scoop out the fuzzy choke with a knife or spoon. Cut the remaining fleshy heart into pieces, dip, and eat.



Responding to Wildfire: Keeping Staff Safe

by Robert Sataua, Emergency Food Response Coordinator

After a few years of navigating wildfire seasons, we have learned a lot about the logistics it takes to prepare and respond to community needs during these catastrophic events. We continue to develop Food for People's Emergency Response Program to address a variety of natural disaster scenarios, and wildfire season has very specific demands that are different from an earthquake, winter storm, or pandemic.

One challenging aspect of operating food assistance programs during wildfires is keeping our staff safe from hazardous air quality. Wildfire smoke is hard to predict day to day, and while there are tools to forecast the conditions, it has certainly proven hard to pin down. For these reasons, we created an in-house Wildfire Response Program, which includes a set of emergency protocols that supersede operational standards in normal circumstances.

The core team of staff that have stepped up to be on-call for our Wildfire Response Program make sure that our essential food bank distribution programs can continue to operate countywide. Staff undergo training to participate in the program, and we use administrative and engineering controls (changes to the way we work or reduce exposure to hazards) to ensure staff exposure to wildfire smoke is limited as much as possible.

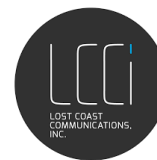
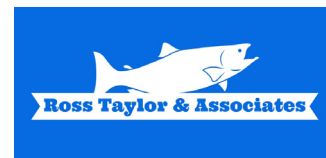
Thanks to the support of the Food for People board of directors, we were able to implement policy for this program before the wildfire season took an abrupt start, and we were able to continue operations in eastern Humboldt County as soon as the 2023 fire season started.

We continue to rely on our community partners in the Humboldt Community Organizations Active in Disaster (COAD) to decide when to activate the program in timely and appropriate ways that meet community needs, as we have in years past. Getting to the point we are at now did not come easy, as we learned some hard lessons along the way. We have truly been learning through trial by fire! As we continue to work with our community partners, all aspects of communication, response, and collaboration are improving. We are very honored to work with such a great group of organizations that are dedicated to disaster response and to continue to form new partnerships.

Food for People's Seasonal Free Produce Market Drive-Thrus regularly serve 400-700 households each month.



Thank you to our Sponsors!



Mission. Food for People is working to eliminate hunger and improve the health and well-being of our community through access to healthy and nutritious foods, community education, and advocacy.

Vision. We envision a community where everyone has access to good quality, nutritious food, understands the consequences of hunger and poor nutrition, and is committed to creating a stronger, healthier Humboldt County.

More. For more information on Food for People and our countywide hunger relief programs or for ways you can get involved visit foodforpeople.org.