Harvesters’ Network Feeds Many This Holiday

Chiefs, others help with holiday meals

This holiday season, our agencies are distributing nearly 257,000 pounds of holiday meats to families and seniors. In addition to holiday meats, more than 12,300 holiday boxes filled with holiday side dishes are on their way to dinner tables across our service area.

“We’re especially grateful this time of year to all of our partner agencies who help make sure people in their community get the help they need,” said Valerie Nicholson-Watson, president and CEO of Harvesters. “We’re also grateful to all of our community partners, partners like the Kansas City Chiefs, Farmland and Hy-Vee, who help us with food drives and packing events.”

Last month, a packing event with the Chiefs, Hy-Vee and Farmland provided more than 400 holiday boxes in less than one hour! Employees of corporate partner, Corbion, also packed holiday boxes, providing more than 10,000.

In addition, Chiefs players Tyreek Hill, Allen Bailey and Albert Wilson helped distribute holiday meats and side dishes at Redemptorist Social Services Center, a Harvesters’ agency, right before the Thanksgiving holiday.

Client Mike P. was very grateful for the turkey his family received and the attention his two young sons received from the Chiefs.

“I’m newly disabled, and this means a lot to my family,” he said.

Looking for a new holiday salad? This recipe calls for just four ingredients and is super easy to make! Plus it’s healthy at the same time and makes eight servings!

**Ingredients:**
- 1 20-ounce can of pineapple, crushed
- 2 4-serving packages of cranberry gelatin
- 1 16-ounce can of whole berry cranberry sauce
- 1 medium apple, cored and chopped

**Directions:**
1. Drain the pineapple, reserving the juice.
2. Add enough water to the juice for the gelatin mixture (see the directions for liquid on the gelatin package) and heat until boiling.
3. Add the boiling juice to the gelatin mixture in a bowl and stir until all dissolved.
4. Add cranberry sauce to the gelatin mixture until blended.
5. Stir in pineapple and mix well. Add apple and mix well.
6. Refrigerate until firm.
A Note from Harvesters’ President and CEO

Agency Partners,

Happy Holidays! 2017 has been a wonderful year, and we are grateful for all you do to help hungry children, families and seniors.

We saw many changes at Harvesters’ Kansas City Facility this past year. Construction was completed on our new Agency Pick Up area, new cooler and other enhancements, including an expanded volunteer engagement room for packing bread and BackSnacks, and we have a new clean room for repacking bulk food items.

We’re very excited about the launch of our new nutrition webinar series for the network. We had 52 individuals register for the webinar focusing on diabetes in September and afterwards, more than 50 people viewed the webinar recording through our website. Earlier this month, we held a webinar on fresh produce and more than 40 agencies registered to participate. The webinar can be found online at https://youtu.be/qqB02CejzQo.

As winter and colder weather arrives, please make note of the information in this issue about what to do in inclement weather. Have a wonderful holiday season.

Valerie Nicholson-Watson
President and CEO
Harvesters-The Community Food Network

Compliance Corner
Practice safe transportation of food

Food safety is a priority throughout our network, so be sure you and your volunteers/staff are safely transporting the food you collect and distribute. Harvesters’ agency agreement states the following:

The Agency agrees to transport all products safely and in clean vehicles and/or containers to ensure products are protected against damage, temperature abuse, adulteration and contamination. Further, the Agency agrees to provide active or passive refrigeration devices (such as insulated freezer blankets) for the transportation of refrigerated or frozen foods regardless of distance.

If you do not have refrigerated vehicles, please use coolers with ice packs or insulated blankets to transport food from Harvesters or grocery stores, no matter the distance or outside temperature.

If you need insulated blankets, they are available to purchase on the Harvesters Express online menu.

Holiday Closings
Plan ahead!

Harvesters will be closed on the following four days due to the upcoming holidays:

Thursday, Dec. 21
Friday, Dec. 22
Monday, Dec. 25
Monday, Jan. 1

Get agency updates online at: www.harvesters.org/agencies
New FRAC Interactive Map
State-by-state SNAP data

The Food Research & Action Center has an interesting interactive map providing state-by-state data on the share of all households that are participating in SNAP, based on American Community Survey (ACS) 5-Year data (2011-2015), and the percentage of households participating in SNAP for metro, small town, and rural counties. Scroll over a state to view the participation rates. To see this info go to www.frac.org/maps/snap-state-map/snap-states.html

New Food Insecurity Calculator
Numbers show impact on businesses and community

The Health Care Foundation of Greater Kansas City has developed the Cost of Food Insecurity (CFI) calculator to show the devastating impact of food insecurity and measure the best ways to reduce it.

The calculator shows the impact of food insecurity on businesses as well as on society. It has data for the Kansas City metro area and city data for Kansas City, Mo., as well as county data for Allen, Johnson, and Wyandotte Counties in Kansas, and Cass, Jackson, and Lafayette Counties in Missouri.

Check out the tool at www.costoffoodinsecurity.com to demonstrate the cost your community incurs from food insecurity.

Inclement Weather
Call us!

In inclement weather, Harvesters may close one or both of its facilities. If you have a pickup or delivery scheduled and have a question as to whether or not we will be open, please call Harvesters’ main phone line at 816.929.3000 any time after 6 a.m. We will leave a message on the phone indicating whether Harvesters will be closed on that day due to the weather. If we do close, we will contact you to re-schedule your appointment on the next business day that we are open. You can also check for updates on the agency website or on our agency Facebook page.

FY 2017 Numbers
Tell the Story

52,677,740 pounds of food was distributed.

21,235 students received a BackSnack – in all 622,855 backpacks were filled.

748,303 pounds of food was distributed at senior mobile food pantries.

17,495,376 pounds of fresh produce was distributed.

Volunteers donated 188,764 hours of service between the two warehouses.

Save the Date
Host a food drive for the Souper Bowl of Caring Food Drive (Feb. 3-4). We’ll provide the flyers and bags, and you collect the food! Harvesters only asks that you report the pounds collected from your drive. For more info, please contact us in Kansas City at fooddrive@harvesters.org or in Topeka at fighthunger@harvesters.org.
Holiday Fruit Salad

A healthy holiday side dish!

Looking for a new holiday salad? This recipe calls for just four ingredients and is super easy to make! Plus it’s healthy at the same time and makes eight servings!

**Ingredients:**

1. 20-ounce can of pineapple, crushed
2. 4-serving packages of cranberry gelatin
3. 16-ounce can of whole berry cranberry sauce
4. 1 medium apple, cored and chopped

**Directions:**

1. Drain the pineapple, reserving the juice.
2. Add enough water to the juice for the gelatin mixture (see the directions for liquid on the gelatin package) and heat until boiling.
3. Add the boiling juice to the gelatin mixture in a bowl and stir until dissolved.
4. Add cranberry sauce to the gelatin mixture until blended.
5. Stir in pineapple and mix well. Add apple and mix well.
6. Refrigerate until firm.

Food Safety Tips and Resources

USDA information to avoid a holiday fail

Your clients may have questions about food safety during the holiday season – how to thaw a turkey, how to cook a turkey, how to store leftovers, and more. The USDA has a great site with tips for you to share with your clients. Just go to tinyurl.com/ya2ztmj3.

In addition, USDA has a hotline anyone can call with questions. The USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) will put you in touch with a food safety expert. You also can chat live at AskKaren.gov, available from 10 a.m. to 6 p.m. ET, Monday through Friday, in English and Spanish.