

AGENCY NEWSLETTER



First Lutheran Church - South Sioux City

DIRECTOR'S DESK

Many changes are happening here at the Food Bank of Siouxland! Linda Scheid has retired as Executive Director and I have been promoted to fill her role. As many of you know, I was the Assistant Executive Director of the Food Bank for a year and a half before accepting this promotion. I look forward to assisting the Food Bank staff to fight hunger in all of our communities. Please keep in touch with all of our staff to create efficient and effective methods of distribution. With September beginning, fall has officially arrived. While we all have been able to use outdoor distributions, we must think about how the winter will work. We are also working on a *Celebrate Our Friends* event this month and Valerie and I hope to host Facebook Live Events. Further, the Food Bank staff will present an Agency Conference. Due to COVID and the Executive Director change, we will look to scheduling that event soon. As one of my favorite podcasts says, "There are two times to be Great: when we feel like it and when we don't." So, be great today! - Jacob Wanderscheid



Lots of product available at no shared maintenance!

Donuts

Apples

Milk

Oranges

Split Peas

Garbanzo Beans

**Cafe Mocha
Energy Drinks**

Grapefruit

Fresh Eggs

Featured Product: Elbow Macaroni

Broccoli Mac 'N Cheese Recipe

TOTAL TIME: 30 min. SERVING SIZE: 8

INGREDIENTS:

12 oz elbow pasta
1 1/2 tbsp butter spread
1/4 cup minced onion
1/4 cup flour
2 cups milk of choice
1 cup vegetable broth
2 cups shredded cheddar
12 oz fresh broccoli florets
2 tbsp grated Parmesan
1/4 cup bread crumbs
cooking spray
salt and pepper to taste

INSTRUCTIONS:

1. In a large pot, cook the pasta and broccoli, according to package directions.
2. Spray a baking dish with cooking spray, and set aside. Preheat oven to 375 F.
3. In a large, heavy skillet, melt the buttery spread, then add the onion and cook over low heat for 2 minutes. Add the flour and cook 1 minute or until flour is golden and well-combined.
4. Whisk in milk and broth, raise heat to medium-high until it comes to a boil, then cook an additional 5 minutes or until smooth and thick.
5. Remove from heat, add cheese, and stir until melted. Stir in the cooked pasta and broccoli, then pour into the prepared baking dish.
6. Top with the breadcrumbs and Parmesan. Spray a little more cooking spray on top. Bake 15-20 minutes, then broil a few minutes until the breadcrumbs are golden.



**order
today!**

COVID PROCEDURE UPDATE

Please continue to use the TEFAP sign-up sheets for documenting households, number of adults and number of children. We only need names and addresses once per year per household. We are still not gathering client signatures at this time. Andrea will be in contact with all agencies when we return to normal procedures. Please call or email if you have any questions.

Reminder: Inspections

As inspections start up again, please remember to:

Keep temperature logs for refrigerators and freezers

Keep client records for 3 years

First In, First Out:
Rotate your products
and check dates



Please include your agency name in all correspondence!

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EMAILS: Jennie at operations@siouxlandfoodbank.org or
Andrea at andrea@siouxlandfoodbank.org



Office hours are 8:00 a.m. - 4:30 p.m.

Orders must be placed by 12:00 p.m. (Noon) or it will be considered "received" on the following business day (i.e. Order Monday at Noon for Wednesday).

Warehouse hours are 9:00 a.m. - 4:00 p.m.
Agencies may pick up orders during warehouse hours only.