

AGENCY NEWSLETTER



Support Siouxland Soldiers

DIRECTOR'S DESK



Dear Partners,

My time as the Executive Director has flown by, and each day seems to go by faster. Though I have been with the Food Bank for seven years, I am learning new things constantly. I continue to like to hear from the partner agencies, as you all work closely with those experiencing hunger, among the other challenges of life in the pandemic. I have met with many donors who are thrilled to contribute because they want our network to remain strong. Volunteers are still seeking ways to assist in assembling food boxes, sorting donated product, and packing Backpack sacks. The pandemic has made our work harder. Each of your agencies has had to find new ways to assist our guests. Many of these guests are first-time users of your services. Estimates believe we will be close to current levels of need through the end of 2021, as guests continue to deal with medical issues, job loss or reduction of hours, and the unexpected life occurrences. The Food Bank staff and I are working to maintain the highest levels of food on the menu. Food production is still trying to catch up with many product types, including cereal, canned pasta, canned veggies, and helper meal kits. Continue to remind the staff of items you are looking for. As the holiday season is coming fast, please stay safe and warm. - Jake Wanderscheid

SHOP

Off the shelf shopping is available again and we have lots of produce!

Please bring adequate help to load your trucks.

order today!

GET YOUR *holiday items*

- Whole Turkeys (P1 51237)
- Assorted Poultry Boxes (23)
- Brie Cheese Wheels (2000518)
- Stuffing (68815)
- Mixed Vegetables (P1 353)
- Green Beans (coming soon)
- Corn (coming soon)
- Peas (coming soon)
- Ready-to-Eat Soups and Dinners (coming soon)

Featured Product: Apple Juice (64oz)

Spiced Apple Cider



INGREDIENTS:

4 cups (1/2 bottle) apple juice
2 - 4 cinnamon sticks
8 whole cloves
8 whole allspice berries
1-2 tablespoons brown sugar, palm coconut sugar or maple syrup (optional, fairly sweet without it)

INSTRUCTIONS:

1. Place all the ingredients in a sauce pan, stirring until the sugar dissolves (if using).
2. Heat the apple cider over medium heat, until it begins to simmer, then reduce the heat and continue to simmer for at least 30 minutes. (The longer you simmer it, the stronger the flavor will be)
3. Once it is spicy enough for your taste, remove the spices using a slotted spoon.
4. Serve hot.

*Add a scoop of Vanilla Ice Cream to your Spiced Hot Apple Cider. It tastes like a warm slice of apple pie.

TOTAL TIME: 35 MIN. SERVING SIZE: 4

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: Frozen Meat

We have a lot of 20# assorted boxes of frozen meat:

Pork
Poultry
Beef
Seafood

P.S.

We are not able to hold turkeys for you in our warehouse. They must be taken when ordered.



Please include your agency name in all correspondence!

PHONE: 712-255-9741

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.