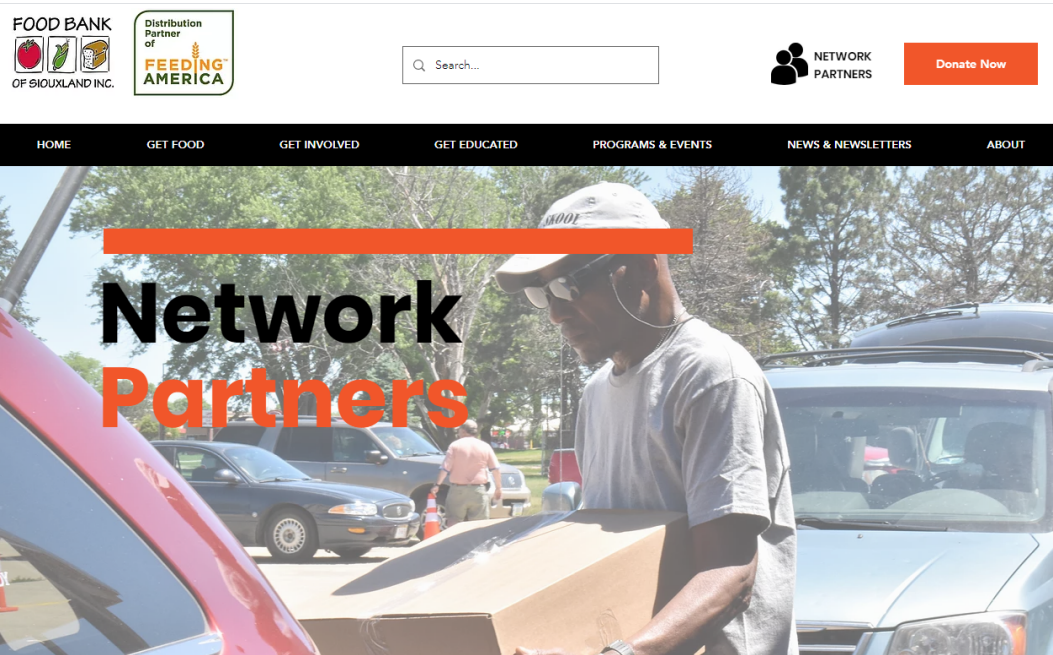


# AGENCY NEWSLETTER



Have you had a chance to visit our new website?! Check out the Network Partners page where you can find all information and documentation needed for your pantry.

<https://www.sioxlandfoodbank.org/network-partners>

## Director's Letter

Thank you for staying in touch with the Food Bank of Siouxland. Reading communications from the staff and me helps us keep our relationship working smoothly. I have a couple topics to discuss this month. First, please know the Food Bank relies on a wonderful base of volunteers to sort a majority of our donated product. Some groups come consistently, while others change on a weekly, monthly, or seasonally basis. I am humbled by their efforts to ensure Siouxlanders receive much needed food items. As they are volunteers, I want to thank you for your patience. Sometimes the product in a box is not what you expect. The staff and I do check with the volunteers and provide training as needed. Keeping the line of communications open helps the process running as well as possible. Second, the Food Bank staff is getting prepared for the "busy season" of charity food distribution (October through January). Unfortunately, the food supply is still seeing an inconsistent road back to normal. Overall donations remain strong; however, they are not always in the food category we would prefer. Produce is seeing a peak and valley come back to the cooler; either there is a lot or none. Food Bank staff have accepted a plan to receive assorted produce boxes, which will begin to be in the warehouse in October. Food Bank staff focuses on the items your client's desire and is working to provide those items as prompt as possible. As the volunteers sort more product, the Food Bank staff sees what items are creating gaps in food ordering. The more product the volunteers sort, the more focused the purchasing becomes. I appreciate your hard work in fighting hunger in Siouxland. I know your clients do as well! - Jake



# STATS

Please submit your stats online by the 15th of the following month. It's important we have this information to do our reporting!

order today!

## What items do you need?

Each inspection you're asked which items you'd like to start seeing on the menu. I use this to make my monthly purchases, trying to keep the staple items always in stock. If there is something specific that your clients are asking about, let me know and I can narrow my efforts during food purchases. As the front lines, please help tell me what the community desires!

## Featured Products: Raisins & Rolled Oats



## Classic Oatmeal Raisin Cookies

### INGREDIENTS:

- 2 sticks unsalted butter
- 1 cup dark brown sugar
- ⅓ cup granulated sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 1 ½ cups all-purpose flour
- ¾ teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon grated nutmeg
- ¼ teaspoon ground cardamom
- 3 cups rolled oats
- 1 ½ cups raisins

### INSTRUCTIONS:

1. Heat oven to 350 degrees. Butter two large cookie sheets.
2. Using a mixer (if available), beat butter in a large bowl until creamy. Add brown and granulated sugars, beat until fluffy, about 2 minutes. Beat in eggs, one at a time, until fully incorporated. Then, beat in vanilla extract.
3. In a separate bowl, mix together the flour, salt, baking soda, cinnamon, nutmeg and cardamom. Set mixer on low speed, and beat flour mixture into the butter mixture. Stir in oats and raisins.
4. Spoon out dough by large tablespoonfuls onto prepared cookie sheets, leaving at least 2 inches between each cookie.
5. Bake until cookie edges turn golden brown, about 9 to 13 minutes. Centers will still be quite soft but they will firm up as the cookies cool.
6. Cool completely on a wire rack. Store in an airtight container at room temperature.

**YIELDS: 3 DOZEN COOKIES**  
**COOK TIME: 45 MINUTES**

order today!

# ANNUAL REQUIREMENT

This is a friendly reminder that each agency must order a minimum of 3,000 lbs. **or** 18 orders over the course of a calendar year, whichever comes first. This requirement was implemented starting January 2021. If you have concerns about meeting this guideline, please reach out to Andrea. Thank you!

## Order Inventory

When you receive your order, please double check that you've received all of your items. If not, call us immediately so we can fix your invoice and adjust our inventory.

The same goes for items that you should not have received. Whether you got too much or something different, we need to know! We won't take any product back from you but must adjust our inventory.



**Please include your agency number on checks, not invoice number!**

PHONE: 712-255-9741

EMAILS: Jennie at [operations@siouxlandfoodbank.org](mailto:operations@siouxlandfoodbank.org) or  
Andrea at [andrea@siouxlandfoodbank.org](mailto: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.