

AGENCY NEWSLETTER



Our 18th Annual Food Bank of Siouxland Golf Classic is just around the corner, on **Monday, August 2, 2021** at Whispering Creek Golf Course!

There is still time to register your team or be a sponsor for this year's event. For more information, please visit our event website (<https://one.bidpal.net/fbsgolf/welcome>) or contact our Development Director Valerie Petersen at 712-255-9741 or valerie@siouxlandfoodbank.org to register your team or submit your sponsorship.

All proceeds go toward furthering our mission to feeding Siouxland!

Director's Letter

It seems we skipped easing into summer. Typically, the summer around the Food Bank is a bit slower compared to the other three seasons of the year. As such, the Food Bank staff is playing catch up with sorting and warehouse clean up. To help us this summer, we have a summer part-time warehouse assistant, Matthew Lohr. Matthew graduated from Sioux City North High and is enrolled at the University of Iowa. I am excited to have Matthew as he was a dedicated volunteer throughout 2020. You may have also seen Kenna Felix in our warehouse. Kenna came to the Food Bank from Tyson Fresh Foods. She has excelled in order pulling and product management. Finally, Darin Pixler is the Food Bank's second driver. Darin has worked in construction and towing before coming to the Food Bank. Please say hi if you have not met them yet! The Food Bank staff and I continue to find ways to serve your organization. Starting after the Independence Holiday, you will see baby products on the menu. You will see diapers and baby wipes first, then possible baby formula or baby food. This is being provided through a grant, so will come without any shared maintenance (no cost to your agency). The purchased dry items typically become varied during the summer. I am sure you say ketchup, jelly and pizza sauce on the menu this summer. Andrea has also arranged for hotdogs, chicken legs, and ground hamburger as well. Dairy continues to remain difficult to source; however, Hy-Vee is conducting a fundraiser to collect money for milk purchases. Watch for an announcement of this product as the fundraiser ends June 30. As the summer continues, please reach out if there are changes to your agencies hours and/or needs. The Food Bank looks to find new ways to reach out to unserved areas. New pantries came aboard during 2020 to help those experiencing food insecurity. A few of these new agencies include a mobile pantry site in Macy, Nebraska, Camp High Hopes in Sioux City, and the Hawarden Community Meal, In Hawarden, Iowa; Welcome! Thank you for joining the fight against hunger in Siouxland! - Jake Wanderscheid

STATS

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

Free Product

Please help us by taking these donated products. We have a large quantity of each and will add to orders for free! Just call or request in the notes section of your order.

- Boxes of frozen unbaked pastries
- Boxes of frozen pre-packed Hyvee bakery items
- Boxes of bulk pork ribs
- Bottles of water
- Grocery size paper bags
- 2 liter soda (Ginger Sprite and Pina Colada Fanta)

order today!

Featured Product: Split Peas

Split Pea Soup



INGREDIENTS:

- 1 Tbsp olive oil
- 1 medium yellow onion, chopped
- 3 ribs chopped celery
- 1 garlic clove, minced
- 4 cups unsalted chicken broth
- 4 cups water
- 1 (16 oz) bag dried split peas, rinsed
- 2 bay leaves
- 1/2 tsp dried thyme
- Salt and pepper
- 1 1/2 lb meaty ham shanks
- 1 cup chopped carrots
- Chopped fresh parsley

INSTRUCTIONS:

1. Heat olive oil in a large pot over medium-high heat. Add onion and celery and saute 3 minutes. Add garlic and saute 1 minute.
2. Pour in chicken broth and water. Add split peas, bay leaves and thyme. Season lightly with salt and with pepper to taste.
3. Nestle ham bone into soup mixture. Bring mixture to a boil, then reduce to low. Cover and let simmer, stirring occasionally until peas and ham are tender, about 60 - 80 minutes.
4. Remove ham from soup, let rest 10 minutes then shred or dice meat portion into pieces, cover.
5. Meanwhile add carrots to soup. Cover and continue to simmer, stirring occasionally, until peas have mostly broken down, about 30 minutes longer.
6. Stir ham into soup, season with more salt as needed.
7. Serve warm garnished with parsley if desired.

PREP TIME: 15 MIN

COOK TIME: 1 HOUR 45 MIN

order today!

TEFAP FORMS

Please refer to my email for all questions pertaining to TEFAP forms for your state. As I begin my second year of reviews in July, I'll be checking to make sure this process is being done properly. Do not hesitate to ask questions! We will work on this together.

Boxing Product

This is a friendly reminder that The Food Bank is no longer able to help assist by boxing products for distribution. We were very fortunate during COVID to receive a lot of volunteer help and that has significantly decreased this summer. Please prepare to receive full cases of items in your order and bag up if needed.
Thank you!



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

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.