

food *for* thought

WINTER 2014



The Need for Food Assistance is Widespread in Rural Areas

2013 Numbers

93 Mobile Food Pantries	- - 1,465,481 lbs Distributed
30,614 Households	24,832 Children
79,434 Individuals	17,753 Seniors

Second Harvest is there to Lend a Helping Hand

Seven years ago Second Harvest introduced Mobile Food Pantry (MFP) to our broad group of service programs. MFP is designed to provide emergency food relief to residents who are elderly, disabled, low-income, unemployed or families and children at risk for hunger in rural areas. The communities we serve have a concentrated need and lack sufficient feeding programs or food pantries.

Since our first delivery in 2007, MFP has been consistently growing and hugely successful in reaching out to rural, under-privileged communities. This is positive growth for Second Harvest, but as the economy continues to worsen, we are faced with more and more hungry people to help. In 2013, over 1.4 million pounds of food were distributed through our MFP. We have accomplished this with one truck and one driver that stay on the rural roads of Coastal Georgia making deliveries to the 21 counties we serve.

Save
the
Date

Raise a Glass

Saturday, February 1

Tour d'Epicure

Sunday, February 23

Jewels and Jeans

Thursday, April 24

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From the Executive Director's Desk:

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Target Employees helping at a Mobile Food Pantry held in conjunction with Howard Dental's Free Day of Dentistry in Pooler.



Dear Friends:

As we wrap-up the holiday season at the Food Bank, it is with gratitude and deep appreciation that we thank each of you for making our community a better place to live and work. Through your support, Second Harvest provided more than eight million meals to people at-risk for hunger. It may be your neighbor, your co-worker, or someone too humble to ask for your help, but doesn't know how they are going to feed their family.

We are highlighting our Mobile Food Pantry in this edition so that you may know more about our programs and how you have helped. Last year, more than 75,000 individuals, including more than 20,000 children and 6,000 seniors, received over 1.4 million pounds of food through the Mobile Food Pantry. For many of these people, this food meant the difference between buying medicine, paying the utility bill or sending their children to bed hungry.

Our community's compassion inspires and encourages us. Your generosity restores hope to the hungry and makes it possible for us to stretch each dollar into five nutritious meals. We invite you to tour the food bank to see how your partnership provides more than 8.4 million meals each year. You will be impressed with what your support accomplishes and you'll learn why we call it **Your Community Food Bank**.

With sincere appreciation,

Mary Jane Crouch
Executive Director



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www.helpendhunger.org

Join These Hunger Heroes and Take Action Against **Hunger**



a DUNN Construction Company



Chefs' Table

2013 marked the twenty-first year of Chefs' Table benefitting the food bank's Kids Cafe program: our nationally recognized initiative to relieve childhood hunger. We would like to express our sincere gratitude to our event sponsors and participating chefs for continuing to make this event hugely popular and successful.

Event Sponsors

Paula Deen Enterprises, AT&T, Dr. & Mrs. James Andrews
Mr. & Mrs. Joseph Dobransky, Gavilon,
Mr. & Mrs. Brian Harlander, Mr. & Mrs. Kenneth Larsen
Mr. & Mrs. Stephen Rabinowitz, Mr. & Mrs. Michael Ruddy

Featured Chefs

Vincent Burns, The Olde Pink House
Simone Concas, Wilmington Island Club
Paul Ganem, Johnnie Ganem's Package Shop
David Gordon, Hyatt Regency Savannah
Gerald Green, Garibaldi's Cafe
Dusty Grove & Matthew Roher, The Landings
Geir Kilen, The Mansion on Forsyth Park
Roberto Leoci, Leoci's Trattoria
Nick & Tracy Mueller, Chef Nick Mueller & Co.
Ted Paskevich, Joe's Homemade Cafe
Debbie Reid, Savor Savannah
John Roelle, Brasserie 529
Marvin Sterling, Ruth's Chris Steak House

Kids Cafe provides a hot evening meal, tutoring, and mentoring for more than 3,800 children each day during the school year. Since 1992, local chefs have been donating their time and expertise to make Chefs' Table a culinary delight as well as the leading fundraiser for Kids Cafe. Chefs' Table sold out with over 300 guests and made a record breaking \$90,750 on the live culinary auction. Our participating chefs offered their services in their own uniquely tailored style. Without these fine men and women of the Savannah culinary world, our event could not have been such a huge success.



Utilizing food and education to improve lives and create a hunger-free community.

FLAMINGO
food & beverage



Birds of a Feather, Fundraise Together

One hundred golfers enjoyed a beautiful sunny day at The Savannah Golf Club for our 7th Annual Golf for Birdies. Proceeds were used to purchase turkeys for families in need. Many were able to enjoy a Thanksgiving dinner because of the golfers and our sponsors' generosity.

Title Sponsor - Flamingo Food & Beverage

Event Sponsors - J. T. Turner Construction, Target

Driving Range Sponsor - Infinity, Inc.

Putting Green Sponsor - SunTrust Bank

Hole In One Sponsor - Roberts Truck Center



Walter Murphy, Jack Hall, Jack Rowe and Lynn Moody

Roberts Truck Center and Ford's Hole in One Program sponsored a prize of a two year lease for a 2014 F-350 4X4 Lariat FX4. Well, believe it or not it happened this year for Jack Hall of the Hutson Plumbing Team. He hit a drive on the par three that landed a foot from the cup and rolled in! Congratulations to Jack and many thanks to Roberts Ford Trucks for adding to the excitement and the fun of the competition. Also many thanks to The Savannah Golf Club for their hospitality and golf pros, Toby Brown and Josh Williams for their talent, enthusiasm and patience.

**JEWELS
& JEANS**

THURSDAY
April 24, 2014
7:00 PM - 10:00 PM

BENEFITTING

America's Second Harvest of Coastal Georgia

Special Musical Guests: **The Train Wrecks** | Heavy Hors d'oeuvres

Complimentary Full Bar | \$75 Individual Ticket

Purchase Tickets Online www.helpendhunger.org

Southeast Branch Close-Up



Jan 8 - Sal's Pizzeria
Feb 12 - Tramici's
March 12 - Coastal Kitchen
April 9 - Georgia Sea Grill
May 14 - Tipsey McSway

We've made our foodie picks for the first half of 2014. Please join us for SHSC dinner at one of our favorite Glynn County establishments. Eat, drink and ask them to donate 20% of your tab to Second Harvest, a great organization that is working hard to keep the tummies of those in need of food, full.



New Partnership

King & Prince Seafood, with corporate offices located in Brunswick, donated 1,870 lbs of seafood to the food bank. We truly appreciate your support and look forward to working with you!

A Holiday Bakers' Dozen



B- Michelle Beveridge, Georgia Kellogg, Dana Parker, Kalista Morton, Alicia Seymour, Sheila Glaser

F- Lorena Harris, LeeAnn Estrada, Mary Griffiths, Lynn Nazarro

A big sweet thank you to the Saint Simon's Bakers' Dozen for creating dozens and dozens of beautiful, delicious, and festively packaged holiday treats. We raised over \$3,000 for the Brunswick Branch of Second Harvest. We had such an overwhelming response; we are already planning for our 2014 Holiday Cookie Party.

Support from Glynn County 4-H



Brunswick warehouse manager, Mike Herrin accepts a donation of fresh collard greens from Kristee Glase of Glynn County 4-H. Many thanks to those that help our friends in need in the Coastal Region.

Mark Your Calendar - Savannah

2014 Volunteer Saturdays

Month	Packing Date
January	01/25
February	02/15
March	03/22
April	04/12
May	05/17
June	06/14
July	07/19
August	08/16
September	09/20
October	10/18
November	11/15
December	12/13



Looking for a volunteer opportunity for your company, church, school group, club or family? Help us make sure that Senior Citizens in OUR COMMUNITY have enough food to last them through the end of each month. Join us on **one** Saturday each month to pack *Brown Bags for the Elderly*. Any group or individuals wishing to volunteer for the Brown Bag Program please contact Becky Willman at 912.721.1783 or bwillman@helpendhunger.org to schedule your visit.

Raise A Glass For The Roof

February 1, 2014
From 7-9 p.m.
Southbound Brewing Co.
107 E. Lathrop Ave.

Raise a glass for the roof!
Join us for a Super Bowl Pre-party as we raise a glass to help fund our new roof!

Cost of Admission: \$40
Purchase Tickets at helpendhunger.org or call 912-721-1798

Limited Space Available.
Presale Tickets Only—21 to attend

WORRELL
SOUTH BOUND BREWING CO.
SAVANNAH, GA

America's Second Harvest of Coastal Georgia
A member of FEEDING AMERICA

Great Savannah Canned Food Drive



For the second year in a row, City of Savannah employees stepped it up in a big way to help those in need this holiday season.

During the annual Great Savannah Canned Food Drive, city employees donated 23,349 canned goods to America's Second Harvest, totaling 31,077 pounds! This year, the collection lasted two weeks and city employees far exceeded last year's number of pounds collected by 9,645 pounds.

On December 22, dozens of city vehicles packed full with cans, lined up in front of the Civic Center for a news conference attended by city employees, Mayor Edna Jackson and members of City Council.

After the press conference, the precious cargo was escorted by City police and fire crews to the food bank. You would think unloading that much food would be a challenge, but because we all worked together, the process was a breeze!

Employee Spotlight

One of the newest additions to our Kids Cafe kitchen team at America's Second Harvest is Chef Regina Cino. Regina was born in Milan, Tennessee and grew up in Central Florida. She has lived here in Savannah for the last two years.



After attending culinary school, Chef Regina began her career working as an Assistant Kitchen Manager for her local school board. Several years later she opened her own catering business "GiGi's Lunchbox" and gradually moved her career into event planning and sales. She always maintained her passion for cooking and the desire to one day get back into the kitchen. When the opportunity at Second Harvest presented itself, she jumped at the chance to get back to what she does best...cooking.



Food Drive Success

While these are a few of our larger food drives, every little bit makes a huge difference. We would like to take a moment and thank our local neighbors and businesses for holding canned food drives for us throughout the year.

- Letter Carriers' Stamp Out Hunger: 82,000 lbs
- City of Savannah: 31,077 lbs
- Benedictine: 6,353 lbs
- Savannah Country Day School: 4,039 lbs
- Springfield Elementary (FaICAN FD): 3,886 lbs
- West Chatham Middle School: 3,519 lbs
- Diamond Crystal Brands: 3,178 lbs
- Gentiva Hospice: 3,083 lbs
- Sand Gnats: 2,908 lbs
- Chatham Area Transit: 2,900 lbs
- May Howard Elementary: 2,245 lbs

There are a tremendous number of individuals and families that are struggling with food insecurity in our 21 county service area. Thank you for all of the donations that we received. **Our community truly cares!**

For more information about holding a food drive or to schedule one, please contact Meredith Ley at 912.721.1798 or mley@helpendhunger.org.

Kids Cafe Garden

With Chef Floyd as the inspiration, his speedy recovery from a heart attack, and his return to the kitchen as the driving force, Darryl Brown set into motion a team of passionate individuals to design and build a new garden. From tree work to procuring an irrigation system, to finding the unusual herbs that Chef requested, the garden has produced it's first round of herbs thanks to the fine group of companies that donated materials and manpower.

Chef Floyd and his kitchen crew harvested, dried and prepared the herbs. They are now testing the herbs in order to understand the flavor and potency between store bought versus fresh grown. The natural herbs and spices are currently being used to season the healthy meals that are prepared daily for more than 3,800 children that benefit from our Kids Cafe program.

Thank You For Lending A Helping Hand Our Garden Will Now Grow, Thanks to YOU

Darryl Brown
 Stan Reeves
 Bartlett Tree Experts
 Chris Goodrich
 Blake Caldwell
 Duke's Custom Construction
 Hester & Zipperer
 Jamie Mulvaney
 Longwood Plantation
 Oelschig Nursery Inc.
 Rives E. Worrell Company
 Ronnie Morgan
 Schuman Tree Service
 Southern Native Plantings

Garden Design
 Assistant
 Tree Work
 Irrigation System
 Planter Design
 Timber Poles
 Earth Work
 Master Gardener
 Organic Fertilizer
 Herbs
 Lumber
 Carpentry
 Material Placement
 Herbs

