

40 YEARS OF SERVICE



SECOND
HARVEST
FOOD
BANK
ORANGE COUNTY

SUMMER 2023

Ensuring a Nourishing Summer



A student served by KidWorks in Santa Ana

The weather is heating up and students are ready for summer break. At Second Harvest, we recognize that the end of the school year doesn't mark the end of the need to address food insecurity. One in eight children in Orange County struggles with food insecurity*. This need becomes more pronounced as school-provided meals become unavailable during the long summer months. Thankfully, through dozens of partners like KidWorks in Santa Ana, we are able to continue to ensure that children have access to healthy, nourishing food throughout the summer.

“With the rising cost of living, we have seen a huge need for nutritional support in our area,” explains Noemi Juarez, KidWorks Director of After School Programs.

“Many families are struggling to make ends meet, and they often have to decide between buying food or paying rent. I’m so thankful for Second Harvest’s ongoing partnership, because with their help we are able to directly address a primary need for our neighbors and their children whom we serve throughout the year,” said Noemi.

With tears in her eyes, Noemi shared the impact the program has had on one family in particular: **The three young boys have recently lost their father, leaving their mother to provide for them. It is a challenge for her to keep a roof over her family’s head, let alone ensure that they are all being well fed. But because of the regular meals her sons receive at KidWorks, she has one less thing to worry about.**

*Feeding America, Map the Meal Gap 2022 (2020).

Introducing “El Mercadito”– A Permanent School Pantry First

KidWorks is just one of many partners throughout Orange County helping us provide students with access to nutritious food year-round. **For instance, we recently celebrated the grand opening of the Gilbert High School Pantry, El Mercadito.** Located onsite at Gilbert High School, this pantry is Second Harvest’s first permanent school pantry located at a high school and Anaheim Union School District’s first-ever permanent school food pantry.

We are thankful to our partners like KidWorks and Gilbert High School who are helping us ensure that students in Orange County have access to nutritious food that helps them to learn, grow and thrive.



Members of Second Harvest’s Programs & Services team (L to R: Ellie Dinh, Director of Programs & Services; Leslie Perez, Program Coordinator – School Pantry; Caitlin Shields, Programs & Services Manager) celebrated the ribbon-cutting of the Gilbert High School Permanent School Pantry, “El Mercadito”



Fresh fare stocked at Gilbert High’s Permanent School Pantry



Doors open at El Mercadito

Our Helpers are Our Heroes

Here at Second Harvest, we get by with a lot of help from our volunteers. To show our appreciation, we hosted a luncheon for our volunteers who give their time and efforts so generously to help provide food and nutritional security to our Orange County neighbors. **Every week, over 400 volunteers step up to the plate to help us provide nutritious food to those at risk of food insecurity. With over 370,000 individuals—including nearly 125,000 children—relying on our services each month, our volunteers are a crucial component to ensure that everyone in Orange County has access to healthful fare.**

During this appreciation luncheon, which was held during National Volunteer Appreciation Week, we at Second Harvest expressed our gratitude for all the ways our volunteers contribute, such as at Harvest Solutions Farm and in our Distribution Center. Inspiring speakers, such as Alonzo Charles Outreach Pastor at OC First Assembly of God; Chrislynn VanSkiver, Second Harvest's Director of Operations and Hannah Standerfer, Second Harvest's Farm and Volunteer Coordinator, described the many ways our volunteers give back to the community.



Guests at our Volunteer Luncheon in April (L to R: Melissa Wong, Seandae Takamori, Jeanette Mayer, Thea Deboer and David Wang).

Many of our regular volunteers say they find purpose, stability and a sense of connection serving among like-minded people at the Farm or DC. Despite the challenges posed by inflation and increased costs of living, the dedication of these volunteers ensures that nobody in Orange County goes without food. And that's why our helpers are our heroes. We thank them for all they do for us week after week.

Uniting to Close the Gap



For the first time since 2017, Second Harvest recently brought together representatives from our various partner organizations to strengthen this network and emphasize how important partners are to our mission. In fact, the first part of our mission statement underscores the critical role our partners play in helping to feed OC: **"In collaboration with our partners, we provide dignified, equitable and consistent access to nutritious food, creating a foundation for community health."**

Facilitating this enlightening gathering is a part of our commitment to fostering collaboration among our partners. Many of the gathering participants had never before visited Second Harvest's Distribution Center. The conversation centered on a "State of the Food Bank" address by Second Harvest CEO Claudia Bonilla Keller, as well as the meaning and application of "dignity" while carrying out our mission. The gathering also provided a platform for our partners to connect and exchange ideas to shore up common challenges through small group discussions. Everyone came away with new perspectives that may lead to enhanced operational efficiency.

Second Harvest embraces our role as a catalyst for positive change in Orange County. The event emphasized the importance of collaboration, unity and the pursuit of shared goals. After all, we are in this together.

Approximately 100 attendees representing Second Harvest's partner organizations gathered in the Distribution Center on May 4, 2023.



Our Journey to Zero Waste

At Second Harvest, we are always looking to operate more sustainably, ensuring that as much food as possible reaches those in need. But we wanted to go even further to achieve Zero Waste certification, updating our protocols and practices to be as eco-friendly as possible.

Over the last two and a half years, Second Harvest has undertaken a long and complex process to earn certification as a zero-waste organization. This was no small endeavor. It required our team to go through an intensive training process and address specific parameters through the world's leading sustainability and health certification organization, Green Business Certification Inc., under the TRUE (Total Resource Use and Efficiency) rating system. This process required us to increase our diversion rate—defined as the amount of waste that is recycled or diverted from a landfill—to over 90 percent annually. We also began to purchase products

with recycled or reusable packaging. Further, the strict policy to minimize food waste that we already had in place became even more refined through the certification process.

We've also intentionally changed the way we transport food. We now use mostly reusable plastic containers instead of cardboard boxes to transport produce grown at Harvest Solutions Farm. We even started using reusable mugs and utensils for our team. This is all in our effort to keep as much waste out of landfills as we can.

We are proud to say that the team's hard work paid off. Not only were we awarded the Zero Waste certification, making us the **first food bank in America** to earn such a designation, but we are operating at a far more sustainable level. We have achieved a diversion rate of over 95 percent! Almost nothing is thrown out. After all, we have an obligation to protect the planet that feeds us.

Stamp Out Hunger: Combating Food Insecurity Nationwide

Stamp Out Hunger, now in its 31st year, is an annual nationwide event organized by the National Association of Letter Carriers (NALC) that is recognized as the largest one-day food drive in the United States. On Saturday, May 13, letter carriers across the country took on double duty by delivering mail and collecting donations, all in an effort to combat food insecurity.

Stamp Out Hunger also serves as a reminder that small acts of kindness can create a significant impact. By simply leaving non-perishable food donations by their mailboxes on the

day-long drive, residents made a meaningful difference in the fight against hunger.

We heartily thank NALC and its members, as well as everyone who contributed to the effort. In fact, Stamp Out Hunger is one of the few regional and national food drives in which we participate (besides this, we gladly welcome participation in virtual food drives by visiting <https://feedoc.org/get-involved/#food-drive>).

Together, we can stamp out hunger and create a brighter future for all.



Stamp Out Hunger participants in Dana Point

Walk With a Purpose



Over 1,100 participants of all ages participated in the inaugural Walk to Feed OC in September 2022.

Get ready to lace up your walking shoes for a cause that truly matters! The second annual Walk to Feed OC is almost here, and it's gearing up to be the most impactful event of the year. On Saturday, September 9, 2023, join thousands of passionate individuals as they take major strides to address food insecurity and make a difference in Orange County.

We are thrilled to announce that this year's Walk to Feed OC fundraising event is presented by Ralphs Grocery Company and Food 4 Less. They have been dedicated supporters of Second Harvest for years and are our 40th anniversary sponsors this year. Their continued commitment to addressing food and nutritional insecurity in our community is truly commendable.

Walk to Feed OC 2023 promises to be an unforgettable experience. Participants of all ages will come together to raise awareness and funds that will help us continue to combat food insecurity in our community. With your support, we can

provide our Orange County neighbors dignified, equitable and consistent access to nutritious food.

For more information about how to register and exciting incentives for fundraising, scan the QR code or visit <https://feedoc.org/walk/>.

Presented by:



Scan Me!

Farm Update

In March 2023, we celebrated a significant milestone as we surpassed three million pounds of fresh produce harvested at Harvest Solutions Farm since its inception in August 2021. This achievement speaks volumes about our commitment to combating food insecurity and nourishing those in need.

To ensure that we continue to meet the preferences of our clients, we have introduced a survey that allows them to provide feedback on the food they receive and suggest types of food they would be interested in receiving in the future. The invaluable

insights we gather from these surveys influence the crops we grow at the Farm.

As summer approaches, the Farm continues to flourish and bring forth an abundant harvest of nutritious fruits and vegetables for our community. Our dedicated team is hard at work cultivating these crops to meet the diverse needs of our clients. The summer harvest includes yellow squash, zucchini, bell peppers, watermelon and for the first time - honeydew melon. The following recipes shine the spotlight on these delicious ingredients. We hope you'll give them a try!

WATERMELON ARUGULA AND FETA SALAD

INGREDIENTS

- 3 cups seedless watermelon, cubed and chilled
- 1/2 cup crumbled feta
- 7 oz arugula
- 1/4 small red onion, sliced very thin
- 2 tbsp balsamic vinegar
- 2 tbsp extra virgin olive oil
- Kosher salt and fresh pepper

DIRECTIONS

1. Wash and dry the lettuce.
2. Make the balsamic dressing by combining balsamic vinegar, olive oil, salt and pepper.
3. Dice the watermelon and combine with the lettuce when ready to serve.
4. Top with the balsamic vinaigrette.

Courtesy of Skinnytaste.com
<https://www.skinnytaste.com/watermelon-and-feta-salad-3-pts/>

SKILLET MEXICAN ZUCCHINI

INGREDIENTS

- 1 garlic clove, finely chopped
- 1 tbsp extra virgin olive oil
- 1 lb zucchini, diced
- 1 large tomato, cored, seeded and diced
- 1 green onion, thinly sliced
- 1 tbsp minced fresh cilantro
- 1 tsp minced pickled jalapeño
- 1/2 cup crumbled queso blanco, queso fresco, cotija or feta
- Fresh lime juice, to taste
- Salt, to taste
- Freshly ground black pepper, to taste

DIRECTIONS

1. Cook the garlic in oil in a large skillet over medium heat for 1 minute, stirring until sizzling.
2. Add zucchini and cook, stirring occasionally, about 3 minutes or until slightly softened.
3. Add the tomato and green onion and cook about 3 minutes.
4. Remove skillet from heat and add cilantro, jalapeño and lime juice.
5. Season with salt and pepper to taste and top with queso blanco. Serve hot.

Courtesy of Skinnytaste.com
<https://www.skinnytaste.com/skillet-mexican-zucchini/>

New Board Member Spotlight



Second Harvest welcomes **Neil Pardasani** to our Board of Directors. He brings executive-level leadership, collaboration and strategic vision to Second Harvest. As a Managing Director & Senior Partner at Boston Consulting Group’s West Coast Financial Institutions and Insurance practices, Neil has a proven track record of driving organizations forward by implementing growth strategies, optimizing operations and spearheading digital

transformations. His passion for efficiency and envisioning the future fuels his commitment to accelerating progress and turning ideas into action. Neil’s genuine approach to interacting with teams and clients sets him apart, while his involvement in various committees demonstrates his dedication to cultivating talent and shaping the future of the industry. Second Harvest has gained a valuable asset in Neil Pardasani, whose strategic thinking and business acumen will undoubtedly contribute to our mission of providing food and nutritional security.

Second Harvest’s Associates Board Engages Young Business Leaders



In addition to our Board of Directors, Second Harvest has an Associates Board composed of philanthropically minded young business leaders who exemplify the importance of community engagement and charitable service. Our Associates Board members serve as ambassadors, advocating for Second Harvest in our community, raising support for our mission and modeling volunteerism. Thank you

to our Associates Board members. The future of Second Harvest is in good hands. We’d like to extend a warm welcome to our newest Associates Board member, **Sydney Bailey**. As a Senior Manager in Corporate Strategy at Edwards Lifesciences, Sydney focuses on competitive intelligence and strategic projects. In her free time, she enjoys traveling, hiking and giving back through volunteer work. She says she looks forward to contributing to our mission and we are so lucky to have her on board!

National Make-a-Will Month

It’s almost here! August is National Make-A-Will Month—a pivotal moment to list and accomplish your affirmations. With our partner, FreeWill, you can affirm your care for those you love and secure your future—all while joining Second Harvest Food Bank in our mission to provide dignified, equitable and consistent access to nutritious food. Our partner, FreeWill, can help you quickly and efficiently make your plans for free. Scan the QR code to learn more.



Point your cell phone camera here.



Members of our Tri-Force Team (L to R): Alden Sanchez, Volunteer Department Manager; Adam Go, Sourcing Manager; Ali Soriano, Sourcing Specialist; Selene Creekpaum, Operations Manager; Megan Quintana, Operations Supervisor; Caitlin Shields, Programs & Services Manager; Isaac Victoria, Product Flow Specialist; Dillon Cromwell, Product Acquisition Coordinator.

The Tri-Force: Second Harvest’s Super Team

At Second Harvest we strive to provide nutritious food to our pantries and partners in order to reach those we serve as quickly and efficiently as possible. Coordinating the logistics of receiving and distributing this food, especially perishable food, is a major undertaking. Thankfully, Second Harvest has a super team that comes together every day to ensure that we rise to that challenge. We call them the “Tri-Force” because this team is comprised of team members from three departments: **Food Sourcing, Operations and Programs & Services**.

Tri-Force meets each weekday for 30 minutes to share information about the Food Bank’s inventory and coordinate the logistics of the Distribution Center. During these meetings, the team reviews inventory and order sheets, prioritizes foods that need to be distributed

right away, such as highly perishable foods like produce, dairy and eggs, and reviews feedback from our pantries and partners to help inform future purchases. Tri-Force also informs the volunteer activities that will take place in the Distribution Center by identifying what food needs to be processed by volunteers that week. Processing can include activities such as volunteers sorting food, categorizing items, bagging produce and more.

Under the watchful eye of the Tri-Force, the entire process of food distribution—from sourcing and sorting to distributing to our partners and ultimately the community—is seamless, preserving food and making the most of volunteers’ time. The need in Orange County is great, but it doesn’t stand a chance against the Tri-Force.

In The News

THIS QUARTER, SECOND HARVEST WAS FEATURED IN SEVERAL ARTICLES AND TV NEWS SEGMENTS ON THE FOOD CLIFF. HERE ARE JUST A COUPLE CLIPS:


ORANGE COUNTY REGISTER

BUSINESS • News

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Status Update: UFC Gym opening super-size club in Brea this summer

Due in July, the gym will have an octagon for combat sports training, a fitness studio, weight room and six Olympic lift platforms.



UFC Gym is opening a 35,000-square-foot club in Brea this summer. The gym at 220 S. Brea Blvd. will feature myriad workout options from the octagon to group fitness, a weight room and six Olympic lift platforms, to name a few. (Courtesy of UFC Gym)

By SAMANTHA GOWEN | sgowen@ocregister.com | Orange County Register
PUBLISHED: March 13, 2023 at 1:15 p.m. | UPDATED: March 13, 2023 at 1:38 p.m.

Goodman buys food bank farm truck

Goodman, an industrial property group, has donated \$75,000 to go toward a hybrid, 2023 Ford F-150 truck for Second Harvest Food Bank of Orange County. The nonprofit will use the truck its Harvest Solutions Farm and will specifically move farm goods.

"We are so grateful to partners like Goodman who allow us to carry forward our mission of providing dignified, equitable and consistent access to nutritious food," said Claudia Keller, CEO, Second Harvest Food Bank. "The new truck will be a vital tool for our Harvest Solutions Farm, allowing us to continue providing fresh, nutritious food to those in need in Orange County."

The farm allows Second Harvest to offset rising food prices and supply chain disruptions by growing its own food, which is distributed to children and adults in Orange County. Since its launch in 2021, Second Harvest said it has harvested nearly 3 million pounds of farm fresh produce.


Online coverage in The Orange County Register, March 13, 2023.

LAist

NEWS

CalFresh Emergency Allotments Will Expire At The End Of March

By Julia Paskin
Published Mar 27, 2023 3:51 PM



Boxes of food are distributed by the Los Angeles Regional Food Bank on August 6, 2020 in Paramount, California.

CalFresh food assistance was increased during the pandemic, but those additional allotments [will stop](#) at the end of March.

For CalFresh beneficiaries, that means losing an average of \$107 per month for food.

An Tran, who directs Orange County's Social Services agency, said she hopes her team can mitigate some of the damage that loss may cause.

"What we're hoping to do is to bridge the gap with food pantries and food banks," she said.

Claudia Keller, the CEO of Orange County food bank Second Harvest, said demand has already increased due to inflation.

"You can't pay 80% of your rent or 70% percent of your heating bill," she said, meaning that "the one budget that gets scrimped on and fudged around is the food budget."

Keller expects to see an even larger increase in demand over the next three months as pandemic allotments expire, and food prices are likely to rise.

Online coverage in the LAist, March 27, 2023.

Donor List

THANK YOU TO THESE GENEROUS SUPPORTERS WHO HAVE MADE RECENT GRANTS OF \$5,000 OR MORE TO SECOND HARVEST FOOD BANK. ASK YOUR COMPANY IF EMPLOYEE NOMINATIONS FOR GRANTS ARE ACCEPTED. CONTACT GRANTS@FEEDOC.ORG FOR MORE INFORMATION.

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Thank You to Our 2022 “No Lunch” Lunch Sponsors

Second Harvest Food Bank’s “No Lunch” Lunch marks the traditional kickoff to the holiday season for many of our most dedicated donors and supporters. We want to take a moment to express our deepest gratitude to last year’s sponsors of “No Lunch” Lunch. Your generous support has helped us in our mission to provide nutritious food to those in need in Orange County.

As we begin to prepare for this year’s event on Tuesday, November 21, 2023, we invite companies to join us in this vital effort as a sponsor. Let’s come together and make a difference in the lives of those who need it most.

For more information on sponsorship opportunities, contact Megan Hunker, Donor Relations Manager, at megan@feedoc.org or 949-208-3187.

10 feedoc.org | Summer 2023

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