

WALK TO FEED OC 2025
Saturday, March 15, 2025
Sign up at fedoc.org/walk



**SECOND
HARVEST
FOOD
BANK**
ORANGE COUNTY

Winter 2024



Help Keep Neighbors Nourished This Holiday Season

For so many of us, the holiday season is a time for joy and gathering around the table with those we love. Yet in our community, one person in 10 is facing food insecurity. As a result, they may not know where their next meal will come from. This worry can impact their ability to enjoy—or even experience—those cherished holiday moments.

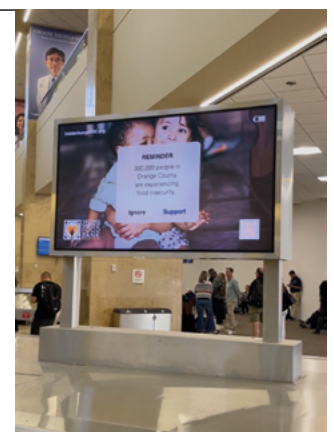
At Second Harvest Food Bank, every month we provide nourishing food to over 440,000 individuals. This includes hardworking parents juggling multiple jobs, seniors stretching fixed incomes to the limit and children and students whose circumstances

are beyond their control. Money is especially tight during the holiday season. A new national survey shows that 72% of holiday shoppers are making significant tradeoffs in order to keep up with the demands of the season.¹ Your gift this holiday season will help provide free, nutritious meals to our neighbors when they need it most.

Thank you for standing with us in our mission to provide dignified, equitable and consistent access to nutritious food for all in Orange County. Together, we can ensure that no one in our community goes hungry, especially at this special time of year.

Hidden Hunger In Plane Sight

Have you seen Second Harvest at John Wayne Airport recently? We're working hard to make sure the community knows about the silent struggle that so many of our neighbors are experiencing in affording food for themselves and their families. If you're traveling this holiday season, be sure to keep an eye out for our campaign raising awareness about the hidden hunger crisis in Orange County.



1.) Novet, J. (2023, November 1). 72% of US adults are making financial sacrifices this holiday season, CNET survey finds. CNET.

Give The Gift Of Nourishing Food With a Virtual Food Drive

Our Virtual Food Drives make it easier than ever to lend a helping hand. Together, you and your community can “shop” from your computer, pooling donations that then allow Second Harvest to purchase large amounts of food on your behalf. If you’re interested, consider starting a Virtual Food Drive with your family, friends, church, office colleagues or any group in your life—it’s fun, easy and highly impactful.

GET INVOLVED

Get started today by using our web-based tool to find the resources you’re looking for. Just visit yourfooddrive.org or scan this code to get started.



***What you can buy with \$25 at the store...**

VS.

What we can source with a \$25 donation...

Make a Difference With Your Donations This Holiday Season

Donate stock or make a qualified charitable distribution (QCD) to support neighbors in need this holiday season. Make a tax-savvy gift to Second Harvest Food Bank this holiday season, all while making an impact by helping us provide nutritious food to children, seniors and families in need.

DONATE STOCK

Avoid capital gains taxes and receive a charitable deduction for the full market value of your stock.

MAKE A QCD

If you’re 70 ½ or older, make a tax-free distribution from your IRA directly to feed OC. Support our mission and satisfy your Required Minimum Distribution today.

VISIT

feedoc.org/get-involved/#ways-to-give for more information.



*Pricing comparison based on major OC grocery store costs and Second Harvest’s negotiated pricing as of February 2024.

“No Lunch” Lunch

A HEARTFELT GATHERING BRINGING AWARENESS TO THE HIDDEN HUNGER CRISIS

We were so grateful to gather with big-hearted donors, dedicated volunteers, Board members, partners, friends of the Food Bank and our hardworking team at our 40th annual “No Lunch” Lunch on November 21. This pre-Thanksgiving tradition raised \$226,688 to support the nutritional and food security for the over 440,000 children, families, and seniors we serve each month through our Partner Network. KTTV’s Good Day LA anchor Bob DeCastro served as the gracious master of ceremonies for this meaningful event. The simple yet beautiful meal featured salad provided by Bracken’s Kitchen alongside soup and bread prepared and served by Antonello Ristorante proprietor Antonio Cagnolo and his team—a tradition Antonio has graciously donated each year since our very first “No Lunch” Lunch in 1984. At the end of the event, Second Harvest announced that two generous families, the Muzzys and the Kalkhorans donated \$35,000 to challenge those in attendance of the lunch to raise \$35,000 and double the impact. Together, the group raised \$39,000 the day of the event, exceeding the challenge! Thank you to all who gave a gift and joined us as we reflected on the past year—and all the work we’ve accomplished—and a look at what’s to come.



Top left: Emcee Bob DeCastro with CEO Claudia Bonilla Keller; Top right: Chef Antonio Cagnolo serving the delicious soup to Board member Patrick Finnegan

Harvesters: Where Style Provides Sustenance

Harvesters, a dedicated group of women committed to raising funds and awareness for Second Harvest, hosted its 32nd annual Fashion Show & Luncheon on October 9. This year, Harvesters welcomed over 340 guests, raising \$1.6 million to support the critical work of the Food Bank. Highlights of the beautiful day included a champagne reception sponsored by South Coast Plaza's Mikimoto, and an exclusive South Coast Plaza runway show in the Samueli Theater featuring over 35 looks from Balmain's Fall/Winter 2024-2025 collections.

The fashion show was followed by a seated luncheon in the Renée and Henry Segerstrom Concert Hall Lobby. Guests also enjoyed the opportunity to help fund a new tractor for Harvest Solutions Farm, a collaboration with Second Harvest Food Bank, Solutions for Urban Agriculture, and the University of California South Coast Research & Extension Center. The tractor enhances the 40-acre farm's ability to provide fresh produce to individuals facing food insecurity each month. To date, Harvesters has contributed over \$20 million to Second Harvest, helping to fund our mission to provide dignified, equitable and consistent access to nutritious food.

Top right: Chair Jassel Kaye, Former Chair Gail Haft and Co-Chair Monica Wood; Bottom: Harvesters Exec. Committee Andrea McCallister, Jackie Wills, Madeline McKinley Aschieris, Nazanin Saidi, Rachel Fowler and Kate Carlton





Farm-Fresh Recipe From Knife Pleat's Chef Tony Esnault

We're thrilled to announce a special new partnership with Michelin-starred Chef Tony Esnault, proprietor of Costa Mesa-based Knife Pleat alongside Yassmin Sarmadi, his wife, co-owner and Second Harvest Board member. In upcoming newsletters, Chef Tony will create exclusive recipes featuring the fresh, seasonal bounty from Harvest Solutions Farm, bringing farm-to-table inspiration directly to you. For this edition, Chef Tony has crafted a recipe that emphasizes the beautiful butternut squash currently growing at the Farm. This recipe transforms simple, nutritious ingredients into a stunning dish, straight from Chef Tony's kitchen to yours!

BUTTERNUT SQUASH SALAD WITH QUINOA AND MIXED GREENS

Serves 4

STEP 1: ROASTED BUTTERNUT SQUASH

INGREDIENTS:

- 1 butternut squash (~2.5lbs.)
- 2 sprigs thyme
- 1 sprig sage
- 4 cloves garlic
- 2 tablespoons extra virgin olive oil
- salt and pepper to taste

DIRECTIONS:

1. Preheat oven to 450°F and line a baking sheet with parchment paper.
2. With a long, sharp knife, cut the butternut squash in half lengthwise. With a spoon, remove seeds and fibers.
3. Generously rub the interior and exterior with olive oil and season liberally with salt and pepper.
4. Place the butternut squash flesh side down with aromatic herbs and garlic placed under the squash onto baking sheet and into the oven uncovered. Let roast for 1 hour.
5. Remove from oven and poke the squash with a fork. The squash should be tender and have no give to the fork when inserted. Remove and discard aromatic herbs and garlic.
6. Let halves of squash cool to room temperature and refrigerate until ready to be eaten.

STEP 2: ORGANIC QUINOA SALAD

INGREDIENTS:

- 1 cup organic quinoa medley
- 2 cups water or vegetable broth
- 3 tablespoons sunflower seeds
- Small bunch of chives (sliced)
- 1 Granny Smith apple (small dice)
- 1 stalk of celery (small dice)
- lemon juice
- extra virgin olive oil
- salt to taste

DIRECTIONS:

1. Put the quinoa into a pot with cold water, and bring to a boil.
2. Decrease the heat to medium and let the quinoa cook for 15 minutes. Once the quinoa is cooked (the grains will look like they have opened and have a little ring around them), remove from heat, strain, and place on a sheet pan to cool.
3. As the quinoa is cooking, place sunflower seeds onto a baking tray and toast in your 450°F oven for around 2 minutes until slightly brown. Season seeds with salt and set aside.
4. In a mixing bowl, mix all the ingredients together and season with lemon juice, extra virgin olive oil and salt to desired taste. Set aside.

STEP 3: MIXED GREENS WITH A LEMON VINAIGRETTE

INGREDIENTS:

- 2 tablespoons extra virgin olive oil
- 1 tablespoon fresh lemon juice
- 5 ounces Farmers Market organic mixed greens
- salt and cracked black pepper to taste

DIRECTIONS:

1. Whisk together lemon juice and extra virgin olive oil to form a simple vinaigrette. Season to taste. Set aside.
2. In a mixing bowl, lightly season mixed greens with salt and black pepper. Gently toss with vinaigrette and serve immediately.

STEP 4: THE FINISHING TOUCH

- roasted butternut squash (chilled, quartered)
- organic quinoa salad
- mixed greens with a lemon vinaigrette

Place each quarter of butternut squash onto 4 serving plates. Divide quinoa salad and place onto each piece of squash. Plate freshly tossed mixed green salad anywhere on the plate. Enjoy immediately.



UPDATES FROM FOUNDERS FARM

We are excited to announce that Founders Farm has relocated to Southwinds Farm & Gardens, just down the road from the Food Bank on Marine Way. Our new home there enables us to grow fresh produce for Orange County families in a beautiful setting that demonstrates how edible and ornamental landscapes can harmoniously share space.

Thanks to **Southwinds** and **Solutions for Urban Agriculture** for their generous support covering all operational costs including rent and water, we are growing an abundance of fresh greens through five harvest cycles yearly. Our raised-bed planters will flourish with crisp romaine, green and red leaf lettuce, nutrient-rich Swiss chard, hearty kale and flavorful bok choy.

Please join us for volunteer shifts on Tuesdays and Thursdays to help out at Founders Farm. To learn more or sign up, please visit feedoc.org/volunteer.

Thank You To Our Funders

We appreciate these generous supporters who have made recent grants of \$5,000 or more to Second Harvest. Ask your company if employee nominations for grants are accepted. Contact grants@feedoc.org for more information.

Alcon Foundation

Anonymous

Carl E. Wynn Foundation

Chick-fil-A, Inc.

The Crean Foundation

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Kia America, Inc.

The Moca Foundation

Pacific Life Foundation

Richard and Elizabeth Steele
Endowment Fund

Solventum

Stater Bros. Charities

The Waltmar Foundation

Western Digital Foundation

In The News

Second Harvest continues to capture the spotlight with key media coverage. Here are recent clips:



The Orange County Register | Into the Spirit of Fighting Hunger



Orange County Business Journal | Claudia Bonilla Keller: A CEO who Battles Hunger Issues



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