



SECOND  
HARVEST  
FOOD  
BANK  
ORANGE COUNTY

Summer 2025

# School Meals May Stop, But Fueling Kids For the Summer is in Full Swing




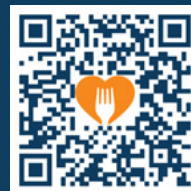
## **WHEN SCHOOL LETS OUT FOR SUMMER,**

the free breakfasts and lunches that some families rely on throughout the school year are no longer available. For the one child in eight facing food insecurity here in Orange County, we make sure access to nourishing food continues all year round.

Second Harvest Food Bank's summer food service program, part of our Kids Cafe Program, is in full swing, offering free and nutritious meals to kids and teens 18 and under. From late May through August, youth can access one of 49



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food distribution sites across Orange County—no registration or eligibility requirements needed. Each lunch and snack meets USDA nutrition guidelines and includes wholesome, kid-friendly options like grilled chicken sandwiches, breakfast biscuit sliders, hummus and pita, yogurt parfaits, whole grain bagels with cheese and sliced turkey, and whole grain muffins with fruit. Last summer, we served nearly 54,000 lunches and over 31,000 snacks.

With the cost of living and inflation on the rise, we know family budgets are stretched tighter

than ever right now. And we've already seen that the need is greater this year than last. When children experience food and nutrition insecurity early in life, their emotional and cognitive development may be impacted. Our summer food service program makes sure the children of Orange County have consistent access to the fuel they need to grow, learn and thrive.

**Help us keep the flow of fresh food going strong all year long. Together, we're helping kids enjoy a fuller and healthier summer.**



Guests prepare to cut the ribbon at Founders Farm's reopening ceremony

# Founders Farm Relocates! Now Harvesting Fresh Produce and Big Community Spirit

Founders Farm provides fresh, local produce to children, families and seniors experiencing food insecurity in our community. In the first quarter of 2025, Founders Farm produced 1,114 pounds of fresh, nutrient-rich produce including lettuces, bok choy, Swiss chard, arugula and more. Everything harvested is distributed within approximately 48 hours through our Partner Network, ensuring that everyone in Orange County has access to fresh, local food.

Founders Farm, which uses sustainable above-ground "Garden Soxx" growing methods to deliver these fast-growing, nutrient-rich crops, serves as an important innovation space. Here we can test new crops and cultivate more delicate produce not typically grown at our 40-acre Harvest Solutions Farm partnership that is just a short drive away in Irvine.

On June 13, Second Harvest Food Bank proudly held a "reopening" ceremony at Founders Farm's new location at Southwinds Farm & Gardens with a gathering of supporters and their families ready to celebrate its new home. Guests enjoyed an early morning filled with new friends, a light breakfast, a short program highlighting community impact and a hands-on activity in the garden beds.

We're grateful to Southwinds Farm & Gardens, Bank of America, Harvesters and our agricultural partners, Solutions for Urban Agriculture and Orange County Produce, for making this hands-on work possible.

Thank you for helping us nourish our community—one harvest at a time!

**To volunteer or learn more about Founders Farm, scan this QR code or visit [feedoc.org/founders-farm/](https://feedoc.org/founders-farm/)**





# Farm-Fresh Recipe from Knife Pleat's Chef Tony Esnault

The season of summer is so sweet, and Chef Tony Esnault of Knife Pleat restaurant in South Coast Plaza created his own version of a semi-frozen treat. His new recipe requires no baking, no churning, is meant to be shared and features a seasonal favorite: strawberries!

This Strawberry Semifreddo recipe is delicious and creamy. Semifreddo—which means "half cold" in Italian—is somewhere between ice cream and a mousse. Coulis is a sauce made from a puree of fruit or vegetables. This rich, airy strawberry-forward dessert is the perfect way to end a summer day.

## Strawberry Semifreddo

Serves 6-8 people

### For the Strawberry Coulis

#### INGREDIENTS

- 2 cups strawberries (washed, destemmed and cut into quarters)
- 4 tablespoons sugar
- 4 tablespoons water

#### DIRECTIONS

- In a pot with a lid, cover and cook the strawberries, water and the sugar on low heat.
- When the strawberries are completely soft, remove from heat and carefully blend into a purée. You can use any blender available to you (e.g., an immersion blender or full-size blender).
- Let the purée cool down in the fridge until it is cool to touch.

### For the Strawberry Semifreddo

#### INGREDIENTS

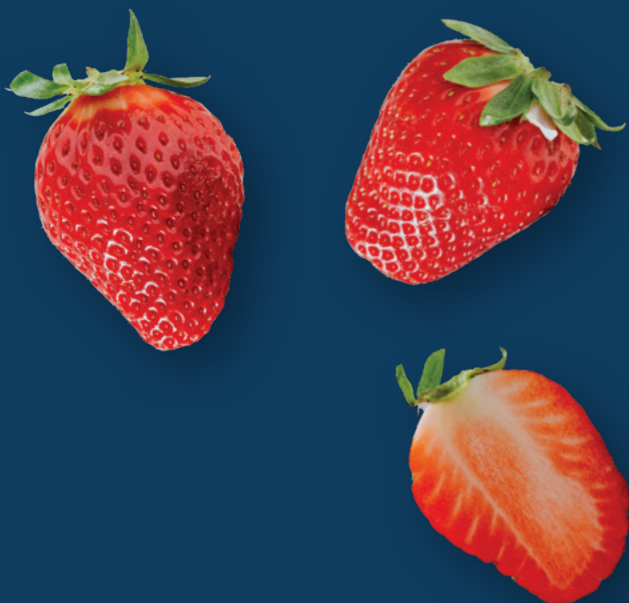
- $\frac{3}{4}$  cup strawberry coulis
- 1 cup heavy cream
- 1 egg yolk
- 3 tablespoons sugar

#### DIRECTIONS

- Whip the heavy cream with a hand whisk or a stand mixer to a loose whipped cream (similar to the texture of a shaving cream) and reserve in the refrigerator.
- In a different bowl, whisk the egg yolk and sugar until it becomes light in color and fluffy in texture.
- Remove the coulis from the refrigerator and measure out  $\frac{3}{4}$  cup, saving the remaining portion.
- Fold the coulis into the fluffy egg yolk and sugar mixture.
- Remove the whipped cream from the fridge.
- Fold the yolk, sugar and coulis mixture into the whipped cream.
- Transfer your batter to 6-8 drinking glasses of your choice and place in the freezer overnight.

#### TO SERVE

- 15 minutes before serving, remove your dessert from the freezer and bring to room temperature.
- Drizzle the remaining coulis over the strawberry semifreddo in the drinking glasses.
- If you have extra strawberries, feel free to use them as a garnish.



# Big Smiles, Huge Impact! Here's To Our Volunteers.



Volunteer award winners along with our Volunteer and Farm teams.

This year's Volunteer Appreciation Luncheon was a joyful celebration of the many hands that power Second Harvest's mission. These hard-working guests were greeted with music, a photo booth and activities. The program recognized the many people, groups and companies who give their time to serve across our Distribution Center and farm programs.

2024 volunteers honored for their work in the Distribution Center included the

**Disney VoluntEARS**, who were given the Joe C. Schoenigh Community Service Award; **Glen Gilkey** received The Kris Thomsen Memorial Award; **Mai Nguyen** received The Rising Star Award; **Santa Margarita Catholic High School** received The Feeding the Future Award; and **Sandy Cowles** received The Champion of Change Award.

Harvest Solutions Farm volunteers were also recognized: **Brent Seaton** received The Muddy Boot Award; **Patrick Redmond** received The Cream of the Crop Award; **Alyssa Ing** received The Kawamura Achievement Award; the **Irvine Korean Parents Association & Volunteer Committee** received The Feeding The Future Award; **Amy Kagel** received The Friendly Farmer Award and **Jeanette Mayer** received The Golden Broccstar Award.

These are just a few of the thousands of volunteers who make everything we do possible—we truly could not do it without you!

**Scan the QR code to view photos from the event.**



## Remembering Joe Schoenigh



With heavy hearts we bid a fond farewell to Joseph "Joe" Schoenigh, a lifelong food banker, beloved friend and guiding force behind Second Harvest, who passed away in February. Joe joined our founding Board in 1983 and later served as Executive Director from 2003-2012, leading the move to our current home in Irvine.

Joe brought humor, humility and an unwavering commitment to feeding hungry people. Whether speaking at events or rolling up his sleeves behind the scenes, Joe always reminded us what really mattered: serving with heart.

Even after retirement, Joe never really left—his gravelly voice and generous spirit remained fixtures at Food Bank gatherings. We're grateful for Joe's decades of leadership and the legacy he leaves behind. The lobby now bears his name, ensuring that his legacy lives on for all who visit the Food Bank.

# Thank You To Our Funders

We appreciate these generous supporters who have made recent grants or contributions of \$5,000 or more to Second Harvest. Ask your company if employee nominations for grants are accepted and contact us at [grants@feedoc.org](mailto:grants@feedoc.org). Reach out to [give@feedoc.org](mailto:give@feedoc.org) to learn about our corporate partnerships, where your brand will be recognized as a driving force for good. Together, we can have an even greater impact, providing a foundation for community health.

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## In The News

Second Harvest continues to shine in key local media coverage. Here are some recent clips:



The Orange County Register |  
Status Update - Good Work



Food From The Bar \$100K  
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