

SEPTEMBER IS
HUNGER ACTION MONTH!
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SECOND
HARVEST
FOOD
BANK
ORANGE COUNTY

Summer 2026

Keeping Kids Nourished All Summer Long

When summer break begins, many Orange County families suddenly lose access to the meals they count on during the school year. With groceries, gas and everyday essentials already so expensive, summer brings new stress for parents trying to keep their children nourished.

That's why Second Harvest Food Bank's Summer Meals Program matters so much.

Through the program, children and teens 18 and under can receive nutritious lunches and snacks provided by Second Harvest at sites across Orange County all summer long. No registration or eligibility requirements are needed, and the food is free of charge for recipients. The meals are prepared and delivered to distribution sites Monday through Friday by Meals on Wheels Orange County, a trusted local nonprofit organization. Last summer alone, the program served nearly 54,000 lunches and more than 31,000 snacks to children across the county.

Throughout Orange County, families are working hard to keep up with rising costs of everyday essentials. When budgets are already stretched thin, programs like this provide more than food. They provide much-needed relief and peace of mind for the parents of the 1 child in every 8 who faces food insecurity.

Help us keep nutritious food accessible to local children and families all summer long. To give now, please visit feedoc.org/newsletter-gift/.

“When summer begins and the kids no longer have school meals, this is a huge help for my family, because everything is so expensive right now.”



Adela C.
Oak View Elementary
Pantry Client and Volunteer

A new CNN poll¹ shows 75% of Americans state that cost-of-living issues are their biggest economic problem: **61% “changed what groceries [they] buy in order to stay within... budget” and 44% say they have “cut back significantly on how much [they] drive.”**

¹CNN.com, May 12, 2026; “My Life is Not Affordable. No One Cares.” By Jennifer Agiesta, Annette Choi, Ariel Edwards-Levy, Edward Wu, David Goldman



Visit feedoc.org/newsletter-gift/ to donate.





Thank You for Taking Steps With Us to Feed OC

More than 1,200 community members of all ages gathered this spring at Tanaka Farms in Irvine for Second Harvest Food Bank's fourth annual Walk to Feed OC. It was a morning filled with movement, generosity and a shared commitment to helping families across Orange County access nutritious food.

Together, walkers, teams and supporters raised over \$280,000 through peer-to-peer fundraising efforts and sponsorships. That's the equivalent of almost 112,000 bags of nutritious groceries for children, families and seniors across the county. Those funds are helping Second Harvest continue to provide consistent access to nutritious food for the hundreds of thousands of community members who turn to us for support each month.

Presented by Food 4 Less/Foods Co., Ralphs Grocery Company and The Kroger Co. Zero Hunger Zero Waste Foundation, Walk to Feed OC brought together families, volunteers, sponsors and community partners for a meaningful day rooted in compassion and connection. Additional sponsors included Bandai Namco Foundation of America, Albertsons, Vons and Pavilions Nourishing Neighbors Program, International Paper, Jakks Pacific, Wright Ford Young & Co., City National Bank, Goodman, Niagara Cares, Pyramid Pharma Services, Reunited Luxury and Shake Shack.



Special thanks to our emcee—Hetty Chang, Emmy award-winning reporter for NBC4!



Honoring Our Volunteers: 2026 Volunteer Appreciation Luncheon

On April 25, nearly 100 guests were on site for Second Harvest's Volunteer Appreciation Luncheon. The annual event was underwritten by Disneyland and celebrates the incredible individuals and groups who make our mission possible.

From processing food at the Distribution Center and harvesting fresh produce at Harvest Solutions Farm (a partnership with the University of California South Coast Research & Extension Center and Solutions for Urban Agriculture) or Founders Farm—in addition to serving as Ambassadors representing the Food Bank across OC at community events—volunteers contribute countless hours to help ensure that children, families and seniors facing food insecurity have access to nutritious food.



Guests at Second Harvest's 2026 Volunteer Appreciation Luncheon

Second Harvest extends its heartfelt gratitude to all volunteers whose continued support helps nourish and strengthen our community every day.



Among the 100+ nonprofits in the December 1st issue of the *Orange County Business Journal's* list of top OC nonprofits, Second Harvest has the highest number of volunteers—a testament to the strength and generosity of our community.

Remembering Mary Correze: Going the Extra Mile

Mary Correze and her husband, Jack, volunteered at the Food Bank every Tuesday on the sort line for over 20 years—initially at our original Orange location and continuing in Irvine when we moved in 2007. Her good friend and fellow volunteer Ann said, “**Mary was a powerhouse and made us younger volunteers look up to her for her energy and commitment.**” Mary passed away recently and we send our condolences to her family and friends.



Jack and Mary Correze

Second Harvest Accolades: Congratulations to Claudia and Chrislynn!

In March, our CEO, Claudia Bonilla Keller, spoke on a Women's History Month panel hosted by Congressman Dave Min. In addition to participating on the panel, she was honored with a congressional certificate of recognition. Recently, Claudia was named to the *Orange County Business Journal's* "OC50 Most Prominent Businesswomen."

Chrislynn VanSkiver, Second Harvest's Chief Operating Officer, was recognized as an honoree at Supervisor Katrina Foley's 2026 "Women Making A Difference" awards luncheon. VanSkiver has spent over a decade with the Food Bank and currently leads operations that deliver critically needed food across Orange County.

Congratulations to Claudia and Chrislynn on this well-deserved recognition!



**Claudia
Bonilla
Keller**



**Chrislynn
VanSkiver**

Chef Tony's Summer Salad

Summer is bursting with color and flavor at Harvest Solutions Farm! Peppers, yellow squash and zucchini are thriving in the fields, and Chef Tony Esnault of Knife Pleat is turning the season's bounty into a vibrant salad packed with fresh herbs and bright summer flavor.

Join us in the fields this season! Help harvest peppers, squash, zucchini and more, all headed straight to our Partner Network and into the hands of community members facing food insecurity. Learn more and sign up to volunteer at feedoc.org/volunteer.



YIELDS 4 SERVINGS

INGREDIENTS

- 14 oz. Zucchini (2 small)
- 14 oz. Yellow squash (1 large)
- 10 oz. Red bell pepper (2)
- 8 oz. Daikon (1 small)
- 8 oz. Fennel (1 small)
- 1 Red onion (small)
- 1 Jalapeño (small), to taste
- ½ cup Garbanzo or bean of choice (1 small can)
- 1 Lemon
- 3 Garlic cloves, peeled
- 6 tbsp. Red wine vinegar
- 5 tbsp. Extra virgin olive oil
- 4 tsp. Salt
- ¼ tsp. Black pepper
- ½ oz. Mint (1 small bunch)

EQUIPMENT

- 1 Microplane (or super-fine cheese grater)
- 1 Cutting board
- 1 Mixing bowl
- 1 Peeler
- 1 Strainer

DIRECTIONS

1. Begin by washing all your vegetables and patting them dry with a towel.
2. Next, peel the red bell pepper and cut it in half to remove the seeds. You will be left with two "planks." Dice them into 1/4-inch pieces.
3. Peel and dice the daikon into 1/4-inch pieces.
4. Dice the fennel, zucchini and yellow squash into 1/4-inch pieces.
5. Combine all diced vegetables in a mixing bowl.
6. Open the can of beans; rinse them under cold water and allow all excess water to drain.
7. While the beans are draining, cut the red onion in half and thinly slice each to end up with half-moons. Set those off to the side.
8. At this point, the beans should be nicely drained. Add them to the vegetables in the mixing bowl.
9. Microplane the jalapeño and garlic into the vegetables in the mixing bowl according to your spice and heat preference.
10. Next, microplane lemon zest into the bowl. Once the lemon is zested, cut it in half and add the juice of the whole lemon into the salad.
11. Separate the mint leaves from the stem. Then roughly chop them and add them to the salad.
12. Lastly, add the pepper, salt, vinegar and olive oil to the salad in the mixing bowl and toss the ingredients together.
13. Finish by further seasoning to taste and by adding the red onions as a garnish over the top. Get ready to enjoy!



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. Reach out to 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.

AEO Better World Foundation
Amazon
American Golf Foundation
Anonymous
Audi Mission Viejo
BoxLunch
The BRANDT Foundation, Inc.
Broadcom
Chick-fil-A, Inc.
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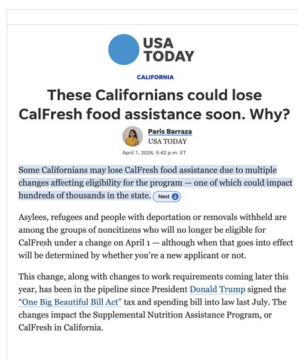
In the News

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



**KTTV
Good Day LA**

March 24, 2026



USA Today

April 1, 2026



ABC 7

May 26, 2026



**Orange County
Business Journal's
OC Leader Board**

May 11, 2026

Scan here to
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