Publix Super Markets Charities donates refrigerated trailers to Feeding Tampa Bay

Publix Super Markets Charities is an essential partner to Feeding Tampa Bay, helping us provide food for the hundreds of partner agencies in our network. Publix believes in our mission to feed the food insecure families in our community and has been in support of that mission throughout the years.

This year, Publix is helping our Agency Transportation Capacity Initiative by donating refrigerated trailers that Feeding Tampa Bay will pass on to agency partners. The refrigeration in these trailers makes it more accessible for agencies to properly transport and store perishable foods. With the help of these trailers, our network will be able to provide more fresh, nutritious meals to our hungry neighbors.

Agencies had the opportunity to apply for these trailers by showing their desire to expand their distribution of fresh produce and other perishable items. Feeding Tampa Bay is proud to announce that the first three trailers have been officially given to the following agency partners:

Saint Anne’s Food Pantry, Community Food Pantry, United Food Bank of Plant City

These agencies will now be able to increase their distribution capabilities, directly affecting the lives of the people they serve. Feeding Tampa Bay thanks all of its partners for their continued dedication to helping those who are food insecure in our communities!

FOOD SAFETY REMINDER

It is very important to remember to follow food safety policies and procedures when handling food items during a distribution. Using gloves protects not only the food, but the food handler as well. Gloves are a great tool that prevent pathogens from the handler’s body from transferring to the food and also prevents potentially contaminated food from harming the handler.

- Wash hands before putting them on
- Change after handling food allergens
- Always use gloves if you have on nail polish
- Change when starting a new task
- Never wash & reuse disposable gloves
- Properly cover wounds with gloves

Remember to use gloves correctly!

AGENCY TIP

Help your clients find extra resources and tools!

Create a handout of nearby resources in your community and distribute them to clients. They often need help accessing more than just food assistance for their families. It is important to let clients know where to turn to for aid in other areas when possible. Having this information on hand can help your agency point clients in the right direction and provide them many valuable resources to help them get back on their feet.

REMINDERS

Holiday Schedule
Feeding Tampa Bay will be closed on Tuesday, July 4th

Boxes
Please remember to bring back your banana boxes and pallets to Feeding Tampa Bay. These are important items that will help the food bank get food out to agency partners and clients.

Submit your success story!
We love hearing about your food programs and achievements! Contact Jessenya Ramirez at jramirez@feedingtampabay.org to share the story of how your agency is working to build capacity and serve the community.

Spread the word!
Grab a handful of FTB Mobile Pantry flyers that are placed next to the Agency Check Out window and hand them out to clients at your next distribution. Also, look for emails about mobile pantries that may be coming to your area.
meet Taryn

Meet our Marketing & Communications Coordinator, Taryn DeClue! She is very passionate about her position at Feeding Tampa Bay because it allows her to inform the public on how we are combating hunger in the area. She loves to engage others and join forces to make a difference in the community. Taryn says that working at Feeding Tampa Bay enables her to be “surrounded by passionate people who want to create change!” Before Feeding Tampa Bay, Taryn worked as a travel coordinator and got her MBA and MS in Marketing at the University of Tampa. Taryn enjoys visiting new places and learning about new cultures. She has been to 31 countries so far and hopes to make it around the world.

HIGHLIGHTS

1. Farm to Fork
   Over the past couple of months we’ve managed to distribute over 2 million pounds of fresh local grown produce to our community. From Farm to Fork is an initiative that has allowed Feeding Tampa Bay to bring in a variety of fruits and vegetables directly from local farms for our partner agencies to distribute to their clients.

   We have more than 20 of our partner agencies participating in the program. Along with the produce, our agencies also receive simple, easy-to-cook, bilingual recipe cards and informational flyers for their clients. These flyers give clients great storage tips and nutrition information. A few of our agencies have even incorporated the produce they received into cooking classes for the community. Having access to fresh fruits and vegetables is a great way to make sure those in need have nutritious and delicious food in their homes.

2. Your Safety Matters
   The April Feed and Lead Series class featured “Your Safety Matters”. The speaker for this session was Feeding Tampa Bay’s Agency Relations Specialist, Jessenya Ramirez. This session provided valuable information on food safety guidelines.

   If you missed this class, don’t worry because different educational sessions are held every month! Please check your email and look for flyers advertising upcoming session topics.

   Lunch is provided at all of the sessions and you have a great opportunity to grow your pantry as well as to network with other partner agencies and Feeding Tampa Bay staff.

   For more information or to RSVP, please email Karen Serrano Arce: kserranoarce@feedingtampabay.org

DID YOU KNOW?

Did you know that in Europe an eggplant was used as a decorative garden plant rather than food?

Look for creative ways to cook eggplant and refrain from frying, since eggplant absorbs four times the amount of fat than a potato can. Eggplant can be baked, roasted, or steamed.

Cooking tip
“Sweat” the eggplant!
In order to remove some of the bitter flavor and make the eggplant more tender and palatable:

- Cut the eggplant in slices and sprinkle them with salt to draw out the moisture.
- Let the slices sit for approx. 30 mins
- Rinse the eggplant to remove the majority of the salt and pat them dry.

Try this Roasted Eggplant recipe!
Preheat the oven to 400°F. In a baking pan lined with parchment paper, place eggplant slices down and sprinkle each piece with a little bit of olive oil. Season with salt, pepper and garlic powder to taste. Roast in the oven until golden brown for approx. 30 minutes. Remove from the oven and sprinkle about 2 tablespoons of lemon juice over the eggplant slices. Serve hot and enjoy!

NEW RESOURCE - CANVA

Need help designing graphics and flyers for your agency?

Canva is a great tool your agency can use to better advertise your services! This website provides various features to help you design flyers, logos, brochures, posters, and much more!

For more information visit canva.com.