## Food Program, inc.

## GROW A ROW FOR ST. JOE'S!

The Grow a Row for St. Joe's program is now in its fourth season and the harvest couldn't be better. As more and more individuals, community groups and volunteers donate from their own gardens, the opportunities for our clients to eat a variety of fresh fruits and vegetables have doubled from last year. "This is what it's all about, providing the most nutritional food options for our client families," said Monica Clare, Executive Director.

## Petersen Farm

In memory of their Mother, Ruth, the Petersen Family has kindly donated the use of her garden to St. Joe's so that we could plant and harvest fresh produce to distribute to our clients. This year with the help of Joe Bellmore and several volunteers, the garden has produced $\mathbf{2 , 0 0 0}$ pounds of fresh produce! The Petersen's have offered to expand the garden for us next year!

Others who Grow a Row for St. Joe's include: Appleton East High School, Xavier High School Memorial Presbyterian and First Congregational Church. Many other individual donors have contributed hundreds of pounds of fresh produce to St. Joe's this summer...your generosity has been amazing. Thank you!


## PANTRY ALLIANCES

For about 30 years, St. Joseph Food Program has been sharing groceries free of charge with the Hortonville Community Food Pantry in Dale, Wisconsin. "St. Joe's has always been a great help to our pantry," Jim Garon, pantry treasurer and volunteer, said. "We especially appreciate all of the fresh fruits vegetables, milk, and eggs that we receive." About $60 \%$ of their total distribution comes from St. Joseph Food Program.

This partnership has proven beneficial to those needing food. It has provided an opportunity for clients to have a pantry close to home where they will still receive the great nutritional benefits of the foods that St. Joe's provides in Menasha.
As a result of this alliance, St. Joe's has begun working with other partner pantries. Rather than having clients come to Menasha from the Black Creek/Seymour area, St. Joe's is providing groceries to the Seymour Community Pantry. Clients can now stay in their own communities, saving gas and time. In a similar effort, a partnership has been forged with the Kaukauna Loaves and Fishes Pantry Although the transfer of clients has not been completed, we anticipate doing so in the near future.

## Additional benefits:

- Nutritional Analysis. This analysis is conducted with all alliance partners to establish the nutritional value of their current distribution. This is compared to the SJFP distribution. Any difference is made up with SJFP providing additional items such as fresh produce and dairy. This results in the clients currently being served at the alliance partner pantry receiving the same
distribution as those coming to SJFP. To date, over 100 Families have benefited from this supplemental distribution from SJFP
- Web-based client intake program. St. Joe's will provide software that will be used by alliance pantries. By sharing a database of users, the pantries will create efficiencies and reduce duplication of services. The ability to have a better understanding of the need in the area will help the pantries and stakeholders plan for the future.


## LEAVING A LEGACY



Front row l-r, Angie Ceranski (board member), Tom Schiltz, Monica Clare (Executive Director, Karen Ziemke (Development Director), Pachia Lor (Administrative Assistant), Back Row l-r, Jeff Holecko (board member), Jim Hyde (Board member), Doug Sachs (Board Secretary), Lou Blasczyk (Board member), Steve Borden (Board President), Jim Wanek, (Warehouse Manager), and
Mike Dejno (Board Treasurer).

Tom Schiltz, founder, volunteer and member of the board of directors of St. Joseph Food Program retired after 31 years of service. Tom was celebrated with a private dinner honoring his contribution to our community and to the program. "Tom is an inspiration to others. Our community is a better place because of Tom and his desire to help others who find themselves going through hard economic times," said Steve Borden, Board President for St. Joseph Food Program, Inc. If you would like to read more about Tom, please visit our website at www.stjoesfoodprogram.org.

So far this year you have donated over $\mathbf{8 7 6 , 9 6 4 . 4}$ pounds of food! (We know this because each donation is weighed by our hard working volunteers!)
It was a busy summe with many businesses and organizations hosting events benefiting St. Joe's. Many thanks to the volunteers who spent time organizing these events, to all who supported the events and to all the other donors who give to St. Joe's hroughout the year! Whether n-kind or monetary, every contribution makes a difference

Thank you!

## MARIAN UNIVERSITY OFFERS EXPERTISE TO ST. JOE'S

As part of their Master's Program, four students from Marian University assisted St. Joe's with an improvement project that aimed to improve the time both clients and volunteers spend in the distribution area. After weeks of meeting with volunteers and staff, hands on analysis and a two-day Kaizen event*, using lean practices; the students were able to achieve a more than $20 \%$ reduction in client flow time through the food distribution line This change is significant and was achieved with relatively minor adjustments to the existing set up, no major reorganization and no capital expense! This now serves as a springboard for continued improvement, resulting in the creation of an Improvement Team comprised of staff and volunteers. This team will lead future changes and projects that will better serve our clients as well as accommodate our volunteers.

A special thanks goes to the following Marian grad students, Alexander Hunt, Chungyia Thao, Laura Lopez, Mike Hunt and the Marian University Administration.

* Kaizen event. Japanese for "improvement", or "change for the better" refers to philosophy or practices that focus upon continuous improveme
of processes in manufacturing, engineering and business management.

CHAMP PROGRAMMING
COMMUNITY, HEALTH, ACTVITY MOTIVATION, PREVENTION

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- CHAMP Meal - A monthly bag packed with ingredients, recipe, and nutrition information.
Nutrition Classes - Monthly
classes are taught by University of Wisconsin Outagamie Extension.
Topics include:
- Enjoy More, Eat Less
- Buy More for Less
- Meal Planning
-Fresh from the Farm - Farm Market
-Souper Dinners - Soups and Crock Pot Cooking Eat Whole Not Half - Whole Grains
Cooking Classes - The classes use fresh garden produce (no meat). Taught at Riverview Gardens.
Grow a Row for St. Joe's - The program is designed to increase the amount and variety of produce offered to our clients. - Exercise - The YMCA staff will lead on-site exercise classes, details to be announced
Pantry Alliances - The purpose is to increase efficiency of food distribution to clients in need as well as raising the nutritional impact of distributed foods to client who use smaller pantries.


## LOCAL VENDOR SPOTLIGHT - WOODMAN'S GROCERY STORE

St. Joe's enjoys the support of many local vendors. We serve the local community, and the local community supports us. Like St. Joseph Food Program, Woodman's Markets believes in supporting the local community and does so by providing support to organizations and non-profits through their charitable giving program. As an employee owned

communities in which employees live and work every day and supports causes that directly impact the local community. That's why during the months of November and December, Woodman's does an in-store fundraiser for St. Joe's whereby, shoppers can purchase "donation bags" with all proceeds going to St. Joe's. Last year his generosity totaled almost $\$ 10,000$ for food that supports the needs of the 1,000 families who visit St. Joe's each week!

Next Spring's Featured Business - LOCALLY OWNED, BREADSMITH


TOM
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## A SMOOTHIE NAMED AFTER OUR WISCONSIN HERO

Refuge Smoothies in Milwaukee is an innovative café that set out to make a difference. Not only is Refuge Smoothies a place to go and enjoy a refreshing drink, but they are hoping to change the way people think and live by bringing attention to the good works of others in our state. Refuge Smoothies have named some of their smoothies after those in our state who have received the Wisconsin Heroes Award, given out by the Governor' Office each month. Tom Schiltz received this award in January this year and is now on the menu with a smoothie named the "Tom Schiltz"!

So, if you're looking for an orange, mango and papaya smoothie just say, "I''ll have the Tom Schiltz please!" To find out more about Refuge Smoothies, check out their Facebook page at wwwfacebook.com/RefugeSmoothies.

## VOLUNTEERS...

## THEY MAKE OUR DAY!

Each weekday morning, our volunteers wake up early and head straight to St. Joe's to donate their time. They are responsible for sorting through thousands of pounds of donations, welcoming clients and distributing food to our families. The program simply could not operate without volunteers. While we could measure the value of the 60,000 volunteer hours donated in one year's time, it is more accurate to say their contribution is priceless. The smile or the friendly hello from one of our volunteers to a client can make their day!

If you have ever considered becoming a volunteer with St. Joe's, visit our website www.stjoesfoodprogram.org to learn more and fill out an application. You will have the chance to make a real difference in our community!

## MEET JOE BELLMORE

Because of the generosity of the Xerox Corporation and Program, St. Joe's Leave privilege of receiving the services of Joe Bellmore for a fully-paid one year leave of absence. Xerox has loaned more than 500 employees to non-profits since 1971. Only five employees are picked from the entire United States and Joe Bellmore was chosen as one of those five for 2013.

Joe has been working on developing our Pantry Alliance Program as well as getting his hands dirty in the garden by planting and harvesting from some of the donated gardens for our Grow a Row for St. Joe's program. We applaud Xerox for their commitment to serving the communities where their employees work and live.

BOARD OF DIRECTORS

