

1465A Opportunity Way | Menasha, WI | 920-734-9461

ST. JOE'S TAKES FIRST PLACE

St. Joe's took first place in the 2014 Appleton Downtown Christmas Parade. "A Village of Sharing" was the theme for this year's float. The snowy village was complete with a milk-carton igloo, an egg-carton mailbox, Christmas trees, snowmen, and plenty of lights. Upbeat and music called us to share with and care for each other. This was a collaboration between **Professor Tammy Ladwig's students at UW-Fox Valley** and students at **Kimberly High School**. A stunning ice sculpted table featuring a cornucopia filled with a bountiful array of fresh produce was designed, sculpted and donated by **Paul Solman, owner of Krystal Kleer Ice**. **Miron Construction** donated the flatbed and driver, and went above and beyond to help in the snow. **Arrow Audio** donated the sound system and set up; and, **UW-Fox Valley** donated the space to build the float.



UPCOMING EVENTS

April 16
National High-Five Day
Give yourself a high-five and join St. Joe's Hi-Five Club!

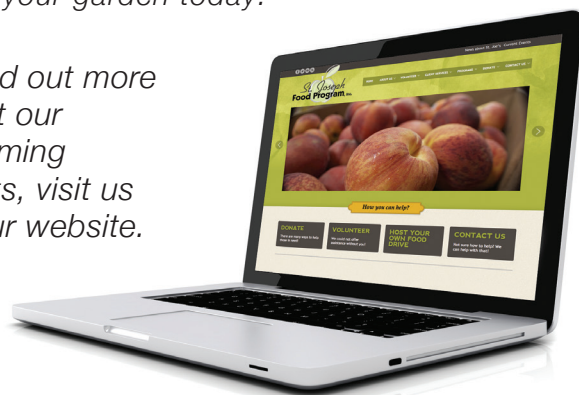
May 2
Human Race



May 9
Postal Carriers' Food Drive

May 23
Grow a Row for St. Joe's
Plant your garden today!

To find out more about our upcoming events, visit us on our website.



DONATE

directly to St. Joe's by visiting at stjoesfoodprogram.org

Supplementing nutritional needs of the economically distressed within our local community.



DONATION DROP OFF HOURS

Monday-Friday 7:30 to 11:30 a.m.
Monday evenings 5:00 to 7:30 p.m.

The donation door is located on the northeast side of the building. Look for the Donation Drop off sign.

SAVE THE DATE!

St. Joe's is "MOOOOv'n for Milk" as we participate in the Human Race on Saturday, May 2, 2015 to raise money for our Milk Program. Aerotek will be our corporate partner. To donate go to www.stjoesfoodprogram.org and click on MOOVIN' FOR MILK.



St. Joe's Milk Trivia

How much milk was provided free of charge by St. Joseph Food Program in 2014?
81,852 gallons of 1% milk.

How many cows, working full-time would we need to accomplish this task?
26 holstein cows working full-time.
(10 month/year is considered full time for a cow.)

How much money did St. Joseph Food Program spend on milk in 2014?
\$237,487.99

Now you see why we're "MOOOOv'n for milk!"



ANNUAL FUND DRIVE RESULTS

Thank you...We exceeded our goal of \$365,000! Because of your generosity we raised **\$472,956!**



Pictured left to right: Karen Ziemke, Development Director and Monica Clare, Executive Director.

WE TOOK THE PLEDGE

The **Weight of the Fox Valley (WOTFV)** is a new three-county initiative and St. Joe's is excited to be a part of it! Being overweight affects individuals and our entire community; physically, socially, psychologically and economically. The formation of WOTFV had a lot to do with the staggering statistic: **62% of residents in the Fox Cities (Winnebago, Outagamie and Calumet) self-reported in the 2011 Life Study that they are overweight or obese.** These are the counties we serve at St. Joseph Food Program. We believe in helping our client families with their emergent food need, but we also want to help individuals and their families make a permanent change in their overall health. We take our donor dollars seriously and purchase the most nutritious foods our budget will allow. Over the past five years, St. Joe's has had its own nutrition program called **CHAMP, (Community Health, Activity, Motivation, Prevention.)** WOTFV will give us one more tool to fight the ongoing epidemic that plagues many of our clients. Collaborative partnerships are what make The Weight of the Fox Valley work and St. Joe's will be there to help in this effort!



SAUSAGE, CABBAGE AND POTATO SKILLET

Just in time for St. Patrick's Day...an easy and healthier version of an Irish meal! CHAMP meals include all of the ingredients in the recipe for individuals and families to prepare the meal. This has been a great way to introduce new ingredients, encourage meal preparation and try new recipes. Most of the ingredients in the CHAMP meals are food items frequently distributed at St. Joe's each month, so duplication of the recipes is easy. Each recipe results in 5-6 servings.



A recent survey of our clients showed a very positive response to the CHAMP recipes. From ease of preparation to taste, responses were very "flavorable!"

"SAY WHAT?"

"The CHAMP meal is a great option especially for an inexperienced cook. The presentation and information provided is helpful. I usually modify to increase flavor and expand the meal."

"Please continue. It's something I look forward to when I come. As a single person, I get several meals to freeze or share with others. I enjoy the simplicity and convenience of them."

March's CHAMP Recipe

Ingredients:

- 4 small potatoes, peeled and diced
- 1 lb turkey sausage cut into small pieces
- 1 head cabbage, thinly sliced
- 1 can chicken broth
- 1 tablespoon minced garlic
- Olive oil
- 1 teaspoon red pepper flakes
- Salt and pepper

Directions:

1. In a large skillet, heat the oil and add diced potatoes. Brown about 5 to 7 minutes.
2. Add sausage, cabbage, chicken broth and garlic. Cover and cook over medium heat, stirring frequently, until cabbage is done to your liking.
3. Sprinkle with crushed red pepper, and serve.



A NOTE FROM OUR EXECUTIVE DIRECTOR

Wow! Here we are at the beginning of spring. It seems that time continues to speed up as there is much to do and much to accomplish.

Two thousand fourteen was a great year at St. Joe's. In looking back and listing the variety of activities that took place and what was achieved, I am overwhelmed with gratitude for all of the blessings rained down upon this organization. Because you are part of a generous community of financial and in-kind donors, you have assisted more individuals and families than ever before. Due to the valuable time donated each week by amazing volunteers, client families and agencies are served with efficiency and smiles. Thanks to a talented and dedicated staff, many ideas have been implemented to continue making this mission a success. Last, a supportive board oversees and guides the complete process. Together, a caring team of people – donors, volunteers, staff and board – is created. Together, you continue to help our clients fight hunger and sustain hope.

We couldn't do it without you!

~ **Monica Clare,**
Executive Director

BUSINESS PARTNERSHIP OF THE YEAR AWARD

St. Joe's and Aerotek have been selected to receive the Business Partnership of the Year Award! The award, which is sponsored by Secura, recognizes a business and a nonprofit for promoting, encouraging, and supporting volunteerism and collaboration. We will receive the award at the Community Foundation's Celebrating Our Volunteers Gala on April 16th. Watch for more information about our partnership in the fall newsletter.

Contact Leah, our Volunteer Coordinator, if you'd like to learn how your organization can partner with St. Joe's.

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DIG IN... IT'S SPRING!

The **Grow a Row for St. Joe's** program is looking for volunteers to help with our existing gardens. Whether you are an individual gardener, business or community group, we could use your help! Having fresh and local produce donated to St. Joe's provides some of the best quality of food available and increases the nutritional options for our clients. Members from Memorial Presbyterian in Appleton will be helping St. Joe's expand our donated garden at the Petersen Dairy Farm to close to 2 acres this year. If you would like to help or start your own garden for St. Joe's, please contact Joe Bellmore, Operations Manager at jbellmore@stjoesfoodprogram.org or a call 920-734-9461 ext. 311

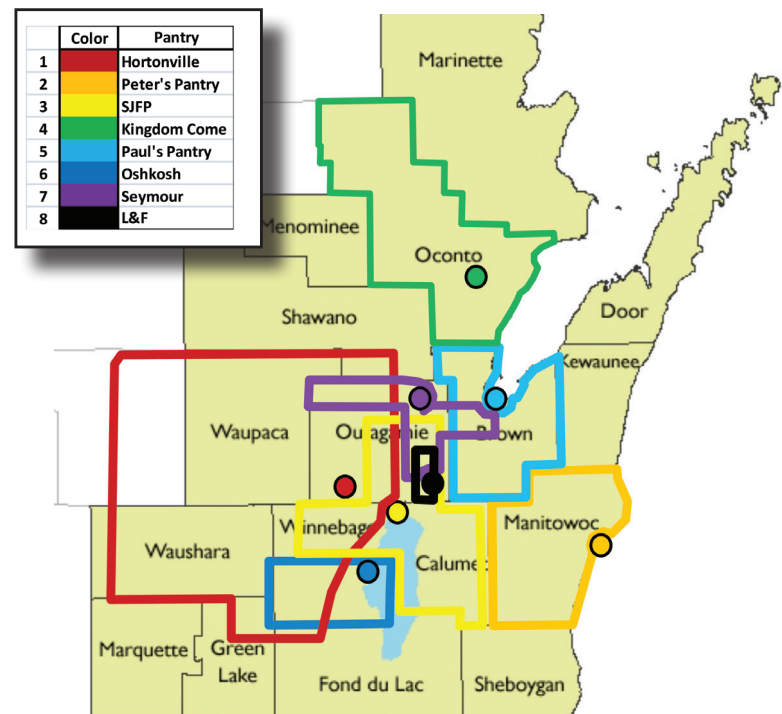


ST. JOE'S HOSTS REGIONAL PANTRY FORUM

In January, St. Joe's hosted a Regional Pantry Forum for pantries in surrounding areas. The theme of the meeting was "Working together to make food distribution to those in need more efficient and effective." A group of 8 pantries spanning 8 counties met to discuss topics of importance to all. Topics included:

- Examining the geographical areas served
- Reducing duplication of services by creating alliances
- Use of St. Joe's cloud-based intake system for consistent reporting
- The creation of a food purchasing cooperative

Craig Robbins, Executive Director of Paul's Pantry in Green Bay, said, "Paul's Pantry was happy to participate in the Regional Pantry Forum at St. Joe's. We would like to take the information that was presented and use it to create similar alliances in Brown County and out to the lakeshore. By doing so, the efficiencies created will better serve our clients and enhance use of stakeholder dollars."



Included in the program was a map detailing the areas covered by each participating pantry – a total of 168 communities are being served by 8 pantries.