

Fighting Hunger. Sustaining Hope

1465A Opportunity Way Menasha, WI 54952 920-734-9461

RETURN SERVICE REQUESTED

**DONATION PRIVACY POLICY** 

For the protection of our donors and prospective donors, St. Joe's follows a strict donation privacy policy. View our policy online at stjoesfoodprogram.org.

# upcoming events Visit **stjoesfoodprogram.org** for more details on upcoming events and fundraisers

### DECEMBER 3

**Giving Tuesday** 

### **NOW THRU DECEMBER 31**

**Annual Fund Drive** 

### **STARTING JANUARY 1**

**Area Police Departments Food Drive** 



**GIVING TUESDAY!** Make your donation in person and receive a tour. St. Joe's will be hosting tours from 9:30-11:30 a.m. on Giving Tuesday, December 3rd!

# DONATE



### **ONLINE**

**NON-PROFIT** US POSTAGE PAID MENASHA, WI

PERMIT NO. 63

stjoesfoodprogram.org



### **STOP BY/DROP-OFF**

Mon.-Fri. 7:30-11:30 a.m. Mon. Evenings 4:30-7:30 p.m.



### **BY MAIL**

St. Joseph Food Program 1465A Opportunity Way Menasha, WI 54952

### **OUR MISSION**

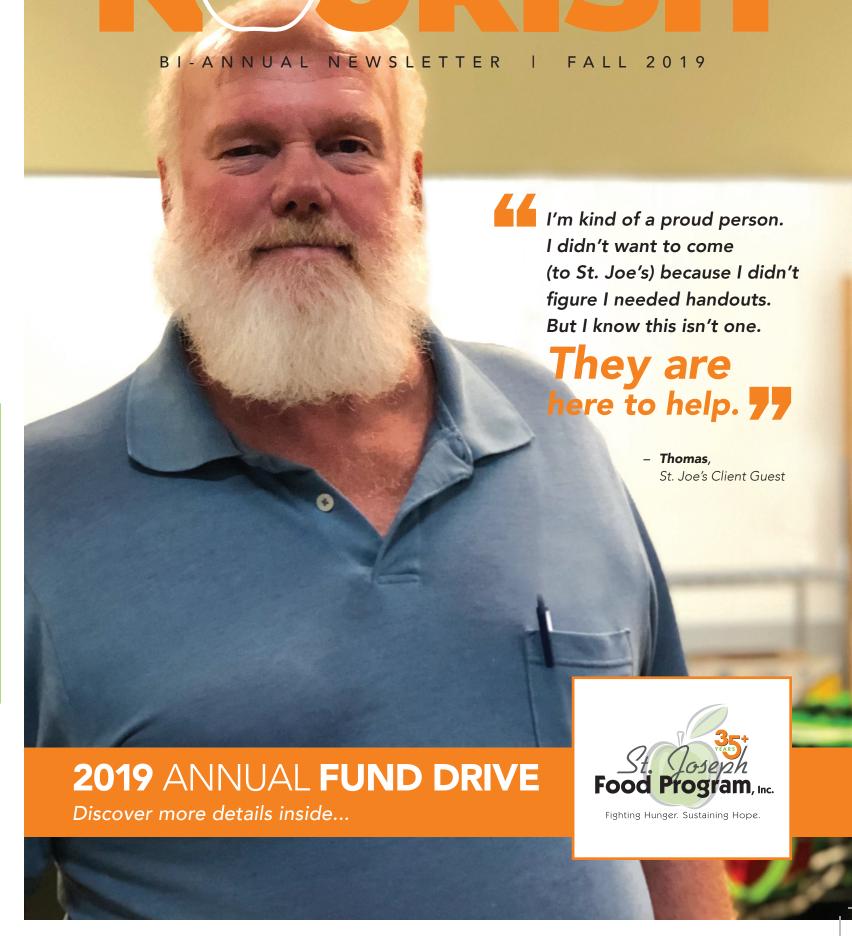
Supplementing nutritional needs, free of charge, for the economically distressed within our local communities.

**CONNECT WITH US** 









# St. Joe's Legacy Circle

One of the most meaningful and impactful ways you can give is by naming St. Joseph Food Program in your will or estate plan. Planned giving enables you to leave a legacy in our community, while ensuring the future of St. Joe's

Alert!

There will be **NO Scouting** 

for Food Drive this year...

we will need your help

to make up the difference of

• Low/no sugar canned fruit

• No Halloween Candy Please!

nutritious food options to our client guests. While we have

no issue with them enjoying

an occasional treat, we won't

stock our shelves with candy,

We want to ensure that they

have ready access to healthy

food choices. Thank you for supporting this policy!

bakery sweets or soda.

St. Joe's strives to provide

• Canned meats, tuna

• Low/no sodium soups

• Low/no sugar cereals

• No sugar applesauce

What we need:

and chicken

• Peanut butter

approximately 15,000 pounds.

for generations to come. Please contact your financial advisor or estate attorney for more information.

If you have already named St. Joe's in your will or estate plan-**thank you**! You may remain anonymous if you wish, but we'd like to express our appreciation personally!

This year make your IRA charitable! The rollover is now permanent. Congress reinstated a law that allows you to make a tax-free gift from your individual retirement account (IRA). Known as the IRA charitable rollover, this law no longer has an expiration date, so you are free to make annual gifts to us from your IRA this year and well into the future.



# WELCOME!

Welcome **Xue**, our new Volunteer Scheduler. Volunteer Opportunities! Visit stjoesfoodprogram.org, click on Volunteer for a complete listing and application.





Volunteers power the human energy at St. Joe's and our volunteers provide the daily face to face service for client guests. Collectively, these volunteers have years of valuable experience. Therefore, it was natural fit to bring together a Volunteer Advisory Committee to help make the client guest experience the best it can be. Board and staff members have been considering ways that we can utilize our space to better serve our clients. This group of volunteers brings a breadth of life experience across multiple volunteer jobs and professional backgrounds. They have learned more about St. Joe's and our history and have even toured other pantries. In the coming months, they'll propose their collective visions for the future of service at St. Joseph Food Program.

We're grateful and proud to have such a dedicated group of volunteers.

Doug Dieterich, Thursday Produce Kris Frost, Tuesday Bakery Tim Heenan, Monday PM Produce/Bakery Greg lott, Monday and Wednesday Produce **Sue Jungen**, Friday Staples Keith Keller, Wednesday Produce and Thursday Trucks

Sue King, Wednesday Bakery Corrine Krueger, Monday Staples Pat Martenson, Monday Bakery Sarah McRae, Friday Produce Tom Reuss, Thursday Produce Mary Wittmer, Tuesday Staples

## **Advisory Committee Members**

### Pictured bottom left to right:

Memorial Presbyterian Garden at Peterson Dairy Farm; McCain Foods Garden; Appleton North garden; and Timber Rattlers Garden, sponsored by Green Stone Credit Union





# **CHAMP** Meal

### Impossibly Easy **Turkey Burger Pie**

### **Ingredients**

- 1 lb. ground turkey
- 1/2 cup Original Biscuit mix
- 1 cup low fat milk
- 2 eaas
- 1 cup shredded cheddar cheese
- 1 large onion, chopped
- 1/2 tsp salt (optional)
- PlusOne Steamed broccoli and/or chopped mushrooms

### Instructions

- 1. Heat oven to 400 degrees. Spray 9" square pan with olive oil or non-fat cooking spray.
- 2. In 10" skillet, cook turkey and onion over medium heat until browned. Drain. Spread into pie plate and sprinkle with cheese.
- 3. In a bowl, stir remaining ingredients with a wire whisk until blended. Pour into pan.
- 4. Bake about 25 minutes or until knife inserted in center comes out clean.

# **Grow a Row GARDENS**

The gardens were bursting with produce! The autumn harvest is coming to a close, but here's a look at what you've grown and harvested for hungry families in the Fox Cities.

Cabbage, zucchini, peppers, tomatoes, summer squash, sweet corn, and onions.

Over 10,000 pounds of fresh produce has been donated!

> Meet some of our community garden partners:

- McCain Foods
- Wisconsin Timber Rattlers
- Appleton East
- Appleton North
- Biomet
- Congregational Church of Appleton
- Memorial Presbyterian of Appleton

Free. Local. Face to Face.



Vice-President

Secretary

### **STAFF**