



# Society of St. Andrew

## GLEANING AMERICA'S FIELDS FEEDING AMERICA'S HUNGRY

# Quarterly Report

VOLUME 35

NUMBER 2

SPRING 2018

## Table of Contents

|                               |   |
|-------------------------------|---|
| My Delicious Mississippi Life | 1 |
| Executive Director's Report   | 2 |
| Gleaning for the Cycle        | 3 |



Deborah Hunter is a frequent gleaner with SoSA in Mississippi. She is also a radio host, TV host, and now an author. Her new cookbook came out in early June, and a percentage of the proceeds is designated to support the programs of the Society of St. Andrew.

## My Delicious Mississippi Life

**D**eborah Hunter loves cooking, loves life, and loves people. She shares these passions, along with her recipes and personal stories, in her new book, “My Delicious Mississippi Life,” released in June. Hunter also loves feeding hungry people by volunteering with SoSA, and some of the profits of her book are designated to support the feeding ministries of the Society of St. Andrew.

SoSA is just one element in the whirlwind of life experiences Hunter has had in the last few years. In 2010, she moved into a new home in Terry, Mississippi and stood in her new, chef-quality kitchen, staring at a space that seemed wasted on a person who really didn’t cook much. But Hunter was inspired. She prayed, “Lord, please teach me how to cook.” Then she started cooking, baking, and even hosting dinner parties. She was transformed.



Her new-found passion led her to start a cooking show on the local cable TV channel. Then she was asked to co-host a cooking show on Mississippi Public Radio. A food program on radio might seem to be a mismatch, but it turned out to be a hit. “Deep South Dining” has become the second most-popular local program available on radio in her area.

Continued — see *My Delicious Mississippi Life* on the back cover



# Gleaning for the Cycle

By Mike Elmore  
(SoSA's Florida  
Program Coordinator)

**G**LEANING IS DIFFERENT IN FLORIDA – our harvest season starts when others are scraping ice off cars and shoveling driveways. We can't glean past noon due to the humidity and the 100% chance of afternoon rain. And we face the late summer/early autumn succession of

with SoSA, CROS Ministries, Lighthouse Café, and Heritage/Roth Farms.

Food recovery took place on a Tuesday morning in Belle Glade, Florida. We gleaned for a little over an hour, gathering cabbage, and romaine and iceberg lettuce. Then we stopped at Heritage Farms to pick up 40 pounds of radishes.

Distribution happened that afternoon. The Lighthouse Café kitchen is at the bottom of a project building in the center of a neighborhood that desperately needs a facelift – stray cats and wild chickens acting as unofficial mascots. We unloaded our produce, as well as cucumbers and tomatoes that our South Florida partner, Keith, had gleaned from the coast earlier. After thorough washing, cutting, and dicing, everything was separated into containers for the next day.

Meal preparation was scheduled for the next morning. We arrived at Lighthouse Café to find the kitchen staff already cooking ham that they provided, and Chef Paula (from the Dept. of Agriculture) working with a well-primed oven. We unwrapped salads, set up the serving

lines, and prepared for about 130 clients to arrive at 11:30.

Then came a food prep demonstration. As the clients arrived, we handed out sets of measuring cups and recipe cards for all of the dishes created with our gleaned

veggies. Everyone was very gracious and seemed to love all the food. They watched the demo as they ate, and the recipes were fairly easy to make with materials they had at home.

Continued – see *Gleaning for the Cycle* on the back cover



Atlantic-borne hurricanes, each threatening to drown our susceptible peninsula.

In the year I've worked in the Florida office, I've gleaned at nearly every Floridian latitude from north to south. I've gleaned in the sticky heat and pouring rain, in fields abundant and sparse, with volunteers from young to old.

But last month, I participated in a two-day event that would be special for any gleaner -- completing the full cycle of food recovery, distribution, and meal preparation. This event was coordinated by the Department of Agriculture and included collaboration



**My Delicious Mississippi Life**

continued from cover

Each Monday morning, Hunter brings food she has prepared for the day to the radio station. She and co-host Kevin Farrell talk about her recipe and share ideas with callers and guest chefs. The show might focus on pasta, or barbecue, or sweet treats, or food trucks – anything in the limitless world of food.

qualification. Hunter also says she appreciates the passion and enthusiasm of SoSA's Mississippi Program Coordinator, Andy Lemmon. His care for people is one ingredient in Hunter's evolving recipe for helping the less-fortunate, with the goal that no one should go hungry in America. ♡

**Gleaning for the Cycle** continued from page 3

It was great to experience the entire cycle firsthand. Gleaners normally don't see the process after we drop off food at a feeding agency. Collaborating with other private entities and the state of Florida for this project demonstrated how much effort goes into the big picture of food rescue, distribution, preparation, and

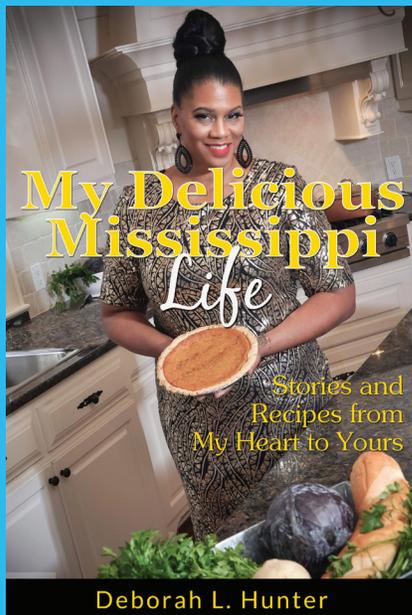
meals provided directly to those in need. We plan to do more of these events with agencies and

hungry people all over the state. ♡

And now, Deborah Hunter's 200-page book has been released, with 150 original recipes, positive life stories, and poetry. The book is an extension of her belief that food harbors no prejudice; that food enables equality; that food is a blessing for all.

Hunter believes no one should live without love ... or without food. She volunteers with Society of St. Andrew because she knows the gleaned food SoSA provides feeds hungry individuals and families without

**L**earn more about Hunter's book, "My Delicious Mississippi Life," or order a copy of your own at: [peaceinthestormpublishing.com](http://peaceinthestormpublishing.com)



**Abundance Orchard**



**Year 1: Old Testament**  
**Year 2: New Testament**

Learn more and order your VBS program at [endhunger.org/vbs](http://endhunger.org/vbs)

Churches can start planning now for this summer's Vacation Bible School.

Both programs are available for use. Each is a complete hunger-action themed VBS, a 2-3 hour program for up to 5 days.

**THANK YOU** to the following **FOUNDATIONS & CORPORATIONS** that donated \$1,000+ in the first quarter:

- Carol & David DeVries Family Charitable Fund of Schwab Charitable.....San Francisco, CA
- Foundation for the Carolinas..... Charlotte, NC
- Tisbest Philanthropy..... Seattle, WA
- Network For Good.....Bethesda, MD
- Anne & Ralph Cline Foundation of the Community Foundation of Harrisonburg and Rockingham County.....Harrisonburg, VA
- John & Mary Franklin Foundation..... Atlanta, GA
- Kosciusko 21st Century Foundation..... Warsaw, IN
- Wesley Foundation..... Atlanta, GA
- Virginia United Methodist Foundation.....Glen Allen, VA

THE SOCIETY OF ST. ANDREW IS A NATIONAL 501(c)(3) TAX EXEMPT, NONPROFIT ORGANIZATION.

**For information about SoSA programs call 800-333-4597 • [sosainfo@EndHunger.org](mailto:sosainfo@EndHunger.org) • [EndHunger.org](http://EndHunger.org)**

*Connect with us on Twitter, Facebook, Pinterest and sign up for monthly updates*

[EndHunger.org/signup](http://EndHunger.org/signup)

