



Society of St. Andrew

GLEANING AMERICA'S FIELDS FEEDING AMERICA'S HUNGRY Quarterly Report

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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

Deborah 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



January – April, 2018 Fresh food saved and donated to feed the hungry

Gleaned Produce.....	4,511,289 lbs
Potato & Produce Project.....	2,720,424 lbs
Events	883
Volunteers.....	7,213

Total Historical Pounds	835 Million
Total Historical Servings	2.5 Billion

Recent Donations

In Memory Of

Sumiko Hirakawa Byrd
Olene Conwill
Martha Crutchfield
Bud Curtis
Donna Marie Fods
R. Sam Gentz
Willard Gilley
Gladys Frayser Glass
Bette Hampton
Richard Hansen
Phoebe M. Harcum
Pat Inge
Jane Ingles
Veryl Kaiser
Iva Jean King
Albert Myer "Buddy" Lovett
Jean Makoujy
Edna McAfee
Glenn Morris
Connie B. Pike
Amitabh Rastogi
Novelia Rhudy
Ryan Shoaf
Tommy Sibold
Pauline E. Thomas
James Trapkin
Jim Turner
Richard (Dick) Westlake

In Honor Of

Rev Marge Anderson
Charlotte Bennett
Wallace Bruce
Thomas Flynn
Mr. & Mrs. Morris Grossman
Conrad Grundlehner
Buffy Harper
Brian Henderson
Morris Henderson
Mr. Henry Holswade
Betty King
Mr. A. Mitchell Koppelman
Linda Lambert
Dr. Andrew Lewis
Josephine Makoujy-Logue
Carol Morling
Dr. Paul Phillips
Rastogi Family
Christy Lohr-Sapp
Rosalie Scholer
Martha Short
Kathy Spradlin
Martha Stokes
Leslie West

Executive Director's Report

By Lynette Johnson

Tailored Solutions

We'll never send one thousand pounds of bell peppers to a shelter that houses just fifteen guests, or to a small church food pantry that is open only once a month. But we're delighted to share ten pounds of bell peppers with that shelter, or provide the small food pantry freshly-gleaned produce on that one day of the month they are open.



We'll gladly take thirty pounds of mixed fruit, twice a week, to an afterschool program that serves one hundred children each day. And we're delighted to line up a big-city congregation to glean three farmers markets every week, ensuring a steady stream of produce to a shelter that houses and feeds hundreds of people, but has limited refrigerated storage.

One challenge for SoSA is making sure people get to eat the fresh fruits and vegetables that farmers share and volunteers glean. So many variables to consider: How much food is there and what is its shelf life? Which agencies can accept this produce today? How much food can each agency actually use, and when will they distribute it? Which agencies have refrigeration capacity? What agencies can accept extra produce and redistribute it to other nearby partner agencies?

In food recovery and distribution - as in many other aspects of life - one person's trash is another person's treasure. Daikon or eggplant (even cabbage) may be completely unfamiliar to some people, yet is a dietary staple for others. We want food in the hands of people who will use it! Which population in need will welcome the food SoSA volunteers have just gleaned? Can we find a soup kitchen or community table nearby that can incorporate this food into a soup, stew, or salad?

SoSA stands apart in its dedication to tailoring solutions to meet the needs of both farmers and partner agencies. This effort keeps good food from going to waste. It highlights the servant's heart that SoSA farmers, volunteers, donors, and staff bring to this work. And it really defines what SoSA does as a ministry - meeting community needs every day. ♡

Gleaning for the Cycle

By Mike Elmore
(SoSA's Florida
Program Coordinator)

GLEANING 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.

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

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. 🍴

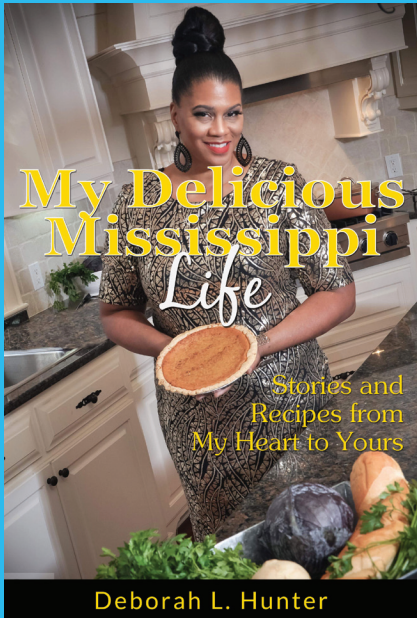
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It was great to experience the entire cycle firsthand. Gleaners normally don’t see the process after we drop off food at a feeding agency. Collaborating with other private entities and the state of Florida for this project demonstrated how much effort 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. 🍴

Learn more about Hunter’s book, “My Delicious Mississippi Life,” or order a copy of your own at: peaceinthestormpublishing.com



Abundance Orchard



Year 1: Old Testament
Year 2: New Testament

where faith grows and hungry people are fed

Learn more and order your VBS program at 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 CharitableSan 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 FoundationGlen 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 • EndHunger.org
Connect with us on Twitter, Facebook, Pinterest and sign up for monthly updates
EndHunger.org/signup

