

P2P

peer to peer


FEEDING[®]
NEW YORK STATE

AUGUST 2023 | ISSUE 6



Good things happen when
we come together!

A MESSAGE FROM FEEDING NEW YORK STATE



Dan Egan
Executive Director

Have you ever walked into the lobby of a big organization and seen the walls lined with portraits of the current and former CEOs? I knew a leader once who took over such an organization. On his first day, he had every single one of the big-shot portraits taken down. He replaced them with photos of ordinary team members working, along with a large sign that said, “Every Employee Is Important”.

The message was loud and clear: We do not elevate some people over others; all staff matter; we will recognize everyone’s work. This was a strong “WE” statement, and it resonated. Years later, I would still encounter people retelling this story.

A basic aspect of leadership is that all credit goes to the team. When things go right, the individuals and teams who played a role must be recognized. Not only is this good for morale and team building – it’s the reality. Most significant achievements are the result of teams, not individuals.

Leaders who take credit for the work of teams – who say “I” accomplished this or that – are breaching trust with their teams. They sabotage their own team by selfishly putting themselves before their team members.

The one exception to the “we” rule is when things go wrong. If a project goes wrong or the organization fails to meet its goals in some way, a strong leader uses the “I” word. “We” succeed; “I” fail. When teams hear their leader take the full responsibility for failure, they feel safe, knowing their leader has their back and will not scapegoat them. Such high-trust teams will outperform low-trust teams.

**BETTER
TOGETHER**

“The leaders who work most effectively, it seems to me, never say ‘I.’ And that’s not because they have trained themselves not to say ‘I.’ They don’t think ‘I.’ They think ‘we’; they think ‘team.’ They understand their job to be to make the team function. They accept responsibility and don’t sidestep it, but ‘we’ gets the credit.... This is what creates trust, what enables you to get the task done.”

Peter Drucker



MOVING FORWARD WELCOME NEW FOOD BANK LEADERS

Farewell to Molly



Best
wishes
to you

Molly Nicol became C.E.O of Regional Food Bank of Northeastern New York in March of 2021. Her time at Regional has been marked with passionate leadership and a strong team building attitude. Molly's balance of business experience and her commitment to serving her community made her a wonderful fit for her role.

She worked with a focused dedication to expand and improve RFBNNY programs for families in New York State. Molly's philanthropical experience was key to adapting to the unprecedented need for food during the COVID Pandemic.

A heartfelt thank you to Molly for her passionate and strong leadership during her time at the food bank!

Welcome new Food Bank Leaders



**Tom Nardacci, CEO
Regional Food Bank of
Northeastern New York**

Welcome to Tom, the new C.E.O of Regional Food Bank of Northeastern New York.

Tom, a long-time business owner and resident of the Capital Region area, brings a vast amount of experience to his new role.

While much of Tom's work has been in the business sector, he never forgot to give back to his community with volunteer work. His 'community first' attitude will be a strong asset in his success at the Regional Food Bank.



**Mark Bordeau, CEO
Food Bank of the Southern Tier**

Welcome to Mark, the new President & C.E.O of The Food Bank of the Southern Tier. Mark served on the Food Bank's Board of Directors from 2009-2018 as the Advocacy Committee Board Chair.

A passionate advocate in the fight against food insecurity,

Mark has a 'team first' approach towards his new role. His over 20 years of experience brings an array of connections in the food banking industry that will help support the team at Southern Tier.



Sourcing Connections DONOR OF THE YEAR



Jim Germain
Statewide Produce
& Logistics Director



Jim, Erica Buttaccio, John Williams, Kathleen



FY21 1,492,080 LBS (38 FTL's)

FY22 4,053,300 LBS (101 FTL's)
172% Increase YOR

FY23 15,364,082 LBS (384 FTL's)
279% Increase YOR

MIXED LOADS SUPPORT

As part of the FANO Regional Agri Food Distribution grant, FNYS developed a Mixing Center with a local farm to provide mixed loads to our members.

The project will provide no cost produce and dairy to your food bank until funds are depleted. In addition, FANO supplies a transportation stipend to food banks serving underserved regions.

This is available through Feb. 29, 2024.

Products available in August

Cucumbers



Peppers



Eggplant



Squash



Corn



Cabbage



Cheese |Eggs

Advocacy SUMMER ACTIVITIES MEET EMILY



Ryan Healy
FNYS Advocacy
Manager

Summer Advocacy Highlights

- Maintained last year's historic \$22M in state funding the Hunger Prevention and Nutrition Assistance Program (HPNAP) - which represents a 64% increase relative to baseline funding.
- Helped secure \$135M in state funding to expand no-cost school meals and additional funding to support SNAP outreach and enrollment in New York State.
- Presented at the annual Anti-Hunger Policy Conference (AHPC).
- Met with the following legislative offices to discuss the 2023 Farm Bill:
 - Senator Schumer
 - Senator Gillibrand
 - Congressman Molinaro (NY-19)
 - Congressman Langworthy (NY-23)
 - Congressman Tonko (NY-20)
 - Congressman Bowman (NY-16)
- Organized a joint organizational sign-on letter in opposition to the House Appropriation Committee's proposed cuts for SNAP, WIC, and TEFAP.

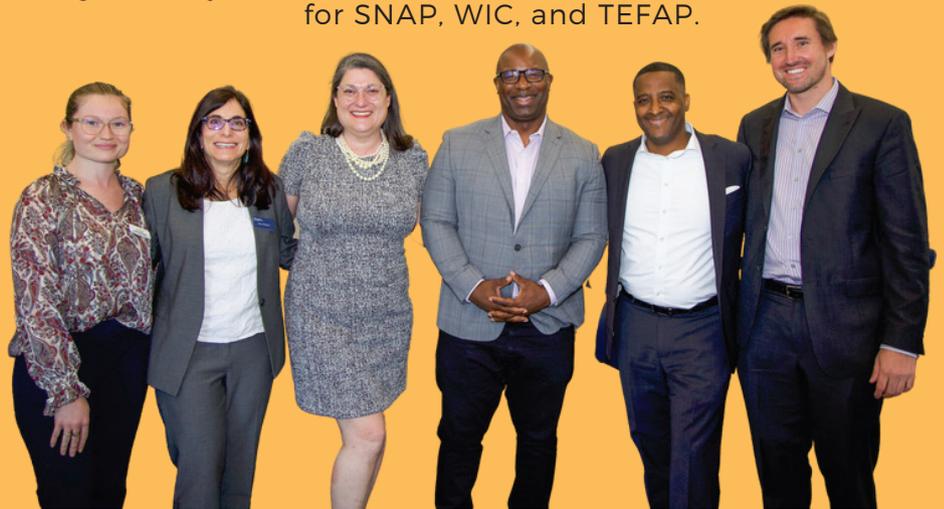


Photo L-R:
Ciara Mulligan, Feeding Westchester
Susan Weisman, Westchester County Youth Bureau
Karen Erren, President & CEO at Feeding Westchester,
Jamaal Bowman, Congressman for New York's 16th congressional district
Andre Thompson, Feeding Westchester
Ryan Healy, FNYS Advocacy Manager



Emily Ledyard
Summer Advocacy Intern

What are you studying at UAlbany and what led you to choose your field of study?

Hi everyone! At UAlbany I am currently working towards a Bachelor of Arts in History with a minor in Social Welfare. I chose my field of study because I want to use the past to guide me in my advocacy efforts. Without understanding the origins and root causes of food insecurity and other societal issues in the United States, how can I properly serve those in need?

Do you have a dream job or career path after graduating?

Going into my senior year at UAlbany, I am keeping my options open. My dream career path is to continue to help others wherever I am needed!

What does food justice mean to you?

To me, food justice means that everyone, regardless of their background, deserves to have healthy and nutritious food. Oppressive barriers have hindered us in the pursuit of food justice and communities are hurting because of it. Fighting for food justice is a fight everyone should be involved in as a way to achieve equity in our society.

What issue(s) within the food system are you the most passionate about? And how do you see advocacy as a way to address this/these issues(s)?

As someone with personal experience using SNAP, I understand what it's like to put groceries back on the shelves because SNAP benefits have run out. I am passionate about increasing the SNAP monthly minimum as it is crucial for families who are struggling and for those who the bureaucracy of filing is not worth \$23 a month. Advocacy in all forms, whether at the grassroots or grassroots level, can and has been used to address food insecurity by putting pressure on representatives to act in the best interest of the people.

Go forth and make the changes you want to see in the world! Thanks for reading.

Food Recovery FNYS SUMMIT RECAP



Jay Hawkins
Food Rescue
Manager

The **2023 FNYS Member Summit** took place in June. This year we included Sourcing & Agency Services team members along with community partners such as the New York State Department of Environmental Conservation (NYSDEC), The Center for EcoTechnology (CET), and Feeding America (FANO). Our members & partners play a significant role in helping us rescue food that would otherwise go to landfills.

Moving through our first year, the Food Recovery Program acquired 3.7 million pounds, inching close to our 4 M pound goal. Those pounds are attributed to 121 active donors. We currently have 183 retail donors that are preparing to donate. As of July 2023, several of these inactive donors have begun working with partner agencies and our Food Bank members to begin donating through Enabled Agency Pick-ups. FNYS was awarded \$1.2 million to our food bank members to increase their retail pounds.

FNYS is working with our members to add more retail businesses as donors. On deck are:

- 130 Tops
- 35 King Kullens
- 11 Grand Unions
- 5 Shop Rites
- Wegman's in Long Island and NYC



Agency Enabled Testimonials

*shared by Marcy McMahon
Foodlink Food Donor Partnership Specialist*

I just received a wonderful email from an agency who picked up from store #412 in Brighton and I wanted to share!

"We did our first TOPs pick up today and it was a dream come true. We have so many great items to give out to our clients. I met the receiver and the store manager, and they couldn't have been more welcoming. "

Good morning, everyone! I just received another note of praise from a different agency picking up from store #412 in Brighton that I wanted to share.

**"Hi Marcy,
We couldn't be more excited with how well our enabled partner food collection from TOPs on Clinton Ave is going. The food they are providing is a godsend for the community."**

Food Recovery DEC PARTNERS



**Kristine Ellsworth
Chris Glander**
Department of
Environmental
Conservation

Staff from the NYS Department of Environmental Conservation (DEC) were invited to attend this year's FNYS 2023 Member Summit. Kristine Ellsworth of DEC's Organics Reduction and Recycling section gave a presentation on the Food Donation and Food Scraps Recycling Law. This law requires businesses and institutions that generate two tons of wasted food per week or more to donate excess edible food and recycle their remaining food scraps if they are within 25 miles of an organics recycling facility (composting facility, anaerobic digester, etc.). If it were not for the work of Feeding NYS, the food banks and member agencies across the State, the donation efforts under this law would not have been as successful as they continue to be. We thank you all for your continuous efforts to work with businesses required to donate under the law.

We are grateful for our partnerships that brought us to the Summit. We found the Summit to be engaging and thought provoking. We were thrilled to hear the similarities, differences, difficulties and possible solutions to increase donations and access to quality food across the State. We were particularly interested in the retail partnerships fostered by FNYS and the individual food banks and potential opportunities for DEC to assist. Touring City Harvest was both eye opening and an invaluable educational component of the Summit, which highlighted the logistical dynamics of a food bank. The Working Roundtables gave us an opportunity to hear voices from individual stakeholders and brainstorm improvements and solutions.

As we forecast the possible expansion of the Food Donation and Food Scraps Recycling law, DEC is committed to supporting and staying involved in conversations concerning food assistance networks across the state.

Thank you to all for sharing your knowledge and exchanging thoughts with us as we continue to rescue more food and get it to those who need it most!



Jay, Molly Trembley, Chris Glander, Kristine Ellsworth

CET & Feeding Westchester

A VIRTUOUS CYCLE



Lily Hoch
CET Project
Manager

Feeding Westchester in Elmsford, NY has deeply rooted relationships with 300 partners throughout the Westchester community with a mobile food pantry, nutrition education, a senior grocery program, and more. The Center for EcoTechnology (CET) reached out to Feeding Westchester as part of CET's Sustainable Partners initiative. Feeding Westchester connected with CET in hopes of finding landfill alternatives for occasional spoiled or damaged foods not fit for human consumption.

Feeding Westchester had a previous program in place with a nearby farm that would pick up the food scraps and use it for animal feed, but new staff came on board and the program stopped. Part of CET's work entails matchmaking, so one of CET's Waste Reduction Consultants, Emma Sabella, began researching local food scrap haulers and recyclers in the region, and provided several options to consider. One of those options included "CompostED", a new facility located on the Grassland Campus in Valhalla and is the County's first small-scale food scrap composting demonstration and education site.

CompostED's purpose from the start has been to serve as a demonstration site for municipalities and municipal officials and show them how they can incorporate compost techniques at their own recycling facilities at a reasonable cost. It's part of a multi-year, multi-pronged approach the Westchester County Department of Environmental Facilities has implemented to take food scraps out of the waste stream, and put them to a higher, better use.

CompostED donates all finished compost to projects that grow food for the food insecure, including DIG Farm, Our New Way Gardens, and Hilltop Hanover Farm. Since CET connected CompostED to Feeding Westchester, a mutually beneficial partnership has bloomed. One where neighbors are nourished, access to healthy local food is bolstered, and nutrients are returned to the soil from where it came.

There's an estimated 9 tons of food scraps that will now be diverted annually as a result of this partnership.

How might CET assist with matching your food bank with similarly synergistic partners?



RETAIL PARTNERSHIP TOPS FRIENDLY MARKETS



In a world where sustainability and environmental consciousness are becoming increasingly important, organizations like Tops are stepping up to with innovative initiatives. One such groundbreaking program is the Fresh Recovery Program, revolutionizing the way grocery stores tackle food waste and promote a sustainable future. This visionary approach aims to minimize waste, maximize freshness, and create a positive impact on both the environment and the community.

At its core, the Fresh Recovery Program focuses on repurposing fresh produce and perishable items that would otherwise go to a landfill. Other products include bakery, deli, meat, seafood, frozen and dairy items.

By redistributing these items, the program not only combats hunger, but also reduces the environmental footprint associated with food waste.

To implement the Fresh Recovery Program effectively, Tops instituted focused strategies:

- Established efficient inventory management systems to track product shelf life accurately. This helps store managers identify items approaching their expiration dates and take timely action, such as offering discounts or donating to local charities.
- Investments into programs like Fresh Item Management and Computer Automated Ordering helps decrease the amount of food that would normally end up in a landfill.

The Fresh Recovery Program has significantly reduced food waste, and inspired a sense of community involvement.

Tops is proud to have become a center for sustainability, fostering a collective responsibility toward the environment. Last year Tops was able to recycle over 461 tons of organic scraps! Tops team members are actively engaged in programs that support our service partner agencies year round. From board support, to front end campaigns that raise important funds and awareness to food insecurity, eradicating hunger is at the heart of Tops' mission and just one of the many ways it collaborates with local food banks.



The Fresh Recovery Program that has been expanded at 130 Tops locations across NYS is revolutionizing the grocery store industry by tackling food waste head-on. Through strategic partnerships, efficient inventory management, and customer engagement, this program sets a benchmark for sustainability. By rescuing fresh produce and other perishable items, Tops is not only minimizing waste but also nourishing communities and inspiring a greener future for generations to come.

*Article by Kathy Sautter
Director, Corporate Communications & Public Relations
Tops Friendly Markets*

FUNDING OPPS! AVAILABLE GRANTS



Kathleen Stress
Research
Director

MIXED LOADS SUPPORT

As part of the FANO Regional Agri Food Distribution grant, FNYS developed the Empire Mixing Center with a local farm to provide mixed loads to food banks that are better able to manage commodity blends than a truckload of one commodity.

The project began July 2023 and will provide no cost produce and dairy to your food bank until funds are depleted. In addition, FANO supplies a transportation stipend to food banks serving underserved regions.

This is available through Feb. 29, 2024. Jim will email the Sourcing Team with product updates available.

BOUNDLESS COLLABORATION All the cool kids are doing it!

Part of the Boundless Collaborative Phase 2 the goal is to have the five food banks that did not participate in the Phase 1 Planning Grant participate in the project.

If you are interested in investing in moving more dairy through your food bank than you might be eligible to receive the following equipment to support dairy distribution in your service area: internal and external milk coolers available to partner agencies

NEXT STEPS

Confirm partner agencies who have capacity to increase dairy distribution and need storage equipment. Email Kathleen, grants@feedingnys.org

HPNAP|NNY Contract (VENISON ACQUISITION)

As part of the DOH-HPNAP grant that FNYS maintains we are able to provide a subsidy to our members to help defray the cost of processing venison. FNYS supplies a minimum \$2/lb subsidy for venison processing at USDA certified processors. This is available through June 30, 2024. Your food bank has \$17,929 available to apply toward venison processing.

Email Kelly Regan, info@feedingnys.org, with your food bank's invoices for processing.

Nourish NY funds will also be available for additional produce. Allocations will be out soon!

NYS Dairy Distribution (BC Project Update)

Deployed Equipment

We are providing milk coolers, pantry annex units and market unit for capacity building

Milk Coolers:
Internal
24 delivered
External
13 delivered



Pantry Annex Unit:
2 of 2 ordered
July delivery



Park It Market:
1 of 1 delivered



 94%

We are track to provide 100% of equipment necessary for Year 1

MEMBER HAPPENINGS

EVENTS & NEWS



On Wednesday, October 18, City Harvest will hold their signature fall tasting event, **BID 2023: Drive-In**, at The Glasshouse. Join them for this premier, walk-around tasting experience and support City Harvest's work feeding New Yorkers in need.

Guests will be immersed in this year's Drive-In theme, celebrating the classic treats of the iconic drive-in, as they sample food and drinks from over 50 of New York City's best chefs, restaurants, and mixologists. Enjoy a night full of entertainment and fun surprises, while bidding on exceptional live and silent auctions.

Guests must be 21+ to attend

For tickets and packages, please contact:
Rachel Haspel, Senior Manager, Special Events
rhaspel@cityharvest.org or 646.412.0648

National Buffalo Chicken Wing Festival

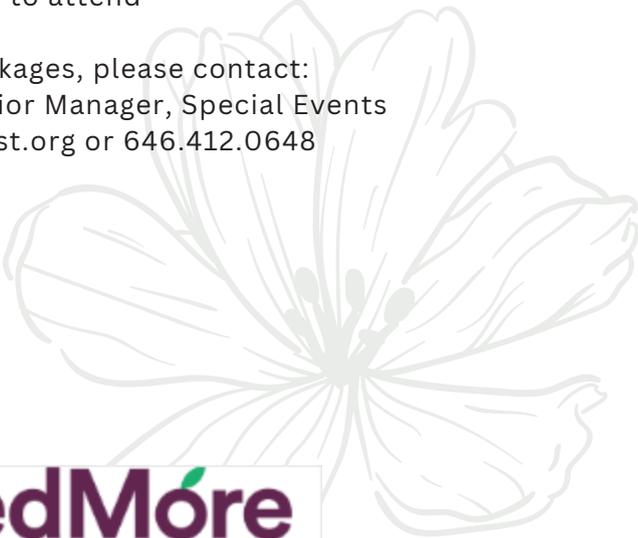
September 2 @ 12:00 pm -
September 3 @ 12:00 pm

Website:

<https://buffalowing.com/>

VENUE

Highmark Stadium
1 Bills Drive
Orchard Park, NY 14127



FeedMore
wny
Foundation

National Buffalo Chicken Wing Festival

More information, including volunteer details, coming soon!





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Partnership *highlight*



Guinness has supported our work for the last three years, providing \$160,000 to acquire wholesome foods