



Community Connection

December 2016



Highlighted Partner Agency: North Central High School Pantry

North Central High School Food Pantry first partnered with Second Harvest in 2014. Since then, they have fed students and their families from their in-house food pantry as well as through School Mobile Food Bank distributions.

This month, Second Harvest and our AmeriCorps held a School Mobile Food Bank distribution at North Central High School. This was not only a huge success providing 345 people with 879 pounds of food to take home to their families; it was done with the help of eight amazing students who volunteered to serve their peers during this holiday season. Keep up the good work North Central students!!

Our AmeriCorps have distributed more than 50,000 pounds of food to area schools through the School Mobile Food Bank Program for the 2016-2017 school year.



Mobile Food Bank: Veteran Outreach



Lloyd Ward has always been a big supporter of serving the veterans in Stevens County. We have partnered with him to support his vet outreach for the past three years. This month's event was held at the Chewelah American Legion, where 9,662 pounds of food was distributed to 361 individuals, 138 families and 32 veterans.

Available at the same time was, A staff member from the VA that was there to register veterans for services; Providence provided flu shots and other community members distributed coats, boots, and childrens Christmas gifts. Other community members also served hamburgers, hotdogs, Chili, hot coffee and cocoa. We were proud to be part of this partnership supporting our community in Stevens County.



Community Connection

December 2016

Community Cooking Classes:

Every Wednesday we host an amazing Community Cooking Class here at Second Harvest. The class is free and open to the public. Each class a volunteer demos how to make a dish. Participants follow the instructions given and get to take home what they have made.

The last class of the year, however, is planned as a celebration with pairs of participants each making a different h'orderve, including avocado deviled eggs, salmon cucumber cups, and roasted cauliflower. This class also tests how well people follow and execute a recipe. There is no surprise when everyone is successful! After the food is made, the class sits down to enjoy each other's creations.

This year was full of great food and amazing people. The Kitchen is looking forward to the classes and faces of the New Year!

For more information please visit The Kitchen website at:

<https://secondharvestkitchen.org/>



Recipe: Eggs Mexicali

Ingredients: 2 Cups Salsa
6 Eggs

2 Cups cooked or canned pinto beans
6 Tbsp. grated cheddar cheese

Instructions: Heat salsa and beans in medium skillet over medium heat until the sauce boils. Crack eggs one at a time into a bowl and carefully pour into the skillet of salsa and beans. Cover the pan with a lid, reduce heat to medium-low and cook until the eggs are firm, about 4-6 minutes. Sprinkle with grated cheese and cover the skillet until the cheese melts. Serve hot.

