FOOD FOR LANE COUNTY HELPS LOCAL BUSINESSES GROW WITH YOUR HELP

Red Wagon Creamery is one of several local companies that were able to grow their business, thanks to partnering with FOOD for Lane County.

"Stuart and Emily Phillips of Red Wagon Creamery contacted me about using our kitchen, and they said FOOD for Lane County volunteer coordinator Dan Budy. "They started with six or seven home ice cream makers. They gradually moved up to buying a couple more machines and finally went to bigger units."

"Red Wagon Creamery simply would not exist without FOOD for Lane County," said Stuart. "After two years of a successful food cart, we opened into our first soup shop downtown Eugene, where we hand-craft small-batches of Oregon-grown dairy plant (200 square feet)."

"Alleviating hunger by creating access to food for Lane County is proud to have played a part in that," said Dan. "We've had little of everything in our kitchen," said Dan. "Dog biscuits, esperanto mustards, pound cake drink mixes, donuts, breads, finger foods, tacos, tostones, salads. In 2003, Taco Truck used our kitchen before opening a cart on the UO campus. "Uly's recently won University of Oregon Daily Emerald recognition for Best Food Cart. Best Late Night Eats and Best Tacos and opened a storefront in Gresham.

"We've had a little bit of everything in our kitchen," said Dan. "Don't say yes to everyone," said Dan. "We charge a fee to make it as easy on them as possible. Most people are here for a couple years. There comes a time when they need to be out on their own."

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FOOD FOR LANE COUNTY in proud to have played a part in Red Wagon’s success. Other businesses that have used and Partner agencies include Field to Table Catering, Nacho’s Salsas and Sauces, Alma Catering, Pasta Gardner, Salsa Garcia and our kitchen include Field to Table Catering, Nacho’s Salsas and Sauces, Alma Catering, Pasta Gardner, Salsa Garcia and our kitchen include Field to Table Catering, Nacho’s Salsas and Sauces, Alma Catering, Pasta Gardner, Salsa Garcia and

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GET YOUR FRESH VEGGIES HERE!

Join our Youth Farm Community Supported Agriculture (CSA) program, and receive fresh produce every week for 10 weeks starting June 6. Choose a Family share or a student share. Visit our website for more information on signing up, foodforlanecounty.org/CSA.

Food recipient — to talk with legislators about issues related to hunger and poverty.

In March, we took 15 people in Salem — staff, volunteers, partner agency representatives and food recipients — to talk with legislators about issues related to hunger and poverty. We joined others from across the state. Together the statewide network of food banks advocated for our shared increased need for advocacy and awareness from funders, individual and families and an increased Federal Income Tax Credit for families with children under 5.

Hunger and homelessness often go hand in hand. Our Dining Room staff and volunteers see firsthand the toll that hunger and homelessness take on the individual. Four thousand unique dinner guests ate at the Dining Room last year, many of whom were experiencing homelessness.

"Food for Thought Newsletter June 2016

FOOD FOR LANE COUNTY

MISSION

To alleviate hunger by

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FOOD FOR LANE COUNTY

SUMMER FOOD STARTS AT ALL SITES JUNE 6

We need volunteers this summer to make lunches for children and teens ages 2 to 18. Volunteers will assemble lunches in a new location this summer — the kitchen at Meadow View School, 1855 Legacy Street, Eugene. Three meals are served at schools, parks and community centers located throughout Lane County. For a complete list of all recreation and meal times or for information about volunteering, call (541) 434-2622 or visit our website foodforlanecounty.org.

APPLICATION PROCESS: Anyone may make a nomination for an award winner. There are three categories: individual, group and FOOD for Lane County partner agency. All nominations must be received by 5pm on August 1, 2016.

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JUSTICE OF EATING AWARD NOMINATIONS DUE AUGUST 1

We all share an extraordinary commitment to feeding the hungry and improving our community. FOOD for Lane County’s Justice of Eating Awards honor groups, individuals and partner agencies for their distinguished contribution to hunger relief in Lane County. We encourage everyone to nominate an individual or organization for a 2016 FOOD for Lane County Justice of Eating Award.

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BRANDON BEINS RECEIVES CULINARY AWARD

Congratulations to Brandon Beins, winner of the 2016 West Family Culinary Award. The $2,000 cash award was presented at the 26th Annual Chefs’ Night Out on April 5. The award, established in 2015 by Mike West, founder of Chefs’ Night Out 26 years ago, is sponsored by Lane County’s Leadership Circle. Call (541) 343-2822 or sign up online. Go to foodforlanecounty.org/gardens.

The intent of the award, established in 2015 by the West Family, is to inspire and encourage the next generation of chefs. Local restaurant owner Mike West founded Chef’s Night Out 26 years ago, bringing together local chefs to raise money for hunger relief in our community. The West Family is donating all funds in Mike’s memory.

Since its inception in 1990, Chef’s Night Out has raised millions of dollars, providing 40 million meals to families and individuals facing hunger in Lane County. Thanks to generous sponsors, 100% of proceeds from the event benefit Lane County. Thanks to generous sponsors, 100% of proceeds from the event benefit Lane County.

THANK YOU TO THESE RECENT DRIVES

Alresco • DaVinci • General Mills • Humble • Kantoor • Life Enriching Foods • Market of Choice • Market of Choice • Market of Choice • Market of Choice • Market of Choice • Market of Choice • Market of Choice

Thank you for your food and beverage purchases, volunteers, and financial support for supporting Chef’s Night Out 2016, presented by King Estate Winery & Restaurant.