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Fire Relief Provides Stability

Martin and Ashley moved from the Midwest to California to be closer to Martin’s ailing mother. The high cost of living has been a barrier. “We were doing well in the Midwest, but it was a struggle from the get-go here.”

Then, the Camp Fire erupted in Paradise. While the family didn’t lose any property in the inferno, they did lose stability.

“My job in logging was supposed to start the day of the fire,” Martin said. “Well, that didn’t happen.”

Since the fire, Martin hasn’t been able to find a job which means no income for the family, as Ashley stays home to care for their four children.

The family has had to make some tough choices. Martin and Ashley have been skipping meals so their daughters can eat.

Fortunately, the family learned about our Camp Fire relief efforts. **Once a week, the Food Bank of Contra Costa and Solano distributes fresh produce and shelf-stable food near Paradise.** “The food got us through,” Ashley said. “It’s been filling in the gaps.”

Martin continues his job search every day and he’s confident he’ll find something soon.

“It’s a lot easier to go to sleep and focus on finding a job when you know your kids aren’t hungry,” he said. “We’re thankful for having full bellies.”



"We are committed to nourishing those who still need us as they rebuild their lives."

A NOTE FROM LARRY

Through the ups and downs of current events, we are proud to be a reliable source of comfort for people who need help.

Your support allows us to not only provide food 7-days a week in two counties to individuals and families, but we are also here to support the community through any wide-spread crisis.

Currently, we are still helping survivors of the devastating 2018 Camp Fire in Butte County. Though the daily headlines have faded, we are committed to nourishing those who still need us as they rebuild their lives. And most recently, we stretched our resources to provide food to supplement the thousands of people who found their CalFresh benefits disrupted by the government shutdown.

We are proud of the role we play in getting people back on their feet no matter the circumstances. It's because you are there for us, that we can be there for our community members in their time of need.

A handwritten signature in black ink, appearing to read 'Larry Sly'.

Larry Sly
Executive Director

POLICY UPDATE

Advocacy gives a voice to clients

The Food Bank believes that hunger will not end with food assistance alone. We must also address the root causes of hunger and poverty at the federal, state, and local levels. By involving our clients in advocacy we are able to speak to the true issues affecting people we serve. Here are some ways we work with them to raise their collective voice.

Listening Sessions

Food Bank staff and volunteers facilitate monthly Listening Sessions with food assistance recipients at partner agencies to gather feedback on our programs, inform our advocacy priorities, and build relationships with partners and community members.

Speaker Series

The Speaker Series gives community members the tools they need to speak out effectively against hunger. We host nine weekly workshops covering public speaking, civic engagement, and advocacy. At the end of each series, graduates attend an anti-hunger lobby day at the State Capitol to share their stories with their elected officials and call for legislative change.

Community Advisory Panel

In order to improve our responsiveness as a direct service provider and promote the leadership of individuals with lived experiences of hunger, the Food Bank gathered a Community Advisory Panel (CAP). The CAP is a group of 12 participants who meet monthly to provide feedback and direction for our organization's programs, advocacy, communications, and other relevant strategies to end hunger.



**GIVE MONTHLY.
CHANGE LIVES DAILY.**

An astonishing 1 in 8 people turn to the Food Bank of Contra Costa and Solano each month to help keep food on their table.

**YOU CAN MAKE AN IMPACT
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You'll be providing life-changing support to your community 365 days a year with:

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HER STORY

Remembering Food Bank Founder Linda Locke

In 1976 Linda founded the Food Bank of Contra Costa and Solano without knowing the long-lasting effect it would have on the community.

Food Bank founder and long-time supporter, Linda Locke, passed away on Christmas Eve. In celebration of the gift she gave our community, we share with you a little background of her early days in food banking.

Linda Locke was a graduate student, wife, and mother when she got the assignment of a lifetime in 1975. While working for Contra Costa County Social Services, she was tasked with finding a way to prevent central county food pantries from running out of food before the month was over. Her early work developing a food program called the Community Food Coalition grew to become the Food Bank of Contra Costa and Solano you know today.

Linda was always driven by her passion to help others, so she took off running. At the time, approximately 370 families needed help with food each month.

Linda personally spoke with each pantry in the county to see what was needed to strengthen their service.

The answer was collaboration.

- Create a primary fundraising source for food acquisition.
- Increase the size of food donations and receive wholesale pricing, since no one pantry could achieve this alone.
- Store the food in a central warehouse that pantries could access as they had the capacity.

Linda was never shy and used her love of public speaking to acquire distribution trucks and large-scale food donations. She was also instrumental in the creation of California

legislation to ease the liability of companies who donated food in good faith.

Linda was relocated to other areas of county work in 1976, but her short time in food banking created a lasting legacy. Executive Director Larry Sly recalls, "She created a food bank out of thin air." The Community Food Coalition grew from distributing enough food to provide 30,000 meals in a year to our current organization which provides 18 million meals a year.

Larry goes on to say, "Personally speaking, I am grateful Linda created the best career for me I could have ever had. But more importantly, I am glad Linda created a program that continues to work toward her dream of ending hunger."

At a time when food banks didn't exist, "she created a food bank out of thin air." - Larry Sly



Juan collecting onions from a local grower. Juan is still a Warehouse Associate at the Food Bank.



Larry Sly, Linda Locke, and Ed Rimer, the first Executive Director of the Food Bank.



Featured Partner: Pacific Service Federal Credit Union

WHY WE GIVE

Pacific Service Credit Union is a proud supporter of the Food Bank of Contra Costa and Solano. It is part of our mission to be a good corporate citizen and assist the communities we serve. We support the Food Bank because 1 in 8 of our neighbors depend on them to receive emergency and supplemental food.

We value our partnership with the Food Bank and have found many creative ways to donate time and money. One of our favorites is our annual three-month long *Jeans for Beans* campaign. Employees are encouraged to “buy” punch cards by donating food, which allows them to wear jeans any day of the week.

We also place collection barrels in our corporate office and branches during the holidays. Typically, we collect more than 500 pounds of food to assist families in need.

Along with corporate donations, we contribute approximately \$37,000 annually to the Food Bank.

In January, we hosted a group of local business partners for lunch and an afternoon of sorting food. In just a couple hours, the group sorted more than 2,000 pounds of food which was distributed to families in the community. All of the attendees left that afternoon with a feeling of triumph for what they helped the Food Bank accomplish. It was a fantastic volunteer experience and before the group left the building, they were already planning their next sorting date. We are proud to be part of an organization that has such a profound impact on the community.

For corporate partnership opportunities contact John Calender - jcalender@foodbankccs.org or call 925-771-1313

EVENTS

See you at the Nourish Gala

Because hunger should never be an option.

Be our guest at the Nourish Gala on June 1st! Attendees will support the Food Bank while enjoying a three-course dinner, drinks and dancing.

The live auction will heat up when the auctioneer calls out tickets to see Lady Gaga's Enigma show in Las Vegas. Will you be in on the action?

"The Nourish Gala is one not to miss! Not only does it support an important cause, it's also an incredibly fun event with great auction items, a live band that gets everyone dancing. I hope to see you there!"

-Laura Moran, Board Member

Reserve your place today

When: June 1, 2019

Where: Diablo Country Club

Reserve your place at:
foodbankccs.org/nourishgala

Sponsorships are available.



4010 Nelson Avenue
Concord, CA 94520

Return Service Requested

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VEGETABLE
SALAD**

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DRESSING

2 tbsp. olive oil
2 tbsp. balsamic
1 tsp. basil, sliced
1/2 tsp. Dijon

SALAD

3 bell peppers, cut
into thick strips
2 long eggplants, cut
into 1/2-inch
rounds
1 large zucchini, cut
into 1/4-inch
rounds
1 red onion, cut into
thick strips
cherry tomatoes
sea salt
olive oil
parsley or cilantro

GIANT CROUTONS

1/2 loaf of bread
1 tbsp. olive oil
1/2 tsp. sea salt
1/4 tsp. black pepper



1. Preheat the grill to medium high. Oil the grill well.
2. Wisk the dressing ingredients together in a small bowl.
3. Place vegetables in a large bowl and toss with the olive oil and sea salt. Grill all the veggies (working in batches if needed) about 3-4 minutes per side until cooked through. Toss the veggies in the dressing and salt to taste.
4. In a large bowl toss the bread pieces with the olive oil, sea salt, and pepper. Place the bread chunks on the BBQ and grill, turning as needed until there are grill marks on all sides.
5. Assemble the veggies on a platter and top with the giant hot croutons and fresh herbs like parsley or cilantro.

AT-THE-TABLE

What's inside

- Advocates find a voice
- Remembering our Founder
- Win Lady Gaga tickets