

[See all recent Agency communications.](#)



Partner Agency Newsletter - July 2021

In this Issue:

[Agency News](#)

[Resources](#)

[Important Reminders](#)

Agency News



Spotlight: Network Capacity Grants

In April, the Central Texas Food Bank invited our largest partners to apply for a 2021 Network Capacity Grant. The focus of this funding is to strengthen the foundation of our network and increase partner capacity to serve more nutritious food to more community members in need.

Through the competitive application process, the Food Bank received over \$3.8 million in requests from across the network. The submitted proposals went through multiple rounds of review, and we are certain that the selected projects will make a significant impact on our shared work for years to come. Congratulations to the following Partner Agencies who were awarded over \$2.1M in 2021 Network Capacity Grant funds.

- Austin Voices
- Bastrop County Emergency Food Pantry
- Caldwell County Christian Ministries
- Caritas of Waco, Inc.
- Churches Touching Lives for Christ
- Covenant Food Pantry
- El Buen Samaritano
- Elgin Seventh Day Adventist
- Family of Faith
- Foundation Communities
- Gatesville Care Center
- Grace Baptist Church
- Hamilton-Manjang Mission House
- Harvest Blessings – Travis Hts. Christian Outreach
- Hays County Food Bank
- Helping Hands Dripping Springs
- Helping Hands Ministries of Belton
- Hill Country Community Ministries
- Hutto Resource Center
- ICNA-NAMCC Food Pantry
- Lorena Shepherd's Heart
- Pflugerville First UMC
- Reveal Resource Center
- Seventh Day Adventist Round Rock
- Sharing the Harvest
- Shepherd's Heart – Waco
- Southside Church of Christ Food Pantry

- St. Vincent de Paul – Temple
- The Caring Place
- Vivent Health
- Welcome Table

Thank you to all of our partners across the network who sent in proposals. We look forward to continuing to find ways to help strengthen the capacity of partners across the network. Future funding opportunities will be announced via our agency blast emails and will be shared with you by your relationship manager.

Resources



Preparing for Service Insights

This fall, CTFB will launch a network-wide initiative focused on electronic client data tracking, called Service Insights. This initiative can help streamline your intake and TEFAP certification process, simplify your reporting processes, and provide more insight on the impact you are making within your community and our network. As part of Service Insights, CTFB can provide Pro-Level licenses for Oasis Insight, a food pantry intake reporting software, to Partner Agencies - free of charge.

We will be sharing more information throughout the summer about what Service Insights means for your agency and ways you can learn more about participating. There will be opportunities to participate in network-wide information sessions, tune into webinars with information tailored to your agency, and meet individually with CTFB staff members to ask any questions you may have. CTFB may also be reaching out to your agency directly. In the

meantime, you can keep an eye out for more information in agency blasts and newsletters.

We look forward to hearing your feedback on this important initiative, and we will continue to incorporate feedback we receive from partners throughout this process. Service Insights is an exciting opportunity for our network to better understand the people we serve. Please reach out to your CTFB relationship manager with questions.

Recipe of the Month: Greek Garbanzo Salad



For this month's [recipe](#), we are featuring cucumbers. Cucumbers are not only a healthy snack, but also the perfect fit to our hot, Texas summers, as they are made of about 96% water and can help you stay hydrated. Either in a fresh salad, or paired with mango and chili powder, cucumbers are very versatile and a great MyPlate vegetable to promote and share with your clients.

Cucumbers are low in calories, but very rich in vitamins and minerals. They are a great source of Vitamin C, K, magnesium and potassium. In order to get the most of the nutrients, you should eat them unpeeled as the skin contains most of the fiber. Cucumbers are usually eaten raw and are an easy addition to many dishes. Try chopping in small pieces with lime or hummus or adding it to a salad. You can also add cucumbers to your water for a flavorful and refreshing drink. When buying cucumbers, choose the ones that have dark green colored skin and are very firm. Store the cucumbers in the refrigerators by placing them in plastic bags to help them retain the moisture.

In our featured summer recipe, "[Greek Garbanzo Salad](#)" cucumbers are part of colorful and fresh salad. Additionally, this salad has chickpeas for added protein, olives, and feta cheese and lemon juice for added flavor. This recipe is a great dish to share with your clients, family and friend!

[Click here for more recipes.](#)

Food Sourcing Forecast

Below, you will find a list of foods that will be available on the shopping list soon. On the hyperlinked items you will find easy recipes that can be shared with your clients. [To find more recipes, visit our website!](#)

Meat & Dairy	Produce	Shelf Stable
1% Milk	Asparagus (Can)	Cream of Mushroom
Salted Butter	Carrots (Can)	Macaroni and Cheese
Chicken Breast	Corn (Can)	Peanut Butter
Chicken Drumsticks	Grapes	Pinto Beans (Dry)
Shredded Cheddar Cheese	Green Beans (Can)	Rice
	Peaches (Can)	

aaa

Important Reminders

Food Safety

USDA TEFAP flour, grain, and pasta products must be refrigerated during the months of May through September. Please make room in your cold storage to safely store these items.

If you have any questions regarding the intake process, TEFAP eligibility, or related to safely storing foods during the summer, please reach out to your CTFB relationship manager.

Notice Regarding CTFB COVID-19 Policies

Beginning July 1st, the Central Texas Food Bank will be a mask optional facility for fully vaccinated employees, volunteers and visitors.

Visitors will not be required to provide proof of vaccination status. We trust that our Partner Agencies will be respectful of these new guidelines. Please share this update with any staff and volunteers who routinely visit CTFB's facility and/or pick-up at a regional delivery site.

Social distancing will still be required, as well as the limit on the number of people visiting the dock. If you have any questions, please feel free to contact our team on the Agency Hotline at 512-684-2503.

Upcoming Closures

The Food Bank will be closed on **Monday, July 5** in observance of Independence Day. There will be no pick-ups or deliveries on that day. Below are the modifications being made to the ordering schedule as a result of this closure.

If you are picking up or receiving delivery on:	Your ordering window opens on:	At:	Your order is due on:	At:
Tues., July 6	Wed., June 30	10:00 a.m.	Thurs., July 1	9:00 a.m.
Wed., July 7	Thurs., July 1	10:00 a.m.	Fri., July 2	9:00 a.m.

For the most up-to-date closure information, please refer to the 2021 Holiday Guide and the agencies page of our website. CTFB will post and send out closure ordering guidelines 30 days prior so you can plan for your pantry needs. If you would like to schedule a pick up appointment at CTFB, please reach out to your relationship manager.

[Click here to download the 2021 Holiday Guide.](#)

[Click here to visit the Agencies page.](#)

Contact the Team

512.684.2503 | agencies@centraltexasfoodbank.org

[Unsubscribe](#) | [Forward to a friend](#) | [Visit our website](#)
6500 Metropolis Drive, Austin, TX 78744