



Agency Partner Newsletter

March 2017

Volume 3, Issue 2

EFB Changes

Coming Soon

Attention agencies that receive TEFAP Emergency Food Boxes (EFBs):

We want to make you all aware of changes St Mary's is making to the EFBs you receive from us. In the near future you will notice that the EFBs will be coming in smaller boxes. We are transitioning to smaller boxes due to the positive benefits associated with doing so.

There will be no changes to the amount of product we put in EFBs, just a change in the size of the box. These smaller boxes allow for us to stack more boxes on pallets so you will also see an increase in the maximum amount of EFBs you see on a pallet- from 60 to 72 boxes. Again, it is important to note that there will be no change in the amount of product in the EFBs, so if your volunteers and clients express concern surrounding this change assure them that they are getting the same amount as before, just in a smaller box.

If you have any questions regarding this change, feel free to call our Hotline (480) 291-3237.



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CSFP State Inventory Audit

Beginning March 2017

Attention CSFP agencies:

CSFP Annual State Inventory Audit

This is a reminder that March is the Federally Mandated and required State Audited Annual CSFP Inventory. **All CSFP inventory will need to be returned to either St Mary's Food Bank, Phoenix location or Yuma Community Food Bank (for Yuma County) . Please refer to email sent on February 15th, 2017 from Terri Rangel for complete information.**

All reporting documents will be due within 2 days of distribution. Reporting documents include: master distribution lists (sign-in sheets), copies of agency orders, inventory reports, and any recertification documents. Please fax or email these documents to (480) 393-5166 or mtrangel@firstfoodbank.org.

Thank you for your cooperation!



Monthly Reports

Submit them!

Reminder!

Submit your monthly report by the 1st of every month! Visit our [Partner Agency webpage](#), click 'Monthly Reports', and select the appropriate program. Agencies only need to submit one report with totals for the entire month. Agencies that participate in multiple programs through St Mary's need to submit a report for each program. For example, an agency that serves meals and hosts a Mobile Pantry needs to submit a Congregate Meal report **and** a Mobile Pantry report. Agencies that fail to report will be placed on Hold and will be unable to obtain food until a report is received. If you have any questions, feel free to call our Hotline (480) 291-3237.



Questions? Call us on the Agency Services Hotline at (480) 291-3237



Panera Bread Opportunity!



Join Grocery Rescue

The Grocery Rescue program allows for agencies to receive donated product directly from retailers through direct delivery, regular grocery rescue pick-ups, or one time pick-ups. We currently have the following pick-up opportunity available to agencies:



Panera Bread

2370 W Happy Valley Rd, Phoenix, 85085

Pick-up days: Monday, Wednesday, and Friday

Pick-up times: 6-9am

Donation items: bakery items such as bread, muffins, cookies, bagels, etc.

Approximate weight per pick-up: 15-75 lbs.

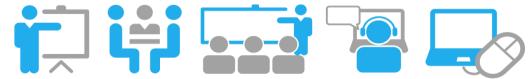
Pick-up days and times are set and all donations must be weighed and reported to MealConnect. Follow this link to find out more information and submit your interest form- <http://www.firstfoodbank.org/agencies/agency-news-updates>.

SMFBA Informal Learning Series

Grant Writing Training & Social Media Training

Grant Writing 101 Training, Wednesday, March 29th @ 12pm

Join us for an introductory course on grant writing and learn the basics on how to seek out grants, craft and submit on behalf of your agency. Visit our [Partner Agency webpage](#) to RSVP today!



Social Media 101 Training, Wednesday, April 19th @ 12pm

Join us to learn the basics of marketing your organization on various social media sites to benefit your agency. Class is limited to 16 people so visit our [Partner Agency webpage](#) to RSVP today!

TOMATO TRIVIA

Q. Which country is the world's largest producer of tomatoes?



Q. About how much of a tomato's weight is made up of water?



Q. Tomato juice is the official state beverage for what state?

HOW TO USE TOMATOES IN COOKING



All the varieties that tomatoes come in allows us to use them in many different dishes. But which tomato is best with what dish? Roma tomatoes are great for sauces (pasta and Ketchup) and canning due to their long shelf-life. Mini tomatoes, like cherry and grape, are great raw, in salads or salsas, sautéed, on kebabs, or just eaten plain. Colorful tomatoes like green, yellow, and orange can't withstand much heat so they are ideal raw.

Visit our new webpage on the SMFBA website!
firstfoodbank.org/agencies

