

peas & CARROTS

Second Helpings[®]
Transforming Lives through the Power of Food

LITTLE TIDBITS OF SECOND HELPINGS NEWS

Spring 2016

25 MILLION POUNDS OF FOOD RESCUED

Surplus food happens. It is what we do with it that affects our environment and our community. Preventing food waste is a challenge in Indiana and nationwide.

Since 1998, Second Helpings has worked to close the gap on food waste in the Indianapolis area. Thanks to about a hundred regular food donors, Second Helpings rescues more than 2 million pounds of food each year.

In February, Second Helpings crossed a milestone while making a regular pick up at US Foods: rescuing 25 million pounds of food since the operation began.



Some of the food rescued from donors may have damaged packaging, but the food is safe to prepare and eat.

Giving more than 500,000 pounds of food each year means US Foods is Second Helpings' largest food donor.

“We move millions of cases of food through our facility, and from time to time we have excess inventory,” said Jim Moody, president of US Foods for the Indianapolis and Cincinnati area. “Much of that would have gone to waste if not for Second Helpings, which turned the food into nutritious meals for people in our community.”

From the time it is picked up, rescued food is treated like the precious cargo that it is. The food is prepared to create 4,000 hot, nutritious meals each day which are served to people at 80 shelters, community centers, after school programs and low-income daycare centers.

Food that is not used in meals still feeds people. About 15 food pantries regularly stock their shelves with rescued food to help people put food on their tables at home.



Volunteer staff and drivers pick up surplus foods from wholesale, retail, catering and restaurant operations 5 days per week.

A GALA TO BENEFIT HUNGER RELIEF AND JOB TRAINING



Mark your calendar and join us April 13th for the Corks & Forks Gala at Bankers Life Fieldhouse, presented by Kroger, Pacers Sports & Entertainment and Levy Restaurants at Bankers Life Fieldhouse.

The evening highlights selections from dozens of the best chefs around Indianapolis, fine wines and local, craft beer. There is also a silent auction of unique items and packages hard to find anywhere else.

Tickets are \$150 each, and every dollar goes directly to Second Helpings and its food rescue, hunger relief and culinary job training programs. Buy tickets and learn more about the event at corksandforks.org.



April 13, 2016
Bankers Life Fieldhouse
7 p.m.

Transforming lives through the power of food.

www.secondhelpings.org



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COMMUNITY SCHOOL FOR LEARNING

Every moment of the day is a learning opportunity for students at the Community School for Learning. The small school is on the city's northwest side, and more than two-thirds of students live at or below poverty level.



The small kitchen on the school grounds lacks capacity to create hot meals to students; Second Helpings provides meals which are served by school volunteers.

"We are a small school on purpose," said Megan Hughes, the school's director. "Families know that we get to know their children. We learn their interests and create individualized studies for them."

More than 70 students, ranging from kindergarten to eighth grade, gather each day in a unique environment.

When Second Helpings began providing meals, teachers asked Second Helpings staff to help students understand food waste, what rescued food is, and how it is transformed into meals for them.



One day, when a teacher asked what vegetables students could identify in their meals, several of the children's hands popped up in the air.

"I see peppers," said one.

"I found tomatoes," said another.

Second Helpings provides lunch for all children at no charge three days per week.

A special thanks to the following organizations for their recent financial gifts:

- The Ackerman Foundation
- Angie's List Foundation
- Associated Bank
- Capital Group Companies Charitable Foundation
- The Central Indiana Senior Fund, a CICF fund
- Christ Church Cathedral
- The Clowes Fund
- Episcopal Diocese of Indianapolis
- The Glick Fund, a CICF Fund
- The Indianapolis Foundation, a CICF affiliate
- Nicholas H. Noyes, Jr., Memorial Fund
- Robert and Toni Bader Charitable Foundation
- Richard M. Fairbanks Foundation
- Scripps Howard Foundation
- United Way of Central Indiana

A WARM WELCOME

Second Helpings welcomes Chef Vincent Kinkade as Director of Culinary Job Training.

"I see my new role as a calling," said Chef Kinkade while preparing for Culinary Job Training class #83 which began in January. "Second Helpings is a place for second chances."



Chef Kinkade assumed the role not only to teach students in the Second Helpings Culinary Job Training program, but he will also lead an initiative to expand the program. The expansion includes enrolling more students and preparing them for sustainable jobs in the foodservice industry more quickly.

Chef Kinkade brings more than 30 years of hospitality management and culinary experience, including serving as a program chair for Ivy Tech Community College, corporate chef for Illinois-based U.S. Foods Inc. and most recently as dean of academic affairs for The Chef's Academy, the culinary division of Harrison College.

HONORING A LEGACY

Food wasn't the passion of Sandy Rosenberg's life, it was music. As a music major at Indiana University, he was an accomplished musician – a classical pianist who also sang regularly in a barber shop quartet.

Sandy was considered by all who knew him as a good person and a good friend. But Sandy's life was cut short at just 64 years-old after a lengthy battle with cancer.

While music nurtured his soul, Sandy also knew that there were many in our community who struggled to meet basic needs. He wanted to ensure that his legacy continued to provide for others long after he was gone.

And so, as part of his estate, Sandy made a final gift to Second Helpings. His lasting generosity will help to transform lives throughout our community for many years to come.

Want to know how you can support Second Helpings through a legacy gift?

Start by contacting Jennifer Vigran, CEO of Second Helpings.

You can reach her at 317-986-6559 or Jennifer@SecondHelpings.org to learn more about how you can make a gift of any size that will make a difference for others in the future.

Where do graduates go?

CULINARY JOB TRAINING

JW MARRIOTT

If you ask Sam Hazen what is unique about his job as a banquet cook at the JW Marriott in downtown Indianapolis, he will give a simple yet thoughtful answer.

“Each day is different. Each and every day.”

Since graduating from Second Helpings Culinary Job Training class #79 in 2015, Hazen has been working full-time at the hotel. He and dozens of his coworkers routinely create dishes for weddings, conventions and meetings. He is proud to make delicious meals for thousands of guests each week. However, there are some unique guests who stick out in his mind.



Sam Hazen stopped by the Second Helpings Culinary Job Training kitchen to check in with the current class, offering encouragement and a few cooking tips.

“We get to cook for some of the visiting NFL teams when they come to play in Indianapolis, and I’ve gotten to prepare lunch for the governor of Indiana a couple times,” he said with a small but proud smile during a break from work.

During his short speech at graduation from Second Helpings last year, Hazen said he loved working in kitchens and cooking for people. What kept him from succeeding before attending Second Helpings was his lack of ability to stay sober. The weeks in class taught him more than cooking techniques. He said he learned humility while also working through his addiction recovery program.

Now, two years later, Hazen reports that his work is what keeps him focused, busy and sober.

When he is not working, Hazen’s four children keep him busy.

“Their favorite dish I make for them is chicken marsala. Before I came to Second Helpings, they didn’t know what chicken marsala was. Now it’s what they always want me to cook for them,” Hazen said as he laughed out loud thinking about how different his life and the lives of his children are now.

Graduates

Class 80



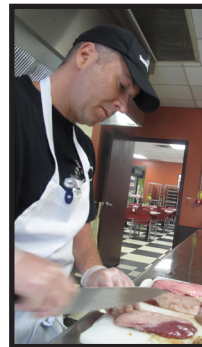
Graduates: Greg Berens, Randy Smith, Monica Shirhall, Chris Wisdom



This class funded in part by



Class 81



Graduates: Albert Campbell, Fred Correll, Lauren Gilbert, Shakwila Nance, Heidi Oates-Smith, Sam Scott, Collyns Smith, Kara Thompson, Carmen Velez-Johnson



Partial funding for this class was provided in honor of Greg Kolerich.

Class 82



Graduates: Ronald Bailey, Thomas Bartlett, Wesley Hardiman, LaMart Harris, Christina Heine, Tracy Hubbard, Jasiman Lewis, Rebecca Macy, David Morris, Sylvia Morris, Rodney Norman, Khaliyah Range, Joshua Swindle, Doug Wessel, Amber Williams, Paige Wilson



This class funded in part by



Second Helpings' **IMPACT**

February 2016

165,755 pounds
of food **RESCUED**

84,528
meals prepared & delivered

87,023 pounds of food

REDISTRIBUTED

3,907
volunteer hours served

Since 1998

Culinary Job Training
622 **GRADUATES**

25,178,711 pounds of food
RESCUED

443,820
volunteer hours served

12,951,739 pounds
of food **REDISTRIBUTED**

9,640,886
MEALS prepared & delivered

What's going on at Second Helpings?

Food For Thought:
Rescuing 25 million
pounds of food



Meals Become a Lesson in
Food Rescue



His Name is Vincent,
But You Can Call Him Chef

(317)632-2664

www.secondhelpings.org

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The Eugene and Marilyn Glick Center
Transforming Lives Through the Power of Food

