

## SECOND HELPINGS RESCUES 36,000+ POUNDS OF FOOD FROM NCAA NATIONAL COLLEGE FOOTBALL CHAMPIONSHIP



*Second Helpings' incredible Food Rescue team rescued more than 36,000 pounds from the NCAA CFP National Championship events in January.*

In January, Indianapolis hosted the NCAA's College Football Playoffs (CFP) National Championship game between the University of Alabama and University of Georgia. An estimated 100,000+ people visited the city for the game and related events.

Indianapolis is known for being a great host city, but did you know that these large events also often support Second Helpings?

Thanks to the relationships our Food Rescue team has developed over the years, when venues, catering companies, and other groups have a major event coming up, and inevitably have some extra food, they know exactly who to call!

Director of Food Rescue and Transportation Jon Meinert fielded many calls in January, coordinating pickups across the city. "Having built many of these relationships over time helped us execute everything with ease," he said. "Our reputation of safely and efficiently procuring product and getting it to the high need areas quickly helped ease the pressure on our partners."

Second Helpings' incredible Food Rescue team worked above and beyond to rescue more than 36,000 pounds in four days from the CFP National Championship-related events.

"The flexibility and willingness of our staff and volunteers to take on challenging food rescue operations is amazing," Meinert said. "As a unit, our ability to will ourselves through challenging times is absolutely heartwarming, and nothing I've ever been a part of before coming to Second Helpings. Such incredible community teamwork from our folks as well as all the donors, vendors, and event volunteers, all operating to eliminate waste and fight hunger!"

Much of this food was rescued from longtime food donors like the Indiana Convention Center, Lucas Oil Stadium, and Kahn's Catering. While there were some bulk products donated like soft drinks and popcorn, much of the food was individual meals, like 2,000 beautiful sandwiches and entrée salads.

Our team could directly provide these meals to our partner agencies, saving valuable time and energy for our Hunger Relief team. Our volunteers loved having prepared food donated from caterers to use in creating delicious and nutritious meals.

*Thank you to everyone who worked so hard to prevent all this food from going to waste – and instead feeding people across central Indiana!*

## RILEY FOOD PANTRY USES SECOND HELPINGS DONATIONS TO FEED PATIENTS, FAMILIES

In May 2020, Riley Hospital for Children created a food pantry to support frontline team members, “recognizing that the pandemic impacted everyone, across all aspects of life,” remembers Kat Winton, who now serves as the food pantry’s Project Coordinator.

It began with nonperishable items in an extra room for employees to pick up – maybe between busy shifts, maybe to avoid potentially spreading germs at a crowded grocery store, maybe to fill a shortage left by a family member’s loss of income due to the pandemic.

As the months went on, Winton’s position was created, and the Riley Food Pantry expanded to offer food assistance to their thousands of patients as well.

The food pantry became a partner agency in August 2021, and since then has received more than 5,000 pounds of fresh food from Second Helpings.

This donated food makes a difference for patients’ health, explains Stephanie Shook, who works as a social worker in Riley’s outpatient maternal fetal medicine clinic. “A lot of the women we see have gestational diabetes, and properly managing that condition requires access to high-quality foods, especially fresh produce. Being able to send women home with a box of fresh items from our pantry allows us to do our part in supporting their journey to a healthy pregnancy.”

Providing culturally appropriate foods is also a priority for the Riley Food Pantry, which serves diverse populations from across Indiana.

“I work with a family from China,” shares Ashley Stowe, a social worker for rehabilitation services at Riley. “When I brought them a bag from the food pantry, they were shocked by the foods available for them. The first time they received food from a more general program, there were things like granola bars and fruit snacks. But when I brought them a bag from our pantry, it had more foods that they were used to eating at home like fresh vegetables and certain grains. These items can be expensive in a grocery store, so to receive that for free, right here in the hospital, was an amazing resource for them that they can use consistently.”

*By providing a variety of fresh foods from Second Helpings, Riley Food Pantry continues to support their patients, families, and staff – building a healthier community for everyone.*



*Second Helpings has provided more than 5,000 pounds of fresh food to Riley Food Pantry, available to patients, families, and staff.*

## HOMEGROWN PRODUCE FRESHENS MEALS AT SECOND HELPINGS

Dale Ternet has been volunteering at Second Helpings for more than 15 years, ever since he tagged along with John Spitznogle (Senior Director of Programs, Nora’s dad).

In that time Dale has volunteered more than 800 shifts, totaling more than 3,500 hours in the Hunger Relief Kitchen, usually as a meat chopper on Wednesday mornings.



*Dale Ternet (second from the right) has both volunteered more than 3,500 hours and donated more than 5,000 pounds of fresh produce to Second Helpings. (Photo was taken pre-pandemic)*

But he’s also found another way to support Second Helpings.

Since 2006, Dale has donated more than 5,000 pounds of fresh vegetables to Second Helpings, all grown in the garden at his home in Brownsburg, where he lives with his wife Janet.

The Hunger Relief team uses 100 pounds of vegetables at a time and operates our four tilt skillets multiple times a day, so donated produce is put right to use feeding Indy.

Dale is someone who likes to stay busy – he started volunteering as soon as he retired from his career as a die maker at a stamping plant in 2006. Valuing productivity is also part of what gets him out into the garden.

“I don’t like to sit around – I’ve got to get outside when I can,” Dale says. “I also grew up on a farm, so I like the work – and I know the fresh stuff tastes better.”

Each season, Dale grows three dozen tomato plants, four dozen pepper plants, as well as zucchini, green beans, and sweet corn.

Dale isn’t the only one who grows fresh produce for Second Helpings.

Longtime donor and event sponsor Corteva Agriscience also donates produce grown at their 2-acre Harvest for Hunger Garden.



#### Food Rescue Cont.

“In 2014, Corteva Agriscience employees recognized the need for fresh produce at Indianapolis area food pantries and started the garden,” according to Heidi Spahn, Global Community Investment Manager at Corteva. “Last year alone, our employee volunteers grew more than 13,000 pounds of fresh produce that was donated to area food pantries.”

*At a time when vegetables are a top priority item for our Hunger Relief kitchen, we're so grateful for people like Dale and the Corteva employees who share their abundance to feed Indy.*

When he reflects on the fact that the food that he grows feeds thousands of families, children, and seniors who face food insecurity, Dale does feel a sense of accomplishment, but says, “I’m not doing it for the glory – but since I started volunteering, I’m even more aware of the need for food. I know people need it, and I like to grow it. So, this is the least I can do.”

#### Culinary Job Training

## ROOSTER’S KITCHEN BENEFITS FROM CJT PARTNERSHIP

Rooster’s Kitchen, on Mass. Ave. downtown, has supported Second Helpings’ Culinary Job Training (CJT) program since it opened in 2016.

When owner Ross Katz recently spoke with CJT Class 145, he reflected on his own path through every level of the culinary industry. His first restaurant job was answering phones at 14, and he’s worked as a dishwasher, delivery driver, general manager, and everything in between.

When he was ready to open his own restaurant, Katz built Rooster’s Kitchen around “Midwestern comfort food,” using traditional cooking methods. “Everything is made from scratch – we buy nothing pre-made and take pride in working with lots of local purveyors and small businesses.”

Beyond using local ingredients, Katz is also committed to connecting the restaurant with the surrounding community.

That commitment inspired a growing relationship with Second Helpings. Not long after the restaurant opened, Katz was invited to participate in the spring Corks & Forks event. At the event, he was paired with Culinary Job Training graduates, there to gain experience by supporting participating Chefs. “I was so impressed by them – I saw the skillset and enthusiasm that they brought.”

Since then, Rooster’s Kitchen has hired several graduates from the culinary training program and currently has two on staff.

*“I love to hire people from Second Helpings,” Katz smiles. “I love seeing the Culinary Job Training program on someone’s resume because that tells me they’ll have enthusiasm for the industry, and they’re actively looking to participate.”*



*Corteva Agriscience operates a two-acre garden on their campus, and has donated more than 15,000 pounds of fresh produce to Second Helpings.*

Rooster’s Kitchen was also the first employment partner for Second Helpings’ pilot internship program in 2020. This program, funded by The Clowes Fund, is designed to give students more hands-on industry and employment experience, with the goal that it might even lead to a permanent employment situation to benefit everyone. Second Helpings reimburses employers for hours worked by the intern up to 6 weeks.

“When we first introduced this internship program, Rooster’s was willing to try it out with us, and we’ve learned a lot together,” shares CJT Employment Specialist Anne King. “Our relationship allowed the student to be supported while learning on the job. Now we have several other employers interested in setting up internships for our graduates.”

Rooster’s intern, Cordney Thurman, graduate of CJT Class 133, “moved from intern to line cook to supervisor pretty quickly,” Katz celebrates.

“We’ll continue to hire people from Second Helpings and allow them to grow within the business because as they grow, they just make this business better.”



*Ross Katz opened Rooster’s Kitchen in 2016 and the restaurant has supported Second Helpings ever since.*



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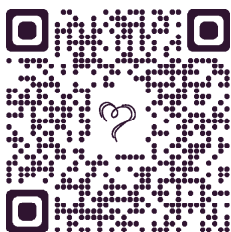


## CORKS & FORKS

*Presented by Kroger*

Join Second Helpings on Tuesday, March 29, at Gainbridge Fieldhouse for our annual spring event, *Corks & Forks*, presented by Kroger, in partnership with Pacers Sports & Entertainment and Levy Restaurants.

Enjoy food and drinks from top chefs and bartenders across central Indiana, silent auction, and more, all hosted by WRTV's Marc Mullins again! We hope you'll join us for a special night to support Second Helpings' Food Rescue, Hunger Relief, and Culinary Job Training programs.



Visit [secondhelpings.org/corksandforks](http://secondhelpings.org/corksandforks) to learn more about the event's safety precautions and purchase tickets.



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