In August, God’s Love celebrated one full year in the new Michael Kors Building. I am proud to share with you the many remarkable achievements and milestones we accomplished during this time of tremendous growth. With your support, we are now delivering to more than 6,500 individuals — clients, their children and their senior caregivers. We are most grateful to all of our generous supporters and amazing volunteers who helped make this first year in our new building such a memorable one.

Our new facility has made possible some significant innovations that benefit our clients. For example, this summer, we introduced a new packaging system for our entrees. The new meal containers are heat-sealed with clear plastic, recyclable, PBA free, and safe for microwave or conventional oven, making it easier for clients to heat their meals.

This summer, we also had several opportunities to celebrate with our supporters and volunteers. In June, more than 350 friends of God’s Love joined us for the 16th Annual Midsummer Night Drinks at the beautiful Bridgehampton home of Ophelia and Bill Rudin, and Alex Papachristidis and Scott Nelson. It was a truly magical evening. We thank our gracious hosts for their generosity and hospitality, as well as all who joined us. On June 26, we proudly walked in the 47th Annual Heritage of Pride March with so many volunteers and friends. What a great day for God’s Love and the LGBT community of New York City.

God’s Love continues to be a leader in advocacy for the integration of food and nutrition services in healthcare. In September, we were honored to host, at the Michael Kors Building, the sixth annual Symposium of the Advocacy Capacity Building Project. Sixty colleagues from food and nutrition programs across the country gathered to learn more about how best to make the case that “Food is Medicine and Food is Love,” both critical to meeting the national healthcare goals of better health outcomes, lowered costs and increased patient satisfaction.

I cannot believe that we are already more than a month into the school year. At God’s Love, remembering the children of our clients is a critical part of our program. From Karen Pearl

At God’s Love, remembering the children of our clients is a critical part of our program...

Finally, this month, I am thrilled about the launch of our first-ever cookbook. The God’s Love We Deliver Cookbook: Nourishing Stories and Recipes from Notable Friends contains 75 wonderful stories and recipes from a terrific group of New Yorkers including Michael Kors, Danny Meyer, Ina Garten, Meryl Streep, and many, many more; along with stunning photography of each prepared dish by Ben Fink. I am so grateful to our wonderful Board Member Jon Gilman who worked with our beloved volunteer, the late Christopher Idone, to bring this cookbook to fruition. With the holidays just around the corner, I hope you will consider gifting this beautiful cookbook to friends, family and colleagues. It’s a great way to show that you care. All proceeds will benefit God’s Love, helping us meet the urgent needs of our clients while never turning anyone away who qualifies for our services. You can find the cookbook on our website under “Give.”

The first year in the Michael Kors Building has certainly been eventful, exciting, and productive. Since our move, the demand for our services has increased dramatically. It is because of you that God’s Love can continue to meet the needs of people who are too sick to shop and cook for themselves and their families. Thank you so much for your support, and for helping to ensure that we will always be able to cook and home-deliver nutritious meals for our clients living with HIV/AIDS, cancer, and so many other life-altering illnesses.

— Karen
Our client Rocco is a WWII veteran and hero. He recently celebrated his 92nd birthday. Born and raised on the west side of Manhattan, Rocco spent his youth in Hell’s Kitchen where he was active with the Children’s Aid Society and the Boys and Girls Club. He loved to play basketball and baseball.

During WWII, Rocco fought throughout Europe with his unit of 219 soldiers. He returned home at age 20, one of only two men in his unit who had not been killed, wounded, or captured. Back in New York, Rocco began a career working for the Pennsylvania Railroad and then Amtrak.

Several years ago, Rocco was diagnosed with diabetes and peripheral artery disease. He has had twenty different operations on his legs, back, and toes. The pain makes walking and standing extremely difficult. Rocco walks with a cane, but just barely. Because walking or standing for an extended period of time is impossible, shopping or cooking is out of the question. Upon seeing the rapid deterioration of Rocco’s health, a senior citizens organization referred him to our program.

Since receiving our food, Rocco has seen tremendous improvement in his health and quality of life. He tells us, “I don’t know what I would do without God’s Love. They give you the proper diet. It’s just terrific.”

Thank you for helping us cook and deliver nutritious, individually tailored meals to seniors and veterans like Rocco, and all of our clients of every age living with illness.

CLIENT PROFILE

Delivering Love to Rocco

When friends of God’s Love get together, great things happen—like when Chris Lacovara, Sam Green, Michael Coffindaffer and Charlotte Neuville work together to host events that draw friends from near and far to support our mission.

In May, this group hosted a cocktail party in celebration of our 31st anniversary and benefited our “Birthday Bake Sale.” More than 80 people joined at Chris and Sam’s beautiful home to mix and mingle among cakes designed by The Fashion Chef, Charlotte and Michael’s company. Karen Pearl made remarks, as did Chuck “The Baker” Piekarski, who celebrated his 25th anniversary working at God’s Love just this past March. Proceeds from the event went to sponsor the delicious, personalized birthday cakes that Chuck bakes from scratch for every client, child, and senior caregiver on the God’s Love home-delivered meal program.

In July, our friends Chris and Sam set out again to host a delightful event in recognition of 31 years of support provided to God’s Love by The Pines and Cherry Grove communities on Fire Island. God’s Love would like to thank Chris and Sam for their incredible hospitality, and co-hosts Michael Coffindaffer & Frank Borsas, Charlotte Neuville, Jeff Pfeifle & David Granville, Doreen Katen, and Scott Bruckner for their wonderful support.

Thank you to everyone who attended these events and to Chris, Sam, Michael and Charlotte for your leadership.

CONNECT WITH US!

Text godslovenyc to 22828 to join our email list. Data and message rates may apply. Please call 212.294.8141 with any questions or concerns.
Advocacy Capacity Building Project Symposium

This fall, our advocacy team is keeping busy as they continue to lead The Food Is Medicine Coalition (FIMC), our national association of nonprofit, medically-tailored food and nutrition services (FNS) providers. The goal of FIMC is to preserve and expand our clients’ access to life-saving FNS. With generous funding from The M·A·C AIDS Fund, God’s Love hosted the 2016 Advocacy Capacity Building Project National Symposium September 12-14, at our home in NYC. The gathering was an incredible success! The three-day event brought together attendees from 35 diverse food and nutrition services agencies from across the country, each working toward our common goals nationally and in their local environments.

The Symposium opened with a wonderful conversation with the sponsor of our Congressional Briefing in March, Congressman Jim McGovern. Throughout the three days, organizations engaged in vital dialogue about preserving Ryan White for people living with HIV, expanding access to nutrition through healthcare innovation and conducting cutting edge research.

The Food Is Medicine Coalition continues to grow, and the Symposium welcomed organizations from past years as well as new ones. The National Symposium is the culmination of our annual advocacy training program, the Advocacy Capacity Building Project (ACBP). The ACBP offers on-site technical assistance to new FNS programs each year. Awarded are provided assistance in starting advocacy campaigns at the local level and are better able to contribute to the national conversation.

In our sixth year, this Symposium was the most informative and sophisticated yet, continuing to bring together like-minded organizations from around the country in service of our clients and our missions. Through the Symposium, organizations are able to share best practices, and to energize and learn. Our gratitude goes to the M·A·C AIDS Fund for their continued support of this critical program.

Happy Holidays!
Celebrate with a Plate

For most of us, the holidays would not feel right without a delicious, nourishing meal shared with loved ones. Sitting around the table with friends and family is a holiday tradition that makes the season special. But for so many of our clients, Thanksgiving and December holiday celebrations can be a difficult, lonely time. That’s why we invite you to join us as we “Celebrate with a Plate” at God’s Love.

Every Thanksgiving and again in late December, we cook and deliver special holiday meals for our clients, who are often home by themselves for the holidays. Cooking and delivering meals is a huge community effort, and we put all of our holiday cheer and love into these deliveries with your support. The special holiday meals from God’s Love are delivered with love, to make sure that each and every one of our sick clients knows that someone cares.

Please share the spirit of the season, and sponsor one or more Thanksgiving or Winter Feast meals today, by visiting: glwd.org/celebratewithaplate.

Welcome Oliver!

This summer, God’s Love began exploring new and improved ways to package our nutritious meals. After months of research, we decided to change to a new meal container. The new trays, made by Oliver Packaging & Equipment, will greatly enhance the meal experience for our clients.

For more than 30 years, we packed our meals in an aluminum container with a paper lid. Early on, this was the best, most cost effective way to deliver meals in a food safe manner to our clients. However, as we have grown, it became evident that we needed to make changes to the packaging.

With the Oliver system, all of our entrees are now heat sealed in an air tight container, locking in moisture and freshness. Clients will be able to see the meal through a clear film seal, making it easier to decide what to eat without having to take off the lid.

Our previous aluminum containers were not microwave safe, so clients had to re-plate the meal to heat in a microwave. The Oliver containers are safe in both microwave and conventional ovens.

With new packaging equipment, we spent several weeks training volunteers and staff in the Kitchen, Client Services, and Delivery departments. Nic Cortese, our Director of Culinary Services, is especially excited about the change. He says, “The new packaging provides a tighter seal and enhanced food safety. Plus, they’re easier to heat. This is a smart move that helps ensure the highest quality for these nutritious meals, and the best experience for our clients.”

The Oliver packaging is a great example of how our staff prioritize the needs of those who rely on our program. Thanks to everyone who has worked to bring the new Oliver system online.
A New Diet That’s Easy to Swallow

Our Kitchen and Nutrition departments have been hard at work planning a new textured diet option that we will soon pilot. We currently offer pureed and minced meal options to our clients who have varied or no ability to chew, or difficulty swallowing. Starting this fall, we will add a “soft diet” for clients who do not need a minced or pureed meal, but for whom chewing and swallowing our regular meals is too difficult. Developing more choices like this will help us continue to meet the needs of our growing senior population.

According to the 2010 census, 1 million New Yorkers were 65 years or older. It is estimated that by 2030, this number will increase to 1.3 million, and to over 1.4 million by 2040. As of September 2014, 60% of God’s Love clients are 60 years or older. In a recent survey of our clients, 175 reported difficulty chewing and 205 reported difficulty swallowing. The soft diet, which consists of meals that exclude all hard, sticky or crunchy foods, will alleviate these challenges with chewing or swallowing.

Creating a soft diet plan will be done by pulling appropriate items from our three current menus of soups, entrees (such as Lentil Vegetable Stew, Meatballs with Italian Sauce, Chicken Gumbo and more) and desserts (such as Orange Lemon Cake, Zucchini Bread, Applesauce Cake and more), and adding new items as needed. We will use client feedback to fine-tune our offerings and ensure that the meals we are providing to our clients are appetizing as well as nourishing.

As always, we strive to ensure that the most appropriate nutrition is delivered to each client, and we are thrilled to introduce this option into our meal program. With your support, and the careful planning of our teams, we are able to improve the unique and very special services we provide to our clients so they can be as healthy as possible.

We Remember

Joan Rivers

On June 8, God’s Love staff, volunteers, Board members, Trustees and friends honored the late, great Joan Rivers and her more than 25 years of service to God’s Love on what would have been her 83rd birthday.

One of Joan’s favorite touches, God’s Love provides a personalized birthday cake to each client on their birthday. On this day, some of Joan’s special friends gathered to decorate these cakes with Chuck the Baker. Joan always made sure she visited with Chuck whenever she was at God’s Love.

Joan brought love, compassion and humor to every delivery she made and every event she supported. Joan’s impact on God’s Love will be felt always by our clients, volunteers, staff and community.

We miss you, Joan. You are forever in our hearts.

Macquarie Group Invests in Community

In the past year, the support of Macquarie Capital has had a profound effect on God’s Love. Scott Bruckner, Macquarie Senior Managing Director and God’s Love Board Chair, has championed initiatives helping us grow and prosper. The $142,000 raised by the Macquarie team at the Race to Deliver enabled us to cook and deliver an astounding 15,300 nutritious meals. Equally important, many Macquarie employees gave valuable hours working in our kitchen and making deliveries. God’s Love is so proud of this important partnership – thank you Macquarie Capital.

@cynthiaerivo
Sometimes I am inspired by the kindness of others, yesterday I had the privilege of volunteering for an organization called @godslovenyc. They cook food and deliver nourishment to those who need the most. I am inspired to be kinder, to serve and to care more. God bless. Now Act 2

James Rivera
God’s Love
We Deliver
#FeedYourPRide
God’s Love is proud to offer our clients one-on-one nutrition counseling with our highly qualified and knowledgeable Registered Dietitian Nutritionists (RDNs). We asked them to share a little bit about their skills and why they are passionate about helping our clients.

What are your nutrition specialties or special skills?
Lisa Zullig, MS, RDN, CSG, CDN: Certified Specialist in Gerontological Nutrition and HIV/AIDS
Monica Gonzalez, RDN, CDN: Bilingual, English-Spanish, specialist in gastrointestinal diseases and diabetes
Pauline Cheung, MS, RDN, CDN: Bilingual, English-Chinese (Mandarin and Cantonese), specialist in gastrointestinal diseases and diabetes
Jamie Lopez, RDN: Bilingual, English-Spanish, specialist in weight management
Carolina Guizar, MS, RDN, CDN: Bilingual, English-Spanish, specialist in weight loss, IBS, and breast cancer management
Veronica (Ronnie) Fortunato, MS, RDN, MBA: Chronic illness, HIV/AIDS, oncology, and clinical studies

What do you like about working at God’s Love?
Lisa: I love working with a top notch nutrition team to provide food and nutrition services to the community.
Monica: I like to help people in need, and the good feeling you get when you know someone who is sick is getting a proper nutritious meal.
Pauline: Working with passionate people gives me motivation. Knowing that we deliver love and nutrition to people who are ill is the best feeling!
Jamie: I’m fortunate to work at a place that values people’s wellbeing without any judgement. I’m proud that the focus here is to better the lives of people in our community.

Share one important client experience that you have had while working at God’s Love.
Lisa: Many years ago a client called to thank God’s Love for sending her son a birthday cake. She couldn’t afford one and was not well enough to make it herself. She thanked me for helping her son feel like a normal kid, not the kid with a sick parent. I’ll always remember that conversation.
Pauline: I had a client who was living with heart disease. We spoke often throughout the five years that he was on our program. He would ask about nutrition information and share his life experiences. We had our laughs over many topics and eventful moments.
Carolina: It was extremely meaningful for me when I counseled a client over the phone, and then got to meet her in person when I was volunteering as a delivery van assistant.

Ronnie: Five years ago, I spoke with a client who had recently had a stroke, and had trouble associating thoughts with words. But we came to understand each other, and now speak at least every six months. He lets me know when he is going to visit family, so I don’t worry about him if he doesn’t answer the phone. I consider him a friend, and he considers me one.

Thank you to all of the amazing RDNs of God’s Love for all they do for our clients every day.

FEATURED RECIPE
CILANTRO SALMON (SERVES 6)

INGREDIENTS:
- 2 cloves garlic
- 1 cup cilantro, chopped
- 1 cup fresh spinach, chopped
- 1 cup parsley, chopped
- 1/3 cup water
- 1 Tbsp. low sodium chicken or vegetable bouillon (Or substitute 1/3 cup low sodium chicken or vegetable stock for the water and bouillon)
- 6 six oz. salmon filets
- Salt and pepper, to taste
- Steamed broccoli and cauliflower (Or other vegetable of your choice)

METHOD:
1. Preheat oven to 350º F.
2. Add garlic, cilantro, spinach, parsley, bouillon and water (or stock) to a blender or food processor. Cover tightly with lid and puree until smooth. Divide the pesto evenly into two bowls and set one aside.
3. Place salmon filets on a lightly greased baking sheet. Brush half of the pesto sauce evenly over the filets and season lightly with salt and pepper. Bake for about 12 minutes or until the salmon flakes easily with a fork.
4. Top the salmon with the reserved pesto and serve with steamed vegetables.

Recipe courtesy of God’s Love We Deliver
Pride 2016

On June 26, hundreds of staff, volunteers and friends of God’s Love We Deliver joined together to walk in the 47th Annual Heritage of Pride March. This year at Pride, we celebrated 31 years of service to the community, now cooking and home-delivering more than 6,200 meals every day for our clients, and their children and senior caregivers.

An amazing day was made even more special by the love and support of our friends and partners. God’s Love has always been a friend to the LGBT community which has played such a critical role in our history and mission.

With this year’s Pride March following in the wake of the tragic nightclub shootings in Orlando, we marched together, remembering that our strength always comes from our diverse community and the caring, respect, dignity and love we offer each other and our clients every day.

We would like to give special thanks to Whole Foods Market NYC, Dr. Praeger’s Sensible Foods, and DJ Bobby Duron for so generously supporting our Pride celebration and mission. And, of course, a huge thanks to our incredible volunteers who joined us at Pride.

Welcome to genLOVE!

On Thursday, May 19, more than 200 friends and supporters of God’s Love We Deliver attended a cocktail party to launch “generation LOVE,” a group of young professionals dedicated to supporting God’s Love. All guests were invited on personal tours of the rooftop garden and kitchen by host committee members Jens Audenaert, Carlo Cisco, Josh Cohen, Bryan Frank, Trent Huffman, Alexandra Idol, Christina Idol, Douglas Kurdziel, and McKenzie Roman, as the sun set on a beautiful night with wonderful friends to support this important cause. God’s Love would like to thank the following for their special support: David Stark, The Bronx Brewery, Fancy.com, and McKenzie Roman.

GenLOVE members raise awareness for God’s Love and are members of our Kitchen Cabinet program, giving a gift of $20 per month or greater. To find out how you can get involved, visit glwd.org/generationlove, or contact Stephen Covello at scovello@glwd.org or 212.294.8144.

On Friday, October 28, we will celebrate National Chocolate Day, because we think life should be a little sweet! And what better way to celebrate than with Chuck’s Famous Brownies? On National Chocolate Day we will give away a box of Chuck’s Brownies. You can enter by visiting glwd.org/chocolateday. Just provide your name and email address for a chance to win. Happy National Chocolate Day!
More than 350 guests enjoyed the 16th Annual Midsummer Night Drinks on a perfect summer evening in Bridgehampton. God’s Love offers a huge thank you to Ophelia & Bill Rudin and Alex Papachristidis & Scott Nelson, who hosted at their beautiful home.

Guests enjoyed delicious hors d’oeuvres and a raw bar by Canard, along with yummy signature cocktails. The auction of program items, such as funding meals for one year for a person living with HIV/AIDS or meals for a mother living with breast cancer and her children for six months, was a tremendous success. As the lovely evening wound down, everyone left with double chocolate chip cookies, baked with love by Chuck the Baker, and a smile on their faces!

God’s Love would like to thank this year’s corporate sponsors, Architectural Digest, Bobbi Brown, Bumble & bumble, Hamptons Magazine, Jaguar Land Rover Manhattan, and Sol de Janeiro. We are especially grateful to our hosts and host committee members, Ophelia & Bill, Alex & Scott, Margaret Russell, Laura & Henry Slatkin, and David Monn & Mamadou Doumbia.
We are excited to announce that the 23rd Annual Race to Deliver will take place on Sunday, November 20 in Central Park. The Race to Deliver is one of the largest annual fundraisers for God’s Love We Deliver. It is a four-mile run/walk, followed by multiple-distance Kids’ Races. The Race is a symbol of our daily race to ensure that no person ever has to face the urgent crises of illness and hunger.

There are many different ways to participate in this fun event. You can sign up to run the Race, join a team, or sponsor a runner or a team, all at racetodeliver.org. Or, come out to cheer the runners on in the Park! The Race to Deliver is always a special day, as it brings thousands of New Yorkers together in support of our most vulnerable neighbors.

We urgently need your participation this year to help support the tremendous growth in our program over the past 12 months. With your help, God’s Love We Deliver currently cooks and delivers more than 6,200 meals to clients, their children and their senior caregivers daily, and the number continues to grow.

For more information, please visit racetodeliver.org, contact Candy Yun at 212.294.8182, or send a message to raceinfo@godslovewedeliver.org.

Thank you and we hope to see you there!
At God’s Love, we are proud of our history of engaging the youngest in our community to give back to their neighbors in need. In the spring, God’s Love partnered with Shake Shack to launch a “Kidtrapreneurship” master class series aimed at showing New York City middle-schoolers the ABC’s of product development and marketing, with a special focus on using those skills to give back to their community.

Through a series of interactive master class sessions, taught by God’s Love Board of Trustees member Rebecca Bond, Kidtrapreneurship participants learned of the meaningful partnership between God’s Love and Shake Shack. The group of students split into four separate teams to launch their own “brownie concrete” product marketing campaigns. Colleagues from God’s Love and Shake Shack acted as judges to determine which brownie concrete would proceed to the next round – being the special concrete sold at Shake Shack in June! The winning team’s original creation, the Brownie Love-Crete, was available June 6–12, sold exclusively at Midtown East Shake Shack.

Good food tastes even better when it’s served up for a great cause. In the spirit of conscious capitalism, Shake Shack donated $2 from every Brownie Love-Crete sold to benefit God’s Love. We would like to thank Rebecca Bond and Danielle von Scheiner for coordinating and steering such a successful partnership, everyone at Shake Shack, and the students for an inspiring week and a fruitful partnership.

In July we were pleased to have our longtime friend and Board member Michael Kors, his husband Lance Le Pere, Tony Award winners Renée Elise Goldsberry from Hamilton and Cynthia Erivo from The Color Purple, and many from the Kors team volunteer with us.

For the fifth year in a row, we were pleased to name July “Michael Kors Month.” All month, the Kors staff generously gave of their time and enthusiasm, volunteering with us in our kitchen. Our biggest thanks go to Michael, Lance, Renée and Cynthia for bringing their energy and smiles to our kitchen, and to their entire team who volunteered with us all month.
To order a Cookbook for family and friends—they make great holiday gifts—visit: glwd.org/cookbook

The God’s Love Cookbook

We all love food, but what we rarely talk about is how food connects us to each other. Food—preparing it, discussing it, serving it—evokes memories. Sharing a meal nourishes us and brings us closer together.

The God’s Love We Deliver Cookbook: Nourishing Stories and Recipes from Notable Friends can be ordered now on our website at glwd.org/cookbook. Follow along on social media using #GodsLoveCookbook to see all the latest Cookbook activities.

This new cookbook was compiled by God’s Love Board Member Jon Gilman and longtime volunteer Christopher Idone. God’s Love is sad to note the recent passing of our dear friend Christopher. The recipes and stories he worked so hard with Jon to gather are from some of our great friends and supporters and are accompanied by stunning photography by Ben Fink.

Contributors to the God’s Love We Deliver Cookbook include Isabella Rossellini, Ina Garten, Danny Meyer, Michael Kors, Meryl Streep, Stanley Tucci and many others. All proceeds from this beautiful cookbook will benefit the mission of God’s Love and will help us to meet the evolving needs of our clients while never turning anyone away.

The Mission of God’s Love We Deliver is to improve the health and well-being of men, women and children living with HIV/AIDS, cancer and other serious illnesses by alleviating hunger and malnutrition. We prepare and deliver nutritious, high quality meals to people who, because of their illness, are unable to provide or prepare meals for themselves. We also provide illness-specific nutrition education and counseling to our clients, families, care providers and other service organizations. All of our services are provided free of charge without regard to income.

166 Avenue of the Americas, New York, NY 10013 TEL 212.294.8100 FAX 212.294.8101 godslovewedeliver.org
TO MAKE A DONATION 212.294.8142 TO VOLUNTEER 212.294.8158 TO BECOME A CLIENT 800.747.2023 SPECIAL EVENTS 212.294.8162

We are proud to have earned a coveted 4 - star rating on Charity Navigator.