As we turn the calendar to spring, there is so much to share with you. We have certainly been busy at God’s Love. In March, we held our first annual benefit concert, Love Rocks NYC! The concert, produced by our remarkable supporters Greg Williamson and John Varvatos, was held at the Upper West Side’s famed Beacon Theatre. The evening was magical and certainly one none of us will ever forget.

In April, we also hosted our annual literary luncheon, Authors In Kind, led by the incomparable Linda Fairstein. This year, we welcomed authors David France, Daphne Oz, and Jacqueline Woodson, all of whom were deeply engaging. We also welcomed two notables from the God’s Love Cookbook: actor and chef David Burtka, and God’s Love Baker Chuck Piekarski. If you were there, I know you had as wonderful a time as I did.

These have also been times of uncertainty for our clients who are worried about their access to health care and our services. They’ve asked, “Will I still have Medicaid? Will I still be able to get medications? Will you continue to send me my meals?” We tell them all that we are holding fast to our commitment to caring for our most vulnerable neighbors. We have done this for 32 years, and continue to pride ourselves on never wavering from this critical, life-affirming work.

Our clients, like our volunteers and supporters, come from all over the world, speak dozens of different languages, embrace many different traditions, and practice all different faiths. We believe that this diversity makes us stronger, enriches our experiences, and brings us together.

We know firsthand that New Yorkers look out for each other. We are comforted to know that we can be there for our clients day in and day out, and that no matter what, we will deliver to them nutritious meals with a healthy dose of hope, respect, dignity and love.

As we go forward, we will continue to fulfill our life-sustaining mission by offering our clients the highest quality of service, the care and comfort of a generous and supportive community, and the most nutritious and delicious meals. We will advocate for policies that support the health and well-being of our clients and for the funding we need to do so without ever having to start a waiting list. We do this because we believe that food is love and that food is medicine.

God’s Love could not fulfill its mission without the help of our 10,000 annual volunteers...

As we say in our credo, God’s Love will always be there. Without pretense, Without fail. And, most importantly, with love.

We can only do this with the help of our community. First, we thank our 10,000 annual volunteers who give their hearts and energy to our clients each day. To express our gratitude, in May, we hosted our Annual Volunteer Celebration presented by American Express. From day one, our volunteers have been a critical part of God’s Love, and we are so grateful for each and every one of you.

Second, we thank our friends and supporters whose ongoing generosity makes our work possible. I am grateful to every one of you and so proud of all that we have accomplished together.

As the days get longer and the herbs in our rooftop garden start to grow, I am reminded of our humble beginnings and how far we have come. With your help, God’s Love We Deliver has grown from one woman on a bicycle helping out a dying neighbor to a team of community leaders helping cook and deliver over 19 million meals. We have done this with gratitude, love and deep respect every step of the way. Each spring, we mark another year of service to our dedicated community, and it is with great pride that I invite you to share your stories with me. Feel free to drop me an email at ideas@glwd.org. With your support, we will always be there for those who are too sick to shop or cook for themselves. ♥

Karen
CLIENT PROFILE:
Delivering Love to Robin

Our client Robin has led an adventurous life. After growing up in Mill Basin, Brooklyn, she went to beauty school, and later went on to have careers as a legal secretary, owning an electrolysis company, and working at Bergdorf Goodman. She went back to college at age 42, and in her most recent reinvention she worked as a real estate broker, loving every minute of it.

When she wasn’t showing homes and seeing the best real estate that NYC had to offer, Robin spent her time with friends, walking her dogs in Central Park, working out at the gym, and traveling. She found endless inspiration in the City and in New Yorkers. “People are my air,” she says. No two days were the same, which is just the way she likes it.

But then, in 2014, Robin was diagnosed with cancer. Suddenly, her adventurous life came to a halt. All of her energy and focus went into treating her illness and managing countless medical appointments. Robin tells us, “There’s nothing like getting cancer. I went from being a road runner to being exhausted and fragile. And then I found God’s Love.”

Robin heard about God’s Love through a friend who had been on our program. Immediately after she began receiving meals, she noticed a difference in her condition and how she felt. She says, “These meals mean everything to me. I know I have security with this food. I know I have food for the week. Being both ill and with limited income means you don’t have the energy or ability to go out and get food.”

Prior to God’s Love, Robin would eat whatever was easy and affordable. She would send a friend to get pizza, or order local Chinese food. Now she appreciates that God’s Love provides her with greater portion control, less sodium, more vegetables, and more nourishment.

In addition to the nutrition that comes with every meal, Robin feels the love. She says “The dietitians are always looking to make sure that I’m eating well. God’s Love is extremely nurturing. In my life, there is no consistency because every day is so crazy from illness. But there is one constant in my life – God’s Love. It’s reassuring. And it’s nourishing. I am so grateful.”

ADVOCACY UPDATE:
Expanding our Advocacy Capacity Building Technical Assistance Program

Spring is a busy time for the policy team at God’s Love, having launched a new season of the Advocacy Capacity Building Project Technical Assistance Program. This year, we expanded the TA portion to all of our Food is Medicine Coalition members through a web-based advocacy learning program.

We kicked off the program in March with our colleagues at the Center for Health Law and Policy Innovation of Harvard Law School. We had a productive session discussing federal healthcare law and policy in the current landscape and followed up at the end of March with an insightful online strategic planning session. This session, which featured Kathy Patrick of Strategic Sense in a Wild World, focused on setting priorities and navigating a changing policy environment. Over the next few months, we will host four more webinars on topics such as “Having an impact on federal and state policy” and “Medicare, Medicaid and healthcare contracting.” The TA program culminates with our annual Symposium in Washington, DC in September.

CORPORATIONS & FOUNDATIONS:
IICF Joins God’s Love in Support of Children’s Meals

This year we welcomed the Insurance Industry Charitable Foundation (IICF) as a new partner for our Children’s Meal Program. They join a dedicated group of friends and supporters who help God’s Love provide nutritionally balanced meals for the children of our clients.

When a parent is sick, the illness can affect the entire household. Our Children’s Meal Program helps kids whose parents are living with a serious illness and unable to shop or cook for their families.

The Insurance Industry Charitable Foundation is a unique nonprofit dedicated to bringing together an entire industry for the common good. Since 2007, their Northeast Division has contributed over $7 million in community grants for programs dealing with education, children at risk, health and safety, disaster preparedness, and the environment. In 2015, we had the honor of being the beneficiary for their Associate Board’s annual cocktail event for industry insurance professionals.

Subsequently, we presented to the Associate Board about our history, achievements, growth, and how our mission and activities embody the values of IICF. In January, IICF awarded our Children’s Meal Program a generous $35,000 grant. This program relies on the strong support of our community, and we are so happy that IICF is joining us to help cook and home-deliver more than 62,000 meals for over 330 children annually.

We offer our deepest thanks to IICF for their ongoing support and volunteerism, making it possible for us to fulfill our mission every day. We are grateful to Shane Hogan for making the initial introduction, and we are pleased to partner with IICF to improve the health and well-being of so many vulnerable children in New York City.
God’s Love Welcomes New Board Members

We are pleased to announce the addition of Eric Leventhal, Patricia M. Suh, Ryan Tarpley and Katy Williamson to our Board of Directors. Every member of our Board makes such an important impact on our services and growth, and we are excited to see what we can do together to serve our community.

Eric Leventhal is a partner at Spencer Stuart. Based in New York, he currently runs the firm’s global Consumer Packaged Goods & Durables Practice. Prior to joining the firm, Eric was President of Evian North America (Danone) and SVP Marketing for Dannon. Earlier in his career, he held marketing and general management positions at Kraft Foods, Coca-Cola, and Campbell Soup. He has served on the boards of Feeding America and Food Bank for Westchester. Eric earned a B.A. in psychology at Tufts University and an M.B.A. in marketing and management at Columbia Graduate School of Business.

Patricia M. Suh has served as lead counsel for the multimedia division of Bloomberg L.P. since 2015. Previously, Patricia was Senior Vice President in the Legal Department of NBCUniversal. She is also a former associate at Proskauer Rose LLP and served as law clerk to Chief Magistrate Judge A. Simon Chrein in the Eastern District of New York. Patricia received a B.S. with concentrations in finance and management from the Wharton School at the University of Pennsylvania and a J.D. from Fordham University School of Law.

Ryan Tarpley is the Founder and President of RLT Group, a boutique marketing and branding firm based in New York City. Prior to founding RLT Group, Tarpley was Chief Diversity Officer and a foundation executive at Creative Artists Agency (CAA) in Los Angeles and New York. He has held appointments on the Boards of The Blackhouse Foundation, Phoenix House of California, The Trevor Project, and Council of Urban Professionals. Ryan holds a B.A. in history from Lawrence University and a M.A. in higher education and counseling psychology from the Ohio State University.

Katy Williamson is a philanthropist who serves as the Director of the RJKB Family Charitable Foundation. She has been involved with God’s Love We Deliver since she and her husband made a gift in honor of their wedding in 2012. Since then, she and her family have fallen in love with the mission of God’s Love, our clients, volunteers and supporters. Katy was previously a member of the Leadership Council at God’s Love for three years. Katy earned a B.A. in psychology from Tulane University, where she is now a member of the Newcomb-Tulane College Dean’s Advisory Council.

VOLUNTEERS IN ACTION:

Spring on our Rooftop Herb Garden

Spring is always a special time here at God’s Love because it comes with the blossoming of our beautiful rooftop herb garden. Since we moved into the Michael Kors Building almost two years ago, the Anne and Joseph McCann Herb Garden has offered a special and unique opportunity for our volunteer community.

By April, the rooftop planting beds are awash with color from tulip bulbs planted the previous fall. The busy season begins in May, when the tulips are finished blooming. With New York City’s skyline as a backdrop, volunteers gather under the spring sun with garden gloves and trowels to fill beds with soil and fertilizer. When all nine garden beds are ready, they plant parsley, cilantro, basil, thyme, oregano, chives, sage, and other herbs. Over the summer and into the fall, volunteers will prune, monitor and harvest these herbs for use in our kitchen. The Kitchen volunteers and staff use these fresh herbs to enhance the flavor of clients’ meals in recipes such as Herb Marinated Chicken or Cilantro Salmon. Our chefs have also been known to use herbs from the garden when concocting delicious, refreshing drinks for volunteers during the hot summer months.

Throughout the growing season, the garden is both beautiful and useful, adding healthy flavors to our clients’ meals while providing a refreshing splash of urban greenery for all those who visit it. Thank you to all of our dedicated volunteers who work hard in the rooftop herb garden in service of providing every client with flavorful, nutritious meals!

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.
Honoring our Veterans

God’s Love We Deliver is proud to serve those who have served our country. For our veterans who so frequently face issues of housing and homelessness, substance abuse, trauma, and more, we are pleased that, with our program, sick veterans do not need to worry about where or how they will get nutritious, individually tailored meals.

Our client Rocco is 92 years old, a veteran of WWII, and living with severe diabetes and peripheral artery disease. He’s had twenty different operations on his legs, back, and toes. The pain makes walking and standing extremely difficult. Since receiving our meals, 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.”

Another client, Charles, is a disabled Vietnam War veteran with congestive heart failure and diabetes. Charles has been on our program for about two years. He spends almost all of his time in his apartment, only leaving to go to the VA hospital. Charles is so grateful for our services. He tells us, “I live alone, but I’m not lonely. With God’s Love, I really and truly feel your love all the time. If I didn’t have you, I would have no other options. Without a doubt, having your meals home-delivered is crucial to me.”

Charles also adds that the delivery team makes him feel respected and appreciated. “Everybody comes with a big smile and you can feel their heart.”

Thank you to the hundreds of clients on our program who have bravely served our country – now we are proud to be serving you.

God’s Love We Deliver Cookbook

The God’s Love We Deliver Cookbook: Nourishing Stories and Recipes from Notable Friends is all over the news! In February, our very own Chuck the Baker was featured in The New York Times, showcasing his cookie recipe from the Cookbook. On Valentine’s Day, Chef Amanda Freitag held a cooking demonstration at God’s Love featuring her recipe for Salmon with Salsa Verde and Farro Salad, and the event was covered by the New York Daily News. Immediately after the demonstration, Amanda delivered a meal with a few roses to our client Rose. What a sweet day!

There’s still time to get your copy of the Cookbook for Father’s Day or other celebrations. Be sure to check out recipes that will be perfect for this summer, such as Donna Karan’s Forever-Green Salad with Creamy Basil Dressing, Sigourney Weaver’s Napa Cabbage Salad with Ramen Crunchies, Cyndi Lauper’s Asparagus Risotto, David Burtka’s Grilled Rib Eye Steaks with Porcini Rub, Arugula and Oven-Dried Tomatoes, and more.

For more information or to purchase the God’s Love Cookbook, please visit godslovecookbook.com.

@KKFWA1
Another great @godslovenyc volunteer day!

@LenoxHill
Our staff packed 2,748 soup containers while volunteering at @godslovenyc, cooking meals for ppl w/ life-altering illnesses #NorthwellLife
Seasonal Nutrition Series by Lisa Zullig, MS, RDN, CSG, CDN

This year, the Nutrition Services Department is presenting seasonal cooking and nutrition events for clients and the community in our on-site teaching kitchen. For many of us, certain fruits and vegetables are tied to memories of specific seasons. Here in the Northeast, we think of apples in the fall and berries in the spring and summer. Honoring these powerful connections by eating in season is both a healthy and sustainable way to eat. Produce in season is at peak freshness, has a higher nutrient content, and is generally less costly. While it may not be possible all the time, purchasing seasonal, local produce is also a way to reduce the environmental impact of your food choices. Locally grown foods are less processed, take fewer fossil fuels to transport, and are grown by producers who often utilize sustainable growing practices.

To this end, we are continuing our partnership with our friends at Cook For Your Life, an organization dedicated to teaching healthy cooking to people touched by cancer. As part of the seasonal nutrition series, our Registered Dietitian Nutritionists co-led two cancer focused classes with chefs from Cook For Your Life that demonstrated healthy cooking techniques and highlighted the nutritional needs of people in cancer recovery.

In planning for these events, we have thought about seasonality broadly. Not only does this involve choosing seasonally available foods, but also the type of cooking methods used. Our winter class held in February focused on warming foods — a delicious sweet potato tomato soup, a warm kale quinoa salad, and whole wheat Irish soda bread — while the spring class in May focused on new growth spring vegetables. May class participants enjoyed cooler preparations featuring spring greens, asparagus, and a berry parfait.

Continuing through the year, this series will engage both clients and community members. The goal is to share our knowledge of food as medicine, focusing on the how and why of building healthy meals featuring seasonal produce and techniques, all through the lens of practical application.

Serves 4
2 cups chopped kale leaves
1½ cups cooked quinoa
½ cup chopped roasted almonds
½ cup roughly chopped dates
2 tablespoons chopped mint
2 tablespoons chopped red onion
1 recipe Mustard Vinaigrette

1. Combine all ingredients.
   Toss with dressing 15 minutes before serving.

Mustard Vinaigrette
1 tablespoon Dijon mustard
1½ tablespoons white wine vinegar
3 tablespoons Extra virgin olive oil
1 tablespoons cold water (to taste)
Salt and black pepper to taste

1. Spoon the mustard into a large salad bowl. Add a pinch of salt and a grind or two of black pepper.
2. Using a small balloon whisk, beat the vinegar into the mustard until it is completely blended and smooth.
3. Beating all the time, slowly add the oil into the mustard mixture until it is all combined and you have a thick smooth cream. Add 1/2 the water and beat to blend. Check for sharpness. If it is still too sharp, beat in the rest of the water, or a little more oil, depending on how light you like your dressing. Taste for salt and pepper.

Recipe courtesy of Cook for Your Life
Spring President’s Luncheon – Serving Clients with Dementia

On May 3, we were pleased to host the next in our series of President’s Luncheons. These intimate and informative seminars are an opportunity for friends and Golden Heart Society Members to meet with Karen Pearl, our President & CEO, and learn more about our efforts in a particular field. This time around, we focused on our clients with dementia, their loved ones and caregivers. At the moment there is no cure, so our role is to be there for clients and their caregivers as they face an uncertain future.

Our Client Services and Delivery teams are trained to adapt to the needs of clients with neurological illnesses. It may require more follow-up calls than normal, allowing the client extra time to get to the door, or especially close communication between a Registered Dietitian Nutritionist and caregiver, and we are prepared to help. Our Senior Director of Program Services, Dorella Walters, spoke about how critical it is that our staff have the skills necessary to ensure people affected by these illnesses are receiving the highest standard of treatment and care from everyone at God’s Love.

Often the progression of dementia affects the client’s ability to chew, and thus requires an adjustment of the meals they receive. One of the most compelling pieces of the program was when guests sampled the hearty meals that our clients enjoy, prepared right here on site by our kitchen staff. We offer minced and pureed versions of the same meals for clients who need it. Our Director of Nutrition, Lisa Zullig, spoke alongside Nic Cortese, Director of Culinary Services, and reiterated how important it is that people have access to healthy, nutritious food that tastes good, and that flavor and nutrients are not sacrificed when the food is served minced or pureed.

The afternoon was extremely educational and we are already looking forward to our next President’s Luncheon in the fall. If you are interested in attending, please contact Lauren Kelly at 212-294-8100 or lkelly@glwd.org.

National Volunteer Week

We launched National Volunteer Week at God’s Love on Sunday, April 23. The Anna Wintour Volunteer Center was festively decorated and we shared lots of special treats. Each year, we are honored to work with an astounding 10,000 committed volunteers who bring their time, talent and energy to help us put our mission into action. Every person who walks through our doors (or climbs into one of our vans!) has chosen to make the clients of God’s Love a part of his or her life.

On Monday, May 15, we will honor the dedication of our volunteers at our annual Volunteer Celebration presented by American Express at the Copacabana. We look forward to sharing full coverage and photographs in our next issue.

The work we do is fun, but it’s not always easy, and our volunteers show us every day how much passion, dedication, and love they possess. Because of our volunteers, we are able to cook and deliver more than 1.6 million nutritious meals each year. Behind each meal is chopping, scooping, wrapping, delivering, lifting, calling, kitting, and caring. From all of us at God’s Love and on behalf of our clients, we thank all of our volunteers for their dedicated service. We have so much, and so many, to celebrate!

SAVE THE DATE!
Saturday, June 10th

Midsummer Night Drinks

The 17th Annual Midsummer Night Drinks event will be hosted this year by Calvin Klein at his beautiful Southampton home on Saturday, June 10. For more information or to buy tickets please visit glwd.org/midsummernightdrinks.
The volunteers of God’s Love make a difference every day.
Meet Our Legacy Society Members

For 23 years, Eric Sanders has been a fixture at God’s Love. He has been volunteering since 1994, following us on our journey from our old SoHo facility, to our temporary home in Brooklyn, and back to SoHo when we settled at the Michael Kors Building. He is also a treasured member of our Legacy Society, a dedicated group of individuals who have made the generous decision to include God’s Love in their estate plans. Planned gifts, including bequests, create an extraordinary opportunity to provide the much-needed resources that will enable God’s Love to help the severely ill today and well into the future. We are so honored to have people like Eric as part of our community.

Everyone at God’s Love is proud of what we have accomplished in the 32 years since our inception. Eric knows our services will be required long into the future, and he chose to include God’s Love in his estate plans because he believes it is essential that we are able to respond to the needs of our most vulnerable neighbors for the next 32 years and beyond.

“I want to be able to support the work that this fine organization does even after I’m gone,” Eric shared with us. “Food is life. God’s Love provides nutrition and care to those who need it most, and it’s important that it can continue to do so.”

Eric says his hopes for the future of God’s Love are that we will always be able to support those who are too sick to shop or cook for themselves. One of the things he values most about our organization, like so many of our Legacy Society members and volunteers do, is the community. Eric values community service, family, health and wellness, and all of us at God’s Love echo that sentiment.

God’s Love would not be the same without Eric’s many years of committed volunteer service. We are extremely grateful to him and all of our Legacy Society members for their generosity and support. For information on how you can join the Legacy Society, please contact Stephen Covello at scovello@glwd.org.

Legacy Society Members

Mr. David I. Abramson
Ms. Carol G. Alexander
Ms. Carol M. Anderson
Ms. Elaine A. Anderson
Ms. Victoria L. Arzano
Mr. Paul J. Backstrom
Mr. Jordan Michael Barbakoff
Mr. Paul Beirne
Ms. Tracy Bentley

Dr. Dorothea Blom
Mr. Jonathan H. Bond
Ms. Rebeca Bond
Mr. Richard A. Bradspies and Mr. Dore Everett
Mr. David Brandes
Mr. Rusty Breedlove
Mr. Peter B. Carzasty
Mr. Brendan Cavanaugh

Ms. Amy R. Chasanoff
Mr. Jonathan Stephen Clark
Mr. John D. Claypoole and Mr. Frank Vazquez
Ms. Cynthia J. Cox and Family
Mr. Kenneth H. Custer
Howard Davidson
Mr. and Mrs. Paul de la Torre-Walling
Mr. Gerald DeYounge
Ms. Raven Dolling
Ms. Miriam Driot
Ms. Joan Ermish
Ms. Anita Eshay
Mr. Richard E. Feldman and
Mr. Jon Nathanson
Mr. and Mrs. Jim Fox
Mr. James D. Fox
Mr. Martin Friedman and
Mr. John R. Musco
Mr. Timothy V. Gibson
Mr. Jon H. Gilman and
Mr. Brad Learmonth
Ms. Denise M. Gilson
Dr. John Gotwalt
Ms. Norma Grant
Mr. John Gray
Mr. Lester Gribetz
Ms. Sara Jeen Grodensky
Mr. Trevor Hardwick
Mrs. Sherry Harris and
Mrs. Michelle Horwitz
Mr. Richard W. Hatter
Mr. Charles R. Howland
Mr. William Burke Kirkpatrick, II
Barbara Kirsh
Mr. Raymond Klausen and
Mr. John Harrington
Mr. Thomas R. Lalla, Jr.
Mr. Mark H. Lanspa
Mr. Eugene A. Lefkowitz
Mr. Irving B. Lerner
Ms. Belinda Levychin and
Mr. Richard Levychin
Ms. Kathryn Lewis
Mr. Charlie Lewis
Mr. Andrew E. Linehan and
Ms. Marguerite J. Franklin
Mr. Richard Haughton Livesey, III and
Mrs. Mae F. Livesey
Mr. Jesse Lopez
Ms. Marlene L. Malamy and
Mr. Kenneth W. Malamy
Ms. Audrey Manners and
Mr. Lee Manners
Ms. Teresita Martinez
Mr. Donald P. McComb
Ms. Deborah G. McMillan
Ms. Karen McNair
Ms. Carol A. Merkel
Mr. Laurence H. Merritt
Karen L. Miller
Ms. D. Molfetas
Ms. Jenny M. Montalbano
Henry Morrison and Helene Morrison
Ms. Violet Orosz
Ms. Michele G. Oustyński
Mr. Joseph Page, Jr.
Ms. Arlene Pasquale
Ms. Shelley A.L. Pennachiio
Mr. Jeffrey A. Pfeifle and
Mr. David Granville
Ms. Maria Polito
Mr. William R. Reader
in memory of Lester Bowman
Mr. Nicholas Rook
Ms. Arlyne Rothenberg
Ms. Margaret Russell
Mr. Michael Saint-Cyr
Mr. Michael L. Samuels
Mr. Eric Sanders
Ms. Judith Schasberger
Mr. David L. Scott
Mr. Michael A. Sennott
Ms. Pauline Seto
Mr. Matthew G. Sherwin
Mr. Christopher Shuff
Mr. Robert Roy Sinacore
Mr. Rajendra Singh
Ms. Shirley D. Singh
Mr. Thomas Skorupski
Ms. Fran C. Slater
Ms. Shana Smith
Mr. Anthony Stefanoni
Dr. and Mrs. Emanuel Sternberg
Ms. Dorothy S. Strauss
Mr. James F. Strickland
Mr. Lawrence K. Swehla
Mr. Alfred Szymanski
Mr. Alexander Tedford
Mr. David A. Terveen
Ms. Tamara R. Tunie
Ms. Daisy Vasquez
Ms. Josephine Vella
Ms. Odette Veneziano
Ms. Stefanie Vinopal
Eric Blomquist and Pete Webb
Mr. Lester C. Weingarten
Ms. Virginia Weiss
Mr. Thomas Whitburn
Ms. Patricia Murphy Whitman
Mr. Rod Winterrowd
Mr. Vicente Wolf
Ms. Annie Wong

THE LEGACY SOCIETY

@DenverDAsOffice
CORRECTION! DA McCann
visits with CBS correspondent
Lesley Stahl at recent lunch
in support of nonprofit God’s
Love We Deliver in NYC.

@RosannaScotto
Great recipes in @godslovenyc
cookbook with @lindafairstein
@dbelicious . Best cooking duo
since @marthastewart and
@snoopdogg#gdny
On March 9, God’s Love made history with its newest signature event, Love Rocks NYC!, at the legendary Beacon Theatre in Manhattan. Iconic fashion designer John Varvatos and NYC real estate broker and God’s Love supporter Greg Williamson teamed to produce “LOVE ROCKS NYC! A Change Is Gonna Come: Celebrating Songs of Peace, Love and Hope,” the first-ever benefit concert for God’s Love We Deliver. It was an evening filled with wonderful, inspiring music, incomparable talent, dancing in the aisles, and most importantly, love and generosity.

Music is the universal language that speaks to us all. This year’s inaugural event drew inspiration from iconic musical pioneer Sam Cooke and his legendary hit, “A Change Is Gonna Come,” uniting supporters of God’s Love We Deliver to help change the lives of people in need. The evening highlighted the organization’s continued success in providing life-sustaining meals and nutrition counseling for people in the New York Metropolitan area living with severe illness.

The all-star lineup featured a range of legendary and contemporary Grammy award winners and nominees, and Rock & Roll Hall of Fame inductees spanning rock, pop, blues and soul. The artists included: Emcee Bill Murray, Joe Walsh of The Eagles (Rock & Roll Hall of Fame Inductee), Michael McDonald of The Doobie Brothers (Grammy Winner), Mavis Staples (Rock & Roll Hall of Fame Inductee), Jackson Browne (Rock & Roll Hall of Fame Inductee), Billy Gibbons of ZZ Top (Rock & Roll Hall of Fame Inductee), Bruce Willis, Gary Clark Jr. (Grammy Winner), Patty Smyth, John McEnroe, Warren Haynes (Grammy Winner, Lifetime Achievement Award), Joan Osborne, Keb’ Mo’ (Grammy Winner), Derek Trucks (Grammy Winner), CeCe Winans (Grammy Winner), Susan Tedeschi (Grammy Winner), Aaron Neville (Grammy Winner), Dr. John (Grammy Winner), Tash Neal, Anthony Hamilton (Grammy Winner), William Bell (Grammy Winner), Marc Cohn (Grammy Winner), Lisa Fischer (Grammy Winner), Jackie Greene, Amy Helm (Grammy Winner), Blind Boys of Alabama (Grammy Winner), Sam Moore of Sam & Dave (Rock & Roll Hall of Fame Inductee), Paul Shaffer (Grammy Winner), Marcus King, Catherine Russell (Grammy Winner), and Musical Director Will Lee (Grammy Winner).

We are thrilled to have this exciting new signature event on our calendar, and to see the great support the event inspired. The evening was made possible thanks to our Title Sponsors Richard Yulman, Greg and Katy Williamson, and the RJKB Foundation. Our deepest gratitude goes to co-producers John Varvatos and Greg Williamson for their brilliant vision and expert work. Thank you to the extraordinary Love Rocks NYC! Advisory Board: Craig Kallman, Jed Hilly, Danny Clinch, Elizabeth Leavitt, Charlie Walk and Marcia White; to our Presenting Sponsor Ron Perelman/Revlon; to Gold sponsors Dan Lewis, Jonah Disend and David Terveen; to Ultimate Love Sponsors Michael Sennott, Ascendant Capital and GPB Capital; and, to our official media partners, The Wall Street Journal, Q104.3, and iHeartMedia.

Love Rocks NYC! was the benefit concert of the year, and a night God’s Love and the NYC community will never forget. We look forward to rocking out with you for years to come!
PARTNERSHIPS:
Reaching New Heights with Jeffry Schneider and David Gentile

In the late eighties, a man named Elliot Schneider read about God’s Love We Deliver in a local magazine. Intrigued by our mission of delivering meals to people with AIDS, Elliot immediately went to our home base in a church on 86th Street and Amsterdam and asked how he could help. Our founder Ganga Stone suggested he take photos of our clients, so that our supporters could see the people they were helping, and so the outside world could see the great need there was for our services. Immediately Elliot got to work taking photos, and has been a lifelong supporter ever since.

Little did Elliot know that his photography would have a lasting impact on his family, in particular his son Jeffry. At the time, Jeffry was in his teens, going to school, playing sports and spending time with friends. Jeffry was deeply affected by his father’s artwork, his service and commitment to God’s Love, and the mission of God’s Love itself.

Fast forward three decades later and Jeffry is now founder of Ascendant Capital, LLC. He splits his time between his hometown of NYC and Austin, Texas. He has seen the growth of God’s Love over the years and knows that it is through donations large and small that our operation has been the success that it is. Jeffry tells us, “Helping others has always been a passion of mine. I am honored to help New Yorkers in need by partnering with God’s Love.” Jeffry feels relief knowing that even when he’s not in NYC, he’s still taking care of his neighbors.

For years, Jeffry’s children have delivered meals to our clients on the holidays and helped prepare food in our kitchen. Last fall, Jeffry and his business partner David Gentile, owner of GPB Capital, made a substantial gift to God’s Love, sponsoring thousands of meals for our clients. In March, Ascendant Capital and GPB Capital were major sponsors of our amazing benefit concert at the Beacon Theatre, Love Rocks NYC!

David has a long history with God’s Love as well. In the early nineties, David worked as an auditor for the Department of the Aging and saw the great work nonprofits in NYC do to support the elderly. From this experience, he knows firsthand that a strong social support network is critically important for the elderly and the sick.

So much has changed in our 30 years, but our core values have not. Every day our clients struggle with malnutrition, hunger, illness and isolation. When they contact God’s Love, they find a community who cares deeply about them. We are so grateful to Jeffry and David for their longtime support, and we know how special it is to have donors who believed in our work in the early days, and are committed to securing our future. Thank you, Jeffry and David, and everyone at GPB Capital and Ascendant Capital, for believing in our urgent mission and caring for our clients.

EVENT RECAP:
Outsider Art Fair

For 25 years, the Outsider Art Fair has been the world’s foremost annual show of Outsider, Self-Taught and Folk Art. God’s Love was thrilled to be the official charity partner of the Fair again this year, which was held January 19 – 22 at the Metropolitan Pavilion.

This year, the Fair honored the women quilt makers of Gee’s Bend, Alabama in partnership with God’s Love. The women of Gee’s Bend are mostly descendants of slaves, and their community has created hundreds of quilt masterpieces since the early 19th century.

Special thanks to the Andrew Edlin Gallery, Becca Hoffman and our Board Member Jennifer Diamond who hosted this year’s Outsider Art Fair kick-off event.
This winter, the Nutrition Department at God’s Love conducted a survey for clients whose children participate in our Children’s Meal Program. When a parent is very sick, the family’s nutrition needs are often compromised. We offer a menu designed specifically to address the unique nutrition needs of clients’ children.

As most of the children of our clients receive lunch at school, God’s Love offers breakfast, after-school snacks and dinners. Breakfasts include cereal, oatmeal, low-fat milk, yogurt, raisins and fruits, while dinner has child-sized portions of kid-friendly food such as turkey meatballs and spaghetti. To help children keep their nourishment up after school, we include a daily snack of soup, granola bars, fruit, cheese and other healthy items.

Because we are always striving to better meet the needs of our clients, it is of the utmost importance to us at God’s Love to evaluate regularly the success of our programs. Our team of Registered Dietitian Nutritionists (RDNs) conducted a telephone survey with clients in December. Here are some of the highlights:

• 100% of clients surveyed report that the food they receive from God’s Love helps their children eat more nutritiously than they would otherwise.

• 60% of the children on our program eat breakfast more often.

• Over 65% of the children on our program eat more fruit.

• Over 92% of our clients report increased nutrition knowledge due to the information received from God’s Love RDNs.

• Over 96% of our clients report that they make healthier choices for their children because of what they’ve learned from our RDNs.

• Over 89% of our clients report that they feel less stressed about providing good food to their children because of the resources we provide.

• 100% of our clients report that getting food from God’s Love helps their family live more independently.

In addition to those results, we learned that the majority of parents would be interested in educational teleconferences and workshops in addition to our regularly provided written materials. The Nutrition Department is planning a nutrition education event for those parents later this year.
EVENT RECAP:

Authors In Kind

On Tuesday, April 4, we were excited to welcome 240 friends of God’s Love We Deliver to the 14th Annual Authors In Kind. There is no event quite like it in New York City! The literary luncheon, held at the Metropolitan Club, was emceed by Board Member, prolific author, and Authors In Kind founder, the outstanding Linda Fairstein. Linda introduced three remarkable, best-selling guest authors with her trademark wit, wisdom and charm. Each author then took the podium to share anecdotes and remarks about their work to the delight of our many guests. The celebrated authors signed books before and after the event, meeting and greeting guests and fans. In addition to Linda, we were honored to have the following authors:

David France, Oscar-nominee, winner of the Directors Guild and Peabody Awards and author/filmmaker of How to Survive a Plague

Daphne Oz, a natural foods chef, New York Times bestselling author, and co-host of ABC’s hit lifestyle series The Chew

Jacqueline Woodson, New York Times bestselling author, 2014 National Book Award winner and author of Another Brooklyn

Special guest Lesley Stahl, featured author at last year’s luncheon, joined Linda on stage to invite attendees to give a gift supporting the clients of God’s Love in honor of Mother’s Day. We also welcomed two notable contributors from the God’s Love Cookbook: actor and chef David Burtka, and God’s Love Baker Chuck Piekarski.

President & CEO Karen Pearl offered moving words on how this event supports the important mission of God’s Love. It was an inspiring afternoon, and we are so grateful to Linda and all of the authors who signed books and shared their stories with our guests.
**On the Calendar**

**Midsummer Night Drinks**  
June 10, 2017  
Southampton, home of Calvin Klein  
glwd.org/midsummernightdrinks

**Heritage of Pride March**  
June 25, 2017  
New York City  
glwd.org/feedyourpride

**Golden Heart Awards**  
October 16, 2017  
Spring Studios, New York City  
glwd.org/goldenheartawards

**Race to Deliver**  
November 19, 2017  
Central Park  
racetodeliver.org

For tickets, sponsorship or more information for any of these events, please contact events@glwd.org or call 212.294.8162.

Connect with Us!

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To Make a Donation: 212.294.8142  
To Volunteer: 212.294.8158  
To Become a Client: 800.747.2023  
Special Events: 212.294.8162

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.

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