

NEWSLETTER FOR VOLUNTEER
AT GODS LOVE WE DELIVER

SPRING 2019
ISSUE 3



Celebrating Spring

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A Message from Karen



Karen Pearl

PRESIDENT & CEO

This spring has certainly been busy at God's Love We Deliver. There is much to share with you.

During National Volunteer Week in April, we were delighted to recognize and thank all of our volunteers for their exceptional service. We loved continuing the celebration at the Volunteer Soirée. It was great to see so many of you there and to have the chance to say thank you in person. At God's Love, we are proud and humbled to have the help of more than 14,000 volunteers who give their time, hard work, and love on behalf of our clients every year.

As you are aware, we are always exploring new ways to better serve our clients. This spring, we did a 6-week pilot project where we cooked and delivered breakfast to about 2,500 clients and their children and senior caregivers. These breakfast meals were in addition to the lunch and dinner meals our clients already receive. Breakfast items included egg dishes and baked goods, such as Tex Mex Omelet, Crustless Quiche, Blueberry Pancakes, and Oat Scones. Delivering more of our nutritious food to more of our clients is extremely important so that we fill more of their weekly nutritional needs. While we are still evaluating this pilot, early feedback tells us that our clients really liked the breakfast program. We look forward to reporting to you more about this pilot once the evaluation is completed.

We have also recently begun a partnership with Ronald McDonald House, a temporary home for families whose children are being treated for cancer. We are cooking and delivering meals to these families and offering "Breakfast on the Go" kits for children and families to take to the hospital on treatment days when they are rushed and unable to always get breakfast at the House. We are excited about this partnership and know that it will be rewarding for us and the families we serve.

Thank you for all your many gifts of heart, time, and talent. You help us bring dignity, respect, and love to our neighbors who count on us for their meals and nutrition, and who look to us for a friendly smile and words of caring kindness.



This Spring, We Celebrate **You.**

Springtime at God's Love is an extra special time to celebrate you, our dedicated volunteers. During National Volunteer Week in April, we hope you enjoyed the extra snacks and music in the lounge. Many of you also got to enjoy a concert by the New York Philharmonic and a taping of The View.

Our celebration of your dedication to God's Love continued in May at our Volunteer Soirée. After surveying our volunteers about the annual God's Love Volunteer Party, we made major changes this year. The Soirée was held at God's Love where we hosted a baking demonstration with Chef Amanda Freitag, cookbook author, and Food Network star, along with Steven Marion, our Director of Volunteer Services and Special Events. We had cocktail demonstrations by Tito's Handmade Vodka, as well as a spa setup from Kiehl's. Great prizes were raffled off from groups who volunteer with us, including Lo & Sons, Two Ten Footwear, De Gustibus, SoulCycle, and Sir Kensington's. Finally, we had great dancing to music by DJ Rumor. I hope you were with us and that you had a great time at the Soirée! I know I did!

We are very lucky to have such a wonderful team of dedicated volunteers who support us all year long. It is because of each and every one of you; we can serve those who are unable to shop and cook for themselves. Whether you are a weekly volunteer or first-timer, all of your time is valued and important to the success of our programs. Thank you.



Steven Marion

**DIRECTOR OF VOLUNTEER
SERVICES AND SPECIAL EVENTS**



Legacy Society

featuring Pete and Eric

Recently, our longtime supporter Pete Webb told us how he and his husband, Eric Blomquist, decided to become Legacy Society members and include God's Love in their wills:

In the '90s, a few of my friends living in New York City had HIV. While I lived far away, I knew about their struggles – the weight loss, the medicines, the loss of appetite, and how the disease was ravaging their bodies. Luckily, they had God's Love, which was providing them much needed food.

When I moved to NYC, I couldn't wait to get involved. I started volunteering on Sundays, and now I find myself in the kitchen and at different volunteer events regularly. My husband Eric has been affiliated with the organization from the early days. Together, we have chosen to become more involved.

We have friends who have been clients, and we have friends who are currently clients. It means a lot to us that someone is taking the time to prepare their food and deliver it. For people that have mobility issues, their rare encounter with someone at the door means a lot to them. It warms their heart to see a friendly face from an organization they love.

When Eric and I got married in 2013, we made a commitment as a couple that we would include certain organizations in our wills. We chose to include God's Love in our long-term financial plans because we care deeply about the organization and its mission. What we like about God's Love is that you see your money in action. When you donate your time or money, you see the food; you see the clients, you see the ripple effect of the organization in the community. By being a Legacy Society member, we can do what we love and help people after we are gone



Spring Updates

Late winter and spring is known as “strategy time” at God’s Love. During this time of year, our operations team is hard at work analyzing, questioning, and updating systems and processes.

I’m excited to share updates and changes you may have noticed or will be. If you have any questions about the new programs or have constructive feedback, please stop by the volunteer office. The volunteer department is here to help answer questions and to provide your constructive feedback to the operations teams.

Shipping Pilot

Part of our expansion to Nassau and Westchester counties included shipping meals, in a food-safe manner, to clients. We worked closely with FedEx on the program, and it has been so successful that we will continue to ship our meals to clients in those counties. Looking forward, we are exploring adding Suffolk County and perhaps other parts of New York State to our delivery geography in the coming years as the demand for food and nutrition programs continue to be integrated into healthcare systems.

Dessert Packaging

We are currently researching new packaging for Chuck’s desserts. In April, we conducted a test for new baking containers and packaging. The new packaging will be have a clear lid so volunteers and clients can see the dessert. It will also allow more baked goods per baking tray, and increase storage space in the crates and in the freezer.

Soup Packaging and Production

Our soup packaging was changed because the old packaging was often breaking was prone to breakage during the the production or delivery process. In the past, if a frozen soup would fall or get banged up in the delivery process, it could cause the container to crack. The new packaging is stronger and more durable for our application.

Renal Roll

A client managing end-state kidney disease will need to follow a renal-friendly diet to avoid build-up of certain chemicals or nutrients in their blood. We recently added a renal roll for our clients, managing kidney disease. The renal roll is a white flour bread as opposed to the whole wheat roll we send to other clients. With chronic kidney disease, the kidneys cannot adequately remove excess sodium, phosphorus, and potassium contained in whole grain bread. We are thrilled with this new menu item.

Entrée and Soup Labels

The operations team has also been working on updating the labels for entrees, soups, desserts, and rolls. The new labels will include safety and nutrition information, branding, more graphics, and less text. It will be colorful and easier to read for clients and volunteers.

Breakfast Pilot

This spring, we ran a six-week breakfast pilot. We prepared and delivered more than 72,000 breakfasts items for clients. The pilot wrapped up the week of May 20th, and the operations team is collecting feedback from clients, volunteers, and staff. Thank you to those who were able to provide your feedback on the breakfast survey. We need to asses many parts of this pilot, including storage capacity for the agency and our clients. More to come on the breakfast pilot!