As we approach the end of 2020—a challenging year amid a historic pandemic—I remain in awe of the profound support we have received and all that we have been able to accomplish. God’s Love We Deliver celebrates its 35th anniversary this year. We have come so far, and we face extraordinary challenges, yet I look toward the future with hope and optimism.

We have a long history of responding to crises. Before I came to God’s Love, I remember how the organization provided care for several dear friends who were very ill with HIV. For many of us, this was a time of enormous anxiety. While some care providers retreated in fear, God’s Love extended love and nourishment without hesitation.

Once again, in this moment of great need, I am heartened to see our community rise to the challenge with generosity and love. So many people are living with serious illnesses, too sick to shop or cook for themselves, and in desperate need of nourishing meals delivered along with hope, dignity and compassion.

In these last six months, God’s Love has accomplished a great deal. We have welcomed more than 3,200 new individuals onto our program. We have grown production to 11,000 meals each weekday. We provided 210,000 shelf-stable meals.

And we have continued to innovate. We launched a new online eligibility screening tool. We introduced an entirely new 4-week menu to delight and nourish our clients, adding more grass-fed beef and antibiotic-free chicken. And, our Policy Team held their first-ever virtual National Symposium. Further afield, we are exploring new partnerships and possibilities: ingredients from sustainable farms, eco-friendly packaging and equipment, and more climate-friendly delivery vehicles.

As we approach the holidays, I ask you to join God’s Love as we embrace a spirit of celebration, particularly in light of the events affecting our community in 2020. So much has changed with this pandemic, but our resolve is stronger than ever. Our clients rely on God’s Love, as we rely on you. I am proud to celebrate with you our 35 years of unwavering love and care for our clients.

I wish you happiness and peace this holiday season.
NEWS:

Delivering Justice

This summer, as a pandemic changed life around the entire world, our country faced a long overdue reckoning with systemic racism. Viral videos of acts of violence against Black Americans forced many of us to examine the entrenched injustice that permeates life in this country—a painful truth that was never forgotten by Black Americans.

Since our founding, God’s Love has worked to increase access to care for marginalized communities. Our work initially focused on HIV and has grown to address so many other diagnoses. We see systemic racism as a public health crisis. During the COVID-19 pandemic, this fact has become more broadly recognized. Black people die from COVID-19 at a rate more than twice that of white people, according to the CDC. There are many reasons for this racial disparity: Black communities face higher rates of pre-existing health conditions, over-representation as frontline and essential workers, unequal access to quality healthcare and insurance coverage, and housing in segregated neighborhoods. Additionally, given that Black Americans are twice as likely to face hunger than their white peers, and one in four Black children consistently struggles to get enough to eat, racial disparities in regard to access to nutritious food are likely a contributing factor.

The Policy department at God’s Love works at the national, state and local levels to address these issues by advocating for policy changes that lead to increased access to medically tailored meals for the people who need them most.

We hope our programs and our advocacy help contribute to solutions that improve the health outcomes of some of our community’s most marginalized individuals. We reaffirm our commitment to creating a more just, equitable and healthy world going forward.

ADVOCACY:

Food is Medicine

This September, God’s Love We Deliver convened the 10th Annual Food is Medicine Coalition Symposium. The virtual Symposium was attended by our peer organizations in the Food is Medicine Coalition (FIMC), an association of nonprofit, medically tailored food and nutrition services (FNS) providers from across the country. One focus this year was the introduction of the Medically Tailored Home-Delivered Meals Demonstration Pilot Act of 2020 (H.R. 6774). Attendees also shared innovations made necessary by COVID-19, and much thoughtful discussion around how to address systemic racism and its impact on health disparities in our communities.

Earlier this year, members of the Bipartisan Food is Medicine Working Group—Congressman Jim McGovern (MA), Congresswoman Chellie Pingree (ME), Congressman Roger Marshall (KS), and Congresswoman Jackie Walorski (IN)—introduced the Medically Tailored Home-Delivered Meals Demonstration Pilot Act of 2020. This bill, when passed, will establish a Medicare pilot program to address the critical link between diet, chronic illness, and the health of older adults. The pilot will ensure that medically vulnerable seniors get access to lifesaving medically tailored meals in their home, while providing the outcomes data we need to build a more resilient and cost-effective health care system. Both goals are even more critical during the pandemic, as FNS providers endeavor to keep older Americans – especially those living with severe and chronic illnesses – healthy and at home. With little federal funding for medically tailored meals at present, this bill demonstrates progress toward sustainability for this unique service.

We are witnessing important transformations in healthcare services. Medically tailored meals are more and more integrated into treatment plans both because of their positive impact on the health of people living with severe and chronic illness and also how they control the cost of health care. Our advocacy will continue to drive innovation that will make it possible one day for all people who need our meals to have access to them through health plans, including Medicaid and Medicare.

The COVID-19 pandemic highlights what medically tailored meal providers have known for 35 years: nutrition is key to helping those living with severe and chronic illnesses stay at home and out of the hospital. The COVID-19 pandemic has also illuminated the deep impact of healthcare disparities on communities of color who are at increased risk of getting sick and dying from COVID-19. Effectively addressing the social determinants of health—including access to nutrition and housing—has emerged as key to advancing the health of communities of color and combating structural racism.

Ten years ago, few people were saying “Food is Medicine.” Both at God’s Love and with our FIMC colleagues, we worked hard to meet with as many elected officials and policy makers as possible at the local, state, and federal levels, sharing how our meals truly make a difference in the health and well-being of our clients. The success of FIMC’s advocacy was hammered home at the Symposium with the closing remarks of Congressman Jim McGovern, a longtime champion of the Food is Medicine Coalition and Co-Chair of the House Hunger Caucus. He said, “You have educated me. Advocacy works! We wouldn’t be introducing this bill if it weren’t for the people on this call.”

Food insecurity and chronic illness afflict more than 100 million Americans. The Food is Medicine Coalition speaks for the growing body of scientific research that shows chronically ill patients who receive medically tailored meals experience better health outcomes. The FIMC National Symposium underscores the power of this common-sense treatment. We look forward to the next ten years of success!
COVID UPDATE:

Responding to the Pandemic

God’s Love We Deliver continues to nourish the most vulnerable among us during the COVID-19 crisis.

Our safety protocols for volunteers and staff are ever-evolving, such as wearing masks while in the building at all times, temperature checks before entering the building, and maintaining social distance.

To further ensure the safety of our clients, staff and volunteers, many staff alternate between office work and remote work. Anyone who enters the building is screened online before entry or at the door, and all have their temperature checked once they arrive in the lobby.

Our response to COVID-19 has been a team effort. Staff members throughout the organization helped enroll clients, enter client data, schedule deliveries, and manage phone calls and emails.

Our menu was temporarily streamlined in March to simplify production at the start of the pandemic, but now we have restored our full 4-week rotating menu, with new additions to add variety.

So many things have changed this year, but our resolve is unchanged. This is only possible because of compassionate friends and supporters like you. As we wait for an end to the COVID-19 crisis, many of our new clients will be with us to stay. We hope you will, too.

CLIENT PROFILES:

Stephen and Lucinda

Being diagnosed with a serious illness is always scary and presents multiple challenges which may include decreased mobility, a weakened immune system, and lower self-confidence.

Clients living with multiple diagnoses have an elevated risk for COVID-19. Older clients are especially at risk. The pandemic laid bare the importance of nutritious, home-delivered meals for vulnerable populations. Many of our clients are now even more isolated, staying in their homes for fear of contracting the virus. Our drivers are the only people that these clients see all week (masked and from a safe distance, of course).

Our client Lucinda came onto our program because of congestive heart failure and she later contracted the coronavirus from her home health aide.

She thought she was just more tired than usual but her sister insisted that Lucinda call the paramedics. At the hospital, Lucinda learned she had COVID-19. After seven days of treatment, she was sent home. She began receiving meals from God’s Love, which helped her stay at home, safe and nourished.

Our client Stephen told us that he’s “very, very concerned” about COVID-19 because he is living with lung cancer and has limited mobility. He tries to avoid going out of his apartment. “I’m in a higher risk category,” he says. “I’m 68, I try to be careful, distancing, wearing masks… I’m concerned about not only myself, but also a lot of other people.”

Stephen says that receiving meals from God’s Love helps him to stay at home, where he is safest, and also helps him save money for medical expenses.

While the risk of COVID-19 continues to fuel anxiety in our vulnerable clients, we will be there to deliver meals and love.

“I really appreciate the food. With God’s Love you get fish, there’s no breading on it, it’s a whole side of fish! The food is so nutritious, that’s what I like about it.” – Lucinda

OUR LEAD DRIVER, KENDU

OUR CLIENT, ROGELIO

JOSÉ IN THE KITCHEN

OUR CLIENT, ROGELIO
A Place at the Table

There are many important decisions made every day at God’s Love, and every decision affects our clients. Who approves the menu? When do deliveries happen? Why is the sauce so spicy, or not spicy enough?

We want the sauce to be just right. So, we make sure our clients are in the room where it happens. We call it our Client Community Advisory Board.

The Advisory Board meets four times a year, with ten clients, long-time volunteer Sueanne Kim, and a few staff members who report on recent programmatic changes. While we receive informal feedback from our clients all year long, the Advisory Board ensures that our clients’ voices are represented in our institutional decision-making.

Our team takes client feedback to heart. “It’s so important to make sure that clients have a say in our program,” says Janine Dietz, Manager of Client Services at God’s Love, who helps oversee the Advisory Board.

The Advisory Board has helped with many changes to our program. For example, we recently looked into changing our packaging, but before making the change, we brought various samples to the Advisory Board. With our clients’ input, we learned which packages were easiest to open for someone with limited dexterity.

Many voices in the populations we serve often go unheard. We are proud to have a Client Community Advisory Board that ensures clients’ perspectives at God’s Love are both understood, and honored.

Delivering Meals to Clients in Double Time

With client numbers growing faster than ever, our delivery routes are growing in complexity. To simplify routes for drivers, the delivery team recently launched a new system called Dynamic Delivery.

This new routing model allows us to plan the drivers’ delivery day by duration, rather than by the number of stops. This has resulted in shorter delivery routes that can be completed in fewer hours. This step has also helped shorten our internal client intake process, as we now set a client delivery based on their ZIP code, and update delivery routes almost instantaneously with newly enrolled clients.

Our delivery team remains committed to being as efficient as possible to serve more clients and deliver the best service. A huge thanks to our dedicated drivers for doing an amazing job for our clients!
Sightings of great work for God’s Love around town…

While this year’s Pride went virtual, we still had a blast at Savor Pride with Chefs Liz Alpern, Renee Blackman, Amanda Freitag, Kate Pelayo, Mavis-Jay Sanders and Sicily Sierra.

Their recipes spoke of the chefs’ diverse and wonderful perspectives, much like the colors of the Pride flag. Chef Alpern made a seasonal borscht. Chef Blackman prepared chicken thighs seasoned with ginger and cilantro along with confit potatoes and charred broccolini. Chef Freitag made a lamb burger with mint yogurt. A ginger-honey glazed salmon was shared by Chef Pelayo. Chefs Sanders and Sierra presented pan-seared fish with green sauce and white bean salad.

Thank you to our host Kalen Allen and to our wonderful partners at NYC Pride for a fabulous event. If you missed Savor Pride or want to learn a new dish from one of these chefs, go to glwd.org/savorpride2020

SAVORING PRIDE DURING COVID-19

Every year, almost 100 God’s Love supporters and Douglas Elliman Agents get on their bikes to ride 25, 50, or even 100 miles, raising hundreds of thousands of dollars for God’s Love We Deliver. Last year we hit a huge milestone by reaching $1,000,000 raised over the last 8 years, which we could not have done without the passion and dedication of our Ride for Love Community.

This year everything changed due to COVID-19 but the devotion and passion for community shown by our riders was as strong as ever. Since we could not ride all together, people rode in small groups or individually. Rides happened all over the NYC metropolitan area, the Hamptons, on the West Coast, on Peleton bikes, and overseas. So far this year, this team has raised more than $157,000 for God’s Love We Deliver, funding 15,700 meals.

Thank you to our amazing Ride For Love Director, Bridget Harvey, who really took this situation in stride and whose support and dedication to God’s Love We Deliver and the Ride for Love is truly inspirational. Thank you to Douglas Elliman for their support for which we are so grateful. And, thank you to our dedicated riders who really stepped up, showed their support, rode their bikes and shared their love.

DOUGLAS ELLIMAN RIDES FOR LOVE

CHECKS MAVIS-JAY SANDERS AND SICILY SIERRA WITH HOST KALEN ALLEN

CHEF RENEE BLACKMAN

CHEF RENEE BLACKMAN

CINDY JIM, STEPHEN COVELLO, BRIDGET HARVEY AND MARIE GOMER

KENEY THONGPANICH, MATT BARRIGA, FREDDY BARRIGA, NATASHA BUNZL, DAVID BARRIGA, JULIA CORODY, EMMETT FINDLEY AND BRIDGET HARVEY

ANN CUTBILL LENANE AND STEPHEN COVELLO

RIDING FOR LOVE 2020
STAFF ROUNDTABLE:

More than a Job: Staff Members Reflect on 35 Years

God’s Love We Deliver celebrates 35 years this year. As a way of recognizing this achievement and all who have been a part of it, we sat down with a few staff members – some who have been with us decades, others who have been with us just a few short months – to share their experience and hear why they’ve chosen to support our clients and mission.

Jason Fennell
Meal Packaging Manager
I started in 2013. At that time the drivers packed the meals as there was no meal packaging department. I just remember all of the drivers moving all over the place like worker ants.

My colleagues will do anything in their power to make sure the meals are kitted for the drivers so they get to our clients. Whatever obstacles we face, I can count on them to come up with solutions.

Meeting the clients and seeing some of those friendly faces can really make you smile. And working side by side with so many great volunteers helps make the day stress-free.

Ralph Wilson
Program Outreach Coordinator
As Program Outreach Coordinator, I’ve enrolled clients, delivered meals, given tours and webinars, met with City Council members, and been involved with so many other aspects of our food and nutrition services.

Once, I called up a man who had prostate cancer and HIV to conduct an intake so he could start receiving meals. When I said I was calling from God’s Love, he said, ‘That’s just what I need, man.’ And then he burst into tears and cried throughout the interview. Needless to say, we made sure he had meals in his home soon after.

I have always known about God’s Love. I was a part of Gay Men of African Descent (GMAD) and we used the agency as a resource for our friends with AIDS since the late 1980’s. Working here has enriched my life. God’s Love is filled with so many dedicated professionals and volunteers.

Kate Janeski
Senior Director of Client Services
My first day was in January 2018, I walked into my new office to find two vases of flowers. One was from my team and the other from my supervisor. I was overcome with gratitude for the warm welcome. This simple act of kindness was an introduction to the compassionate people at God’s Love.

It’s an honor to play a role in supporting other people in their health journeys. We give many people tools to improve their health. For others, we care for them at the end of their lives. That’s a beautiful thing.

Damone Jackson
Director of Delivery
I had never heard of God’s Love before, but the name drew me in. Immediately I fell in love with the mission and the more I read the more I felt that it was for me. I was tired of devoting my life to just “working” and I longed to be a part of something rewarding. Now, I help direct the daily delivery of over 11,000 medically tailored meals for people too sick to shop or cook for themselves.

Dorella Walters
Senior Director of External Program Affairs
For more than 20 years I have personally watched God’s Love respond to the urgent needs of our neighbors. I feel so fortunate to play a part in this work. We are helping transform health care through the medically tailored meal intervention. I am so proud to see us grow, innovate, and care for so many New Yorkers for all this time.

Paul Pierson
Staff Accountant
I have been with God’s Love We Deliver for 25 years. When I first started, I had the expectation of a good job at a well-respected organization, and that has certainly been true. However, the greatest benefit of working here has been learning the joy and importance of caring for others – for our clients, our volunteers, and each other.

One of the greatest gifts I’ve received while working for this organization has simply been watching that light touch so many people.
Rallying Herbs for our Rooftop Recipes

The harvest season is upon us—or, on top of us, on our roof! From late spring through autumn the rooftop herb garden blooms with culinary herbs and pollinator flowers, providing a beautiful green space in the heart of SoHo.

Best of all, this garden supplies our kitchen with herbs like thyme, rosemary, sage, and lemon balm which our chefs use in our heart-healthy, low-sodium recipes. Chef Daniel and his team work closely with our dietitians to create the right balance of flavor, nutrients, proteins, and carbohydrates.

Here’s just one example, below, that you can make from the year’s final harvest of herbs. Try this low-sodium, high-flavor herb pesto at home. (Our clients enjoy this pesto on a meal of locally caught fish.)

**Herb Pesto**

- 1 cup packed parsley
- ½ cup packed basil
- ½ cup chives
- 1 ½ Tablespoons Maille (or Dijon) Mustard
- Kosher Salt to taste
- 1 clove of garlic
- ½ cup olive oil

Recipe courtesy of God’s Love We Deliver

**Preparation**

1. Combine the herbs, salt, garlic, and mustard in a food processor or a blender and process until very finely minced.
2. With the machine running, slowly dribble in the olive oil. Keep the machine running until you have a beautiful green paste.
3. Serve on fish, grilled vegetables, or stirred into a pearled couscous.

Volunteer for Thanksgiving.
We need your Help!

Contact our Volunteer Department at 212.294.8158 or visit glwd.org/volunteer
LISTINGS INCLUDE FISCAL YEAR 2020 GIFTS JULY 1, 2019 TO JUNE 30, 2020

The Golden Heart Society
The Golden Heart Society is comprised of special individuals, corporations and foundations who made generous gifts of $1,000 or more (excludes gifts to expansion campaigns). Members of the Golden Heart Society provide critical program support helping to ensure that no person faces the dual crises of hunger and severe illness.
Legacy Society:
Leaving a Legacy
By Margaret Russell, Board of Trustees, Legacy Society Member

God’s Love We Deliver has been an essential part of my life for more than a dozen years and it’s extraordinarily rewarding to volunteer, serve on the board, and be a member of its Legacy Society.

Like so many, I was devastated to lose countless friends to HIV/AIDS in the 1990s and I had long supported charities that funded research and preventive care. After resigning from one board over its policies I asked my friend Paul Wilmot, a longtime God’s Love trustee, if I could volunteer, as everything I knew about God’s Love We Deliver demonstrated how brilliantly it was run. I particularly loved that as New York’s AIDS crisis improved, God’s Love had smartly pivoted and expanded its meal service to include anyone with severe or chronic illness, 90 percent of whom live below the poverty line—reaching an even more diverse population in need.

I was honored to join the God’s Love board, though I was a bit concerned about time in the kitchen—I’m an accident-prone cook with limited culinary skills and merely chopping vegetables can be dangerous. Happily, I’ve been able to volunteer in non-food-related roles, and this year, during the months of COVID-19, I’ve been driving to deliver emergency meals with a few different people, including my dear friend Vicente Wolf, who was my inspiration to join the Legacy Society.

When I first joined God’s Love, Vicente told me his deep respect for the organization led him to make a generous bequest to it in his will—a gift based solely on its stellar reputation. Fast-forward to today, and Vicente serves not only as an impassioned trustee, but as an ambassador for the Legacy Society, prompting so many others to name God’s Love as a beneficiary in their estate plans—including me. After co-chairing a recruitment event at Vicente’s loft, I realized the work of God’s Love We Deliver isn’t just about the present; it’s laser-focused on the future and I wanted to formalize my commitment for years to come to help make sure God’s Love has the resources to continue its amazing work.

The team at God’s Love We Deliver constantly forges innovative solutions and groundbreaking initiatives to help even more people in need stay healthy with proper nutrition. Please consider joining Vicente and me and our Legacy Society colleagues in supporting this visionary work for the future. For information, please contact Brandon Bryant at 212.294.8134 or bbryant@glwd.org.

Foundation and Corporate Partners:
Craig Newmark Makes a Difference in the Lives of our Clients

We are thrilled to announce a significant gift from the Craig Newmark Foundation. Craig’s $500,000 gift, as part of his new “The Power of a Meal” campaign, will directly help God’s Love feed those who are too sick to shop or cook for themselves.

The COVID-19 pandemic has exacerbated America’s hunger crisis as more people lose their livelihoods and their financial safety net. NPR recently reported the number of food insecure people in New York City has doubled from about 1 million to about 2 million (nearly 25% of the city’s population). “The Power of a Meal” initiative will help raise funds and awareness for hunger and nutrition across the United States.

God’s Love works at the intersection of hunger and serious illness. The pandemic, and the resulting increase in clients, led to discussions with Craig, a longstanding and generous supporter who has recently expanded his philanthropic priorities to address hunger and its many causes nationwide.

In addition to God’s Love, “The Power of a Meal” is working with Feeding America, DC Central Kitchen and World Central Kitchen in Washington, D.C., and FareStart in Seattle. These new partnerships will serve as the starting point for an ambitious and much-needed effort to address the country’s hunger and nutrition crisis.

We are delighted to have Craig’s partnership in this important work. We thank him for his extraordinary generosity at this crucial time. Thank you, Craig!
Volunteer Groups Celebrate 600+ Hours of Service

Our Volunteer Department is honored to work with more than 350 organizations and companies each year. We want to extend a HUGE thank you to all of the corporate volunteer groups who always help us rise to the challenge, especially the following companies who contributed more than 600 hours this year: New York Cares, Michael Kors, WebMD, Google, and American Express. Thank you for helping us chop, cook, pack, and deliver. Thousands of New Yorkers know that they can count on us because of you.

Meet our Super Sunday Volunteers

While much has changed in the past 35 years, volunteerism has always been central to our work at God’s Love. Volunteers deliver meals, help in the kitchen, and pack meals for delivery.

Every week begins with our Sunday shift of volunteers. We spoke with Sunday volunteers to hear their stories. Some, like Gerald, have volunteered for over 20 years, while others, like Kenneth, started more recently. Here’s an introduction to this crew that gets our work started every Sunday!

Robin learned about God’s Love through a friend. Her compassion for our clients comes from her own experience with cancer, when she counted on the help of good friends and people she barely knew. “My faith in people keeps me coming back to God’s Love,” she says. “I will always bet on the goodwill and kindness of people.”

Gerald was introduced to God’s Love by a friend during his military days. He loves seeing the innovations that have developed at God’s Love to keep up with the demand for medically tailored meals.

Kenneth is a new volunteer at God’s Love but he knows how poor food choices and food insecurity can negatively affect a person’s health. As a physician he sees how high sodium is associated with high blood pressure. He appreciates that our meals are healthy, and that our modified meal options include pureed diets for clients who have trouble chewing and swallowing.

Annie has been volunteering long enough to remember the former kitchen. Before the Sunday shift, she was part of the 4pm baking shift on Thursdays. She always had a blast with her group and they still stay in touch.

Marilyn learned of God’s Love through our Race to Deliver. Her entire family ran. She wanted to instill a commitment to giving back in her children, so they found many ways to give back. They sold brownies, had a stoop sale, a lemonade stand, and donated part of their allowance to God’s Love.

Joan, who has volunteered with many organizations, finds a special home here. Joan feels strongly about giving something to those who are in need of help and kindness. She also appreciates the importance of nutrition education.

The Sunday crew wants everyone to know that if you volunteer in the kitchen you can improve your chopping skills, learn some cooking tricks—like peeling ginger with a spoon (who knew?)—and have a great time while helping others. To learn more about volunteering, please visit glwd.org/volunteer

A big thanks to all our volunteers for all that you do!
Don’t forget to save the date for the Race to Deliver! While we cannot gather together in Central Park this year, our race to deliver meals to our clients is more important than ever. This year, we’ll have runners tying their laces and heading to the starting line all across America. Joined by a shared mission and a virtual racetrack, this might be our most attended race yet! So, no matter where you are, recruit a virtual team to run or walk 5K for our clients this November 22.

EVENTS:

The Race to Deliver is Now Virtual!

To register, visit glwd.org/RaceToDeliver

EVENTS:

Golden Heart Awards

The Golden Heart Awards will have a new look this year with two wonderful ways to support: a hybrid in-person dinner and also a virtual event in response to the COVID-19 pandemic. God’s Love and our great friends at Michael Kors are thrilled to produce this important event in partnership with some of New York City’s finest restaurants including Majorelle, Melba’s, The Pool, Gramercy Tavern, Loring Place, and The Lobster Club to name a few. Dining will occur with strictly limited capacity in small groups and with stringent safety protocols in place for the protection of all guests. All restaurants will be connected via video screens for the program portion of the evening. Those participating virtually will receive a very special package sent to their home to join in the festivities.

Our Honorary Chairwoman this year is Anna Wintour and our co-chairs are Cynthia Erivo, Neil Patrick Harris & David Burtka, John Idol, Iman, Michael Kors, Aerin Lauder, Judith Light, Audra McDonald, Ryan Murphy, Billy Porter, Jordan Roth, Samantha Rudin, and Blaine Trump.

This year’s Golden Heart Awards is a celebration of the God’s Love front-line staff whose dedication to our mission has been life-saving during the COVID-19 crisis. Since March, God’s Love has added 3,200 new clients, and we are now cooking and delivering more than 11,000 meals each weekday—a 30% increase from prior to the pandemic.

For more information, visit glwd.org/goldenheartawards
CELEBRATE WITH A PLATE:

It’s Never too Late to Celebrate with a Plate

We love good, nutritious food at God’s Love and we know our clients do too! Which is why we always look forward to the holidays. It’s that time of year when we go the extra mile to make sure everyone who depends on us gets a little something special.

At Thanksgiving, and again in December, we deliver a special holiday meal for all of our clients, their children, and their senior caregivers. And, since the holidays can be a lonely time, our clients also receive a meal for a guest so they can invite someone to join them.

Our Thanksgiving meal delivery is a special effort that involves the whole community. This year we will feature our popular “Thanksgiving Feast” menu of roast turkey, gravy, and stuffing accompanied by sweet potatoes, Brussels sprouts, pumpkin bisque soup and an apple crisp for dessert. Every household will also receive holiday extras including nutritious snacks like graham crackers, nutrition bars, raisins and other treats. The entire staff at God’s Love is joined by hundreds of volunteers on Thanksgiving Day, all working together to make sure our clients feel special when they might otherwise feel forgotten or alone. COVID-19 might change some of our operations this year, but it certainly doesn’t change our holiday spirit.

Our Winter Feast in December is another amazing and delicious—and, of course, nutritious—project led by our kitchen staff and Registered Dietitian Nutritionists who work together on the recipes. This year’s festive holiday meal will be corn chowder, braised beef, and, for dessert, a holiday sprinkle cookie. We will also offer fish, vegetarian, and minced or pureed options (for those with chewing difficulties) so that every client, child, caregiver and guest can enjoy a special meal. We are happy to report that we had many compliments from clients on this new menu. Our Executive Chef Daniel Metzger says: “Food is Medicine, but it doesn’t have to taste like medicine!”

Hungry yet? Here are some ways you can get involved:

1. Try our special Thanksgiving recipes on our website, curated from our chef friends in each borough of NYC.

2. Share the spirit of the season and sponsor one or more holiday meals today for just $10 each by visiting glwd.org/celebratewithaplate.

3. If you are interested in volunteering to deliver meals in your neighborhood on Thanksgiving, please visit glwd.org/thanksgiving.

4. As you plan to reach out to friends and colleagues with warm wishes, consider our annual holiday card selection and “Gifts from the Heart” catalog. In our catalog you’ll find such gifts as a special 35th Anniversary bandana, special God’s Love-embossed leather goods from Royce, Chuck’s Famous Brownies, and more. All proceeds from our holiday tribute cards and catalog go to God’s Love.

NEWS:

Kitchen Table

Today we’re excited to invite you to join the Kitchen Table, formally known as Kitchen Cabinet, a dedicated group of monthly donors who support our mission — so no one within our reach has to struggle with the dual crises of hunger and illness.

When you join the Kitchen Table, you give our seriously ill neighbors easy access to nutritious, medically tailored meals. And not just once, but week after week, and month after month.

Serious illness and hunger don’t go away quickly. That’s why people who are too sick to shop or cook for themselves need our ongoing support.

So, we’re looking for people who are willing to be in it for the long haul. Ready to join us?

Pull up a chair! Visit glwd.org/kitchentable to sign up for monthly giving and join our Kitchen Table.

THE KITCHEN TABLE

THANKSGIVING DELIVERY

THANKSGIVING DELIVERY

HUNGRY YET? HERE ARE SOME WAYS YOU CAN GET INVOLVED:
Here’s how we are responding to the challenge of COVID-19 this year...

New safety protocols for volunteers and staff

Enrolled 3,200 new clients

210,000 shelf-stable meals distributed

Daily meal production increased 30%

**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 to clients without regard to income.

**GOD’S LOVE WE DELIVER**
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

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

Printed on recycled paper
HOLIDAY CARDS:

Share Your Holiday Spirit

Share the spirit of the holiday season with our God’s Love personalized holiday tribute cards. Tribute cards are the perfect way to share love, gratitude and warm wishes with beloved family members, cherished friends, and valued business associates. We continue to make the joy of sharing convenient for you!

For a minimum of $15 per card, we will inscribe your name on each card, then address, stamp and mail the cards with your return address on the envelope. We have 6 beautiful cards to choose from.

For more information, please see the enclosed order form or go to our website glwd.org/holidaytributecards.

HOLIDAY SHOPPING:

2020 Gifts from the Heart

AERIN Candle
$60.00

Chuck’s Famous Brownies
$19.00 - $75.00

Chuck’s Famous Cookies
Box of 6
$15.00

God’s Love Cap
$25

God’s Love 35th Anniversary Tote Bag
$20

God’s Love 35th Anniversary Bandana
$5

God’s Love 35th Anniversary Journal
$150

Holiday Cards
Box of Twelve
$25.00

Key Fob
Royce Signature
$45

Votive by glassybaby
$75.00

Royce Executive Journal
$150

Catchall Tray
Royce Signature
$90

*Available as Box of Twelve*
Celebrating 35 Years