

foodforthought

WINTER 2021

A Message From Karen Pearl



KAREN PEARL & DAVID LUDWIGSON
WITH THE GREG & KATY WILLIAMSON FAMILY

I welcome this new year with a deep sense of gratitude. In these extraordinary times, with so many challenges — and unprecedented growth in our home-delivered, medically tailored meal program — our volunteers, staff, supporters, and partners made it possible for 2020 to be a year of great achievement at God's Love. If you recently volunteered, donated, supported our mission, or shared our message on social media, you are part of the reason why God's Love We Deliver is looking to 2021 with a spirit of heartfelt optimism. Thank you.

We celebrated 35 years of God's Love in 2020, while also responding to the COVID-19 crisis. The demand for our program was unparalleled. Amid the unfolding pandemic, our team enrolled more than 4,700 new people onto our program. Demand for our program grew 30% as a direct result of the pandemic. We heard from many new clients how appreciative they were to receive nourishing, home-delivered meals, made with love.

God's Love was founded at the height of a pandemic. When HIV/AIDS was transforming life in the City, we learned how to care for those who were isolated and alone, and too sick to shop or cook for themselves. Now, in this new pandemic, we have drawn from this legacy to respond to COVID-19. We asked many longtime friends and many new friends for help. Our community's profound outpouring of support for our most vulnerable neighbors proves that, together, we are more resilient than ever.

With the help of people like you, our clients were still able to celebrate the holidays "in grand style" during the pandemic. On Thanksgiving, so many of you helped in the kitchen, in meal packaging, or volunteered to safely deliver a traditional Thanksgiving dinner to our clients and their families. In November and December, our kitchen hummed with energy as our chefs and volunteers prepared nourishing meals made with love, including a traditional holiday meal at Thanksgiving and a Winter Feast in late December. We accomplished this work with utmost regard for the safety of our clients, volunteers, and staff—socially distanced, wearing face masks, and honoring all safety protocols.

As we meet the challenges of the COVID-19 crisis, we also continue to plan for the future. Our policy team is building support for medically tailored meal programs serving people affected by life-altering illnesses. Our Accelerator Program helps teach and mentor other food programs around the country as they develop new medically tailored meal programs to serve their communities.

We have accomplished so much, and we have much work ahead of us. I am looking forward to all that we will achieve together in 2021. Thank you to all our volunteers, supporters and friends for your gifts of time and treasure, and for your friendship and caring.

—Karen

IN THIS ISSUE

2



4



7



9



An Update on our COVID-19 Response



As of this writing, the COVID-19 infection rate is on the rise again all over New York City. The staff and volunteers at God's Love We Deliver are committed to meeting the needs of our clients while working as safely as possible. We continue to be there for our vulnerable neighbors, including so many who are isolated from their family and caregivers due to the need for social distancing.

Our Human Resources Department keeps staff and volunteers informed on the latest COVID-19 safety protocols to ensure everyone entering our building is safe.

Staff and volunteers are always required to wear masks while in the building. Staff working on site at God's Love are screened online beforehand, volunteers and vendors are screened upon entry, and everyone must have their temperature checked in the lobby. Plexiglass partitions help create safety barriers between people working in the office.

For Thanksgiving, we maintained all safety protocols to ensure clients, volunteers, supporters and staff remained safe and socially distanced at all meal distribution centers and during delivery.

We switched our annual Golden Heart Awards dinner to a virtual event to ensure attendees could celebrate while also staying safe.

Many things have changed since March 2020, but at God's Love the most important thing has not: we continue to enroll clients in our program of home-delivered, medically tailored meals and unlimited nutrition education and counseling, and we cook and deliver all meals with lots of love.

We were able to rise to the occasion because of compassionate donors and supporters like you. As we all wait for the vaccine, many of our newly enrolled clients will be with us to stay. We hope you will, too.



NEWS:

Giving Thanks This Holiday Season

The holidays looked very different for all of us this year. Nevertheless, we still managed to bring the spirit of joy and festivity to our work and to our clients, ensuring a special holiday season filled with love.

We began planning for Thanksgiving and Winter Feast in August, and, immediately after our first meeting, it was full steam ahead! This Thanksgiving, God's Love cooked and delivered a record number of meals despite the restrictions imposed by social distancing.

We were joined by State Senator Brian Kavanagh and his staff, as well as State Senator Brad Hoylman, and City Council Member Carlina Rivera who together helped pack out meals for clients living with serious illnesses.

With a 30% increase in demand caused by the pandemic, we cooked and delivered 10,000 meals on Thanksgiving Day. To do this, 1,400 volunteers joined to deliver meals out of 12 meal distribution centers across the NYC metro area, including two new centers, one in Industry City, Brooklyn, and the other at RAP4BRONX in the Bronx. We delivered traditional turkey or vegetarian Thanksgiving feasts to more than 5,000 homes.



Our kitchen prepared the God's Love Thanksgiving classics: winter squash soup, roasted turkey breast with gravy, cornbread stuffing, and cranberry sauce. Side dishes included sweet potato mash, parsnips, Brussels sprouts, carrots, and pearl onions. Of course, the meal would

not be complete without an apple crisp for dessert. We sent every client an extra meal for a guest or a loved one, so that none of our clients would have to spend the holidays alone.

Volunteers helped pack the meals in decorated bags and deliver them to clients' homes. The bags, with cheery messages and holiday-themed pictures, are another way that we demonstrated to our clients the love and warmth we cooked into these restorative and delicious meals.



In addition to the Thanksgiving feast, our volunteers delivered a God's Love tote bag filled with nonperishable snacks and personal care products for every household. These bags were made possible thanks to generous donations from The Krumholtz Foundation, The Binn Family Foundation, Stewart Lantner, Joseph Goldberg, and L'Oréal USA. Special thanks to Bloomberg for funding our holiday meal bags and to the Lichtenstein Foundation for allowing us to use their iconic image of a holiday turkey.

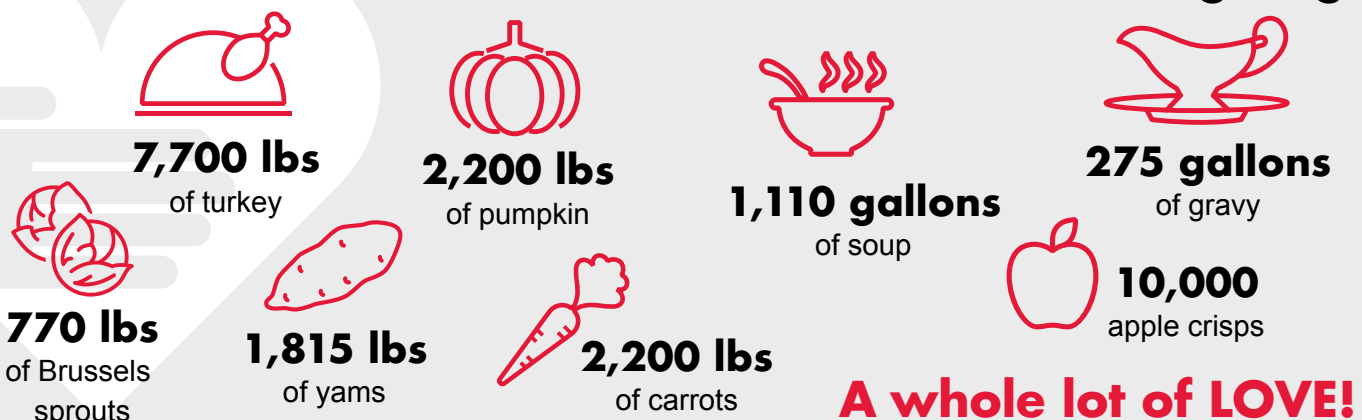


When our chefs returned from their post-Thanksgiving rest, preparations for the Winter Feast began immediately. We required the help of just as many volunteers to prepare

this special meal which we delivered at the end of December. The Winter Feast began with a smooth, delicious cauliflower and celery root soup made with organic ingredients sourced from New York State farms. The entrée was either braised beef with cherries or a portobello mushroom casserole. We minced and pureed the meal for clients whose medical conditions require those modifications. For dessert, we sent our famous holiday cookies.

During these cold months, we are proud to be able to home-deliver warmth, love and health to our clients. With the help of our volunteers, supporters and staff we make sure that this time of the year is festive for the seriously ill New Yorkers who count on us. We are so thankful to everyone who contributed to making the holidays special for our clients.

Here's what it takes to create a God's Love Thanksgiving:



CLIENT STORIES:

Delivering Love to Myron

Our client Myron is living with HIV and is happy to share that he recently celebrated his 80th birthday.

He is quick to point out that his birthday occurs right around another important day. He says, "Every year, when I celebrate my birthday, it's around World AIDS Day. Of course, it's a coincidence, but it has a double meaning for me. I think of the people who didn't make it to 80. Some of them didn't even make it to 40."

Still, Myron's birthday celebration each year is both reflective and jubilant. He says that this year he moved a doctor's appointment that was scheduled on his birthday just to be home to receive his personalized God's Love cake. We called Myron to do a Zoom birthday celebration. "Every year, I can't believe it's such a beautiful cake," he says.

Even before Myron was diagnosed, he was involved in HIV activism. Myron says that the work that he's done in the community has given him purpose and kept him going. He has been a tireless advocate for the rights of people with HIV for decades. "It's kept me strong and healthy and determined." Myron has been on the New York Planning Council for many years and was chair of the PWA (People with AIDS) Coalition. He is still an activist, advocating for the importance of nutrition services for people living with HIV and anyone with serious illness. "Every time I go in front of the council, I mention nutrition," he says, adding that without the meals and nutrition from God's Love, he would not have been able to take his medication, and he would not have been able to maintain strength. Of God's Love, he says, "I think it's one of the most valuable services in the entire HIV world."

When asked what World AIDS Day means to him, Myron says, "It means remembering the people that came before us. There are 35 million people who have passed away from AIDS. This is a time for memorial and reflection. It's really important on World AIDS Day to remember all of these people." Still, he also takes the time to celebrate and find joy. Myron was able to share his personalized God's Love birthday cake with a friend.

We are proud to be there for Myron, and all of our clients living with HIV/AIDS, for both the celebrations and the difficult moments.

"I think [God's Love] is one of the most valuable services in the entire HIV world."



PAGE 4



CLIENT SERVICES:

Bringing a Taste of Music That Heals to Our Clients

Starting in November, we were fortunate to be able to offer our clients a monthly series of concerts on YouTube designed exclusively for them called "A Taste of Music That Heals." We are grateful for our partnership with the organization Music That Heals, which brings professional musical performances to individuals who are sick. Music That Heals chose God's Love We Deliver clients as the most recent recipients of their gift of music.

Each month, for our clients who have adequate access to email and internet, we delight them with a series of 25-minute performances from some of music's most outstanding artists. Music truly does charm the soul, and we are sure it lifts the spirits of our clients as well. The monthly selections are as varied and diverse as the community of clients we serve. November's Music Menu featured morsels of classical, pop, and soul performances. December's Music Menu featured delicacies such as harp, a jazz duo, and global soul!

Thank you to Music That Heals for bringing such beautiful music into our clients' lives.

CLIENT SERVICES:

Language Access for Clients

Our Nutrition and Client Services departments care for our clients and also provide anyone living with serious illness access to high quality nutrition information. Our Registered Dietitian Nutritionists (RDNs) write nutrition booklets, fact sheets, and blog posts. They also conduct webinars and appear in the news to offer expert advice about nutrition for the general public.

Living in a multicultural and multilingual city like New York, we know that not all our clients and not all of the people who could benefit from our nutrition information speak English. Our clients speak languages including Spanish, Bengali, Urdu, Mandarin, Cantonese, Italian, and more. That is why we are working to translate as much of our nutrition information as possible into the most commonly spoken languages in New York.

In addition to English, all of our nutrition booklets are available in Spanish, and all our "Nutrition + Illness" fact sheets are available in Spanish and Chinese as well. Furthermore, RDNs on our staff can offer our nutrition program in Spanish. If a client speaks a language that our staff does not know, we hire a translator so that we can understand the full extent of the client's condition and needs.

Medically tailored meals and nutrition education are an integral component of our health care system; therefore, accessibility is extremely important to us. We will continue to ensure that language is never a barrier to receiving nutrition information or services for people living with serious illness in the NYC metropolitan area.

CLIENT SERVICES:

Accelerating Access to Medically Tailored Meals with the Food is Medicine Accelerator

This fall, God's Love helped design and lead the first Food is Medicine Accelerator along with colleagues from Community Servings in Boston, the Center for Health Law and Policy Innovation of Harvard Law School, and the Nonprofit Finance Fund. The goal of the Accelerator is to expand access to Medically Tailored Meals (MTM) by supporting the development of similar programs at nonprofits across the country. The Accelerator, which is an ongoing project, seeks to refine, replicate, and broadly scale the MTM model, with the goal that eventually no one living in the

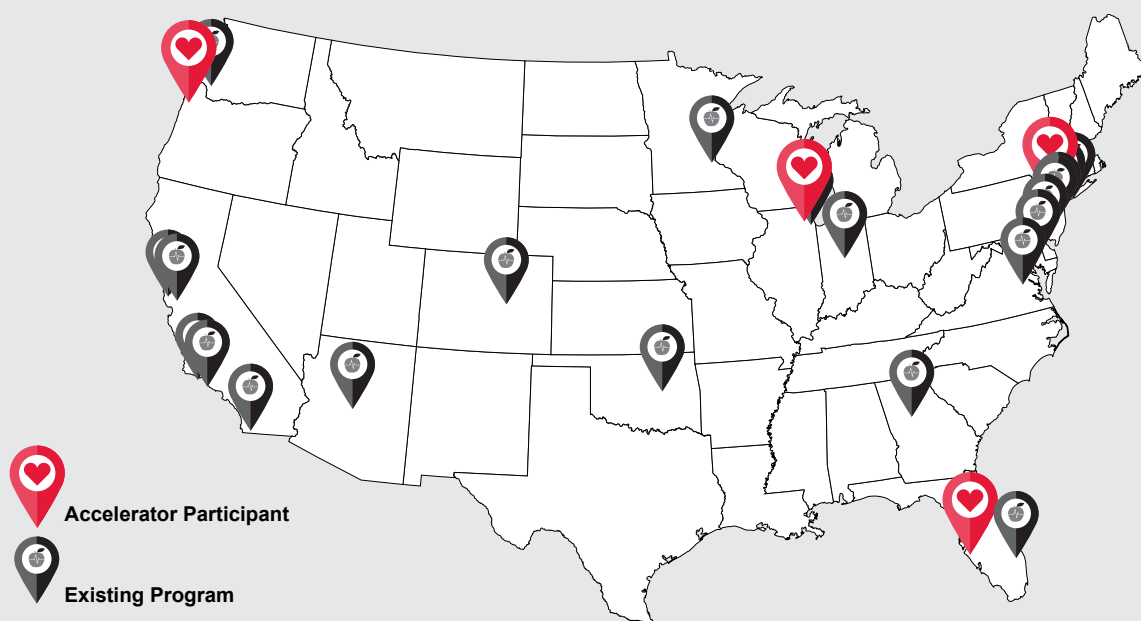
United States who needs MTM will be without access to this life-saving intervention. The first cohort included organizations based in Chicago, Portland (Oregon), Tampa Bay and the State of New Hampshire.

Due to the coronavirus pandemic, the Accelerator was held virtually this year. The first two-day session focused on how to receive client referrals, onboard clients, manage client data in a secure way, and serve clients well through the lens of nutrition. The MTM intervention creates food security

for individuals whose needs cannot be met with less intensive interventions such as non-MTM food programs, food pantries, SNAP, and soup kitchens. A 'complete' MTM intervention includes standards for nutrition, nutrition counseling and education, data collection, food quality and preparation, home-delivery, and health care referrals.

The first four organizations are well on their way to establishing MTM programs in their cities. We look forward to welcoming the second cohort in 2021.

Food is Medicine Organizations around the Country



NEWS:

Delivering Nutrition and Health with Amida Care

God's Love has forged a new partnership with Amida Care to offer home-delivered Medically Tailored Meals (MTM) to members living with HIV and other complex conditions. The "In Lieu of Services" (ILS) initiative is the first of its kind in New York State to incorporate MTM.

Amida Care is a not-for-profit health plan that specializes in providing comprehensive health coverage and coordinated care to New Yorkers with complex conditions, including HIV and behavioral health disorders, and people who are of transgender experience or homeless (regardless of HIV status). Amida Care has a wide network of health care providers throughout New York City and is the largest Medicaid Special Needs Health Plan (SNP) in New York State.

Poor nutrition is associated with a host of negative health outcomes and costly health care utilization trends, including higher

inpatient costs, longer hospital stays, and higher rates of hospital readmissions. Recipients of MTM report decreased stress, more independent living, better management of their medical treatment, and greater awareness of how to eat more nutritiously. Recent pilot studies show up to a 28% drop in average health care costs for individuals with life-threatening illness who received MTM.

"Nutritious food is essential to better health outcomes and reducing health care expenses," says Doug Wirth, President & CEO of Amida Care. "It's much harder for people to take their medications and make doctors' appointments if they don't know where their next meal will come from. A person can be fed for half a year for the cost of one day in a hospital. This benefit will help improve the health and well-being of our members with nutritious meals based on their medical needs. We are delighted to be working with God's Love We Deliver, an

organization with an outstanding track record of providing healthy, medically tailored meals to New Yorkers living with HIV and other complex conditions. We hope the success of this program opens the door for other health plans to offer Medically Tailored Meals to their members."

Under this benefit, MTM will be approved by a Registered Dietitian Nutritionist (RDN). Members will undergo a nutritional assessment to address medical diagnoses, symptoms, allergies, medication management, and/or side effects, to ensure the best possible health outcomes. The service is voluntary for Amida Care members, and plans can be adjusted by the RDN based on the member's evolving medical needs.



NEWS:

Growing Community and Nourishing Neighbors with Project EATS



While God's Love We Deliver grows herbs in our McCann rooftop garden, we have a new partner to ensure a supply of herbs year-round.

Thanks to Project EATS, God's Love is now purchasing fresh herbs grown one mile away (or about 20 city blocks) on the Lower East Side. The herbs are grown in a dedicated garden bed at Project EATS' rooftop farm at Essex Crossing. This important partnership with one of New York City's most innovative community-based farm networks showcases the best of nonprofit collaboration. Project EATS grows their food organically and sustainably for the benefit of the surrounding community; when we add their herbs to our medically tailored, home-delivered meals, our offerings are healthier and tastier for our clients.

Project EATS uses art, urban agriculture, partnerships, and social enterprise to sustainably produce and equitably distribute essential resources within and between our communities, especially those where people live on working-class and low incomes.

"Fresh herbs can be found in almost any component of our meals," says Chef Andre Daquigan. "From soups to sauces, in braises and marinades, fresh herbs make the flavors in our meals really pop."

These herbs play an integral role in keeping our meals delicious without an excess of added salt. Our chefs are not the only ones thrilled to work with these high-quality ingredients. Registered Dietitian Nutritionist Ana Blanco, MS, RDN, CDN, says, "Our meals are low in sodium and free of added preservatives. These fresh herbs will enhance the flavors of our medically tailored meals and make them even more nutritious."

This partnership is the result of a collaboration among farmers, Registered Dietitian Nutritionists, and chefs. In order to secure a steady supply of herbs, Rick Smith, Director of Farm Operations at Project EATS, worked extensively with our Executive Chef, Daniel Metzger, and our Director of Nutrition Services, Lisa Zullig. Understanding the quantity of herbs we use each week, Smith ordered and seeded enough parsley, chives, and cilantro for weekly deliveries.

Linda Goode Bryant, founder and President of Project EATS, says this new partnership "supports our efforts to serve New Yorkers living in communities with limited access to healthy nutritious food, especially those who are more adversely affected during the COVID-19 pandemic."

Going forward, the partnership will continue to explore new ingredients that can be grown hyper-locally and used in our meals. Both organizations are committed to working towards increasing the sustainability of our city's environment, citizens, and food systems.

NEWS:

Driving Change with the VANguard Program

We are excited to announce the relaunch of our VANguard Sponsorship Program. God's Love We Deliver has a fleet of 25 refrigerated vans and a team of drivers that make deliveries in all five boroughs of New York City and beyond. Altogether, our vans drive more than 220,000 miles a year. Without these state-of-the-art refrigerated vans, we would be unable to home-deliver our more than 2.5 million medically tailored meals next year to our clients' homes.

When you fund a van for \$70,000 you provide valuable assistance as a member of our VANguard. As part of our VANguard program, you will be with us every mile, providing meals that heal, delivered with LOVE! Your name or company logo can be displayed on the top and sides of the van, so that every New Yorker who sees our iconic, big-hearted vans will know that you're a member of our VANguard.



Watch our video
about the VANguard at:
glwd.org/vanguard



There are four easy ways to support the VANguard:

- Contact Brandon Bryant at bbryant@glwd.org for more details.
- Let your company know about this great partnership opportunity.
- Team up! Gather a group of friends and family to fund a van together.
- Share our posts on social media (especially when you spot our vans!)

A special thanks to Himan Brown Charitable Trust for joining our VANguard since our relaunch!

FOUNDATION AND CORPORATE PARTNERS:

Partnerships Help God's Love Respond to COVID-19

Through all the challenges of 2020, the clients, volunteers and staff of God's Love We Deliver have been fortunate to have the support of many influential foundations and corporations that are helping lead our community's response to this pandemic.

The Andrew W. Mellon Foundation has been a partner in our response to the COVID-19 crisis. The Mellon Foundation, a strong supporter of arts and humanities in the service of social justice, recognized the urgent need of organizations like ours to support especially vulnerable communities during this pandemic. Support from the Mellon Foundation greatly assisted our organization with unanticipated expenses related to the pandemic, including personal protective equipment, cleaning supplies, temporary staff, and additional produce and proteins for expanded meal production.

Our friends at the New York Community Trust are longstanding supporters of our Cancer Program which provides medically tailored meals to individuals and families affected by

cancer. But when schools and businesses shut down, they were thoughtful in working with us to broaden their impact, funding expanded services to newly enrolled clients living with a diverse range of life-altering illnesses.

We are very grateful that many corporate funders also stepped forward to help our clients. One of our newer corporate partners, Bank of America, substantially increased its giving to help the growing number of people facing hunger and illness in New York City during the pandemic.

Space doesn't quite permit all the gratitude we owe to so many corporate and foundation partners who helped us meet the challenges of the past year. Here are a few who offered extraordinary support: Altman Foundation, American Express, Blackstone Charitable Foundation, Bristol-Myers Squibb Company, DaVita Total Renal Care, Gilead Sciences, Google, the Keith Haring Foundation, Himan Brown Charitable Trust, Michael Kors Inc., M•A•C VIVA GLAM Fund, Mother Cabrini Health Foundation,

Craig Newmark Philanthropic Fund, Stavros Niarchos Foundation, Novartis, RJKB Family Charitable Foundation, Robin Hood Foundation, Rockstar Games, Jack Rudin Family Foundation, Morris and Alma Schapiro Fund, Take-Two Interactive Software Inc., and Wells Fargo.

At God's Love, many of our clients are living with multiple health conditions that put them at elevated risk for COVID-19 complications. More than ever, our partners are helping God's Love meet the needs of our vulnerable neighbors. Our deepest thanks to all our supporters who helped make our COVID-19 response possible.

God's Love relies on the partnership of so many foundations and corporations who donate and volunteer to help our amazing, diverse community. If your business, corporate team, or foundation would like to get involved and help make a difference, please contact Laura Bauer, Manager of Corporate and Foundation Relations, at lbauer@glwd.org or 212.294.8151.

NUTRITION:

A Menu for Sustainability

by Lisa Zullig, MS, RDN, CSG, CDN, Director of Nutrition Services

As a provider of food and nutrition services to people living with serious illnesses, God's Love We Deliver is committed to selecting products that promote health and sustainability. These considerations are vital to protecting our clients' health, our local economy and our environment. To this end, our Nutrition Services and Kitchen Departments created nutrition and sustainability purchasing standards for all types of products. These guidelines are in alignment with both overall agency goals and the nutrition education that clients receive from our Registered Dietitian Nutritionists.

Building upon our established principles like procuring wild caught fish and purchasing from local providers like GrowNYC, we created many new connections with producers in the last year.

God's Love was fortunate to receive Nourish New York (NNY) funding through the New York State Department of Agriculture and Markets, and the Department of Health. The NNY program helps connect New York State producers with surplus products to Community Based Organizations providing direct food assistance to people affected by COVID-19. Our grant provided support to quickly grow new relationships with local suppliers. As a result, we are now working with local providers to purchase NYS raised, grass-fed or grass-fed/grain-finished lean beef, as well as local dairy products and local produce.

Our diverse relationships with sustainable partners range from hyperlocal organizations to global

companies. Our partnership with Project EATS provides organic herbs grown just miles away that make our meals even more nutritious and flavorful. Our regional relationships with New York State producers ensure healthy local produce and proteins. And many of our spices now come from Burlap & Barrel, a single origin spice company that works with small farmers worldwide. We're thrilled to receive support from our community for our investment of time and resources in the inextricably linked health of our clients and our environment.



From the God's Love Kitchen

FEATURED RECIPE:

Chef André's Mom's Beef Picadillo

We are delighted to share the recipe for Chef André's mom's Filipino Ground Beef Picadillo. Our kitchen uses a recipe written for 2,000 servings to prepare this for our clients. But don't worry, we rewrote this for four servings, so you can make it in your home kitchen!

Picadillo is a dish found in the traditional cuisines of many Latin American countries and in the Philippines, made of ground meat and other ingredients that vary by region. The name comes from the Spanish word *picar* which means to mince. Ours is filled with beef, veggies and delicious spices, like sustainably sourced smoked paprika which we buy from our friends at Burlap & Barrel Spices. Our clients love it because it has lots of flavor and is low in salt. The minced meat is also easy for most of our clients to chew. We serve it with garlic and egg rice. Our nutrition department says that this dish brings together lean ground beef, assorted vegetables, and rice to create a complete meal that is not only nutritious and delicious, but also full of love.

Ingredients

- 2 tablespoons olive oil
- 1 small onion, diced
- 3 garlic cloves, minced
- 1 ½ lbs. lean ground beef
- 2 ½ tablespoons smoked paprika
- ¾ teaspoon garlic powder
- ¾ teaspoon onion powder
- 2 tablespoons soy sauce
- 1 cup diced tomatoes, fresh or canned
- 1 large potato, diced
- 1 medium carrot, diced
- 1 cup of green beans, French cut

Method

1. Heat the oil in a medium saucepan over medium heat.
2. Sauté the onion and garlic until they begin to turn golden.
3. Add the ground beef and break it up. Continue to cook over a medium-high heat, until no pink remains. Drain the beef of most of the fat.
4. Season the beef with the smoked paprika, onion powder, and garlic powder. Mix well.
5. Mix in the soy sauce, diced tomatoes, and enough water to cover the mixture.
6. Bring to a boil and add the potatoes and carrots, reduce to a simmer.
7. Continue to simmer until the carrots and potatoes are tender and the flavors have married.
8. Mix in the green beans and continue to cook for a few more minutes.
9. Serve with white rice.

"This dish is something that I grew up eating, and it always makes me feel great. I'm hoping our clients love it, too!" - Chef André

EVENT RECAP:

Celebrating Together While Apart at Our Golden Heart Awards

God's Love We Deliver celebrated the Golden Heart Awards on World AIDS Day, December 1, 2020. The event honored the frontline workers of God's Love whose dedication to our mission has been life-saving during the COVID-19 crisis. The celebration also recognized our 35th anniversary. Although we could not celebrate in person, we had over 1,000 guests join us virtually!

This year's event, hosted by comedian Amber Ruffin, featured original skits and performances by some of the brightest stars of Broadway and Hollywood. To get the night started, Michael Kors held "auditions" for the "Michael Kors Follies" in which Iman, Sarah Paulson, Audra McDonald, Seth Meyers, Kate Hudson, Alan Cumming, Beanie Feldstein, Laura Benanti, Jane Krakowski, Naomi Watts, Gabrielle Union, Kaia Gerber, Savannah Guthrie, Kelly Ripa, Ashley Graham, and Bella Hadid tried out for leading roles. Kors also took part in a virtual cake-decorating class taught by celebrity pastry chef Zac Young.

Music was central to the festivities, with guests treated to a medley of songs celebrating New York City performed by Broadway stars Aaron Tveit, Javier Munoz, Lena Hall, Jarrod Spector and Alex Newell. The rousing finale featured the original cast of RENT, including Idina Menzel, Anthony Rapp, Adam Pascal and Taye Diggs, performing the iconic song "Seasons of Love" from the Pulitzer Prize-winning musical.

Karen Pearl, our President & CEO, shared our accomplishments in the past year to show what their contributions were supporting.

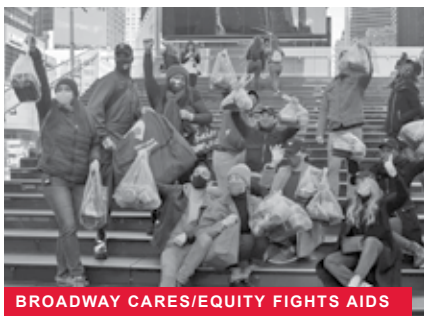
Prior to the event's start, attendees received a box of gourmet treats curated by chef Mike Anthony of Gramercy Tavern to enjoy at home during the program.



BILLY PORTER

Thank you to our honorary chairwoman Anna Wintour, our co-chairs Laverne Cox, Cynthia Erivo, Neil Patrick Harris & David Burtka, John Idol, Iman, Michael Kors, Aerin Lauder, Judith Light, Audra McDonald, Ryan Murphy, Sarah Paulson, Billy Porter, Jordan Roth, Samantha Rudin, Blaine Trump, Naomi Watts, Erich Bergen and the production team, and guests!

We'd like to extend an extra special thank you to our lifetime board member and gala co-chair Blaine Trump, whose tireless efforts have helped make the Golden Heart Awards one of New York City's most anticipated and successful events of the fall fundraising season. For more than 30 years, Blaine has been there for our clients, working hard to ensure God's Love has the necessary resources to carry out its important mission. Thank you, Blaine!



BROADWAY CARES/EQUITY FIGHTS AIDS

Finally, we'd like to give a very special thanks to both the Craig Newmark Philanthropic Fund and Bank of America, who each matched donations up to \$250,000 for a total of \$500,000 in matching gifts at the Golden Heart Awards this year.



AMBER RUFFIN



ORIGINAL BROADWAY CAST OF RENT



KATE BALDWIN, ZAC YOUNG, ANDREW RANNELLS AND MICHAEL KORS



NEW YORK MEDLEY

EVENT RECAP:

Race to Deliver



GOD'S LOVE WE DELIVER
Race to Deliver

This autumn's Race to Deliver went virtual! While we missed gathering together in Central Park, we were happy to see supporters of God's Love connect virtually from around the country (and the world!) and run or walk 5K to support our clients. Some of our favorite teams from past years joined us, and our young professional supporters in genLOVE rallied a team of 39 runners who collectively raised \$43,764. This year's race raised \$300,000 with hundreds of registered runners. We are grateful for our top teams this year: genLOVE, Thursday Nighters, ADP, Roz's Girls, Jake's Angels, Team Wright, Equitable Advisors, Love Team, Friends Seminary, Emily's Squad, and Team Rueckl. Special thanks to our Race sponsors M-A-C VIVA GLAM Fund, ADP, Ralph Lauren and Capital One.



DIANE JOHNSON & FAMILY



DAVID STERN



JONATHAN LAU



JULIA CORDRY



CHLOE KELLEY



ANJULI NANDA DIAMOND



LINDA KATES



CHRISTINA SARDONE & FRIENDS



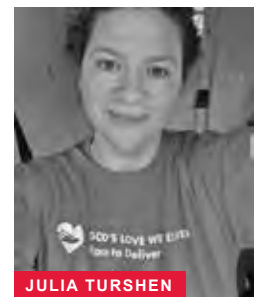
RENO TRIPIANO



TRENT HUFFMAN



DAVID LUDWIGSON
& LAMONT CRAIG



JULIA TURSHEN



MAURA O'NEILL

DELIVERING LOVE TO ALI FORNEY CENTER

On Thanksgiving, after a morning's delivery of 10,000 meals to clients around the five boroughs, God's Love volunteers and supporters distributed an additional 100 Thanksgiving meals – 80 regular and 20 vegetarian – to LGBTQ+ homeless teens from the Ali Forney Center.

"Thanksgiving is a very special time of year for so many people, and at God's Love we always want to ensure that we are delivering Thanksgiving meals to those who need them," says David Ludwigson, Vice President and Chief Development Officer at God's Love. "COVID-19 has presented many obstacles this year, but we know that sharing traditional and delicious Thanksgiving meals, made with love, this holiday with the LGBTQ+ teens at the Ali Forney Center is one way that we can help bring some holiday spirit to our wider community."

"We are grateful for the care and generosity of the God's Love We Deliver family," says Alexander Roque, President and Executive Director of the Ali Forney Center. "Our work is centered around helping to build community and family. This showing of love helps to demonstrate for our youth that they are worthy of being cared for and worthy of love."



GOD'S LOVE WE DELIVER LEAD DRIVER KENDU OUTLAW WITH STAFF FROM ALI FORNEY CENTER

SAVOR PRIDE



CHEF IRENE WONG COOKS WITH HOSTS CHEF MAVIS-JAY SANDERS AND SICILY SIERRA AND OUR ASL INTERPRETER

This year we'll really be savoring pride. We are expanding our Savor Pride event into a six-month series! Join us for cooking demos each month, hosted by chefs Mavis-Jay and Sicily Sierra, starting January and leading up to Pride Month in June. We are working with NYC Pride and Zinc Agency to produce the interactive virtual segments. Plus, new this year, you can purchase a premium ticket and receive a box of ingredients to cook along! Of course, each menu will feature an optional cocktail pairing, as well. For more information visit our website at glwd.org/savorpride.

MAKING THE HOLIDAYS TASTE LIKE HOME

This year again, God's Love delivered a special holiday meal to a shelter for unaccompanied minors, children who have been detained by immigration without their parents. We were asked to send food that "tastes like home." Our chefs cooked pupusas de chicharron (a traditional Guatemalan/El Salvadorian pork-stuffed masa with traditional coleslaw), and pepian de pollo con arroz y frijoles (a traditional Guatemalan chicken stew with coconut rice and beans) for the kids to enjoy. The children also received tres leches cake for dessert. God's Love is proud to bring a little bit of home – and a lot of love – to these children during the holiday season.



OUR CHEFS PREPARING PUPUSAS DE CHICHARRON

Legacy Society

The Legacy Society is comprised of individuals who have chosen to support our work by including 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 seriously ill today and well into the future.

Joining the Legacy Society is easy – you can make God's Love a beneficiary in your will, retirement plan, life insurance, trusts, or other estate planning vehicles. Legacy Society members receive special recognition, as well as invitations to donor events and programs. If you are already a member, thank you. If not, please consider joining today.

For more information, contact Stephen Covello at scovello@glwd.org or 212.294.8144.

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CULINARY COUNCIL:

Introducing: The Culinary Council

We are thrilled to announce the creation of the God's Love We Deliver Culinary Council! This group of leaders from the food world shares our commitment to ensuring that no person living with serious illness goes without medically tailored meals. These chefs, cookbook authors, food producers, food writers and others help us generate awareness and guide our program as we grow our mission to nourish our clients. Our gratitude goes to our Board member Chef Mike Anthony of Gramercy Tavern for getting this new group up and running. Stay tuned for events, collaborative dishes for our clients, and communications from this extremely exciting group of supporters.



ZOE ADJONYOH



LIZ ALPERN



MIKE ANTHONY



MARIKA BENDER



DAVID BURTKA



JAKE COHEN



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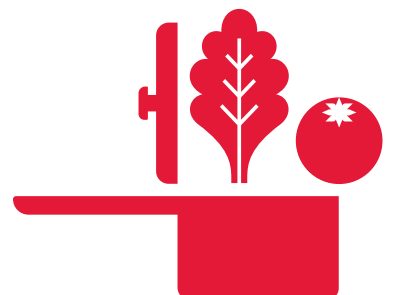
SICILY SIERRA



JULIA TURSHEN



IRENE WONG



VOLUNTEERS:

Thank You to Our Volunteers

By Yolanda Deceus, Director of Volunteer Services

We would like to extend the deepest of thanks to our extraordinary volunteers. Without our volunteers, none of what we were able to accomplish in 2020 would have been possible.

Our volunteers truly are our partners and our heart, and we know we can count on them. Whether it's last-minute shifts in the kitchen, responding to a call-out for delivery shifts, or pitching in during an extra holiday shift, our volunteers always bring their love, time, and talent to everything that we do. And in a year with a global health crisis, our volunteers really went the extra mile to help us deliver.

Here's what our volunteers accomplished in the past year:

- Helped us cook and home deliver over 10,000 meals each day to our clients and their children and senior caregivers.
- Celebrated our largest holiday season ever, preparing, packaging and delivering 10,000 Thanksgiving feasts and 10,000 Winter Feasts, along with special holiday totes.
- Helped us package and deliver 210,000 emergency shelf-stable meals in one weekend in April.
- Added shifts to their week or extra hours to their shifts (and those who couldn't come in sent us emails and phone calls letting us know they can't wait to be back).
- Created hundreds of holiday cards and Cards of Caring, bringing so much joy to our clients.
- Complied with our updated COVID-19 safety protocols including masks and social distancing.
- Attended our Town Hall meetings.
- Decorated birthday cakes and chipped in to help with holiday brownie production.
- Delivered meals in wind, rain, and snow.

Our volunteers did all of this in the face of enormous uncertainty and fear, responding with their characteristic love, generosity, and kindness. On behalf of all of us at God's Love, thank you for all that you contribute. We truly could not do what we do without you.



YOLANDA DECEUS



VOLUNTEERS:

Home for Dinner with Volunteer Extraordinaire Bridget Harvey

Bridget Harvey has never been a stranger to giving back. Born in a commune that promoted social justice and community organizing, Bridget was surrounded by people doing whatever they could to help others. Commune life meant living at or below the poverty level. Bridget knows what an uncertain dinner table looks like, and she has spent her entire life helping fill the tables of others.

After graduating from college, Bridget moved to New York City to pursue opera and musical theater. In her early 30's she became a real estate broker, and continued to create community wherever she went, whether it was on the stage, with potential buyers, or at her local gym.

In 2015, Bridget joined the team at Douglas Elliman. She was recruited by Max Dobens, the founder of the Ride for Love, which is an annual bike ride by Douglas Elliman agents in support of God's Love. In between real estate sales, Bridget threw herself into the event, and cheered dozens of riders during the Race. A couple of years later, Bridget became Ride Director. There was just one problem: she didn't know how to ride a bike! Never one to skirt a challenge, she spent her summer learning how to ride with help from the NYC Parks Department, and then participated in the Ride for Love, cycling her first 50-mile ride.

Bridget has found a new sense of belonging and a new community to serve here at God's Love. She volunteers every chance she gets. When the pandemic hit, Bridget took on extra volunteer opportunities,

walking from her Upper West Side apartment down to our kitchen in SoHo, avoiding trains to get to her shifts – often doing more than one shift a day. Bridget is a regular at God's Love, and we couldn't be more grateful.



And her giving doesn't stop there. In 2016, Bridget launched her #HomeForDinner campaign. As a real estate broker, with each home she sells, she donates funds to feed a family of four for a week. Her team of agents on The Bridget Harvey Team do too. Bridget tells us that this charitable component of her business practice draws people to working with her. There's a great feeling that comes with receiving the keys to a home AND the knowledge that you've helped feed a family.

For Bridget there is something special about community organizing and leading with kindness in order to reach a really big goal. She says, "I am more and more cognizant as I get older that I can make a donation of \$10 or \$10,000 but I cannot make a donation of \$200,000. But if I organize others, and if I empower others, we can do big things. There's so much more that we can do when we spread the word."

Thank you, Bridget, for all the ways you give back to God's Love! We are honored to have you as one of our best ambassadors and to work alongside you.

NEWS:

Welcome New Board Members!

We are pleased to welcome two new board members to God's Love. Mindy Ferguson and Marshall Sprung joined our Board of Directors in January to share their talents and expertise in service to our clients and our mission.



Mindy Ferguson is Managing Vice President of Technology at Capital One. Under her leadership, Mindy's team completed the move of the Commercial Bank to the cloud, making Capital One the world's first cloud-based Commercial bank. In her current role, she is responsible for the technology that supports Capital One's Card decisioning capabilities, fraud and Mainstreet business. Prior to joining Capital One, Mindy was the Vice President of Mobile and Emerging

Technologies for Northwestern Mutual Life Insurance in New York City. Before that, she was the Vice President of Global Software Product Development and Planning at Experian in Costa Mesa, California, where she created the company's first consumer-facing mobile app and was awarded the Experian Elite Award for her work in the consumer mobile space. She finds passion and purpose in bringing more diversity and inclusion to the technology industry while serving underrepresented communities. As the "Accountable Executive" for the New York CODERS program, she works with underserved middle school students to recognize their potential by educating, mentoring, and empowering them. Mindy has made it her personal mission to model inclusion and serve those who need support. In addition to God's Love, her work in the community has included OutFront, speaking at Pride and at Diversity and Inclusion events, and leadership roles for several of Capital One's Women in Technology chapters.



Marshall Sprung is Senior Managing Director and Global Head of Compliance at Blackstone. Before joining the firm in 2016, Marshall was Co-Chief of the Asset Management Unit of the U.S. Securities and Exchange Commission's Division of Enforcement. In this position, he oversaw a nationwide program of investigations focusing on investment advisers, investment companies, mutual funds, hedge funds, private equity funds and other investment vehicles managed by investment advisers. He co-lead a team of nearly 80 attorneys, industry experts and other professionals in all 12 SEC offices and was responsible for directing the SEC's asset management-related enforcement efforts. Marshall received his JD from New York University School of Law, where he served as Executive Editor of the New York University Law Review, and his BA with honors from Brown University. Marshall lives in Greenwich, Connecticut with his husband and their 6-year-old twins, affectionately known as The Dynamic Duo. In addition to his work with God's Love, Marshall volunteers with Jewish Family Services in Greenwich, helping homebound seniors with grocery shopping.

We look forward to working with our new Board members in 2021. We appreciate all the wonderful energy, deep knowledge, and rich perspective that they bring to God's Love. Welcome, Mindy and Marshall!

Here's how we are responding to the challenge of COVID-19



Enrolled
4,700+
new clients

New safety protocols
for volunteers and staff



210,000
shelf-stable meals
distributed



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**GOD'S LOVE
WE DELIVER®**

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

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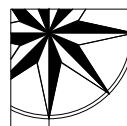


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