

foodforthought

SPRING 2021

A Message From Karen Pearl



KAREN PEARL CELEBRATING COWPARADE NYC IN INDUSTRY CITY

I stepped onto our rooftop garden a few weeks ago to enjoy a bit of sunshine and was greeted by a landscape alive with color. The tulips were in bloom! It was such a wonderful, optimistic reminder that spring had arrived.

Signs of hope and renewal are in bloom throughout God's Love. In the kitchen I recognize familiar faces returning to volunteer. I can see their smiles, even behind their face masks. It is nice to see so many longtime volunteers—socially distanced, of course, and following all safety protocols—as we cook and home-deliver record numbers of medically tailored meals. I'd like to thank all our volunteers, whether you have volunteered once or a thousand times. I hope you know how much your hard work and dedication are appreciated as we continue to manage the unprecedented growth in demand spurred by the pandemic.

The profound need for medically tailored meals this past year has tested our team, and I am proud to report that we are now enrolling and serving more people than ever. This year, we will serve a record 10,000+ people affected by life-altering illness in the New York City area.

Amid the many challenges of the past year in scaling up our services, I am happy to share that God's Love has been awarded our eighth consecutive four-star rating by Charity Navigator. This award recognizes our commitment to accountability, transparency, and strong financial health. Less than 5% of the 1.5 million charities rated annually can claim this achievement. I applaud our team for their commitment to responsible management of our community's resources while serving our clients.

While God's Love has spent this past year focused on expanding our program to meet the ever-growing need, we have also been focused on our Diversity, Equity, Inclusion and Accessibility efforts. A year ago, our nation was in turmoil over the murder of George Floyd. The recent guilty verdict of former police officer Derek Chauvin in the murder of George Floyd is an important step toward justice. We remember George Floyd, Daunte Wright, Breonna Taylor, and all those who have died at the hands of hate and police violence, and we stand with BIPOC communities everywhere. We commit to accountability for ourselves while demanding changes in our systems that lead to equal access and justice.

As we begin to emerge from the COVID-19 crisis, our events team has been hard at work planning virtual events. As you read this, we are celebrating Pride, having held a series of Savor Pride Culinary events with NYC Pride and many friends. As we roll into summer and the fall, you will hear more about celebrations happening virtually and in-person, always safe and festive.

The pandemic is not over yet. But the herbs on our roof (replacing the spring tulips) and more volunteers circulating throughout our building offer moments of gratitude, renewal, and confidence that our wonderful city will rise from last year's challenges. I thank our tireless staff, volunteers and partners for helping to nourish our clients through these most challenging times. And, I am filled with gratitude for all of you who have supported our work this past year. You made it possible for our services to thrive during this terrible pandemic and into this new season of hope.

Karen

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Vigilance and Optimism as NYC COVID Cases Decline



While communities continue the process of getting vaccinated, we continue to work with all safety protocols in place.

While there are many signs of hope in the current COVID-19 crisis, everyone at God's Love is working hard to ensure the continued safety of clients, volunteers and staff as we adapt to the unprecedented growth in our medically tailored meal program.

The pandemic had a tremendous effect on vulnerable communities. Many people living with cardiovascular disease, cancer, and other illnesses were warned by their doctor not to risk exposure. This meant they could no longer take a chance on a trip to the grocery store. Also, many people who relied on home health aides could no longer risk infection from visitors.

For these reasons and others, program enrollment has now reached a new record at God's Love. We will cook and home-deliver more than 2.5 million meals for more than 10,000 people in the coming year. Many of our newest clients who enrolled during the pandemic will likely remain on the program for the foreseeable future.

Feeding more people than ever requires new delivery strategies and more vans on the road. And, while communities continue the process of getting vaccinated, we continue to work with all safety protocols in place. Health screenings, temperature checks at the door, masks, and social distancing rules are in effect. This extends to our delivery staff, who make sure to check on clients from a safe distance, leaving the food at the door and then greeting clients in a socially distanced manner, using masks and other safety precautions.

We will continue to keep our community updated on programmatic developments. Thank you so much for your support during this challenging time. We look forward to welcoming more volunteers and staff back to the office as soon as it is safe to do so. Until then, thank you to all those who support this life-saving work, and to all those who attend our virtual events. We hope to see you in person, soon!

Lashelle



OUR CLIENT, LASHELLE AND HER DAUGHTER, NYA

Our client Lashelle and her daughter Nya have a lot to celebrate this year. Nya just blew out the candles on a God's Love cake for her 18th birthday, and she just got into her choice of colleges to start her degree in psychology. The future looks bright, but it has not always been easy. Lashelle lives with multiple diagnoses that make shopping and cooking – and caring for her family – extremely difficult.

She says, "It's one of the hardest things to be sick as a parent, but it's even harder when you're a single parent."

Lashelle came to God's Love We Deliver with diagnoses of severe diabetes, hypertension and asthma. Her twin sister recommended our program so our Registered Dietitian Nutritionists (RDNs) could help Lashelle follow the diet that her doctors recommended. Medically tailored meal delivery allowed her to focus on raising her daughter and staying healthy, without worrying about cooking or shopping for food. "God's Love made me more self-sufficient," she says.

“They make you feel comfortable. [The God's Love dietitians are] very open, loving and supportive.”

Lashelle has spoken extensively with our RDNs, as her diet has needed to change a few times over the course of her treatment. She says that she never thought she'd work with a dietitian for months on end, but the God's Love RDNs really listen to their clients. "They make you feel comfortable. [The God's Love dietitians are] very open, loving and supportive."

Lashelle is so grateful to everyone who works at, volunteers with, and supports God's Love. She especially wants to thank the chefs and drivers. She says in every bite and every encounter, you can feel the love that goes into the entire operation. Lashelle refers anyone she knows in her community who is living with serious illness to God's Love because she knows what a difference it can make. "I want more people to talk about it, not to hold it for themselves, because it's such a wonderful service."



NEWS:

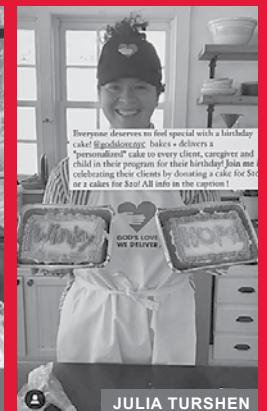
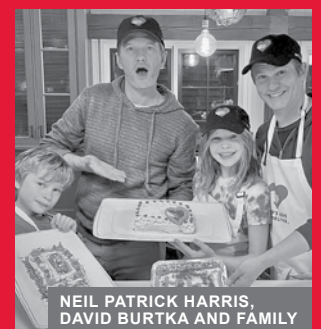
Birthdays Matter. We Make the Batter!

At God's Love we make sure to celebrate the special moments in our clients' lives, like their birthdays. Our bakery makes and personalizes a fresh cake baked from scratch for each person on program. We bake thousands of personalized cakes each year, and we deliver them to people in households affected by HIV/AIDS, cancer, and other serious illnesses. We don't just bake for our clients — we bake for their children and senior caregivers, too.

In April, we held our annual "Birthday Bake Sale" asking our supporters to sponsor these cakes for clients. And, our celebrity friends got involved, too! Folks like cookbook author Julia Turshen, actor Kyle MacLachlan, dream team Neil Patrick Harris and David Burtka, and Chef Amanda Freitag posted across their social media with cakes to raise awareness for our campaign. In total, we raised over \$40,000 funding more than 4,000 special birthday cakes for our clients. Thank YOU for being a part of it!

Our Birthday Bake Sale is special at God's Love, because it's important to take time to celebrate.

To be a part of our Bake Sale and sponsor a cake, please visit glwd.org/bakesale



On the Road with Tricia Leid, Our New Chief Operations Officer

We're thrilled to announce that our colleague, Tricia Leid, has been promoted to Chief Operations Officer. In her role, Tricia will oversee and coordinate the efforts of our Program Services teams (Client Services, Healthcare Partners and Nutrition), Kitchen team, and Fulfillment and Logistics teams (Meal Packaging, Inventory and Delivery).

Tricia has spent the past two years as our Senior Director of Fulfillment and Logistics. In this time, she's grown our delivery capacity to more than 2.5 million meals annually. To accomplish this, she expanded our fleet to 26 vans, improved our meal packaging processes, and launched a new Dynamic Delivery model. These new innovations helped ensure the delivery of 310,000 shelf-stable meals during the course of the pandemic. Tricia also managed delivery logistics for our new Care Transitions program, delivering meals to people recently discharged from the hospital. She did all this while managing logistics and delivery during multiple winter storms and other ongoing challenges during the pandemic. Tricia is absolutely dedicated to getting our clients their meals.

Before God's Love, Tricia served in a number of roles including regional Manager of Supply Chain Operations (Liberty Global), Manager of Purchasing and Warehouse (Columbus Communications Limited), and Distribution Specialist (IBM World Trade Corp.). She also served as the Director/President of the nonprofit Association of Female Executives of Trinidad & Tobago where she led and facilitated Board strategy sessions, business networking, coaching programs and fundraising events with her colleagues.

Tricia earned her MBA in International Trade, Logistics and Procurement with Distinction from the University of The West Indies, Arthur Lok Jack Graduate School of Business, and recently completed a Certificate in Design Thinking. She serves as an Honorary Board member of Pace University.

Tricia says she is honored to be a part of the amazing team at God's Love and looks forward to serving as our COO. Congratulations and thank you Tricia!



NATIONAL PUBLIC HEALTH WEEK:

National Medically Tailored Meal Policy Recommendations

National Public Health Week, held annually in April, is a time for us to reflect on our goals for public health as a country. The vital themes of this year's National Public Health Week — especially advancing racial equity, strengthening community, building COVID-19 resistance, and elevating the essential and health workforce — resonate deeply with our community and are echoed in critical policy recommendations we recently sent to the federal government.

God's Love We Deliver leads the Food Is Medicine Coalition (FIMC), the national coalition of providers who deliver medically tailored meals (MTM) and nutrition counseling and education to people in communities across the country who are too sick to shop or cook for themselves. Recently, the FIMC Policy Committee pulled together the best of our research, healthcare innovation and policy efforts to create a set of MTM Policy Recommendations, largely for the health and human services space. These recommendations were sent on to the new Secretary of the Department of Health and Human Services, Xavier Becerra, and other key decision makers in the new administration and Congress.

FIMC agencies serve those adversely affected by serious and chronic illnesses in our country, many of which disproportionately affect communities of color. Our experience has shown us the deep disparities in health outcomes that our communities face and demonstrates that good nutrition is a key part of the solution. Early

and reliable access to medically tailored meals helps individuals live healthy and productive lives, produces better overall health outcomes and reduces healthcare costs. Medically tailored meals are one of the least expensive and most effective ways to improve our healthcare system in an equitable way. And yet, despite the research evidence demonstrating the efficacy of medically tailored meals, there is still a huge lack of federal funding and support for the intervention. COVID-19 only highlighted the urgent need for MTM as FIMC agencies remained open throughout the pandemic to continue to serve our clients and provide increased services to those newly needing medically tailored nutrition at home.

While making MTM a fully reimbursable service for all who could benefit in Medicare and Medicaid is the ultimate goal for the administration, in the document, we make recommendations for the first year about expanding on existing successful programs that incorporate MTM. For the longer-term administration goals, we turned to broader systemic changes that integrate MTM into the clinical structure of healthcare delivery and support recovery and health for high-risk populations.

The time has come to acknowledge the efficacy of administering MTM on a broader scale and to implement policies that make that provision a reality.



CORPORATE VOLUNTEERISM:

Catching up with American Express

As New York City continues its gradual process of re-opening, the team at God's Love took a few minutes to connect with our longtime friends and supporters at American Express.

We spoke to Anthony Sanchez, Manager of Corporate Social Responsibility at American Express, about how the pandemic impacted their volunteer programs.

Anthony, can you tell us how American Express has responded to the pandemic and its impact on your corporate social responsibility initiatives?

Prior to the pandemic, much of our involvement with nonprofits was focused on in-person volunteer activities, and as the pandemic hit, many group volunteer activities were put on hold due to health and safety restrictions. Over the past year, I've heard from many of my American Express colleagues that they look forward to volunteering in person again—at God's Love, and with our other partners throughout New York City when it is safe to do so. In the meantime, we've continued our philanthropic support of God's Love We Deliver during the pandemic by providing funding for its program, which saw an increased demand as the virus surged across the City. We are also focused on engaging our colleagues through virtual volunteer activities that enable them to make an impact while they work remotely.

Before the pandemic, American Express volunteers were among the biggest teams in the kitchen at God's Love. With safety protocols and social distancing in our kitchen, we've had to limit volunteer team sizes. Do you think American Express is on track to having large corporate teams return to volunteering this year?

We are looking forward to eventually having our American Express teams back at God's Love in-person. Much has changed over the past year, but our commitment to caring for our communities remains core to who we are as a company. I think there's a good chance you will see volunteers with our "Serve2Gether" t-shirts back at God's Love as New York City recovers from the pandemic with new precautions in place for everyone's health and safety. I know I personally can't wait to be back in the kitchen!

Thank you Anthony! And thanks to everyone at American Express for your ongoing support of our work.

If your team or business is interested in scheduling a volunteer shift, you can contact our Volunteer Department at 212.294.8158 or volunteer@glwd.org. Visit glwd.org/volunteer for all of our most up-to-date volunteer information.

NEWS:

With Charity Navigator, God's Love Aims for the Stars



More than ever, supporters of nonprofit organizations want to know that their charities of choice are responsible stewards of community resources. But how is a person to know? One powerful tool that nonprofit partners and supporters use is Charity Navigator.

Charity Navigator is the nation's largest and most-utilized evaluator of charities. Their team of professional analysts examines tens of thousands of nonprofits annually and assigns a rating from one to four stars. The rating system is complex (we know, because we've been rated!) and when Charity

Navigator is finished with their evaluation, the final score reflects the organization's financial health, accountability, and commitment to transparency.

The results are in from Charity Navigator's most recent evaluation of God's Love, and we are happy to report that we have received our eighth consecutive 4-star rating! Less than 5% of the 1.5 million organizations that Charity Navigator evaluates can say that.

Nonprofit organizations have a responsibility to manage their operations to maximum effect while serving their missions. This

has always been the case at God's Love, and we are honored that Charity Navigator has once again taken the time to confirm and recognize our commitment to fiscal accountability and transparency.

You can find our complete evaluation online at charitynavigator.org, just search for "God's Love We Deliver."

Thank you, Charity Navigator, for your commitment to strong nonprofits everywhere!

EVENT RECAP:

Building A Lasting Legacy, Brunch Optional

On February 28, we held our first-ever virtual Legacy Society Brunch with Danielle Segal, Board Member and Practice Area Attorney for Trusts and Estates at Cravath, Swaine & Moore LLC, and her colleague Alexandra Denning, Partner at Cravath, Swaine & Moore LLC.

In advance of the conversation and to get into full brunch mode, our guests received a beautifully curated Brunch Box. Each box contained Bloody Mary mix, pancakes, and hot sauce from Food+People, along with eggs and garnish from Heermance Farm.

Our friends were treated to a Bloody Mary cocktail and pancake demonstration by Chefs Mavis-Jay Sanders and Sicily Sierra. Both are founders of Food+People as well as members of the God's Love Culinary Council. Their fun and engaging demo was followed by an insightful conversation between Danielle and Alexandra about estate planning and planned giving regulations. Danielle and Alexandra also handled lots of questions and provided a great education for everyone thinking about their estate plans.

If you are interested in joining our Legacy Society or have any questions about planned giving please contact Brandon Bryant at bbryant@glwd.org or visit glwd.org/legacysociety.



ENJOYING OUR VIRTUAL BRUNCH

NEWS:

CowParade NYC 2021



The cows are comin' home! We're excited to announce that the CowParade is coming back to New York City this summer with God's Love as the exclusive charity partner!

If you were in NYC in the year 2000, you might remember the CowParade public art event during the summer of that year. It culminated in a live auction that raised hundreds of thousands of

dollars for New York City nonprofits including God's Love We Deliver. The Mayor's office estimated that some 45 million people saw the cows during the three months of the exhibit.

God's Love is thrilled to be staging the 100th global CowParade event. Why cows? The cow is simply a unique, three-dimensional canvas to which artists can easily relate. The cow is whimsical, quirky and never threatening. That is why so much of the art in this show causes us to laugh, smile and just feel good, something that New York City is yearning for, especially this year.

CowParade began in New York and has gone on to stage another 90+ public art exhibits in 34 countries. Together, more than 6,000 life-sized fiberglass cows were painted and imaginatively transformed by thousands of global artists and sculptors. It is the largest and most successful public art event in the world!

CowParade NYC 2021 will launch in mid-August and conclude at the end of September with a live auction of all the cows. We're in the process of securing an amazing and eclectic roster of artists including Cey Adams, Kelly Behun, Neil Patrick Harris and David Burtka, Crash, Dapper Dan, Daze, Cynthia Erivo, and Lizzie Tisch, among others.

Learn more at glwd.org/cowparade. We hope you'll be moooved by this art exhibit this summer!

Client Services: Answering the Call(s)

We at God's Love We Deliver have the great honor of working with a dedicated and compassionate Client Services team, made of individuals who welcome new clients onto our meal program. We are grateful for this team's kindness to clients and their problem-solving abilities that they put to use every day when responding to incoming requests for assistance. Since March 2020 the eight staff on this team fielded more than 36,000 phone calls and responded to more than 11,000 emails. As a way of recognizing these committed individuals, we share a few stories from our team about what it's like to be that first phone call and care for our clients as long as they are on our program.



LILLY LOPEZ
Client Services
Specialist

"I feel so much satisfaction helping enroll clients who are going through a very difficult time in their

lives. I would like to think I contributed to bringing hope and healing to our clients and in the process letting them know they are not alone in their journey of fighting their disease.

I personally have been through the stress of taking care of my mother when she was battling cancer. There is a feeling of helplessness that can be overwhelming.

Sometimes they just need someone to talk to and I really think that is so important, especially for the many clients who live alone. This is more than a job; it is a calling. It is a labor of love and compassion that is heartfelt and necessary for a population that may sometimes feel ignored and forgotten. The rewards are immeasurable!"



BERNADINE PRIESTER
Lead Client Services
Specialist

"There are so many people who can't go out to shop and cook for themselves due to their

illness and have no one to help. With this in mind, I wake up each day and know that myself and the Client Services Department are actually making a difference in someone's life. That is the highlight of my day-to-day experience. My passion for this work comes from my personal life. From a very early age I've been the one that my friends and family will come to in a time of need. This helped to build a character of trustworthy, caring and compassionate being. God's Love helped many of my loved ones during the AIDS pandemic and has been a vital part of my life for many years and still is to this very day. Everything has come FULL CIRCLE."



STELLA MONTES
Client Services
Specialist

"It is so rewarding to hear clients express their gratitude for our meals. This program makes such a difference

in their lives and health. For new or prospective clients, an email or phone call from our team can be life-changing. Clients count on us for so much support and assistance. After connecting with a client or with their caregiver or family, I often feel like we have connected emotionally. They know that they're in good hands.

I love that I'm able to solve problems in my role. Helping others is my passion. We are dealing with a basic need (food) at a very complex time in our clients' lives. There's a lot of hard work and emotions involved. I am most proud of the team I work alongside with! I love how strong we are as a unit. I look forward to continuing to provide the best, most compassionate service possible for our clients."

EVENT RECAP:

Savoring Pride at God's Love

The relationship between God's Love We Deliver and Pride goes back to our very beginning in 1985. Since our founding we have cherished our place next to New York City's LGBTQIA+ organizations including NYC Pride, The LGBTQ Center and GMHC.

In addition to participating in the Pride March every year, we also take part in other Pride initiatives such as The Garden Party and hosting our own World Pride event at The Stonewall Inn celebrating our long-term volunteers and supporters.

Most notably, since 2018 we have hosted Savor Pride, a one-of-a-kind immersive culinary fundraiser that brings together LGBTQIA+ and ally chefs to celebrate Pride in the food space. The program has featured incredibly talented chefs who are members of the LGBTQIA+ and ally communities including Jake Cohen, Alex Koonen, Lazarus Lynch, Julia Turshen, and Zach Young.

In 2020 during the pandemic we had to pivot to virtual cooking demonstrations as we highlighted some of our favorite LGBTQIA+ chefs including Renee Blackman, Sicily Sierra, and Mavis-Jay Sanders.



In 2021 we stayed virtual once more, so we decided to savor pride even longer! We began our Savor Pride series in January. Each event this year was hosted by Savor Pride alumnae Mavis-Jay Sanders and Sicily Sierra, to great success. They made Bucatini all 'Amatriciana with Irene Wong, Shrimp and Grits with Ash Fulk, Vegan Filipino Bibingka with Wolody Reyes, Jollof Risotto with Baobab Prawns with Zoe Adjonyoh, and Sweet Pea and Pancetta Risotto with Amanda Freitag.

Thank you to everyone who participated!

Care Transitions for Individuals Leaving the Hospital

By Dorella Walters, MPA,
Senior Director of Program Affairs

Today it is more critical than ever that people living with serious illnesses have tools and support to help reduce the risk of further illness and avoid admission to healthcare facilities. That is why we have launched our new Care Transitions program to provide patients discharged from hospitals home-delivered medically tailored meals through their insurance. The Care Transitions program offers a comprehensive service featuring:

- Rapid delivery of meals within 24-48 hours of referral/discharge.
- Nutritious, medically tailored meals with a variety of diets including regular, renal and vegetarian options.
- Comprehensive nutrition support and education provided by our Registered Dietitian Nutritionists.

- Meals from God's Love for 30 days post-discharge with potential for continued deliveries, if necessary.

From our experience serving people living with more than 200 different diagnoses, God's Love knows better than anyone that food is medicine, and is essential to improving and maintaining good health. The Care Transitions program is a valuable addition to any insurer or healthcare group looking to provide their patients with comprehensive care. The program can be tailored to the provider's requirements, as seen with the successful pilot program God's Love has with Metroplus Health Plan.

We will continue to grow these partnerships wherever possible, sharing meals, nutrition, and love to benefit the health and well-being of vulnerable populations affected by serious illnesses.



Go Green Team!

By Demar Vassell,
Director of Facilities

Sustainability is an important value for everyone at God's Love. That's why we have switched to more locally sourced and sustainable products for our meals, like grass-fed beef, and wild-caught fish. And, our building is silver-certified in LEED (Leadership in Energy and Environmental Design).

But it doesn't end there. When employees at God's Love wanted to do more to be sustainable and environmentally conscious, they decided to start a "Green Team." Begun in February 2020, the purpose of the Green Team is to educate and support individuals to practice more environmentally sustainable habits. The Green Team meetings are open to all employees and all ideas, concerns, and suggestions.

At the first Green Team meeting, members decided we needed new, clearly labeled recycling bins in all common areas throughout the building. The old bins were a little confusing, and a lot of people were putting items in the wrong bins. We also clarified what items are recyclable and what items are not. The result has been improved recycling practices throughout God's Love.

There is great enthusiasm for all the work to come. We will continue to educate our team members and support all efforts to make God's Love environmentally friendly. We hope these new environmentally conscious habits will be practiced outside of the God's Love We Deliver facility as well!

VOLUNTEERS:

Volunteer Appreciation Week

By Yolanda Deceus, Director of Volunteer Services

National Volunteer Week provides the opportunity to recognize the impact and power of our volunteers while undertaking society's greatest challenges, to build stronger communities and be a force that transforms the world. Each year, nonprofit organizations shine light on the volunteers who provide crucial services to support their missions.

This year's National Volunteer week was recognized April 18 to 24. God's Love celebrated our volunteers throughout the week with special treats, a branded hat, and loads of thanks and gratitude. We recognized and thanked volunteers who lend their time, talent and voice to make a difference in our communities.

God's Love's would not be what we are without the love, dedication, and commitment of our volunteers. Thank you for all you do!



Volunteers Celebrating 1,000+ hours of Service

Thank you to the many volunteers who have achieved the milestone of volunteering 1,000 or more hours while at God's Love. You make such a difference with every hour that you give. Thank you, and we look forward to many more!

David Abramson	Mary M. Devine	Scott Hayter	T. J. Luty	Barbara Roberts
Joan Adler	Jon Devries	Mark Heflin	Marlene Malamy	Aimee Ross
Carol G. Alexander	Gerald C. DeYounge	Terry Hoffer	Andy Marber	Barbara J. Rubel
Mitchell Applebaum	Molly Dieterich	Dan Horowitz	Charles N. McEwen	Paulo S. Santos
Mary Pat Archer	Florence Dixon	Brian P. Hotaling	Patrick P. McGuire	Allison Saunders
Victoria Arzano	Bill Douglass	Desmond Hunnighen	Patrick McHugh	Randy Savitt
Gayle Balsky	Karen Duda	Lucy Hwang	Joyce McShane	Judith Schasberger
Marilyn Bardo	George P. Dussan	Linda Irby	Helen Messina	Evan Schwartz
Debbi Baum	Donald Eckert	Joanne Jablow	Thomas A. Miller	Brian Scribner
Joan Bennett	Janice Elkinson	Alice Jan	Andy Mirer	Jane Shea
Suzan Bernstein	Lorna D. Facey	Barbara Jones	John W. Moore	Jacqueline Shore
Ann E. Bodnar	Lynda Feld	Susan Kantrowitz	Robert Nagle	Joan Simon
Jeri Boylan	Daniel Feldman	Linda Miriam Kates	Don Newcomb	Darnley Simon
Rusty Breedlove	Stephanie Fine	Michael Kenny	Michael R. Normile	Raj Singh
Marla Jo Brickman	Richard Fink	Sueanne Kim	Kathy O'Callaghan	Suzy Sobel
Michael M. Brodesky	Fitz C. Fitz	Liz Kinney	Jim O'Connor	Angelo T. Sperrazza
Paul Brotman	Mary N. Fong	Phyllis Kirschenbaum	Richard Ophals	Bonnie Stanke
Terry Callaghan	Martin Friedman	William P. Komar	Robert O'Sullivan	David M. Stern
Avon E. Chandler	Laurie Gelbart	Susan Kupferberg	Joseph Page	Neil Stevenson
Lloyd Cheu	Timothy Gibson	John E. Lee	Martha Palma	Lorrie I. Stuart
Lynn Christie	Roslyn Gilbert	Alfonso Lee	Ruth Pardo	Lawrence Swehla
Edward Coffina	Denise M. Gilson	Pauline Lee-Pristin	Ann Parker	Ilda Teran
George Cominskies	Dorothy M. Gingeras	Jicky K. Leidicke	Marco Pievani	Klaus Villa
Mari Cossaboom	Fred N. Goldberg	Irv B. Lerner	Nancy Pirodsky	James Walsh
Paula A. Coyne	Sharon Goldfarb	Wing Tat T. Leung	Leslie Plotkin	Nadia M. Wechsler
Elizabeth Currey	John K. Goodfriend	Herb Leventer	Mark Porter	Bob White
Brenda M. Curtis	Norma Grant	Angel Levy	Lily Y. Potter	Lavern Whyte
Drew Dasent	Manuel Greer	Minna Lipkin	Edward Prostack	Jonathan Wind
Debbie R. Deitcher	Sara Grodensky	Cindy Little	Vincent Rada	David Wise
John DeRemigis	Karen Groeger	Mindy M. Liu	Carol T. Rapoport	Annie Wong
Randy Deutsch	Mary Hatch	Dennis Luczak	Bill Riegel	Stacy Young

NUTRITION:

Diversity on the Menu

by Lisa Zullig, Director of Nutrition Services

We work hard to ensure that our client menu is culturally inclusive and accessible to our diverse clientele. Not only is it fundamental to meeting our clients' needs, but it also provides good customer service. The Kitchen and Nutrition Departments strive to create a menu that feels welcoming and comforting so that clients recognize items that are influenced by their own cultural heritage.

Ongoing menu development is also part of the agency's broader Diversity Equity Inclusion and Access (DEIA) strategy to review current practices and inform future programmatic decisions. We recently conducted an evaluation of the cultural influences represented on the client menu which have already informed future menu development.

This evaluation involved several steps such as a review of our client demographics, the development of a standard glossary of culinary terms, and then an evaluation of all items based on those terms. Our review found that the top cuisines represented on the menu are American, Fusion, South Asian, and Hispanic/Caribbean. It would be expected that American cuisine would be prominent, as would Fusion since it is a natural result of the team's creativity. Overall, influences from many world cuisines are well represented throughout our menu.

The true strength of our diverse menu is our exceptional Kitchen Team who bring their training, individual backgrounds, and experience to our meals. Some recent delicious menu additions like Sofrito Meatloaf, Black Eyed Pea & Collard Green Soup, Teriyaki Glazed Salmon, and Beef Picadillo all illustrate our chefs' varied traditions and contributions.



CHEF CURTIS AND HIS
ROAST CHICKEN CARIBE



Chef Curtis' Roast Chicken Caribe

Our Chef Curtis is from Jamaica, and he wrote the recipe for our Chicken Caribe based on Jamaican Jerk Chicken. We tone down the hot pepper so all our clients can enjoy this dish, but feel free to add the heat at home. This is a favorite on the God's Love menu all year round.

Ingredients:

(Serves 4)

- 4 split chicken breasts, bone-in

For marinade (this is a flavorful marinade – don't be afraid of these amounts!):

- ½ lb. scallions, sliced
- 1 medium onion, chopped
- 1 bulb garlic, approximately 12-15 cloves, peeled, chopped
- 1 cup fresh thyme, picked, or ¼ cup dried thyme leaves
- 4 Tablespoons ground ginger
- 4 Tablespoons ground allspice
- 3 Tablespoons cinnamon
- ⅓ cup honey
- ¼ cup vegetable oil
- ¼ cup soy sauce

Method:

1. To prepare marinade, combine all ingredients into a food processor or blender. Puree ingredients until the marinade is the consistency of a thick pesto.
2. Place chicken breasts in a large Ziplock bag. Add the marinade, coating the chicken well. Squeeze out excess air from the bag. Chicken should be left in the marinade at a minimum of overnight, and up to two days.
3. To roast the chicken, remove from marinade and arrange pieces on a baking pan. Roast in a 375-degree oven for approximately 20-25 minutes until the chicken's internal temperature is 165 degrees.
4. Serve with rice and side vegetables or salad.

Notes:

- Scotch bonnet peppers are traditionally used to add heat. You can adjust spiciness by adding fresh peppers or scotch bonnet hot sauce to the marinade. Warning: start a little at a time and wear gloves when handling!
- This marinade is excellent with pork chops, tenderloins, or boneless shoulder. Which leads us to...
- Grilling is the traditional way to cook meats with this marinade. The smoke and direct heat of a BBQ grill really makes this marinade sing!

AS WE GO TO PRESS:

Love Rocks NYC



As we go to print, the Steven & Alexandra Cohen Foundation is proud to present the Fifth Annual Love Rocks NYC benefit concert for God's Love We Deliver, live from the historic Beacon Theatre in NYC on Thursday, June 3.

The event is executive produced by iconic international fashion designer John Varvatos and prominent benefit concert producers Greg Williamson and Nicole Rechter. More to come in our fall newsletter!

EVENTS:

Eat. Drink. Feed NYC. at NYC's Biggest Wine & Food Festival

The 14th annual Food Network & Cooking Channel New York City Wine & Food Festival (NYCWFF) presented by Capital One is coming back to NYC this October 14-17!

Widely recognized as New York City's largest wine and food festival with more than 50 events, NYCWFF is known for its walk-around tastings in celebration of America's favorite foods, intimate dinners with world-renowned chefs, late-night parties, hands-on classes, wine tastings and more.

God's Love is honored to join the NYCWFF family as a new charity partner, alongside longtime beneficiary Food Bank For New York City. This year's Festival will take on even greater importance, raising critical funds to nourish vulnerable New Yorkers affected by severe illness and food poverty, and celebrating the NYC hospitality industry on their road to recovery. To date, NYCWFF has raised more than \$13.8 million for its charitable causes.

At the October Festival, you'll find something for every palate and

budget. We're excited to present over 300 of the country's best chefs and culinary personalities including NYC's best restaurants and celebrated Food Network and Cooking Channel personalities, along with over 250 wines and spirits provided by Southern Glazer's Wine & Spirits, all while keeping the safety of our attendees and participants as our number one priority. Nowhere else can you experience such a range of cuisines from the biggest culinary talents in the world, in one of the greatest food cities in the world.

Join us this October 14-17 to Eat. Drink. Feed NYC. Tickets will be on sale in August. Stay up to date on the latest Festival news and this year's lineup at NYCWFF.ORG or by following @NYCWFF on Instagram, Facebook and Twitter.





How to Thrive at 105? The Secret is Cake!

Our client Edith began celebrating birthdays with us when she was 101 years old. Today, at 104, she's ready to celebrate 105!

Edith lives with a progressive neurological disease known as an essential tremor. The tremor makes walking difficult. Shopping and cooking are out of the question for her. For the last four years, she's enjoyed our meals daily — especially our soups — but she couldn't believe her luck on her birthdays.

She tells us, "I feel so cared for! You make these birthdays so special. And the cake is so delicious!"

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**In Memoriam*

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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

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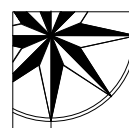


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We are proud to have earned a coveted
4-star rating on Charity Navigator



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