MEET OUR CLIENT, Brown's of the Bronx, a restaurant in the South Bronx.

No one needs to know about the stress you’re going through, but it helps to have a trusted support system. We are not only your chain of delivery, but also a place to call when you need a friendly ear.

We are proud to have been serving the South Bronx community for over 70 years. Our commitment to providing nutritious meals to those in need is more important than ever before.

For more information, please call 212.294.8142 or visit www.gldslove.org/browns.
Meet Our Volunteer, Jane

Jane has been volunteering in our Human Resources Department for five years. She talks to many of our clients and is known for being a steady, consistent presence. She always makes sure we have enough volunteers and is a great advocate for our cause. Jane has been seen at events, she is a beloved staff member and a true asset to our organization.

Jane is a knowledgeable and warm presence who is always ready to help. She is always smiling and is always willing to lend a helping hand. She is a true volunteer and an inspiration to all of us at God's Love, We Deliver.

In recognition of this amazing gift, Mr. Kors made his remarks to the audience. Ms. Trump announced to a standing room-only crowd that Michael Kors had made a $10 million gift to the God's Love, We Deliver Expansion Campaign.

The evening began with a warm welcome from New York City Council Speaker Christine Quinn followed by the Commonwealth’s Outstanding Volunteer organization, the National Volunteer Foundation. The Honorable President & CEO of Oxfam America, B古代小鹏, presented the Golden Heart Award for Outstanding Volunteerism to Cindy Little, a God’s Love kitchen and delivery volunteer.

The evening concluded with a viewing of a beautiful film celebrating the organization’s role as an important leader in the fight against hunger, and the history of God’s Love and our amazing volunteers. Ms. Trump and President & CEO of Oxfam America, B古代小鹏, presented the Golden Heart Award for Outstanding Volunteerism to Cindy Little, a God’s Love kitchen and delivery volunteer.

An Historic Night of Giving

This year’s Golden Heart Awards Gala, hosted by Michael Kors, featured a large and diverse group of people who have supported and volunteered for God’s Love, We Deliver. The event was held at the Frick Gallery in Manhattan, and was attended by over 500 guests, including CEOs, philanthropists, and celebrities. The event raised over $10 million to support God’s Love and its mission.

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Please enjoy some pictures from this incredible event.
The results are in:
Our Children’s Meal Program is a Success!

For parents with life-altering illnesses, preparing nutritious meals for children is a constant worry. Throughout the years, God’s Love has sought to relieve this burden by providing meals for both clients and their dependents. This is a critical part of our mission: to nurture the body and soul of both the individual and the family.

The majority of the children in our program live below the poverty line in areas where access to nutritious food, especially fruits and vegetables, is limited. These circumstances put them at high risk for both malnutrition and obesity.

In response to this dilemma, God’s Love enhanced its Children’s Meal Program in 2010 to provide specialized nutrition education and meals for children aged 12 and younger. (Adolescents aged 13-18, whose nutritional needs differ from the younger group, receive meals similar to their parents). Under the supervision of our nutrition department, children receive healthy, well-balanced and appealing items for breakfast, dinner and snack-time. Each delivery is designed to provide two-thirds of daily nutritional requirements for children, including two to four servings of fruits and vegetables, as well as a weekly breakfast kit containing items for the week: low-fat milk, whole grain hot and cold cereals, fruits and yogurt.

By targeting this age group, God’s Love has successfully taught youngsters positive eating habits, improved their intake of breakfast, fruits and vegetables, and relieved family stress. The results of yearly participant surveys have routinely demonstrated how well-received and utilized the program is. Some results of yearly participant surveys have routinely demonstrated how the majority of the children in our program eat breakfast have been so helpful with planning our breakfasts in the morning.

Over 77% of the children in the program eat more fruit and over 87% of our clients report that the food they receive from God’s Love helps their children eat more nutritiously than they would otherwise.

Another goal of the program is to provide easily understandable nutrition education for families, focusing on topics that they are interested in and request. Equipped with requests for specific information, our team of registered dietitians creates educational materials in both English and Spanish. Examples include information on Calcium & Vitamin D, (increasing children’s vegetable intake, and food safety in the home. Families report that they have learned about the nutritional needs of their children through our educational flyers. Their comments help us focus our efforts, seek out new opportunities and reinforce our strengths. Here is a selection: “I buy better food because I know what’s better nutrition for my son now.”

“Love not just the variety of foods, but the fact that my kids are eating very balanced meals.”

“Children’s meals have helped my own children eat less junk food and helped them make better food choices. My ten-year-old and my 12-year-old, who were obese, have lost some weight from eating food from God’s Love. The bags we receive for breakfast have been so helpful in planning our breakfasts in the morning.”

“This program helps my family to incorporate fruits & vegetables into our diet.”

“This just makes things easier; my children are eating new things & eating more healthily.”

For more from our Nutrition Services Department, please visit gbwd.org/nutritioninformation.

Thank you RJKB Family Charitable Foundation

We recently received a very generous $100,000 grant from our friends Katy and Greg Williamson at the RJKB Family Charitable Foundation. The Foundation’s gift supports our Children’s Meal Program, which will help us prepare and deliver thousands of nutritious, age-appropriate meals for children in low-income households affected by cancer, HIV/AIDS and other life-altering illnesses.

Thank you, Katy and Greg, for your caring spirit!

Apple-Berry Baked Oatmeal

For more recipes, visit gbwd.org/recipes

SERVES 8

Ingredients

- Canola oil cooking spray
- 2 cups frozen mixed berries
- 2 cups rolled oats
- 1/2 cup chopped pecans
- 1 teaspoon baking powder
- 1/2 teaspoon fine sea salt
- 1 organic apple, peeled, cored and grated (about 1 cup)
- 1 cup 2% reduced-fat milk
- 1/2 cup nonfat vanilla yogurt
- 1/2 cup maple syrup
- 2 teaspoons vanilla extract
- 1 egg plus 1 egg yolk

Method:

1. Preheat oven to 375°F.
2. Oil a (9-inch) pie pan with cooking spray, set aside.
3. In a large bowl, stir together bananas, oats, pecans, baking powder, salt and apple.
4. In a medium bowl, whisk together milk, yogurt, syrup, vanilla, egg and yolk.
5. Stir into oat mixture.
6. Transfer to prepared pan and bake until firm and golden brown on top, about 50 minutes.
7. Cut into slices and serve.