Friends,

It's hard to believe that when I came to God’s Love We Deliver 25 years ago for volunteer orientation, I’d be writing to you today as the new President & CEO. As a volunteer, I fell in love with the organization, and I joined the staff 16 years ago as Chief Development Officer.

I’m humbled and excited to lead at this critical time. Last year, we cooked and home-delivered 3.2 million meals, a 27% increase over the previous year. The staff and volunteers are working harder than ever, stretching the capacity of the Michael Kors building headquarters. We are working on near-term solutions like the Northern Dispensary, so graciously made available to us by our friends Neil and Marika Bender, and longer-term solutions for expansion. I will share more information with you in the coming months.

In this issue, you’ll read about our long time client, Jack, who is living with HIV. This past year, we cooked and home-delivered 536,000 meals to 1,005 people living with HIV/AIDS. While God’s Love began as an AIDS service organization in 1985, we have since expanded our mission to serve more than 200 diagnoses. As we continue to innovate and grow, our commitment to helping those too sick to shop or cook for themselves will never waiver.

Whether a client is living with HIV/AIDS, chronic kidney disease, cancer, Parkinson’s, or another life-altering illness, our team of chefs and Registered Dietitian Nutritionists work diligently to ensure our medically tailored meals meet their specific needs. Our team loves to share their passion for food and nutrition, and our seasonally rotating menus reflect this. If you’re looking for a quick and easy soup, I recommend you try our kitchen’s smokey four beans soup with collards recipe in this newsletter.

This fiscal year, our budget will surpass $30 million. I want to thank our amazing supporters without whom our work would not be possible. Private philanthropy still counts for two-thirds of our funding, so every gift, no matter how large or small, helps us continue our life-affirming mission. Thank you.

It’s been 16 years since the last leadership change. We have a great team in place working alongside our remarkable volunteers. At the same time, I know we face many great challenges in meeting the needs of our community. As we move forward, I want to hear from you. Please drop me a line anytime at david_ludwigson@glwd.org.

With gratitude,

David

P.S. On August 14 we’ll launch the God’s Love Open, a new golf, tennis, and pickleball fundraising event at Westchester Country Club. If you’d like more information, please email our Director of Events, Steven Marion, at smarion@glwd.org. We’re especially looking for a title sponsor for this new event, so reach out with your ideas!
Bank of America has been busy supporting God’s Love. Through volunteerism, grants, and event sponsorship, our friends at Bank of America are playing an important role in securing our mission.

Bank of America Vice President Demar Ayee has volunteered at God’s Love for the past seven years. Demar began volunteering in 2015, scheduling monthly shifts with colleagues in the kitchen and packaging meals. Demar says, “I love sharing my time with God’s Love because the mission is very important, providing food access to people who are severely ill. The volunteer organizers, kitchen staff, and my teammates all make it a great experience.”

Gail Harvey, Community Relations Manager at Bank of America, works closely with God’s Love on grant applications and sponsorships. One of Gail’s roles is to mobilize group collaboration, working internally with her colleagues to share opportunities at nonprofits and interact with community organizations. Gail says, “Preventative healthcare through food gives an additional lens into hunger, and the Bank recognizes that addressing social determinants of health can help alleviate a myriad of problems.”

Bank of America supports community-based organizations that help create economic mobility, and recognizes that our efforts to alleviate hunger and illness are basic steps toward that mobility. Most recently, God’s Love was selected as one of three local nonprofits to benefit from Bank of America’s Booster Campaign which encourages their employees to get flu shots or COVID boosters, donating $50 per shot to selected nonprofits. God’s Love gratefully received an amazing $200,000 from this campaign in December!

I was only twenty years old when I first heard the term “AIDS.” I lived across the street from the Gay Men’s Health Crisis in NYC, where I saw so many — mostly young men — sick and alone. I had to do something, so I volunteered to visit with people who needed company.

The visits were often heartbreaking. I was visiting with people who were disappearing before my eyes.

I remember one man, Richard — I’ll never forget him as long as I live. I would go in on Tuesdays and enter his beautiful apartment and we’d spend time together. At that time, no one knew if it was safe to hug someone with AIDS. But I hugged Richard. I didn’t care. He was a gentle man. On Tuesdays, a volunteer from God’s Love We Deliver would bring food. Richard would light up. You could tell he looked forward to those deliveries and that it was a highlight of his week.

I visited Richard for a few weeks before he died. But I’ll never forget how important those meal deliveries were. That was God’s Love.

I visited others. A makeup artist on Broadway received meals from God’s Love. A man whose husband was a flight attendant. God’s Love delivered to them both. I remember their faces like I saw them yesterday. I remember the donation cans God’s Love had in all the shops and bars in the West Village and all over the City.

I couldn’t stay in NYC for too long after that. I needed to find space to grieve. So I moved away to Boston for 11 years. But God’s Love always held a special place in my heart.

When I returned to New York City, I started attending Blessed Sacrament Church, which had long been involved with God’s Love as a distribution center. I was proud of my church, and excited for a new opportunity to get involved.

I love this organization more than anything. At 58 years old, I now have time and resources to give in a way that I haven’t before—as a donor, volunteer, and Legacy Society member.

God’s Love founder Ganga Stone used to say, “Service is joy.” She was right. And I want to keep the joy going, even after I am gone. I’ve joined the Legacy Society, putting God’s Love in my will. It’s an honor to be a part of this life-changing work. I hope you will get involved by becoming a member of the Legacy Society, too. Because it’s important to remember those we’ve lost, those we’ve helped, and those who still need God’s Love.

To learn more about joining the Legacy Society, visit glwd.org/legacysociety.
POLICY:
The White House Conference on Hunger, Health, and Nutrition
by Karen Pearl, Special Advisor to the President & CEO

The Biden-Harris Administration’s White House Conference on Hunger, Nutrition, and Health took place this fall, with medically tailored meals (MTM) and “Food Is Medicine” featured as high-level recommendations.

I was invited to speak at the first session of the White House Conference, “Food is Medicine: Bringing Nutrition Out of the Healthcare Shadows.” The session was moderated by Dr. Rajiv Shah of the Rockefeller Foundation. I was joined by Dr. Sachin Jain, CEO of SCAN Health, and Dr. Kofi Essel, the Head of Culinary Medical Program and Assistant Professor at George Washington University. Our panel discussed the role of nutrition, healthy food, and medically tailored meals in preventing, managing, and treating diet-related diseases.

It was an honor to represent God’s Love and our peer organizations in the Food is Medicine Coalition, elevating the work we have done for more than a decade to ensure that those most in need, no matter where they live or how they access healthcare, can receive the life-sustaining meals and nutrition counseling they urgently need when they are sick and unable to take care of themselves.

We are thrilled that the “Food is Medicine” movement has gained such momentum, and the recommendations prove it: The administration’s National Strategy supports legislative pilots to test MTMs for individuals in traditional Medicaid and Medicare who are experiencing diet-related health conditions. The Strategy further promises to change lives and the face of hunger and health in our country as it also recommends expanding SNAP to underserved populations, advancing access to healthy school meals, and more. We have national attention on MTMs, and our urgent and life-affirming work is more important than ever.

CLIENT STORY:
How Jack, a Long-Term HIV Survivor, Gets the Nutrition Support He Needs

Growing up in a small town in Ohio, Jack remembers performing in his high school marching band. Stuck on the 3-yard line playing saxophone, Jack knew he was destined for more. He became a drum major, front and center, leading the swirling mass of blaring musicians.

Jack earned a music scholarship to Butler University in Indianapolis, Indiana. After his experience at that small Midwest school, Jack studied at the Goodman School of Drama in Chicago, now part of DePaul University. From there, he found work in Chicago plays and later landed roles in off-Broadway productions. After his time in Chicago, he became a restaurateur in Key West, Florida, as a part-owner of a fine dining establishment and wine bar.

But the restaurant business is a hard grind. And when a friend offered him a chance to come to New York, Jack made the move.

It was the beginning of the AIDS crisis in NYC, and amid so much suffering and confusion, Jack found his life’s purpose in service to others. Being HIV-positive himself, he understood what it meant to grapple with the disease, and this informed every aspect of his counseling for others.

Jack co-produced workshops on HIV/AIDS. He led the AIDS Mastery workshop in New York and across the United States and Canada. He eventually found himself working as an HIV coordinator at a drug rehabilitation clinic.

When things happen, they can happen all at once. After years of working as a member of a service-oriented community, he tells us, “I had three strokes in one day. Boom! Boom! Boom!”

The strokes diminished his ability to provide food for himself, and his doctor recommended God’s Love. Now, Jack receives nutritious meals from God’s Love. He looks forward to seeing the delivery volunteers. Sometimes they are the only people he sees all week.

He tells us:

“Without the nutritious meals and the warm smiles coming twice a week from God’s Love, I would turn to dust.”

Jack is grateful for the meals God’s Love provides. He is eating better with the meals designed by Registered Dietitian Nutritionists to meet his specific medical needs. He is particularly fond of Ronnie Fortunato, his God’s Love dietician, and is forever grateful that she talked him into eating fruit!

Last year, God’s Love cooked, packaged, and home-delivered 528,649 medically tailored meals to 1,005 individuals living with HIV. Until the end of AIDS, God’s Love remains committed to always being there for those living with HIV, and for all of our clients, as we believe in the power of food and nutrition to heal.
On Monday, October 17, God’s Love We Deliver held the 16th Annual Golden Heart Awards in partnership with Michael Kors at The Glasshouse.

The night kicked off with a New York City-themed cocktail hour featuring specialty drinks and bites at a re-creation of The Carlyle Hotel’s Bemelmans Bar. Guests admired the room’s décor, in the likeness of this New York City institution, as they enjoyed a signature martini and live entertainment. Appetizers created by Culinary Council members Irene Wong and Mavis-Jay Sanders were also served. For dessert, guests enjoyed cake pops developed by our own Pastry Chef Dorothy Auer.

The event was hosted by the dazzling Billy Porter and featured a special performance of “People” from Funny Girl’s Lea Michele. During the ceremony, actor Freida Pinto presented Huma Abedin with the Golden Heart Award for Outstanding Leadership, God’s Love Board of Trustees Chair Michael Sennott presented God’s Love President & CEO Karen Pearl with the Golden Heart Award for Lifetime Achievement, model and activist Paloma Elsesser presented Bella Hadid with the Golden Heart Award for Mental Health Advocacy, and Michael Kors presented Jessica Alba with the Michael Kors Award for Outstanding Philanthropy.

One of the most special moments of the night happened when Karen Pearl, our then President & CEO, came to the stage.

For sixteen years, Karen shepherded God’s Love through triumphs and challenges. Under her leadership, we grew in every way possible. We weathered COVID, made significant policy changes, quadrupled the number of meals we deliver, and so much more.

During her acceptance speech, she reflected on the power of nourishing our neighbors:

“Feeding people is deeply personal, and has been for me since my grandmother took that first batch of cookies out of the oven. It is my hope that the care I felt so deeply then – and that I bring to my own table today – is what our clients feel every time we knock on their door, meals in hand, delivering with love and a smile.”

This year’s event raised more than $3 million, funding more than 300,000 medically tailored meals! The Golden Heart Awards help make our lifesaving work possible. Thank you to all who attended and supported this lovely evening.
Our Biggest Feast Yet!
God’s Love Delivers 12,000 Meals on Thanksgiving

With the turkey delivered and pies gobbled up, we are extremely proud that Thanksgiving 2022 at God’s Love We Deliver was a smashing success! Thanks to so many of you, after months of planning, weeks of prepping, and days of cooking, we home-delivered 12,000 Thanksgiving feasts for our clients, our largest feat – and feast – yet.

Our delicious Thanksgiving feast included: winter squash bisque, roasted turkey breast and gravy, sweet potato mash, a vegetable medley of parsnips, Brussels sprouts, carrots, and pearl onions, and apple cranberry sauce. Culinary Council member Chef Amanda Freitag generously supplied our kitchen team with her cornbread stuffing recipe – and even brought Roger Clark from NY1 to the kitchen to make some together! Clients enjoyed our new crustless pumpkin pie with graham cracker crumble for dessert, spiced with our Cocoa & Spice blend created in partnership with Burlap & Barrel and available for purchase from our shop. Every feast came with a large scoop of local vegetables straight from Heermance Farm, who donated 6,000 pounds of vegetables.

We thank our neighborhood distribution centers, like Industry City in Brooklyn and Blessed Sacrament Church in Manhattan, for so generously providing us with their space from which we could distribute our meals to volunteer delivery drivers.

In addition to full turkey dinners and sweet pumpkin crisps, our clients received holiday gift totes with snacks, a dental care kit, and a personal care bag. Thank you to our gifting sponsors The Krumboltz Foundation, the Binn Family Foundation in loving memory of Penny Binn Binstock, The Steven & Alexandra Cohen Foundation, L’Oréal USA and OUT@L’Oréal, Stewart Lantner DDS & Joseph Goldberg DDS, BACCARAT, and Bed Bath & Beyond.

We also delivered a special holiday meal to a shelter for unaccompanied minors – children who have been detained by immigration without their parents who are often fleeing violence. This is our fourth year providing this special meal, and we were asked once again to deliver treats that “taste like home.” With dishes like pupusa de cerdo, pepian de pollo, arroz con frijoles, tres leches, and galleta de la abuela, we were proud to have brought a little bit of home – and a lot of love – to these children during the holiday season.

**Did you know it takes...**

- 9,920 pounds of turkey
- 6,200 pounds of vegetables
- 2,232 pounds of stuffing
- 2,232 pounds of sweet potatoes
- 203 gallons of gravy
- 1,364 gallons of soup

...to make our Thanksgiving feast?
Client Gratitude from Thanksgiving

“I’m just so overwhelmed by the Thanksgiving meal. I’m overwhelmed by the freshness and deliciousness of it…I didn’t think my heart could get any bigger, but I’m so happy.

About the other goods that you sent? My dermatologist has been wanting me to use that cleanser for about two years now, but it’s been a little too costly. You really made my Thanksgiving, as you do every year, and the two teenagers who came to the door were so full of smiles and good grace.

Thank you so much for what you do each and every Thursday when you come to my home, the goodness you bring, and the nutrition you provide. You really, really make the world go round. You enable me to be a little healthier, a little stronger, and a lot warmer, just knowing that someone out there cares about me.”
Our Thanksgiving celebration was one for the history books, and we kept the good feelings going all season long with the 12,000 Winter Feasts we cooked and delivered to our clients! Board member Chef Melba Wilson shared her fish stew recipe for our pescatarian menu, and our friends at Heermance Farm donated 4,000 pounds of vegetables.

We thank every single volunteer who put so much time and care into our Winter Feast preparations, including Broadway star Shoshana Bean, who prepped meals in our kitchen and delivered them to clients Barbara and Milagros (head to our Instagram to watch Shoshana and Milagros sing carols together).

This year our chefs prepared a delicious, hearty meal of braised beef with cherries for clients on our standard menu, Chef Melba’s fish stew for our pescatarian clients, and portobello mushroom casserole for clients on our vegetarian menu. Each meal came with cauliflower puree soup, veggies, and our brand new hot cocoa cookie, made with our Cocoa & Spice blend.

Our entrees aren’t just delicious, they’re sustainable! Local butcher, Hudson & Charles, donated bones from grass-fed cows for our braised beef. Our cod is wild-caught and MSC-certified and our cauliflower puree soup and entrees came with veggies donated by Heermance Farm. With the highest quality ingredients going into each meal, our clients can taste and feel the difference.

Along with their meals, our clients received a set of special red potholders as their holiday gift.

Thank you to everyone who made our holiday season so special as we worked together to Celebrate With a Plate!
In late September, God’s Love We Deliver celebrated an exciting milestone as we held a ribbon-cutting ceremony for our second location at the historic Northern Dispensary in the West Village. It was an honor to be surrounded by elected officials, local businesses, friends, supporters, volunteers, and colleagues as we expanded our real estate footprint, adding to our beloved Michael Kors headquarters in SoHo.

We thank Neil, Marika, and Elijah Bender of William Gottlieb Real Estate for their generosity, helping God’s Love feel at home in the space. We are excited to begin a new chapter in this building and carry on the site’s legacy as a place to “Heal the Sick”.

During the opening ceremony, we reflected on how God’s Love was founded as a response to the HIV/AIDS crisis and how we served New Yorkers during the COVID-19 pandemic. As an organization, we applied all that we learned from those early years and now serve people living with more than 200+ diagnoses including cancer, Alzheimer’s disease, renal failure, heart disease, and HIV. When COVID hit, we continued to show up, through another pandemic rife with fear and isolation. In the first weekend when everything in the city shut down, we received 3,500 phone calls for help. At its height, we had a 30% increase in demand. Without hesitation, our staff and volunteers stepped up to ensure we never missed a single delivery day.

Over the past two years, God’s Love has not only survived but thrived. In 2022, we cooked, packaged, and home-delivered more than 3.2 million meals – an agency record. We accomplished all of this without ever having a waiting list. To keep up with this phenomenal growth, we added more staff to support the increased number of clients we serve – leading us to expand our footprint to the Northern Dispensary.

“It has been an honor and a privilege to work alongside Neil, Marika, and Elijah Bender and their entire team to make this dream a reality for God’s Love We Deliver,” said President & CEO David Ludwigson. “The Benders are invested in the ability for God’s Love We Deliver to expand to meet anyone who needs our medically tailored meals, and the Northern Dispensary is a critical support in making this happen!”

There are many wonderful aspects about this new space from its unique, triangular shape, to its historic presence in the West Village, to its mandate as a place to “Heal the Sick”. We are dedicated to fulfilling this “Heal the Sick” requirement with our medically tailored meals and our belief that food is medicine. Our Program Services teams – Nutrition Services, Client Services, and Healthcare Partners – will be in this special space, making personal connections with our neighbors in need who depend on God’s Love for nourishment, hope, respect, and love.

Our sincerest gratitude to our staff, volunteers, donors, supporters, and Suzanne Poli for her donated art. A deeply profound thank you to Neil, Marika, and Elijah Bender and their counsel Doug Eisenberg of Eisenberg & Baum. In addition, thanks to Umer Naseem, Project and Construction Manager for William Gottlieb Real Estate, who has led the on-site team. It was an honor to have Senator Brad Holyman, Assemblymember Deborah Glick, Council Member Erik Bottcher, Community Board 2, and the Landmarks Preservation Commission at the opening.
When Culinary Council member Samah Dada opened a volunteer shift to her community of foodie followers on Instagram, the spots filled up within hours. A week later, those who signed up came to God’s Love to meet Samah, show their skills in the kitchen, and support our clients! After orientation, they went to the kitchen to scoop and pack veggie burgers with mixed vegetables and quinoa. The volunteers had a great time getting to know each other better while enjoying creative dishes from our Board and Culinary Council member, Gramercy Tavern Executive Chef Mike Anthony.

To end the summer, Chef Pino Luongo hosted “A Celebration of Tuscan Cuisine” at his flagship restaurant, Morso. The event benefitted the work of God’s Love and City Harvest, while honoring Chef Luongo’s contributions to the city’s restaurant scene. Chef Luongo, who introduced Tuscan cuisine to NYC, was joined by some of America’s most renowned Italian chefs who have cooked alongside or been inspired by him, including Cesare Casella, Rocco DiSpirito, Kevin Garcia, Patti Jackson, Maurizio Marfoglia, Soerke Peters, Gianni Scappin, Michael Schlow, Pat Trama, and Ciro Verde. Each chef prepared a signature dish for the walk-around tasting where guests enjoyed delicious bites and specialty cocktails.

Every year, thousands of volunteers donate their time to ensure our clients receive home-delivered, medically tailored meals. In August, founder of The Points Guy, Brian Kelly, was one of them! Brian brought an enthusiastic group of colleagues to the God’s Love Kitchen for a day of service. The group joined our assembly line to pack ginger-glazed tilapia with rice and grain salads for our clients. As they worked, they shared some of their best travel tips while planning how they will encourage their community to donate to God’s Love using credit cards to get points. They finished off the day with a group dinner hosted by Gramercy Tavern. Members of The Points Guy Team loved getting to know each other better while enjoying creative dishes from our Board and Culinary Council member, Gramercy Tavern Executive Chef Mike Anthony.

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Our partners from Bastion spent a week in August at God’s Love learning about medically tailored meals and how we serve our community. Bastion is the country’s first intentional community for veterans and their families. Located in New Orleans, Bastion creates a neighborhood for wounded, ill, or injured veterans to live alongside retired military and civilian volunteers. Bastion resident chefs Shantrise Sykes and Miss Silvia spent three days in our SoHo headquarters with resident Bastion social worker Lovella Calica. They saw how medically tailored meals can make a difference in the lives of all our clients, especially our clients who are veterans. The Bastion trip was made possible by the Bob Woodruff Foundation and Craig Newmark.
Nutrition Team Expands Learning Materials
By Lisa Zullig, MS, RDN, CSG, CDN, Director of Nutrition Services

As part of our medically tailored meal and nutrition program, our team of Registered Dietitian Nutritionists (RDNs) provide individual nutrition counseling to our clients throughout their time on our program.

As a complement to this work, the team also develops a variety of nutrition education materials in multiple languages. These offerings include nutrition booklets such as Nutrition and Dialysis, Nutrition Tips for Caregivers, and Eating Tips for People Living with HIV. The booklets are widely distributed to clients, as well as to other organizations and agencies throughout the U.S. They also are made available to community members as downloads on our website.

To further meet the needs of clients with an array of nutritional concerns, the team creates and distributes numerous shorter length materials on topics such as hypertension, physical activity, and food and drug interactions. These are translated in English, Spanish and Simplified Chinese, and many are available on our website. After a nutrition counseling session, clients typically receive materials specifically selected for them by their RDN to reinforce what was discussed during the session.

Nutrition webinars are also part of the team’s education efforts. Developed by RDNs to meet the needs of clients who prefer to engage with a group on a specific topic, these events are a wonderful way for participants to learn from each other. Last year, we began to offer a series of on-demand webinars as part of our Healthy Starts Program for people with gestational diabetes. Available in English and Spanish, these sessions are accessible at any time, whenever it is convenient for the learner. With this in mind, we plan to expand the selection of on-demand education opportunities this year to include topics like nutrition and congestive heart disease, depression, hepatitis C, cancer, and chronic kidney disease.

Get all of our nutrition resources at glwd.org/nutrition.

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**Smoky Four Bean Soup with Collards**

By Chef Andre Daquigan

What’s better than preparing a hearty pot of soup on a cold winter’s day? There’s something fundamental about standing over a warm stove, stirring a simmering batch of soup, while outside the temperatures dip and shadows lengthen.

As with most recipes I share in these pages, this one is open to improvisation. Use whatever beans you might have in your pantry, and feel free to adjust seasonings to your personal taste.

If you are lacking cider vinegar, squeeze a lemon or lime into the pot. Just make sure the soup gets finished with a bit of acidity. It’ll really make the other flavors shine.

**Ingredients**

Serves 6-8

- ½ cup extra virgin olive oil
- 2 cups onion, medium dice
- 1 cup carrot, medium dice
- 1 cup celery, medium dice
- 1 green bell pepper, medium dice
- 4-6 cloves garlic, minced
- 2 Tablespoons smoked paprika
- 1 Tablespoon ground cumin
- 1 Tablespoon oregano
- ½ Tablespoon ground coriander
- 1 bay leaf
- 2 (14.5-ounce) can fire-roasted diced tomatoes, undrained
- 1 (15-ounce) can kidney beans, drained
- 1 (15-ounce) can great northern beans, drained
- 1 (15-ounce) can black beans, drained
- 1 (15-ounce) can chickpeas, drained
- Water, veg stock or chicken stock, as needed
- 1 medium bunch collard greens, stems removed, sliced into strips or torn into 1-inch pieces
- Salt and pepper, to taste
- 2 Tablespoons apple cider vinegar

**Method**

1. In a large Dutch oven or soup pot heated over medium-high heat, sauté the onions, carrots, celery, bell pepper, and garlic in olive oil until tender.
2. Add the paprika, cumin, oregano, coriander, and bay leaf, stirring well. Continue to cook until flavors blend and the onion/spice mixture is very fragrant.
3. Add the fire roasted tomatoes with the four types of beans to the pot. Cover the ingredients by a few inches with water or stock. Raise heat to high and stirring well, bring the soup to a boil. Add the collard greens and reduce heat to a simmer.
4. Continue to cook the soup for a half hour minimum. Stir occasionally, adding water or stock as needed to prevent soup from becoming too thick.
5. After all ingredients are tender and flavors have married, season to taste with salt and pepper, and finish with the vinegar.

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**Ingredients**

Serves 6-8

- 1 (15-ounce) can black beans, drained
- 1 (15-ounce) can navy beans, drained
- 1 (15-ounce) can great northern beans, drained
- 1 (15-ounce) can kidney beans, drained
- 1 (15-ounce) can white beans, drained
- 1 (15-ounce) can black beans, drained
- Water, veg stock or chicken stock, as needed
- 1 medium bunch collard greens, stems removed, sliced into strips or torn into 1-inch pieces
- Salt and pepper, to taste
- 2 Tablespoons apple cider vinegar

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5. After all ingredients are tender and flavors have married, season to taste with salt and pepper, and finish with the vinegar.
EVENTS:
Young Hearts Friend Fest + Holiday Party: Sweet Successes!

Young Hearts Friend Fest Ice Cream Social

Held at the one-of-a-kind Museum of Ice Cream, the inaugural Young Hearts Friend Fest was a delight for all families as they learned about the impact of God’s Love. Of the many activities, the three-story slide that led to a station where kids (and adults!) decorated birthday cards for our clients was especially popular. Other highlights included face painting, an MTA-inspired “Celestial Subway,” portraits in the hidden “Queen Beehive,” and custom spray-painted hats by Michael Kors. Through the hall of giant scoops for multiple ice cream pitstops and colorful rooms to run and play, attendees also found a birthday cake decorating station where they learned how each of our clients receive a birthday cake for their special day, personalized with their name and packaged with love!

Another crowd favorite? The signature pink sprinkle pool. One Young Hearts member wanted everyone to know this was “the best day EVER!” and we couldn’t agree more.

“As the mother of three young children, it is so important to me to teach giving back at a young age …so we can help people and feed people,” said Host and Board member Nicky Hilton. We are so grateful to our community of parents and families who agree.

We extend our deepest gratitude to the Museum of Ice Cream, Maryellis Bunn & Manish Vora, and Carlo Schiano, for donating their space and partnering with us to make it such a joyful celebration. A special thank you to our Young Hearts Committee led by Board Member Nicky Hilton for pouring their hearts into bringing this dream event to life.

Young Hearts for the Holidays

Our Young Hearts came together for an exuberant holiday celebration featuring kid-friendly cooking demonstrations from cookbook author and New York Times food writer Melissa Clark, Chef Amanda Freitag, and Pastry Chef Natasha Pickowicz. Children learned new cooking techniques, met new friends, and found their inner chef in all three sessions. Adults enjoyed light bites from Murray’s Cheese and Chef Amanda Freitag’s new line of Freitag Chef’s Cocktails while watching their children get creative in the kitchen.

Little ones gathered as Melissa Clark led an engaging guacamole making class. At their stations, each child had all the ingredients and tools to make this classic dip come to life. From learning how to cut an avocado to chopping cilantro, each participant left feeling inspired. Once they were done, the children had a blast pairing their guac with chips and sharing with their new friends!

Pastry Chef Natasha Pickowicz taught our Young Hearts new skills as they assembled glazed fruit tarts. Our mini pastry chefs learned how to use a pastry brush to spread marmalade and a microplane to add lemon zest to their desserts. Natasha supported the children as they explored new ingredients, flavors, and colors. The children walked away with gorgeous fruit tarts filled with kiwi, apple, berries, mint, lemon, marmalade, and edible flowers.

To round out the evening, attendees headed to the first floor for holiday cookie decorating with Chef Amanda Freitag. Toppings included sprinkles, gumdrops, gummy bears, candy cane crumbles, jellybeans, and more! As the children worked on their cookies, Amanda encouraged them to experiment with texture and tap into their creativity.

Children also spent time adding their drawings and messages to our giant holiday card. Before leaving, each child was given a giftbag including a signed copy of Melissa Clark’s book “Kid in the Kitchen,” and a Young Hearts cap and apron.

To learn more about our young philanthropists, visit glwd.org/younghearts
**EVENTS:**

**Food Fanatics Convene at the New York City Wine & Food Festival**

In October, 48,000 passionate food fans came out to “EAT. DRINK. FEED NYC.” Together, we celebrated the 15th annual Food Network New York City Wine & Food Festival (NYCWFF) presented by Capital One.

God’s Love We Deliver was thrilled to be the Official Charity Partner of the Festival, which featured more than 85 events throughout the city such as walk-around tastings, late-night soirees, family-friendly affairs, and an all-star line-up of intimate dinner experiences featuring world-renowned chefs. The event has become an annual highlight for God’s Love, increasing awareness of our program across many platforms, including the Food Network. Festival highlights include the Blue Moon Burger Bash, Peroni’s Taste of Italy presented by Fratelli Beretta, Absolut Drag Brunch hosted by David Burtka and Neil Patrick Harris, and Caviar’s Tacos & Tequila After Dark presented by Toyota.

"Not only do we believe that every New Yorker deserves access to fresh and nourishing meals, but we also believe NYCWFF serves as a vital platform to uplift and celebrate the diverse New York hospitality industry while connecting key chefs, culinary leaders, and all New Yorkers to this worthy charitable cause,” noted Festival Founder & Director Lee Brian Schrager.

Foodies also enjoyed unique, one-night-only dinners hosted by critically acclaimed chefs and paired with a variety of high-end wines and spirits from the festival’s exclusive provider, Southern Glazer’s Wine & Spirits.

The series featured more than 30 seated dinners, held at NYC’s finest establishments, including special highlight dinners at our headquarters in SoHo hosted by Chefs Zoe Adjonyoh, Michael Anthony, Kyle MacLachlan, Amanda Freitag, Leah Cohen, Maneet Chauhan, JJ Johnson, and Lauren Von Der Pool.

Other participating chefs included Alain Ducasse, Sohla El-Waylly, Kwame Onwuachi, Marcus Samuelsson, Esther Choi, Masaharu Morimoto, Dani García, Antonia Lofaso, Molly Yeh, Brooke Williamson, Michael White, Chintan Pandya, Carlton McCoy, and many others.

"Save the Date: NYCWFF will return for its 16th installment on October 12-15, 2023."

**EVENTS:**

**29th Annual Race to Deliver a Victory**

Nearly 6,000 participants set out around Central Park to run, walk, and cheer at this year’s Race to Deliver on November 20. A symbol of our own daily race to ensure no one has to face the unthinkable combination of illness and hunger, we were thrilled to have so many join us at the 29th annual event.

With your support, the event raised awareness and much-needed funds to help feed and nourish our neighbors living with cardiovascular disease, cancer, HIV, Alzheimer’s disease, and other severe illnesses. Congratulations to all of the participants! You warm our hearts with your dedication to our life-affirming mission.

The Race is the embodiment of what we do every day to get meals to those who need us. Being sick and hungry is a crisis that demands an urgent response, and thanks to our generous community, we have never had and never will have a waiting list. We are grateful for your dedication to some of the most marginalized and vulnerable New Yorkers.

We would like to give a special thanks to New York Road Runners, sponsors ADP, Ralph Lauren Corporate Foundation, Gramercy Tavern, and M·A·C VIVA GLAM Fund, our teams, and our participants for helping us cross the finish line.

"Save the date for next year’s Race to Deliver: November 19, 2023!"
God’s Love Welcomes New Board Members

As we look to a new year where we’ll cook and home-deliver more than 3.4 million medically tailored meals to New Yorkers living with severe illness, we are pleased to announce the addition of four new Board members at God’s Love We Deliver.

Please join us in welcoming Trupti Patel, Rina Joshi, Andrew Rubin and Dr. Jan Siegmund!

And please join us in welcoming our new Culinary Council members, Mark Bittman, Renee Blackman, Dana Cowin, Bill Ribbecke, Lauren Radel, and Zac Young!

Trupti S. Patel
Trupti S. Patel is an experienced real estate professional who is responsible for managing the 16 million square foot real estate portfolio of media powerhouse Paramount Global (f/k/a ViacomCBS). She oversees a team at Paramount that is responsible for real estate transactions that span the globe. She also works with Paramount senior management to develop and advise on the company’s real estate strategy, including identifying key opportunities and implementing dispositions, consolidations and acquisitions. Ms. Patel began her career as a real estate associate at the law firm of Mayer Brown and joined Viacom’s in-house legal team in 2002. Ms. Patel holds a J.D. from The University of Pennsylvania Law School and a bachelor’s degree from Carnegie Mellon University. Ms. Patel brings a unique skillset to her role through her dual knowledge base gleaned from years as both a business and legal professional.

Rina Joshi
After spending almost 20 years in the finance field, Rina founded Nest Collective as a way to bring girls of different backgrounds together to teach them the power of supporting each other and to help them build a mindset that will allow them to overcome challenges that have faced generations of women.

Nest Collective was born out of the idea that we can build our girls up so that societal influences, adolescence and friendship challenges don’t get in the way of their ability to soar.

In the finance world, Rina was a member of Chief, Managing Director at Apollo Global Management, Managing Director at PointState Capital LP, and Distressed Debt Analyst at Citi. She is a graduate of The Wharton School Huntsman Program of International Studies and Business.

Andrew Rubin
For the past 22 years, Andrew Rubin has worked in Clinical Affairs and Ambulatory Care at NYU Langone Health. Mr. Rubin is operationally responsible for the NYU Langone Health physician organization (Faculty Group Practice).

Additionally, he administratively supports the NYU Affiliation contracts with the NYC Health and Hospitals Corporation, as well as several hospital-based ambulatory divisions of NYU Langone Health.

Mr. Rubin’s can also be heard weekly on his Sirius Satellite/XM radio show, “HealthCare Connect,” during which he helps his audience navigate and understand our complex healthcare/health insurance industry.

Prior to joining NYU Langone Health, Mr. Rubin was a manager in the Healthcare Consulting Division of Price Waterhouse. He received a bachelor’s degree from Skidmore College and a master’s degree in health administration from Tulane University.

Dr. Jan Siegmund
Dr. Jan Siegmund is Cognizant’s Chief Financial Officer. In this role, he leads the company’s worldwide Financial Planning and Analysis, Accounting and Controllership, Tax, Treasury and Internal Audit functions. He also oversees Corporate Development, Investor Relations and Enterprise Risk Management. Prior to joining Cognizant in September 2020, Jan served for seven years as Corporate Vice President and Chief Financial Officer of Automatic Data Processing (ADP). Earlier in his two-decade tenure with ADP, he held the roles of President, Added Value Services Division, developing and executing the company’s growth strategy, and Chief Strategy Officer.

Since December 2019, Jan has been a member of the Board of Directors of The Western Union Company, where he is Chair of the Audit Committee. In October 2022, Jan joined the Board of Trustees at the Institute of International Education (IIE), which helps people and organizations to leverage the power of international education to thrive in today’s interconnected world.

Management Changes at God’s Love

We are thrilled to share that Stephen Covello has been promoted to Chief Philanthropy Officer. Stephen joined us in 2009 to pursue what he tells us is the “career of a lifetime.” After spending eight months volunteering daily, he joined the Volunteer Department and spent three years welcoming our wonderful early bird volunteers to their shifts.

From there, Stephen moved to the Development Department, where he worked as Major Gifts Officer, stewarding existing and new relationships for the Golden Heart Society. With each position that followed, Stephen led efforts to develop corporate relationships, support major giving efforts including the Legacy Society, and shepherd our young professionals group, genLOVE.

We are delighted to share that our former President & CEO, Karen Pearl, now serves as Special Advisor to the CEO, where she works on special projects which includes her role as Chair of the national Food is Medicine Coalition.


**EVENTS:**

### Celebrating the Season at A Taste of the Holidays

On November 2, we kicked off the holiday season at our headquarters with “A Taste of the Holidays,” a festive preview tasting of our 2022 holiday menu and our holiday catalog. In attendance were President & CEO Karen Pearl, our team of chefs and celebrity guest chefs including God’s Love We Deliver Board member Melba Wilson, and Culinary Council members Samah Dada and Zac Young.

The God’s Love We Deliver kitchen team served items from our Thanksgiving and Winter Feast menus—just like we delivered to our clients.

During opening remarks, Melba spoke about food insecurity and the importance of supporting our fellow New Yorkers, Samah reiterated that food is love, food is healing, and food is medicine, and Zac spoke about the special touch of giving companion meals to our clients so that no one is alone this holiday season.

The evening also showcased gift items featured in our 2022 holiday catalog, including our classic Chuck’s Famous Brownies, red velvet cookies, unique spice blends from Burlap & Barrel, holiday tribute cards, candles from the Harlem Candle Company and decorative trays by John Derian in collaboration with Alfredo Paredes.

### 10th Annual Ride for Love

On October 1, we celebrated the 10th Annual Douglas Elliman Ride for Love, and no amount of rain could wash away the love and support of our dedicated riders!

Ride For Love participants from Team Elliman raised enough money to feed all of our clients for two full days. What does that look like? This year’s Ride alone raised $215,000, funding 21,500 meals.

While this year’s supported road ride in the Hamptons was canceled due to a storm, our intrepid participants held group stationary bike rides in the Hamptons and in Manhattan at Hudson Yards.

“It’s not about the miles that we ride. It’s about the meals that we provide!” said Ride for Love Director and Douglas Elliman broker Bridget Harvey.

Over the past ten years, The Ride for Love has raised $1.5 million, funding 150,000 meals for New Yorkers that are too sick to shop or cook for themselves.

Our deepest gratitude goes to Ride Director Bridget Harvey, whose leadership and outpouring of love is unsurpassed, and Douglas Elliman for their unwavering support. Special thanks to SoulCycle, Ann Cutbill Lenane, Stephen Covello, Julia Cordry, Scott Durkin, Stephen Larkin, Glen Goldstein, Beatrice Caponnetti, Doug Bowen, Zia O’Hara, and Christian Bastian for their dedication and support toward making the Ride happen, rain or shine. We can’t wait for next year’s Ride for Love!
The Golden Heart Society

The Golden Heart Society is comprised of special individuals, corporations and foundations who made generous gifts of $1,000 or more (excludes gifts to expansion campaign). Members of the Golden Heart Society provide critical program support helping to ensure that no one faces the dual crises of hunger and severe illness.

ANNUAL LISTINGS ARE AS OF NOVEMBER 1, 2022.

INDIVIDUALS

PARTNER ($500,000+)

Michael R. Bloomberg
Barbara Dauphin-Duthuit
Alexandra Idol and Justin Sperling
John Idol and Nalani Idol
Michael D. Kors
and Lance L. Le Pere
Dena and Sam Lombardo
Terrence A. Meck
and Breon Abbert
End Nery
Craig Newmark
and Eileen Newmark

VISONARY ($100,000+)

Michael R. Bloomberg
Barbara Dauphin-Duthuit
Alexandra Idol and Justin Sperling
John Idol and Nalani Idol
Michael D. Kors
and Lance L. Le Pere
Dena and Sam Lombardo
Terrence A. Meck
and Breon Abbert
End Nery
Craig Newmark
and Eileen Newmark

FOUNDER ($50,000+)

Rick Alden
Jeffrey Altman
Paul Berne
Andrew A. Campbell
Rufus Collins
Richard Feldman
and Jon Nathanson
Dr. Bruce Green
and Mr. Charles Riebe
Kandy W. Kramer
John F. Lynes
and Susanna Lyons
Ross R. Moody
Bill and Krista Riebecker
Ms. Kathryn Ruemmler
Wendy Scripps
Howard Stern
and Beth A. Ostrosky
Leanne Tannous
and Richard Tavoso
David Terveen
Claudia Wagner
and Don Lebowitz

BENEFACTOR ($25,000+)

Jane Audeh and Amiel Shah
Blaine and Steven C. Simon
William Gottlieb
Management Co., LLC
Andrew Bernstein
Jill Black
Mark S. Brashar and Jim Shreve
Lynda Carter
Elvis Duran and Alex Carr
Scott Joseph Durkin
and David Menendez
Linda Green
and Matt Greenberg
Randi Hendry
Mr. Edward J. Herlihy
David Hockney
Hillary Kosta and Glenn J. Krevlin
Mr. Ronald A. Lauder
and Mrs. Jo Carol Lauder
Lawrence G. Lenke
and Elizabeth A. Lenke
Eric and Jennifer Leventhal
Joseph and Anne McCann
Brian J. McCarthy
and Daniel Sager
Micki and Ronit Marlauder
and Daniel Romualdez
Terence S. Meehan
and Moritz Meehan
Karen and Faris Naber
Michael Nash and Lori M. Nash
Evo Neowdim
Ariana Rockefeller
Jordan Roth and Richelle Jackson

The Golden Heart Society

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THE MISSION OF GOD’S LOVE WE DELIVER is to improve the health and well-being of people living with HIV/AIDS, cancer and other serious illnesses by alleviating hunger and malnutrition. We prepare and deliver nutritious, high-quality meals to people who, because of their illness, are unable to provide or prepare meals for themselves. We also provide illness-specific nutrition education and counseling to our clients, families, care providers and other service organizations. All of our services are provided free of charge to clients without regard to income.

GOD’S LOVE WE DELIVER
166 Avenue of the Americas, New York, NY 10013
Tel: 212.294.8100   Fax: 212.294.8101
godslovewedeliver.org

Make a Donation: 212.294.8142
Volunteer: 212.294.8158
Become a Client: 800.747.2023
Special Events: 212.294.8162

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