

# Agency Scoop

ARKANSAS

FOOD BANK



MEMBER OF  
FEEDING  
AMERICA

March 2018

Agency Scoop, Arkansas Foodbank Member Newsletter, is your inside scoop for exclusive dates, information and stories from Arkansas Foodbank members. Distributed monthly, this is our primary contact to distribute information that applies specifically to our members.

## Agency Spotlight - Fishnet Missions, Jacksonville



**WE** are so grateful to all our members that ensure they provide essential food to their community. We also know that many of you go above and beyond in your

service – meeting more needs than just food. Fishnet Missions in Jacksonville is a great example. Every Saturday morning, Fishnet volunteers feed the homeless and less fortunate a hot breakfast meal. Some have said it's their **"best meal of the week"**.



Every December we have Christmas for Kids. Fishnet receives donation such as teddy bears, socks, and blankets from Americans Helping Americans and the general public that are distributed over the holidays.



Please feel free to contact us at 501-565-8121 if you have questions.

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Keep up the great work – and remember to send us your pantry/ agency stories. You can email Shamim at [sokolloh@arkansasfoodbank.org](mailto:sokolloh@arkansasfoodbank.org)

## Welcome to the Foodbank Family Jonathan!



We are excited to announce our new Food For Kids Director, Jonathan Thompson. A native of Crystal Springs, Mississippi. He graduated from “Thee I Love” Jackson State University with a Bachelor of Science degree in Professional Leadership Development Interdisciplinary Studies. Jonathan and his wife Keneesha Thompson moved to Little Rock seven months ago with the desire to become change agents in Arkansas. He has a strong passion for helping people prosper by becoming the best version of themselves. He is excited to become a new addition to the Arkansas Foodbank family and looks forward to working with our agencies and serving communities.

### 2018 WARREN DELIVERY SCHEDULE

**April** 3, 10, 17, 24

**May** 1, 8, 15, 22, 29

**June** 5, 12, 19, 26

**July** 10, 17, 24, 31

**August** 7, 14, 21, 28

**September** 4, 11, 18, 25

**October** 2, 9, 16, 23, 30

## Monthly Report Training

The program services team would like to thank everyone who has taken the time to attend the mandatory monthly reporting training. We know you all put in a lot of effort in serving your community and we want to capture the correct data to reflect that. **There are a few sessions left.**

### Upcoming Sessions :

**Friday, March 30th**  
 1:30 pm – 3:30 pm  
 Arkansas Foodbank  
 4301 West 65th Street  
 Little Rock, AR 72209

**Monday, April 2nd**  
 11:00 am – 2:00 pm  
 Grand Prairie Center  
 2807 US – 165  
 Stuttgart, AR 72160

## Local Partnerships

Make sure you reach out to your local businesses for support. It can come in many forms, like this local dentist, Dr. Garrett Taylor in Pine Bluff who donated dental hygiene kits to Southeast Arkansas College Campus Pantry.





## Breakfast Burritos with Salsa

Makes 4 servings



### Ingredients

- 4 eggs (large)
- 1/8 cup low-sodium canned corn (drained or 2 tablespoon frozen corn)
- 1 tablespoon 1% fat milk
- 2 tablespoon green peppers (diced)
- 1/4 cup onions (chopped)
- 1 teaspoon mustard
- 1/4 teaspoon garlic powder
- 4 flour tortillas (large size)
- 1/4 cup salsa
- Nonstick cooking spray

### How to prepare

1. In a large mixing bowl, blend eggs, milk, corn, pepper, onion, mustard and garlic until smooth.
2. Heat skillet, spray with nonstick spray
3. Cook egg mixture, stirring. occasionally, until cooked through
4. Wrap tortillas in paper towel and microwave for 20 seconds.
5. Spoon cooked eggs evenly into the tortillas.
6. Serve each burrito topped with 2 tablespoons of salsa.

## 2018 Civil Rights Training Dates

April 18th - Warren

June 13th - Little Rock

July 19th - Stuttgart

August 14th - Pine Bluff

October 16th - Arkansas Foodbank

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