

# Agency Scoop

## ARKANSAS FOOD BANK

MEMBER OF  
**FEEDING  
AMERICA**

September 2021

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.

## PANDEMIC EBT (P-EBT)

If your agency serves families with preschool and K-12 children, this program is for the parents. Eligibility is required. The Arkansas P-EBT Client Assistance support office can be reached:

**Days: Monday – Friday**

**Time: 9:00 am – 9:00 pm**

**Phone number: 833-316-2421**

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

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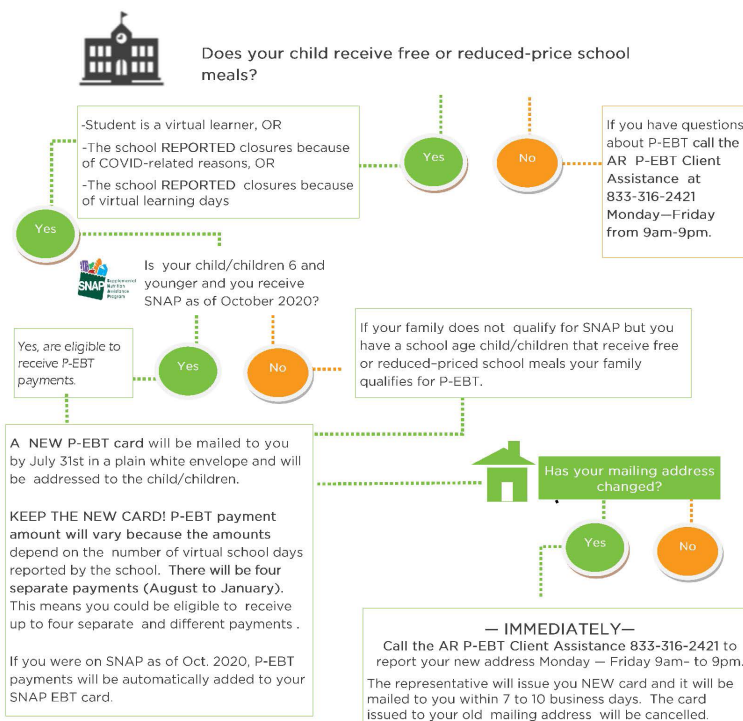
### PANDEMIC EBT

A Guide to the 2021 P-EBT eligibility for parents with preschool and school-age children.

Still have questions?

Call the AR P-EBT Client Assistance  
833-316-2421  
Monday–Friday  
9am-9pm

Questions about SNAP? Contact the SNAP Help Center at 501-569-4311



Keep up the great work – and remember to send us your pantry/ agency stories.

You can email Connie at:  
[cbledsoe@arkansasfoodbank.org](mailto:cbledsoe@arkansasfoodbank.org)

## NEW STAFF

### CINDY NGUYEN

In August 2021, Cindy Nguyen joined the Arkansas Foodbank as a Programs Coordinator in the Operations team. Born in Iowa, Cindy moved to Arkansas in 2008. She graduated in May 2021 from University of Central Arkansas (UCA) with a Bachelors in Business Administration.

During her time at UCA, Cindy volunteered over 120 hours at the on-campus food pantry Bear Essentials. Her favorite dessert is cheesecake. In her free time, she likes to practice her drawing skills.

Cindy is responsible for creating USDA Orders, donation orders, the CSFP kitting menus and can be reached at [cnguyen@arkansasfoodbank.org](mailto:cnguyen@arkansasfoodbank.org) or **501-569-4359**.



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### LUCILLE WESLEY

In August 2021, Lucille Wesley joined the staff of the Arkansas Foodbank as Service Insights Coordinator. In this role, she is responsible for assisting with the implementation and management of our new client level data system (how you check in your clients, collect their data, complete monthly reports). This system provides client level data to improve – and hopefully simplify, your process at the pantry and Arkansas Foodbank programs and services.

Lucille brings with her 20 years of experience in the corporate business working with all forms of data through data management and also 8 years of experience in the culinary business where she is a certified chef. One of her goals is to be able to combine her corporate and culinary experience to assist the Arkansas Foodbank further the mission of the fight against hunger. Lucille has 1 daughter and 2 grandsons. She enjoys cooking, traveling, and spending quality time with her family and friends.

For our pilot agency's that participate in Service Insights, she is the new contact and can be reached at [lwesley@arkansasfoodbank.org](mailto:lwesley@arkansasfoodbank.org) or **501-569-4303**. Look out for more information.



# Agency Scoop ARKANSAS **FOOD** **BANK**

Arkansas Foodbank is excited to share that we have launched MealConnect as our new Grocery Rescue reporting platform.

Beginning September 1st. our first wave

of agencies transitioned to MealConnect. A big thanks goes out to that group for their willingness to attending training sessions and be the first group to make the conversion.

**MealConnect™** 

Now we will begin extending invitations to our next round of agencies to attend training and join in the transition. These new sessions will be conducted virtually and dates and times will be communicated to you soon. We believe you will find MealConnect to be an easy to use platform that will also give you capabilities to maintain records for your agency and track your retail donations. Thank you to each of you for working with us through this conversion. For more information contact, **Brad Sweeney, Food Sourcing Director at 501-569-4321.**

## **FOODBANK UNIVERSITY – Upcoming sessions**

We are happy to offer this year's Foodbank University sessions online via GoToMeeting. This means, no travel and multiple people at your agency can attend remotely. All sessions start at 10:00 am.

To RSVP for our session(s) please email Connie at: [cbledsoe@arkansasfoodbank.org](mailto:cbledsoe@arkansasfoodbank.org). Be sure to include your agency name.

DATE	TOPIC	LOCATION
September 15th	Fundraising & Marketing at Your Pantry	Virtual
October 22nd	Annual Agency Luncheon	Virtual/ Foodbank
November 10th	USDA Civil Rights	Virtual
TBD	ServSafe	Foodbank



ARKANSAS  
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## Meatless Chili

### What you need

2 teaspoons oil  
1 onion, chopped  
3 carrots, chopped  
2 tablespoons chili powder  
2 (15 ounce) cans low-sodium black beans  
1 (15 ounce) can low-sodium corn  
1 (28 ounce) can low-sodium diced tomatoes  
3 cups water  
1/2 teaspoon salt

Makes

6  
Servings

Prep Time

5  
minutes

Cook Time

25  
minutes



### Why we love it



Heart Healthy



Gluten Free



Diabetic Friendly



Vegetarian



or less

### Tip

Drain and rinse beans and corn to reduce salt.



### Change it up

Try using different beans. Beans are a good source of protein and fiber.



1



Heat oil in large pot over medium heat. Add onion and carrots. Cook for 4 minutes.

2



Wash and chop onion & carrot.

3



Add chili powder to pot. Stir to coat onions and carrots. Cook for 1 minute.

4



Rinse and drain beans and corn.

5



Add beans, corn, tomatoes, water and salt. Stir to mix chili. Bring to a boil. Reduce heat to low. Simmer for 15-20 minutes.

6



Serve with crackers and enjoy!

