

Pantry Happenings Newsletter

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PLEASE NOTE

We now have a rope and hook to hold the pantry door open.

The rope can be put on the hook next to the desk at the end of the shift.

There is no need to put the bucket sign outside.

Spicy

We would like to be able to give families spices to use in the recipes we have been giving them. If anyone has an abundance of fresh spices or knows of someone who does, the pantry could use them. Please drop them off in the church, and we will dry them, bag them, and have them available to families who visit the pantry.

Slow Times?

Sometimes the pantry is a bit slower than other times. We would like to note some of the other activities that can be completed when there are slow times at the pantry. Some activities include sorting and reorganizing clothes, breaking down the vegetables we have received, cleaning or vacuuming the pantry floors, stocking shelves, straightening shelves, breaking down boxes, taking out the trash, bringing donations over from the church, etc. There is also a check list in the Volunteer Cabinet that includes many of these tasks that should be completed on a regular basis.

We will be completing a "Stocking Training" in the next month or so to teach volunteers about stocking the shelves with food. Please let Tina know if you are interested in this training.

Weather Policy

It is tornado weather so we thought we would put the relevant part of the weather policy in the Newsletter for everyone to review. The number one consideration should be your safety and the safety of families. As always the entire policy can be viewed in the Procedures Manual at the pantry. We will be putting a sign in the manual that can be posted on the outside door if the pantry needs to be closed due to tornado risk.

During Pantry Shifts

- A radio is kept in the Pantry so volunteers can keep informed of weather situations.
- A cell phone is kept in the desk drawer for emergency purposes.
- In case of a tornado, the Pantry should be evacuated and the doors closed. Volunteers and any clients present should go immediately to the restrooms in the church until there is no longer any danger.

Produce

If you donate produce or there is produce in the pantry when you arrive for a shift or other tasks please store the produce in ways that will help keep it fresh. Produce should generally be refrigerated. Exceptions to refrigeration would be potatoes and tomatoes, these foods should be placed on the table for distribution. It may be a few days before foods are distributed and we want to make sure they are still as fresh as possible for families.

Up-coming Meetings/Trainings

07/03/06 – (4:30 pm) Recipe Group Meeting
07/06/06 – (6:00 pm) Operations Team Meeting
07/06 – () **In-Service Training - Local Foods Connection**
07/10/06 – (6:30 pm) Volunteer Support Team Meeting
07/12/06 – (7:00 pm) Administration Team Meeting
07/18/06 – (7:00 pm) Connections Team Meeting
07/19/06 – 6:30 pm) New Volunteer Pantry Orientation
08/24/06 – (6:30 pm) New Volunteer Pantry Orientation
08/06 – () **In-Service Training – A Day in the Life: What Other Volunteers Do In the Pantry**
09/06 – (PM) **In-Service Training – Volunteer Feedback**
10/06 – (AM) **In-Service Training – Recipe Group**
11/06 – (PM) **In-Service Training – Review of other Pantries**

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An outreach ministry of the North Liberty First United Methodist Church