SeedCorps Spotlight April 2022 Edition

What is the Response Team?

Roadrunner Food Bank mobilized the SeedCorps Response Team to assist during the pandemic. The team will continue to address food insecurity throughout New Mexico. They are responsible for overseeing volunteers in the warehouse during food box builds, leading drive-though mobile food pantries, as well as expanding food bank services where necessary.





Here are some of the MFP's run by the SeedCorps Response Team

Expo New Mexico Albuquerque, NM Serving 400 families every week

> **AMC Theatre** Albuquerque, NM

Serving 200 families every week

Torreon Chapter House Cuba, NM <u>Serving 100 families every month</u>

> **El Centro Familiar** Albuquerque, NM

Serving 75 families every month

Yucca Heights Elementary Chaparral, NM Serving 150 families every month





Saint Ann's Catholic Church Deming, NM Serving 225 families twice a month









SeedCorps Spotlight Albuquerque Response Team Projects

Along with running the weekly and monthly mobile food pantries, the response team members still find time to work on other projects, creating ideas from the ground up and collaborating with staff, and serving with partner agencies.



David Chavez

David joined the Response Team in January and recently began assisting Client Services in beta testing Faqcheck, an app designed to help clients access information about local food pantries along with other non-food resources such as legal and medical assistance. David has also helped facilitate focus groups with Spanish-speaking clients on how Roadrunner Food Bank can improve its outreach to and partnership with Spanish-speakers in our community.

George has been collaborating with the Albuquerque Regional Managers and SeedCorps staff to establish a new partnership with the State of the Heart Recovery Program, located near EXPO NM. George has had the opportunity to speak with many of the recovery programs' clients and staff members during the Tuesday Mobile Food Pantry and hopes to develop a partnership to better serve those clients. He is also part of the SeedCorps Professional Development Committee.



George Mercer



Hannah Siegel

Hannah is assisting at the Holy Family Food Pantry on Thursday mornings in a variety of roles from registering clients on Link2Feed to packing boxes. She is also currently helping to identify potential sites for the Albuquerque Response Team's summer mobiles. Most importantly, Hannah serves on the SeedCorps Celebrations Committee and has helped put together the last two Spotlight Issues including this one! She may have even written this description!









SeedCorps Spotlight Las Cruces Response Team Projects



Ismael Velasco

Ismael started his service in August 2021 as a Branch Member and decided to stay on for another term as a Response Team Member! Ismael has been organizing and updating files that were created by previous members. In particular, he has focused on regularly updating volunteer contact sheets as well as keeping track of clients who are coming to their distributions. He wants to ease the transition for incoming Response Team Members by providing them with updated information.

Ramon represents the other half of our dynamic Response Team duo in Las Cruces. He assists at all the SeedCorps run mobiles down in the Southern part of New Mexico. Ramon is currently putting together a binder for the Chaparral Mobile Food Pantry that includes the creation of a Standard Operating Procedure with site contacts and essential supplies needed to run the mobiles. He hopes these guidelines will assist the incoming Response Team Members.



Ramon Noriega

Casa de Peregrinos

In addition to the Chaparral and Deming Mobile Food Pantries, the two still find time to serve with Casa de Peregrinos. The Las Cruces team members also support Casa de Peregrinos in providing groceries to individual and families in need throughout Dona Ana County. They assist at most of the rural mobiles and focus on the packing and loading of groceries.













Member Spotlight

George Mercer



George has vast career experience working as a case manager, social worker, and therapist. George has worked in New Mexico and New Hampshire with different populations such as hospital patients, jail inmates, and people experiencing homelessness. During this time, he advocated, assisted, and connected clients to resources.

Although George's term is ending, he hopes to continue maintaining connections with the Roadrunner Food Bank!

What drew you to become a Response Team Member with SeedCorps?

There were several things, I was semi-retired and I wanted to be more active. The second reason is that I have a history of working in social services, and I wanted to be involved in an effort focused on people in need, I wasn't sure what Roadrunner offered at the beginning but soon I found out the food bank is interested in helping people that face adversity and challenges and made sure they have enough food. Third, I started by volunteering for Roadrunner around May 2021, at the warehouse helping sorting produce, helping with box builds, putting cardboard in the bailor, and participating in small distributions. As a volunteer, I found that the values that Roadrunner Food Bank represents are consistent with my personal values, especially about working towards a fair distribution of resources in our world. Additionally, I was a Peace Corps member and traveled to El Salvador, so I was familiar with how AmeriCorps works and knew I would do something meaningful

What is something that you like about Roadrunner Food Bank?

I have worked in diverse non-profit organizations since I was 23 years old. At some organizations they would have a mission statement like "end homelessness" but in the actual activities, the mission became to bill Medicaid so (they) can get paid or they were focused on meeting all the government paperwork. Therefore, the focus on delivering good quality client care got lost. Roadrunner Food Bank is an organization where the daily activities reflect the mission statement and, to me, that makes a big difference in why I enjoy being here, being around staff and clients. Also, Roadrunner Food Bank excels in the concept that we call self-care. A lot of organizations just give lip service to self-care but within procedures, they are unable to carry it out in an adequate way. This organization meets the goal of having a mission statement equal to what happens and having a self-care program that contributes to the well-being of people who do hard work.

If you could have dinner with three people, who would they be?

Dolores Huerta, Cesar Chavez, and Robin Williams. Comedians are geniuses that have the gift to look at the mundane parts of life and point out how ridiculous and unrealistic things are. When teaching a class, I asked a similar question to my students "If you could choose a committee to change the world who would they be". For me, it would be Dolores Huerta, Cesar Chavez, Sister Teresa, Robin Williams, and more likely another comedian.









Cesar Chavez Day

AmeriCorps National Day of Service March 31, 2022

The Rock at Noon Day Albuquerque, NM

In commemoration of Cesar Chavez Day, our SeedCorps AmeriCorps Members dedicated their time to serving at The Rock at Noon Day, a homeless shelter that offers a variety of facilities for the individuals who come through their doors. This shelter provides two warm meals a day, showers, laundry, and even postal services.

Members served both breakfast and lunch and helped tidy up inventory throughout the facility. They had a variety of tasks like assisting in the preparation of the food and cleaning up the kitchen afterward. Altogether, the members served over 200 warm meals to individuals in need.









Otero County Mobile Food Pantry Otero County Fairgrounds, Alamogordo, NM





The Las Cruces team headed to Alamogordo this year to celebrate Cesar Chavez Day. They hosted a mobile food pantry at the fairgrounds and provided food to over 150 families within Otero county. The Las Cruces team is currently creating an Otero distribution that will occur at least once a month.









Earth Day

The focus of Earth Day 2022 was on engaging governments, institutions, citizens, and businesses on what role they can play in addressing climate change. The Earth Day organization wants us "to recognize our collective responsibility to help accelerate the transition to a prosperous and equitable green economy for all."



#InvestInOurPlanet

In celebration of Earth Day Brian Brown, Volunteer Engagement Manager, taught SeedCorps Members about Roadrunner Food Bank's Green initiatives.



Roadrunner Food Bank's Green Initiatives

Here are some of the ways that Roadrunner Food Bank is giving back to the planet:

In 2010, Roadrunner Food Bank began a process to include green initiatives in our operations like solar rooftops, fleet improvements, food rescue, and recycling and composting.

We have 366 solar panels installed on our rooftop at our main warehouse, which meet between 60-95% of our energy needs and save us nearly \$2 million each year in energy costs.

Our trucks are fitted with GPS systems that help our drivers



find the most efficient routes to deliver our food across the state, and we provide our drivers with policies to reduce gasoline usage, such as turning the truck off when at rest rather than idling.









Volunteer Appreciation

National Volunteer Month is an extension of an already-established National Volunteer Week that was first held in 1943 in Canada. At Roadrunner Food Bank, we celebrate our volunteers every day, but during National Volunteer Appreciation Week we made an extra effort to say 'thank you'. Our lobby was decorated and we invited our volunteers to share what they love most about volunteering.



EVEN OUR CORPORATE VOLUNTEERS LOVE IT, CHECK OUT THE FOLKS FROM TARGET WHO CAME TO VOLUNTEER



THROWBACK TO WHEN VOLUNTEERS HELPED SORT FOOD AFTER THE LETTER CARRIERS FOOD DRIVE IN 2006



Ismael working on Gratitude Cards for Volunteers



We asked our volunteers why they volunteer. I VOLUNTEER BECAUSE...

"I love my community!"

"I get to help those in need"

"I love helping my fellow New Mexicans"

"It is the right thing to do"

"No one should go hungry"

"Being selfless an helping others makes me happy"













Recipe of the Month

Bell Pepper Nachos

Bell Pepper Nachos



Makes 8 servings

Nutrition Facts/Datos de	Nutrición
Serving size/Tamaño por Ración	1 cup
Amount per serving/Cantidad por Ración Calories/Calorías	110
Total Fat/Grasa Total	2.5g
Saturated Fat/Grasa Saturada	1g
Trans Fat/Grasa Trans	0g
Cholesterol/Colesterol	35mg
Sodium/Sodio	350mg
Total Carbohydrate/Carbohidrato Total	5mg
Dietary Fiber/Fibra Dietética	2g
Total Sugars/Azücares en Total	3g
Protein/Proteína	15g
Potassium/Potasio	N/A

Adapted from SNAP-Ed Maine

IngredientsDirections• 4 bell peppers, cut into size-bite pieces1. Preheat oven to 350 degrees.• 1 cup salsa2. Wash bell peppers, remove seeds and cut into bite-sized pieces. Arrange pieces close together in a single layer on a large foil- lined baking sheet.• 2 teaspoons seasoning (try a mixture-chili powder, garlic powder, ground cumin, pepper)3. In a medium bowl, combine salsa, seasonings and meat, beans or tofu.• 2 cups cooked meat(chopped or shredded), beans or tofu3. In a medium bowl, combine salsa, seasonings and meat, beans or tofu. Spoon the mixture evenly over pepper pieces then top with cheese.• 1 cup reduced fat shredded cheese4. Bake for 15 minutes, or until peppers are heated through and cheese is melted. Serve warm.5. Refrigerate leftovers within 2 hours		
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ROADRUNNE



Nutrition Facts/Datos de Nutrición		
Serving size/Tamaño por Ración	1 taza	
Amount per serving/Cantidad por Ración Calories/Calorías	110	
Total Fat/Grasa Total	2.5g	
Saturated Fat/Grasa Saturada	1g	
Trans Fat/Grasa Trans	Og	
Cholesterol/Colesterol	35mg	
Sodium/Sodio	350mg	
Total Carbohydrate/Carbohidrato Total	5mg	
Dietary Fiber/Fibra Dietética	2g	
Total Sugars/Azücares en Total	3g	
Protein/Proteina	15g	
Potassium/Potasio	N/A	

Adaptado de SNAP-Ed Maine

Ingredientes Instrucciones 4 pimientos 1. Precalentar el horno a 350 1 taza de salsa grados. 2 cucharaditas 2. Lave los pimientos, retire las de condimento semillas y córtelos en trozos (pruebe con una pequeños. Coloque las mezcla de chile piezas juntas en una sola en polvo, ajo en capa en una bandeja para polvo, comino hornear grande forrada con molido, pimienta) papel de aluminio. 2 tazas de carne En un tazón mediano. cocida (picada o combine la salsa, los desmenuzada), condimentos y la carne, los frijoles o tofu frijoles o el tofu. Coloque la 1 taza de queso mezcla de manera uniforme rallado bajo en sobre los trozos de pimiento grasa y luego cubra con queso. Para agregar Hornee durante 15 minutos, o hasta que los pimientos estén sabor, cubra con

- sabor, cubra con cilantro picado, cebollas verdes o aceitunas negras
- hasta que los pimientos estén bien calientes y el queso se derrita. Servir tibio.
- Refrigere las sobras dentro de 2 horas









