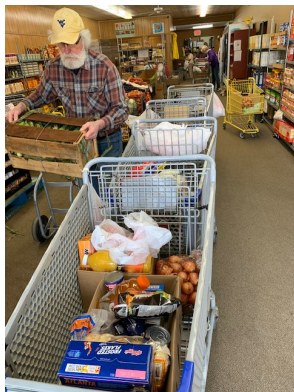




ITS FINEST MOMENT

An Editorial by Barbara Armitage

I have volunteered for the Alliance Community Pantry for over 10 years, since its inception. I've been a minor part of it through changes, adaptations, new management, new board members and many decisions. My role now is minor, just editing the newsletter. Through the years, there have been so many changes - hours changed, new freezers and refrigeration units added, and shelving added - all to make the shopping experience better for clients.



But through it all, I have never been more proud of the board, the management and the volunteers than I am now as I reflect on the drastic adaptations the decision makers have made during the month of March. As the pandemic changed the rules on a daily basis, the board has adapted life at the pantry to maintain the goal of providing food for our community in the face of overwhelming issues that they have faced. Here is the status as of the end of March. Our donors should feel so proud of how their dollars are being used. Below is the protocol to protect both volunteers and clients.

While still open, operations have been adjusted to maintain safe social distancing to combat the threat of coronavirus. Clients, during this period, will not be coming into the pantry.

Clients will be asked to line up around the corner and along the western side of the pantry where they will be met by a volunteer who will take their drivers license or other identification into the screeners to be registered. After registration, their IDs will be returned and clients will then return to their cars and drive up to the normal exit door to pick up food that has been collected by volunteers into baskets, as seen here. Clients will then load their own cars, unless they need help.



Joe Cullum and Kathy Kramer fill carts to be taken to loading zone.

Our goal is to maintain the health and safety of our clients and volunteers, while still being able to feed those in need. No system is perfect, but we hope these changes will allow us to stay open and continue to serve the community



Shelving removed, volunteer Cathy Brogan fills a cart

Over 600 families have been served since we started this practice. A special hats off to Terra Lashley, Joe Cullum and the warehouse crew, who unloaded the truck, removed shelves and reorganized the shopping area so that the pantry can meet the needs of our clients and volunteers. Our trucks still run, our volunteers still unload, screen, and shop so that our clients have food. **I salute you all and thank you for your service.**

KSU NURSING STUDENTS CONTINUE

As they do every semester, the Kent State nursing students in Pam Rafferty-Semon's Community Health class volunteered at the pantry prior to virus restrictions, performing blood pressure screenings and offering health information and handouts to all of our clients.



Volunteer Bruce Simmons, who was celebrating his birthday, seen here, was one who got his blood pressure checked by Kayleigh Holliday-Davis. She and

student Morgan Mullen also handed out information while the other seven students, such as Kayla Pierce, seen here with volunteer Bill Sol, helped clients shop.



These students volunteer each semester, add a health dimension to our services, and are always welcome. *The pictures for this edition were taken before the virus became severe.

Alliance Community Pantry Board Members

- Betsy Brown
- Joe Cullum
- Marcia Domino
- Dave Floyd
- Pat Gates, Sec.
- Jim Greiner, Treas
- Carol Henry
- * Jan Horning
- Jody Koenigseker
- Kathy Kramer, Pres
- Marty Magdalenz
- Mike Patterson, VP
- Glenn Rupp,
- Betty Rush
- Bob Shaffer
- Marge Simmons
- John Whitehair
- Kyle Woodrow

Behind the Scenes, Board Work Continues - Two Grants Received

While feeding the public continues, even in this time of crises, the board also continues to look for ways to improve the efficiency of the pantry and increase the offerings for our clients. Two recent grants have been received to this end.

The first was a Community Development Block Grant for \$8,500, to be used in the purchase of protein foods for the pantry clients. The grant proposal was written and submitted by Jody Koenigseker and Kathy Kramer, Board President. These will help when meat is difficult to get and possibly allow for quantities of hams or turkeys at holidays.

The OAFB (Ohio Association of Food Bands) grant of \$5,000 is for the purchase of upright freezers. This grant was proposed and written by Jody Konegseker and Betsy Brown. We can store and serve meat more efficiently using these.



With new freezers in the background, facilities chair Glenn Rupp, completes instillation