# Annual charity auction raises almost \$500,000

Thank you for "Stepping Up to the Plate" this year in a big way! Our 29th annual benefit auction raised nearly \$500,000!

These funds will directly benefit our ability to feed more families and individuals each week in NE Seattle and beyond.

As our Executive Director Joe Gruber shared at the auction, we are 80% busier than we were just two years ago. We've been working hard to raise more funds to keep up with demand.

Our Fund-A-Need raised \$265,000 to directly benefit our food budget which is a staggering \$1.5 million this year. This total includes matches from the community and local businesses, as well as generous donations from our auction guests.

A huge THANK YOU to everyone who attended, sponsored, donated

**CONTINUED ON PAGE 4** 



Attendees at the Take A Bite Out of Hunger Auction check out items in the Silent Auction. | **More photos on page 6.** 

# Budget shortfalls are looming

We're 80 percent busier than we were in 2022 – yes, 80 percent. Our total operating budget is now at \$3.9M for the current fiscal year and \$1.5M of that is just for food purchasing.

Please make a donation, any size large or small helps. If you're con-

sidering making an end of year gift to the Food Bank and have the ability to make a larger gift, it will go very far in helping our programs thrive and feed as many families as possible this Fall and Winter.

Donate at <u>udistrictfoodbank.org/</u> <u>donate</u> or scan the code.



University District Food Bank assists low-income individuals residing within Zip Codes 98102, 98103, 98105, 98112, 98115, and 98125.

Food for Thought is published quarterly by University District Food Bank for our volunteers, donors, and public at large.

University District Food Bank is a program of the University District Service League, a registered 501 (c) (3).

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# Letter From The Director

Dear Friends,

As social justice advocates have always known, particularly when funds are tight, budgets are moral documents.

As we consider our spending each year at the Food Bank, as the city council and congress deliberate budgets this fall, and as the state legislature convenes budget negotiations in January, that lens serves as a reminder that our choices and investments should reflect our perspectives about how we want to support one another. Government has some necessary functions, sure, but even those can and should be shaped by our values.



In years of budget abundance, this is an easy task. In difficult budget years, as it is today, this task is much harder. It is in these difficult years when we must participate the most. When we must question the underlying values that shape our budget and our investments, as we navigate our budget challenges. It is now when we must remind ourselves and our electeds how our communities can be bettered and made more inclusive, how generational inequities can only be diminished through intentional action, and how those actions must be maintained even in the face of austerity.

In her most recent book "The Painful Truth About Hunger in America," Dr. Mariana Chilton reminds us that hunger grows through our indifference. It grows as we individually become more disconnected from those around us. It grows as we ignore suffering, especially that imposed by generations of racist and sexist policies and practices. It grows as we internalize the pain from this suffering and make it part of our own narrative and our country's history. It grows because we allow it to.

As we work through the tough budget years ahead at the city and state, and think about the road ahead for our nation, we must remain aware of the moral choices we are making and those we are avoiding. We must reflect on our shared past and be honest about the policy choices we've made for the "me," indifferent to pain and hunger of our neighbors. A pain of our own creation.

In the past two years, the food bank has grown to be 80 percent busier across all our programming. While your generosity sustains our work and keeps our neighbors fed today, we need better solutions for tomorrow. We cannot sustain this indefinitely.

During the deepest days of the pandemic, we saw policy choices move us towards food security. The choices we made to strengthen SNAP, school meals, childcare subsidies, housing, and child tax credits worked. Rates of childhood hunger and child poverty both fell significantly. We brought low income families closer to opportunity. Now, as we've moved away from these investments, hunger and poverty have returned at alarming rates.

Let us collectively work to resist and change budgets and policies that don't lift us all up. That willfully perpetuate suffering. That reinforce a community of indifference. Let us connect with everyone around us – to celebrate, to grieve, to struggle as one. To make choices guided by a reality that we are here together, that our collective fortunes are intertwined even when we don't recognize that ourselves or want to simply ignore it because that is the easier way.

We must set forward on a path that recognizes and grows from our past to build a safety net that supports and sustains our neighbors and builds opportunity for us all. We remain committed to doing this work. I ask that you remain committed to it as well.

In peace, Joe

# Meet Claire Sanchez, pantry coordinator

Meet Claire Sanchez our hardworking Pantry Coordinator! Get to know more about her and how she helps keep the Food Bank running smoothly.

Q. Where did you grow up?

A. Phoenix, AZ

Q. What is your background?

A. Before I worked at the Food Bank, I worked in arts and education non-profits, marketing, and in the field of psychology.

Q. When did you start at University District Food Bank?

A. January 2024, so about 8 months.

Q. What is your title and role within the organization?

A. I'm a Pantry Coordinator. My work supports customers, volunteers, and broader pantry functions.

Q. What is the most fulfilling aspect of your work?

A. Building a nurturing community and connecting over shared needs for food and relationship leaves me feeling very fulfilled and keeps me excited about this work.

# Q. What would you like our donors and volunteers to know about the Food Bank?

A. The love, care, and attention that our staff and volunteers put into the Food Bank are, in my experience in non-profits, unparalleled. I would like donors and volunteers to know – and believe that they likely already do have some sense of – what a very special place the University District Food Bank is. It nourishes customers and volunteers alike, and is a cornerstone of the U District community.

#### **Quick Round Questions:**

Your hometown: Phoenix, AZ First concert: I was lucky, as a



Claire Sanchez is pictured with her dog, Monster.

kid, to be taken to a lot of wonderful concerts. My parents took me to see Linda Ronstadt, George Clinton, James Brown, David Bowie. The first concert I elected to attend on my own was a stadium show with Garbage, The Distillers, and No Doubt.

Coffee or Tea: Yes! Favorite Pizza Topping/s: Any-

thing spicy.

What's your dream vacation: I don't have a dream vacation, but in general, I like hiking new mountains and swimming in new bodies of water.

Favorite place to take out-oftowners in Seattle: The Arboretum, Discovery Park, or maybe Golden Gardens.

# Thanks for all of your auction help!

## **Auction Sponsors**

#### PRESENTING:

Wellpoint

#### PREMIER:

Corient KeyBank Shook, Hardy & Bacon L.L.P.

#### STAR-

Seattle Green Earth Cleaning University Kiwanis WSECU

#### **SUPPORTING:**

Arrivity Financial Planning BECU Beneficial State Bank Center for Spiritual Living Seattle Children's Hospital University of Washington – Office of External Affairs Seattle Interiors

#### PATRON:

Kilpatrick Townsend & Stockton Kinetic West Molly Cartwright Homes Pacifica Law Group UW Medicine

#### FRIEND:

Community Health Plan of Washington Lee & Hayes Lovrovich Orthodontics Seattle Interiors Sellen Community Foundation University Book Store

#### **IN-KIND DONORS:**

Ladd & Lass Brewing Republic of Cider

# Auction proceeds will help many

**CONTINUED FROM PAGE 1** 

items, volunteered, decorated the venue and more – we are so lucky to have such an incredible community!

If you couldn't attend and want to contribute, you can make a donation to the Food Bank to support our food budget at udistrictfoodbank. org/donate

#### **THANK YOUS:**

Volunteers – You made this all possible with your hard work and dedication to set up, run the event, and take down/clean up. We are so grateful!

Auction Item Donors – We received 468 donated items valued at \$101,000

**Sponsors** – We had a record number of sponsors this year - huge thank you to all of them for supporting our work in the community!

Dessert Dash – Thank you to all of the incredible bakers who donated treats to our dessert dash! It was a beautiful table and we couldn't be more appreciative of your sweet talents.

UW Foster School of Business – Their student volunteers helped with registration, entered sales in the auction database, and recorded live auction bids.

National Charity League – Mothers and daughters decorated St. Demetrios, worked the silent and live auctions, and helped with item retrieval.

## **Auction Volunteers**

#### **AUCTION COMMITTEE:**

Cathy Petito Boyce, Auction Chair Christine Bagley Kristina Smith Casey White Paul Yunker

### FOSTER SCHOOL OF BUSINESS:

Hannah Cecena
Tyler Gehr
Shaurya Handa
William Howie
Harika Jayanthi
Travis Johnson
Prithvi Krishnan
Eric Lee
Edrian Madyatama
Feroz Rizvi
Debjyoti Samanta
Aarushi Singla

#### **SETUP VOLUNTEERS:**

Jipsa Rao Vankayala

Nathanael Winata

Peg Balachowski Joe Balachowski Leah Ball Rick Bentley Emily Bingham Carol Cabe Louise Cole

**Brein Sitohang** 

Dick Conway Randolph Daniels Caroline Drake Susan Ephron Kimberly Gregory Linda Haba Danyel Hacker Alicia Howard Lesley Jacobs Karen Ko Linda Lau Jess Levine Cherie Liberty Victoria Martinsen Cindy May Jeremy Newton Matt Painley Amy Payne Kristina Smith Stephanie Stoffer Clara Thielke Lisa Vhugen Casey White Susan Williams Ken Yu

### NATIONAL CHARITIES LEAGUE:

Nancy Anibarro Siena Anibarro Heather Brandling-Bennett Payton Childs Emily Crandall Vivienne Crandall

Brynn Curley Debbie Dreis Reagan Dreis Alexandra Evans Blythe Evans Elaine Glant Ella Glant Caroline Jaquet Avaani Khanal Ellie Laskey Shannon Laskev Lela Lee Petra Lee Ruthie Nelson Angela Patterson Lucy Patterson Lindsay Romey **Avery Romey** Lindsay Romey Alison Scott Hannah Scott Stacie Siebrecht Erica Simonds Macey Simonds Ara Sleeth **Emily Sleeth** Courtney Story Harper Story Alice Warden Samantha Warden

#### **GRAPHICS VOLUNTEER:**

Curt Milton

# Thanks to our 2024 auction item donors!

**2BAR Spirits** Abeja Winery Acorn Street Shop Adamant Cellars AF Landscape Design/ Build Alaska Airlines Albert and Ellen Yunker Family Alderbrook Resort & Spa Alison Wobbrock All The Best Pet Care Alyssa Grundmeyer Fine Art & Illustration Anna & David Kinney Anthony's Restaurants Agua by El Gaucho Armstrong Family Winery Arra Ebersten Avennia Winery Baer Winery Bakery Nouveau Barbara Roller Barrage Cellars Bedrooms & More Beecher's Handmade Cheese Ben's Bread Co. Best Western Pioneer Square Hotel Beverly Hunnicutt Studio Bloedel Reserve Bloomer Estates Book Larder Boon Boona Coffee **Bottleworks** Brenda & Dan Clark Brown Bear Baking Buckley's Queen Anne Burgermaster Restaurants Burke-Gilman Brewing Cafe Hitchcock Cameron Catering Cappy's Boxing Gym Carol Cabe Casa Patron Cedar Grove Celia Donohue Charlie Burdell Cheryl & Scott . Washburn Chris Landman City People's Mercantile CJ & Erin Hawkinson Clare V. Clay It Forward Clive Pursehouse & Gwynne Junkin Cloud City Coffee Columbia Hospitality Copperworks Distilling Company

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Jane Lamb

Jeremy Hu

Jeanette Ferguson

Jess & Mary Levine

Jeanne Whitlow

Jess & Rachael Bouma Jessica & DJ Powers Jessica Sanchez Jet City Device Repair **IM** Cellars Joe Krukowski & Randy McChesney Jonathan & Marissa Cats Judi Chapman Karen Drumheller Karen Ko Karin Paula Philomin Kelly and Ruby Grebinsky Ken & Lesley Yu Ken Johnson Kobayashi Winery Kontos Cellars Kristina & Kent Smith Kuma Coffee Ladd & Lass Brewing Latta Wines Laura Collins & Greg Doerge Leonetti Cellar Leslie Kelly Lesslie Burwell Letterpress Distilling LetThemEatSoap.com Linda Rethke Little Water Cantina Long Chiropractic Center LULUMIÈRE Macrina Bakery & Cafe Madison Kitchen Mamnoon Restaurant Marination : Matt & Jessica Painley McCarthy & Schiering Wine Merchants, Inc. McMenamins Pubs and **Breweries** Mercer Estates Winery Michael Florentino Cellars Mighty-O Donuts Mike Gleason Mioposto Pizzeria Modernist Cuisine **MOHAI** Mojito Latin American Restaurant Molly & David Hancock MTN Gear München Haus Bavarian Grill & Beer Garden Museum of Pop Culture Nancy Nugent Nathan Yeager National Nordic Museum Neighborhood Farmers Markets Neighborhood Grills

**New Roots Organics** Nielsen's Pastries Night Light Nails Salon Nintendo of America Northwest Outdoor Center (NWOC) Old World Tasting Room **OOLA** Distillery Pacific Science Center Pagliacci Pizza Paint the Town Pasta Casalinga Patty Minzel Paul Yunker Peg Balachowski Piatti Pie Bar Project 9 Brewing Company Queen Anne Book Company Queen Anne Frame & Gift Rain City Burgers Rainglow Airbrush Tanning & Lashes Ray's Boathouse Republic of Cider Restaurant Homer Rick Steves' Europe Rotie Cellars Saffron Grill Saint Bread Salty's On Alki Sand Point Grill : Saviah Cellars : Sea Creatures Restaurants Seattle Aquarium Seattle Art Museum Seattle Children's Museum : Seattle Green Earth Cleaning : Seattle Interiors Seattle Mariners Seattle Seahawks Seattle Seaplane Seattle Select Basketball Seattle Storm Seattle Town Car Secret Squirrel Serafina Shanelle Donaldson Shultzy's Bar & Grill SIFF Sleight of Hand Cellars Space Needle LLC Spinnaker Chocolate Spud Fish & Chips Starbucks

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: Young Oh

Zeeks Pizza



Left: There was lots to bid on in the Silent Auction. Below: Food Bank Board President Chris Schenck welcomes everyone to the event.



# Night of fun, food, giving at auction





Left: Paul Chandanabhumma grabs a cake for his table during the Dessert Dash. Above: Volunteers from the National Charity League helped out at the auction.

## BRIDGES program helps older students hone life skills

At the University District Food Bank, we are much more than a hub for food distribution. Our core purpose is to build a healthy and thriving community. We are fortunate to work with many organizations to further job skills and empower community members.

BRIDGES (Building Real-life Independent Daily Living and Gainful Employment Skills) is designed for young adults with disabilities, ages 18-21, who continue to need special education services once they have completed grades 9 through 12 to meet their unique post-secondary transition goals.

At University District Food Bank, BRIDGES students work with their job coach, Ashleigh Greenwood, and staff to develop and hone their job, life, and independent living skills to launch them into a successful and meaningful future. This partnership provides hands-on learning opportunities that build vocational, social, and independent living skills. The connections students have made with staff and volunteers over the years is impactful. They are part of the community and insert joy and great value into the work of the University District Food Bank.

In conversation with Ashleigh Greenwood she discusses the importance of this partnership.

Q: Can you tell us about the history of BRIDGES and how long students have been involved at the food bank?

A: Our program has been working at the food bank for about five years.

Q: Staff and volunteers at the food bank always enjoy their time working alongside the BRIDGES students, can you tell us about how those relationships impact





Students in the BRIDGES program, above and left, work with their job coach and staff at the Food Bank to develop their job, life and independent living skills.

#### your students?

A: The relationships students have at the food bank are crucial building blocks to teach interpersonal skills with coworkers. This is a safe space for students to practice interacting and problem solving in real time with other volunteers. Students have developed a positive rapport with staff and

**CONTINUED ON PAGE 8** 

## **Turkey Trot to benefit Food Bank**

Join in the fun with Montlake's 8th annual Turkey Trot 5K and Kids Run on Thanksgiving Day! Sign up the whole family to walk or run on Thursday, November 28 and know you are benefiting a great cause.

One hundred percent of net proceeds will be donated to the University District Food Bank, so the more

who register the more we can raise! Register at Montlake.net.

Come out to run, jog, or walk at your own pace. The race course takes you through the scenic Washington Park Arboretum, always a visual treat in the Fall!

If you're not interested in running or walking but want to help, we're looking for volunteers on race day!



Turkey Trot participants

# Food Bank is a safe place for students to learn and grow

**CONTINUED FROM PAGE 7** 

volunteers that they look forward to seeing on their shift.

Q: After students complete the BRIDGES program how does their work at the food bank impact their future opportunities? Can you give us an example of what comes after BRIDGES?

A: The work at the food bank helps students build experience in the work place and gives them an opportunity to try a variety of tasks. This helps students figure out work they enjoy and can be successful with for seeking employment when they finish our program. It is also a tremendous help to have a reference for students when they apply for jobs in the future. We are also grateful for the students the food bank has hired from our program to give them employment.

Students after Bridges have multiple paths they can take depending on their desires and ability. We have students who get supported employment through state run programs, they can get employment independently, or go to community college. Those are the most common outcomes of our students.

