

telescope?



# SHARENews **WINTER - 2023**

In This Issue:

Empty Provides A Space...A Loaf of Thanks...You Chose

mpty is a concept that depends on how it is viewed. How does one become useful, whole, full, and content? It is only when one becomes empty that there is room for inspiration. From "in" and "spirit", inspiration is when you are filled with a force. It is only by emptying that inner space of negativities that room is made for the spirit to arise. The ancient Chinese philosopher, Lao Tzu said it best,

"Thirty spokes share the wheel's hub; It is the center hole that makes it useful. Shape clay into a vessel; It is the space within that makes it useful.

We fashion wood for a house, but it is the emptiness inside that makes it livable. Therefore, profit comes from what is there, usefulness from what is not there." JDSMK



Congregation Corner ......4 Holiday at the Theatre.....5 Thank Yous of Support.....5 Empty Bowls.....5 Mother and Daughter Team......6 Kitchen Kronicles.....7

# Celebrating 1 year— Your Choice!



our Choice, an indoor shopping experience as an alternative to both our Drive-Thru and pre 2020 models of distribution, is one year in! How did we make the change and where has it gone this past year? It began a year prior to Covid when we were examining how we did Distribution in relation to other food banks and pantries both regionally and nationally. March 2020 stopped our examina-

Continued on page 03

#### SHARE Spotlight Column

## **Pathway of Emptiness**

**SHARing Our Stories** 

Celebrating Your Choice......1, 3

Pathways from PBH......1, 3 A Wholesome Loaf (Client Story).1, 6

Olive Groves (Global Perspective)1,4

Reflections from Bob.....2

Deb Hess Retires.....2

Match Madness.....8

here is a unique beauty that is found in the seemingly grim reality of emptiness.

Emptiness can, in the words of the great poet Langston Hughes, feel like "all of our hopes have been shattered".

For many, emptiness forces us to solemnly reflect on times of fullness.

We can easily get lost in the valley of despair when we tally up the relationships, opportunities and conditions that once were. Many of us would rather deal with the weight of having too much than having too little. Being in a state of bareness impacts our overall wellbeing. Wellbeing can be best understood in what psychologist Michael Seligman refers to as PERMA. PERMA stands for positive emotions, engagement, rela-



began The Wholesome While my back-

# Loaf bakery in November A Wholesome Journey

ground is in ESL/Education, I have always looked for ways to incorporate real food in my lessons and with connections to my students. In the nearly 10 years that I've dedicated myself to raising my four young children I have spent a lot of time thinking about how I could begin working

again while taking care of my family and connecting my love of food, and especially bread, to the wonderful Carlisle community. I have a passion for bread and have always looked for ways to share it with those closest to me.

Thus, The Wholesome Loaf was born. I run the bakery from a sec-



# **Our Olive Volunteer** in Ancient Groves

alam! Ever since I was a little girl I have loved olives. I know. I know. It's a strange food for a little kid to love, but my dad always gave my brother and me olives for snacks, and we always had special olives for birthdays and celebrations. My American family is also a big consumer of

olive oil, as we go through several gallon size containers every year. Learning Arabic has paired remarkably well with my love for olives. Olive trees equal 80% of all cultivated trees in Jordan, continued on page 04

ommunity....Awakening Hope!" "Nourishing

# Chr Name

Bob Weed, CEO

# SHARE EMPTY?

Is the glass half full or half empty? If you say it

is half full, you are an optimist. If you say it is half empty, you are a pessimist. One has a positive connotation, while the other is considered negative. While I consider my glass to always be half full (most of the time it is overflowing), I do believe that there is a posi-

tive spin to be put on the empty part.

What value would my coffee cup have if it were not for the empty part? As many of you know, I'm rarely spotted without my coffee cup, filled. So you know how much value there is, for me, in the empty.

I have found that, in most of life, there is tremendous value in the empty part. At times, the emptiness begins with something sad. But it creates a space for something new and joyous.

When my Dad passed away in 2019, it left a big empty inside me. As I worked through that experience I heard stories about how he had touched the lives of other. Those stories started to fill that empty with joyous memories of his life.

Around Project SHARE I get to see empty get filled constantly, and it is joyous to observe. Volunteers stock empty shelves for *Your Choice* distributions. Empty boxes are filled with healthy, nutritious food. Empty trunks are filled during drive thru distribution at both Farmstand and the warehouse. Business partners, generous donors and even the occasional truck drivers bringing extra loads, catego-

rized as "rejected' due to minor issues. All assure that the empty slots in our warehouse are filled with valuable resources for our Client families. During the summer I spend many Mondays out with our gleaning team. There we fill empty bins with fresh produce given generously by

round Project
SHARE I get
to see empty
get filled constantly, and it
is joyous to observe.

the local farms. Their hearts are full and our cup is overflowing to the tune of over 100,000 pounds of fresh produce to stock empty shelves throughout our community.



Some precious images also fill my heart when I see an empty little child's hand soon clutching a new book to take home, just for them! Emptiness being filled is part of the views that I witness every day.

So the next time you look at something and think it is heading towards empty, pause for a moment. Look around and see all those blessings in our lives. Then consider that you too have an opportunity to fill that empty spot with joy.

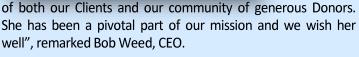
I have to go now. My coffee cup has some room for more joy –

# Director of Development

#### is retiring

after serving Project SHARE in challenging times that lead through

a new administration then into the pandemic and now the "new normal". "Since 2016 Deb has molded an approach to serving the interests



There are many joyful and impactful moments that Deb has brought and shared with all at Project SHARE. "When I have to describe Deb in a word I think of a few: competent, organized,

supportive, creative, a team player, hard working, and joyful", added Joe Kloza, Communications Coordinator.



Deb has been a dynamic force at many of our continuing events including the Match Madness campaign, the FARE for

SHARE festival, Farm to Table , and Empty Bowls. While we wish her all the best, we will miss her wise counsel and passionate work on behalf of all in the Project SHARE family. JDSMK















tionships, meaning and accomplishments. Emptiness can aggressively pull from any or all of the compo-

nents that make up wellbeing.

Yet, despite the apparent negative outcomes of this phenomenon, there are instances where emptiness has proven to be a pathway for creativity, justice, inclusion, and dignity. Let us pull up an imaginative chair and place it next to an imaginative painter. Smell the wooden floors and the distinct aroma that only can be omitted from paint. Watch closely as the painter begins to focus on the canvas. Do you notice anything? You are correct, the canvas is empty. In this scene

emptiness is a part of the creative process. In fact, the possibilities are endless when the canvas is bare. In many ways we intuitively know that empty canvases are the future spaces for beauty, expression, and provocation.

When a space is empty it forces us to strategically reflect on how we will fill the space.

ealth equity can be like the blank canvas noted above. Health equity exists when all people, regardless of race, gender, sexual orientation, disability, socio-economic status, geographic location, or other societal constructs have fair and just access, opportunity, and resources to achieve their highest potential for health ( Health Equity Leadership Exchange Network). Like the canvas, health equity can be the future site for something that is radiant and transformative. Emptiness in terms of health equity can be understood as the conditions where there are no physical, political, or other systematic barriers that impede the work of helping folks reach their highest potential for health. Too often health equity leaders have the arduous task of identifying societal health obstacles and creating solutions that address those obstacles. Through emptiness a health equity worker could be proactive in their approach by spending their limited time designing and constructing systems that promote health equity as opposed to spending a great deal of their time tearing structures down.

The beauty of emptiness in a health equity context is that it allows for an abundantly imaginative future free of the pressure to tackle the overwhelming systems that may have been in place for decades. I believe that a major prerequisite for creativity is emptiness. When a space is empty it forces us to strategically reflect on how we will fill the space. An example of this can be found in the dynamic work of Project Share. Every week Project Share serves the amazing residents of this region who have come with various forms of need, by nourishing our community. The empty space of food insecurity presents an opportunity to enhance dignity, inspire belonging and often helps address many of the systemic social determinants of health. We all have areas in our life that need people who will not see emptiness as an indicator of death but rather a sign of life.



Marcellus C. Taylor, Ed.D. serves as Director of Health Equity at the Partnership for Better Health. He joined the foundation in 2021 and leads a portfolio of grants and initiatives focused on advancing health equity. Dr Taylor mobilizes strategies to engage historically marginalized communities and people with lived experience through the sharing of power and decision making, towards addressing health disparities and shaping a more equitable future.



tions and thrust us into a Drive-Thru model for all. Then during the summer of 2021 we began to see a day when indoor distri-

bution could return, but how much and in what way? This is when we went full throttle and brought in a true shopping experience with the right equipment (coolers, freezers, racks) plus a method that had Clients registering for an appointment to ease the flow and make the experience unique to them. Vendors, with other Client services, all have the opportunity to participate. Some of us wondered how it would work but we worked to make it happen and it has been an even a greater success than we had imagined or planned.

When we began Your Choice in November of 2021 we had a total of 67 households. Fast forward to November 2022 and we served 322. We have now exceeded those who continue to come by the



Drive-Through method. More households now choose to choose through Your Choice! We now offer Your Choice each Wednesday as well as during the week of warehouse Distribution.



Your Choice takes us in 2023 as we confidently offer our Clients their choice!

Erin greets Nate and Chad as they choose.



#### More than a Party... Make a Game Plan!

Leading up to February 12th!

**Do something challenging and or creative** with your congregation, business, team, group, firm, school, family **to raise funds and or food** for Project SHARE, remembering that

# Hunger is Not a Game!

Visit: projectSHAREpa.org Contact: Media@projectSHAREpa.org



#### Filling our empty places

One of my favorite biblical stories is that of the Samaritan woman at the well. She was an unnamed outcast because of her lifestyle. The well was a



Over the many years since its inception, Project SHARE has become a "well" where those in our community who are food insecure can come and be filled.

source of water that she had come to depend on, but she came in the heat of midday instead of in the cool of the morning with the other women to avoid their ridicule. The well was a place she went to get her needs met — to fill her empty jars. But it was never enough. Every day she came back for more. Then one day, as she was filling her jars, she heard a man ask for a drink and when she looked up, she saw Jesus. In return for a drink, he offered her living water, something that would satisfy not just her physical thirst, but her deepest needs — to be recognized as a person who mattered, to be cared about and loved.

Over the many years since its inception, **Project SHARE** has become a "well" where those in our community who are food insecure can come and be filled. But it goes beyond meeting physical needs because the people who utilize the services of Project SHARE will tell you that it meets a deeper need – they feel they matter, are cared about, and are valued. It has changed their lives. Project SHARE has worked to grow its programs to fill the needs of anyone who is hungry in our community. **Project SHARE** recognized that there were people in the community who did not meet the criteria for main distribution but often had to make the choice between paying the rent and buying medication or food and so they created the Farmstand, where anyone could come. They have worked to ensure that the food provided is well balanced and nutritious. Their many programs from Gleaning to Kids in the Kitchen and more serve the community. The latest, Choice Distribution, allows people to have ability to choose for themselves, which they may not often have in other parts of their lives.



The faith community has been a dedicated and compassionate partner with Project SHARE probably because the organization was founded through the collaboration of many congregations in our community. Congregations have supported Project SHARE by collecting specific food items, donating to the holiday drives,

the summer feeding program, fill the bus Carlisle 4 kids, and volunteering their time

Just as the woman at the well had her empty places filled with Jesus' unconditional love, acceptance, approval and affirmation, Project SHARE fills the empty places for those who use its services not only with food but with overflowing compassion and care so they can not only survive but thrive.



Gale Wenk du Pont has served as the President of the Carlisle Area Religious Council since 2016, and is a member of Trinity Lutheran Church in Camp Hill. Her ministry focuses on pastoral care for the homebound and those in nursing facilities. She is also on the Cumberland County Re-entry Coalition and other community initiatives.

and one of the things I was most looking forward to while studying abroad was getting to see a native olive tree for the first time in my life. This dream ended up coming true during fall break when my cohort was invited to a Jordanian family's olive farm.

Immediately when we arrived at the farm the family welcomed us with plates of fruit and Arabic coffee. They also sat down with us and started telling us about olive harvesting in Jordan.

The olive picking season usually runs from mid-October to December, and traditionally during this time farmers and their families would work in the fields together harvesting olives and singing songs. Olives in Jordan are harvested manually. Large tarps are placed at the bottom of each tree and then when the olives fall onto it they make a pitter patter sound like rain drops!

After picking olives in the morning, we sat down to an amazing meal prepared by the family. We ate lamb sajina (a type of grilled meat,) potatoes, zait and zatar, (olive oil dipped in thyme,) matbucha (a tomato dip,) olives, fresh vegetables, lebnah (a type of yogurt,) halwa (a sweet pistachio spread,) and fresh green onions. I am not exaggerating when I say this was one of the most memorable and delicious meals of my life. I realized how blessed I was that our plates were not empty, as many can be throughout the world. After lunch the family took us to the local press where we saw how olive oil is made and try the fresh oil.



Whatever hesitation or emptiness we might have felt was filled with the spirit of welcome from our hosts. What continues to amaze me is that this Jordanian family did not know us personally before we came. They just knew there was a group of American students and their language partners who were coming for the day, and they graciously opened their home to us. To Jordanians, an empty house longs to be filled with guests and a feast. Similar to how the rolling olive fields long to be filled with families and friends singing, dancing, and laughing in the fall sunlight as they pick the trees' fruits. In these empty spaces something of real value can occur: hospitality and as a result, community and love. These empty spaces, however, only are filled with community when we invite others and welcome them.

What will always stay with me about my time in Jordan is the genuine hospitality I have encountered. Maybe olive harvesting is not on Trip Advisor's list of top activities to do in Jordan, but to me that's the whole point. Intimate moments like sharing a meal with a family and playing with children under the shade of olive trees while Friday prayers echo through the valley taught me more about Jordan and her people than any other activity I have experienced. Unconditional hospitality in a land full of millions of olive trees is the real Jordan, and I hope to bring this virtue with me back to Carlisle and carry it with me wherever I go in life.



**Xenia Makosky**, is a Carlisle resident and junior at Dickinson College. She has been volunteering at Project SHARE as part of Summer Feeding's educational efforts and collaborating on projects with Joe Kloza, the newsletter editor, since she was in elementary school. During the fall 2022 semester she studied in Amman, Jordan.



Firms, Businesses, Foundations and Organizations who, as part of our community donate funds or in-kind gifts received between September 15th and December 14th.

7-Eleven AES Hearthplace, Inc. Aetna Ahold DelhaizeUSA Family Found. Anderson Logistics Beechwood Orchards Beeman's Bakery

Bergey's Truck Center Beta Sigma Phi Bier Acres

Big Spring High Class Of '57 Blue Mountain Veterinary Service Bobby Rahal Toyota Boy Scout Troop 189

Brad Mentzer Financial Adviser Bricker's French Fries Bruce & Andrea Kimmell Charitable

Burnt Mill Veterinary Center, P.C. BWI Of PA, Inc

Capital Region Literacy Council Carlisle Girls and Boys Lacrosse Carlisle Kiwanis Club Foundation Carlisle Syntec Systems

CarlisleHS, National Honor Society Casses Chiropractic Clinic, PC CC Funnel Cakes

Chameleon 1648 Culinary Services Christian-Baker Company

Colyott & Watson Insurance Agency County of Cumberland Cruise Holidays Of Carlisle

Cumberland Valley Corvette Club Cumberland/Carlisle AARP 4377

CustomInk.com DB Schenker

Dickinson College

Don & Emily Thomas Thrivent Fund F&M Trust

Falafel Shack

Farm Show Milkshakes Flip Flops Foundation, LLC

G.B. Stuart Charitable Foundation Giant Food Stores, LLC

Gildin Giving Fund

Gill Giving Fund

Grappling Crab Shack LLC House Smoke & Smokehouse Deli

Joe Bedard Fund

Karen Hall Trust

KinderCare Kretzing, LLC

Land O'Lakes, Inc.

LifeGuide Financial Advisors

Lions Club of Plainfield

M&T Charitable Foundation

Mac Stack

Martin's Famous Pastry Shoppe Menasha Corporation Foundation

Microchip Technology

Moskel Counseling Services

Mountz Jewelers Nationwide

Penn State Dickinson Law

Penn State Health Medical

Penn State Master Gardners

Pledgeling Foundation Pretzel Spot Cafe

Rich Valley Golf

S&C Mckeehan Family CharityFund

SMSD Yellow Breeches Middle Sch. Spiral Path Farm

Sri Ganesh V3 LLC

Subway Autobody Collision Center Sundek Of PA

Sweet Patch

Syncreon

The Cindy and Glenn Shope Fund

The Doctors Warren Fund

The Foundation - TFEC

The Italian Job

Troxell Giving Fund

Union Quarries, Inc.

United Way Carlisle/Cumberland

Village Artisans Gallery Wegman's

Weis Markets

Wentzel-Weitzel Gifts

#### **Congregation Connections**

Many thanks to our congregational supporters. We also thank the many congregations for their gifts of time. This list recognizes donations received between September 15th and December 14th.

Bethel Assembly of God Bibleway Church of God Carlisle Area Religious Council Carlisle Baptist Church Carlisle Evangelical Free Church Carlisle First Church of the Brethren Carlisle Seventh Day Adventist Church Carlisle United Methodist Church Dickinson Presbyterian Church Doubling Gap Church of God Faith Chapel of Carlisle First Evangelical Lutheran Church First Presbyterian Church First United Church of Christ Green Spring First Church of God Hickorytown United Methodist Church Holy Trinity Greek Orthodox Cathedral Lighthouse Church of God The Meeting House Opossum Hill Union Church Otterbein United Methodist Church Plainfield First Church of God Redeemer Orthodox Presbyterian

Second Presbyterian Church Shiloh Missionary Baptist Church St. John Evangelical Lutheran Church

St. John's Episcopal Church

St. Matthew's United Church of Christ

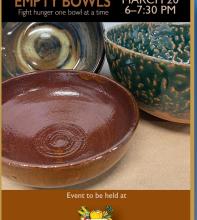
St. Patrick Catholic Church

St. Paul Evangelical Lutheran Church

St. Stephen Lutheran Church Tree of Life Lutheran Church Trinity United Methodist Church

US Army War College Memorial Chapel Youngs United Methodist Church

We also recognize all the individual donors and volunteers who give time and resources "Nourish Our Community..." while "... Awakening Hope!"



Tickets are \$25 per person at carlislearts.org

All proceeds benefit Project SHARE

Enjoy a sampling of soups and take home a handmade bowl!

Empty Bowls is sponsored by CALC Dickinson



## **Cooking Class**

Bring your family to cook together! Saturdays January 21 & April 22, 10:30am-12noon

123 Lincoln St, Carlisle Pa Lunch will be served

Contact Project SHARE's Nutrition Coordinator, Emma, with questions: email ewitwer@projectsharepa.org or call 717-249-7773 ext 231



ond kitchen in my home. I offer "in person" pickup, free delivery in the Carlisle borough, and also sell at Double Vision Acres farm store on Spring Rd. This set up allows me to have the flexibility I need to take care of my family and run a business making nourishing bread for the Carlisle area.

I believe that a fresh loaf of bread can be a community builder. Community is built around relationships and food can be a big part of that. If you share a meal of soup and bread with friends, or give a loaf of bread to a neighbor - all of these moments are building a sense of kindness and community. That is something I am so proud to be a part of with The Wholesome Loaf. When a loaf of my bread can help build a bridge between people, I am a happy baker!

One of the connections I am so pleased to be a part of in Carlisle is Project Share. I first became connected with Project Share when my children attended many of the Kids in the Kitchen cooking classes. This initially took place during 2020 when most everything was still locked down. When my children were able to virtually cook with their peers, after being cut off from nearly everything else, they were delighted.

During the summer of 2021 my husband suffered a workplace accident that left us in a very difficult position for an extended period of time. Once again, Project Share was there to offer us a helping hand in a frightening time. I have since spoken to many other families in our Carlisle community whose lives have been given hope because of Project Share's good work. It is because of my firsthand knowledge of this that I decided to celebrate the one year anniversary of *The Wholesome Loaf* by running a promotion to benefit Project Share - 25% of the profits of each European Peasant loaf sold during the Holiday season. It is so important for me to be able to give back to those who did the same for my family and so many others in this area.

As The Wholesome Loaf continues to grow and provide nourishing breads, pastries, and granola to our community I will plan to continue to give back in as many ways as I can. My hope for this business is that it will continue to help people find not just tasty bread, but a reason to sit down and share a meal and a conversation with someone important to them. I do believe this bread can make our community stronger.

latbreads are such a great starting point as you start to get the feel for working with bread dough. They are relatively quick, simple, and very rewarding.

The recipe I offer is for a very basic flatbread. This will turn out very similar to naan bread that you've likely encountered when eating Indian food. It's wonderful for dipping into savory sauces, but also makes a great base for hummus or a quick weeknight pizza. Almost every culture has some version of a traditional flatbread and you can really expand your knowledge, skill, and tastebuds! The link below will direct you to some great flatbread resources. Happy baking!

https://www.bobsredmill.com/blog/healthy-living/what-is-flatbread/

- 3 cups all purpose flour
- 2 tsp. Baking powder
- 1 1/2 tsp. Salt
- 3 Tbsp. olive oil
- 1 cup of cold water
- 2-3 Tbsp. canola or olive oil for the pan

Step 1: Place the flour, baking powder, and salt in a large mixing bowl and stir to combine.

Step 2: Add the oil and cold water. Stir to combine until you have a cohesive dough. Add more flour or water, if needed. Once combined, cover with a towel and let it rest for 10-15 minutes.

Step 3: Preheat a skillet (one with a heavy bottom works best) and add a small amount of the extra oil. Heat until the oil is hot

Step 4: Divide the dough into 10-12 pieces (each should be about the size of a large egg.) Flour your hands and roll or pat each piece into a rough circle about 1/4" thick.

**Step 5:** Fry each flatbread for 2-3 minutes, until it is turning golden brown. Flip and fry again on the other side. Transfer to a cooling rack while you finish the remaining flatbreads. Add any more oil as needed for the rest of the dough.

\*Feel free to play around with these! You can add fresh herbs or scallions. Experiment with combining white and wheat or rye flour. These are also fun to make on the grill!



Katie Cook Jimenez is the owner of The Wholesome Loaf. She was a former Client in need of a "hand-up", due to a family health crisis and developed a relationship with Project SHARE. Her at home business is attracting a growing number of customers thereby providing the income she sought to solve her family's challenges.

#### **Mom & Daughter Volunteers** Kim & Hannah

program for young adults with disabilities. I was looking to continue her volunteering What is your most memorable moment having volunteered at SHARE? after her program shut down due to the pandemic. I got to participate as well . I don't know if I have only one memorable moment but MANY sweet mo-

What do you do as a Volunteer here at SHARE? So the volunteer job description is "sorting" which can entail loading food boxes, cleaning fruit/ vegetables, sorting good and bad produce, bagging produce or other food items individually, packing food boxes, and stocking shelves for in person distribution.

What keeps you coming here? Frankly, we love the people we work with! Everyone is so friendly, kind and always happy to see you. We find both the staff and volunteers really enjoy serving. We love being apart of a non-profit that's helping the community and giving back!

What did you do before coming to SHARE? Host

Why did you come to Project my job during the Covid pandemic and was unable to return to work yet due to a Share? My daughter had previ- shortage or home health aides and programs for young adults with disabilities. I had ous volunteered with her day been a Financial Recruiter. We've been volunteering here for 2 years.

ments ...the wonderful conversations with the staff and volunteers for sure. Especially during the 2 challenge years of the pandemic feeling isolated and lonely...but not on Thursdays when we volunteer at Project Share! It's brought us friendships with great joy! Also the staff and volunteers have treated my daughter Hannah with such kindness and joy as well, making her feel like any 25 year old!

Anything else you would add? Yes, a BIG thank you to all the staff for simply saying "Hi" and chatting with all the Volunteers...making us feel like friends/family! It goes such a long way, more than I think they even know.:)









SHARE your support by means of this Newsletter's envelope or online at: projectSHAREpa.org



# KITCHEN KRONICLES

Emma Witwer, RD, LDN Nutrition Coordinator



n the past year, the cost of groceries has increased 12.4%, according to the U.S. Bu-

reau of Labor Statistics. If you are your family's grocery shopper, you may have seen a head of lettuce with a price tag of \$7, a tub of plain Greek yogurt marked \$6 and eggs continually creeping up in price. You

may be experiencing emptier wallets and the strain inflation is putting on households. This Kitchen Kronicles is dedicated to eating healthy while cutting costs. With strategic substitutions and simple swaps, you can lower your grocery bill without sacrificing nutrition.

Here are 4 tips for eating healthy on a budget:



Opt for Canned Meats: Fresh meats are one of the most expensive foods at the grocery store, so finding substitutes for fresh meat is key to cutting costs. Replace fresh

meat with canned meats, like canned tuna and canned chicken, to power up with protein. For the healthiest choices, look for canned meats that have 240mg of sodium or less per serving. Canned chicken is a flavorful addition to quesadillas, casseroles and one pot meals. Canned tuna is delicious formed into tuna cakes or tuna melts.



Go Vegetarian for a Meal or Two: Canned beans are a cost effective and nutritious choice. Incorporating one or two bean based meals into your meal plan each week will help keep costs low. Make a vegetarian chili

or vegetarian tacos using black beans or pinto beans instead of ground beef. Try using cannellini beans, kidney beans or chickpeas in soups. Always rinse canned beans with water before using to cut back on sodium.



Eat a Mix of Fresh, Frozen & Canned Produce: Like meat, fresh produce is a pricey item on our grocery lists. Frozen and canned produce have longer shelf lives and are cheaper than their fresh counter-

parts. Look for canned and frozen vegetables with 140mg or less sodium per serving, and opt for fruit with no added sugar for the healthiest choices. Mix and match fresh, frozen and canned fruits and vegetables to maximize nutrition and minimize costs.



Have a Plan: Planning meals in advance cuts costs by minimizing trips to the grocery store (then decreases impulse buys), scales back how often you are going out to eat and reduces food waste. Looking at least one week ahead and brainstorming meal ideas is crucial to eating healthy on a budget.

#### For healthy and cheap meal ideas, check out

**Budget Bytes** www.budgetbytes.com/, a food blog that takes into account cost and affordability of each of the recipes shared on the site. **Good and Cheap** by Leanne Brown books.leannebrown.com/good-and-cheap.pdf, a great resource that is geared toward recipes that are healthy and cost no more than \$4 per person per day.

If you would like an inspirational recipe to get started...here you go:

#### **One Pot Southwest Chicken Skillet**

(a Budget Bytes recipe)

Serves: 4 Serving Size: 2 cups

Prep Time: 5 Minutes Cook Time: 25 minutes.

#### Ingredients

- 1 cup uncooked quick cook brown rice
- 1 cup salsa
- 1, 14 ounce canned chicken
- 1, 15 ounce can black beans, rinsed
- 1 tablespoon chili powder
- 1 ¾ cup reduced sodium chicken broth
- 1 cup shredded cheese (optional. To reduce cost of this recipe, leave it out)
- Optional Toppings: More Salsa, Plain Greek Yogurt

#### Directions

- Grab a skillet with a lid. Combine the rice, salsa, canned chicken, canned beans, chili powder and chicken broth in the skillet. Stir until all the ingredients are mixed together.
- Place the lid on the skillet and turn the heat onto high.
   Bring the skillet to a boil. Once boiling, reduce heat to lower and simmer for 20 to 25 minutes- until a liquid has been absorbed by the rice.
- Once liquid is absorbed, turn off the heat and let the skillet rest for 5 more minutes with the lid on.
- Remove the lid and fluff the mixture with a fork.
- Sprinkle the cheese over the top of the mixture, if using cheese, and replace the lid until the cheese has melted.



Kids in the Kitchen- In-Person 5-6:30pm at SHARE HQ. Limited places available! Jan 3; Feb 7; Mar 7; Apr 4; May 2 Tuesdays Registration / Sign-up: timetosignup.com/projectsharepa Virtual Zoom: Jan 24; Mar 28; Apr 25 Tuesdays Details at: projectSHAREpa.org

**Adults—Slice of the Month- In-Person** 5-6:30pm at Farmstand, 123 Lincoln Street.

Jan 9; Feb 13; Mar 13; Apr 10 Mondays Registration: timetosignup.com/projectsharepa Details at: projectSHAREpa.org





5 North Orange Street Carlisle, PA 17013 Phone: 717-249-7773

Website: projectSHAREpa.org Facebook: Project SHARE of Carlisle PLEASI PLACE STAME HERE

#### **POSTAL RETURN SERVICE REQUESTED**

Mailing Address Line 1 Mailing Address Line 2 Mailing Address Line 3 Mailing Address Line 4 Mailing Address Line 5





Match

#### MARK YOUR CALENDARS NOW!

# Match Madness Campaign



#### **DONATE**

March 1-31, 2023

Project SHARE receives 100% of your contribution plus a matching percentage.

#### The More We Raise, The Greater the MATCH!

A matching gift incentive by the **Partnership for Better Health,** M&T Bank & the McCormick Family Foundation.

To be sure your gift qualifies for the Matching Campaign, please MAKE YOUR GIFT between March 1-31. ONLINE at WWW.FORBETTERHEALTHPA.ORG — Click on Match Madness and choose Project SHARE as your non-profit of choice. Or, MAKE CHECK PAYABLE TO "PFBH" and write Project SHARE in MEMO line. Send to PFBH, 274 Wilson St, Carlisle 17013.

BOARD OF DIRECTORS
NICOLE DEARY—CHAIR
JAMES MARKLEY—VICE CHAIR
ERIN WILFONG—SECRETARY
SHAWN BERNHEISEL—TREASURER

ROBERT WEED—CEO BRIAN GOCHENOR ISAAC LOPP APRIL MOCK MADELYN SNYDER

MIKAYLA SNYDER
LISA THOMAS
ORATIO THOMAS
NON-VOTING
MARIE STEPHENSON

STAFF
DARRELL BEAM
DEB BROWNAWELL
LAURA ESTEP
DEB HESS

JOSEPH KLOZA ASANI MUKUSA JACOB SULTANIK MEAGAN SMITH EMMA WITWER



Project SHARE is a faith-based food pantry founded in response to God's call to love one another.

To reduce food insecurity for neighbors in the greater Carlisle area by offering access to nutritious food, programs, and a support network that promotes self-sufficiency, fosters dignity, and instills hope.