

THE FRONT BURNER

A Thurston County Food Bank Publication

Volunteer Spotlight — Bonnie!

Volunteers at the Food Bank's Warehouse and Distribution Center work behind the scenes to support our plethora of programs. Behind them all sits Bonnie, receptionist extraordinaire. Along with answering the phone and welcoming all who come through our doors with a joyful serenity, Bonnie is responsible for much of the data entry that is crucial to making what we do work. Anything from tracking the flow of food to inputting volunteer hours, Bonnie puts her special skills to work in service to us all and the community at large.



Hailing from Albuquerque, New Mexico where she had a blast reading and playing softball, Bonnie began volunteering upon her retirement three years ago. She loves getting to meet people and volunteering makes her feel good about helping people and giving back to her community. When not volunteering, Bonnie has maintained her love of reading while swapping softball for gardening. Despite residing now in Washington, Bonnie brought with her a bit of New Mexico in terms of her taste buds. Here's a recipe for New Mexican Green Chili Stew she would love to share with you. Enjoy!

by Joe R.

New Mexican Green Chili Stew



Ingredients

- 1 ½ lbs. beef chuck or pork cut into ½ in. cubes
- 2 medium onions, diced
- 4 garlic cloves, minced
- 1 ¼ lbs. potatoes, diced
- 5 cups of beef or chicken stock
- 3 cups Hatch Green Chili, already roasted and peeled
- 1 cup corn kernels, 1 cup carrot chunks, or 1 diced red bell pepper
- 1 table spoon salt or more to taste

Instructions

1. Sear the meat in a Dutch oven until it browns.
2. Stir in onions and garlic until onions become translucent. Pour in the stock.
3. Sprinkle in salt, reduce heat to a low simmer and cook uncovered for 1 ¼ hours.
4. Stir in the chili and remaining ingredients for another 45 minutes to 1 hour, until meat is tender and the vegetables are soft.
5. Ladle into bowls and serve hot. Serve with warm flour tortillas or corn bread.

Thanks Bonnie!



Thank You
to our 2023
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Directors**

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Volunteer Spotlight — Wayne!

Wayne has been volunteering for the past four years at the Food Bank and has completed over 1,600 hours of service! He enjoys working at both of our Food Pantries and the Warehouse, as well as helping out at special events and the Lacey Farm Stand during the growing season.

Wayne's hobbies are traveling and getting his lovable black lab Wolf ready for competitions. He volunteers not only to keep busy, but also to be part of a community.

This summer, Wayne is making a big life change and moving south to the arid deserts of the United States — and is already set up to volunteer at the local food pantry! Good Luck on your next adventure, Wayne! We appreciate all the hard work you have contributed here at the TCFB!

by Morgan L.

Thanks Wayne!



Volunteer Spotlight — Doug

♥ *In Memoriam* ♥

The Food Bank lost a beloved volunteer in May. One of my very first and fondest memories of the Food Bank was touring our downtown pantry and meeting Doug at his egg station. He was sawing egg cartons into half-dozens — without removing the eggs! I was rewarded with his generous smile and some hearty jokes, things he shared with everyone he met. (Allison)

I was the Volunteer Coordinator when Douglas came on board and his first and longest-standing assignment was egg sorting. Douglas was our “Egg Man”. His second assignment was really a job he offered to perform, the morning coffee-maker, a job I quickly relinquished. The staff and volunteers really appreciated his dedication to having fresh, tasty coffee ready first thing in the morning and at break time. His final gesture for Food Bank staff and volunteers was to brew an early morning batch just two days before his passing. Douglas will be remembered for his infectious smile, the glint in his eye, and his kindness and generosity. (Judy)

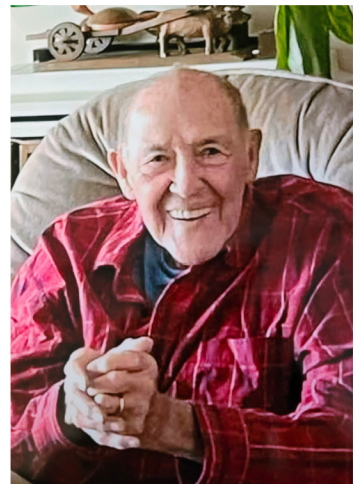
Did you know? Doug, who went by "Dud" on Facebook, was our "Top Fan"! This is more than a feeling — it is an official Facebook designation! Doug liked and commented on nearly every post, thanking the community for their generous support of our mission, and encouraging folks to join our volunteer team. His last, on a post thanking our AmeriCorps service members:

“ Thank you one and all, and what a joy it is to have you here. ”

Back at you Doug — what a joy it has been to have you in the Food Bank family!



Bringing flowers to staff on Valentine's Day!



TCFB will be **CLOSED**
on Tuesday, July 4th

Community Events

Join Our Amazing Volunteer Team!

Volunteer Shifts:

Olympia's Food Pantry:

M, W, F: 7:45-12, 11:45-4
ocscvolunteers@
thurstoncountyfoodbank.org

Lacey's Food Pantry:

T, Th: 9-12:30, 12-3
2nd Wed: 3-7pm
lscvolunteers@
thurstoncountyfoodbank.org

Farm Stand: Sat 9:30-1:15

farmstand@
thurstoncountyfoodbank.org

Tumwater Warehouse:

T, W, Th: 9-12, 1-4
wdcvolunteers@
thurstoncountyfoodbank.org

Satellites, Mobiles, Home

Deliveries:

satellite@
thurstoncountyfoodbank.org

Kiwanis Gardens & Gleaning

gardens@
thurstoncountyfoodbank.org

Apply at: [thurstoncountyfoodbank.org/
volunteer/](http://thurstoncountyfoodbank.org/volunteer/)



One-buck
Wednesday
JULY 26!

2023 Thurston
County Fair

**SAVE
THE
DATE!**

\$1 admission
with a non-
perishable food
donation for
TCFB!

also at the Thurston County Fair:



Berry Best Pie Contest!

Saturday, July 29

Rules:

- 1 Bring your "Berry Best" pie to the Expo Center at the Thurston County Fairgrounds on Saturday, July 29 between 12:00 pm and 1:30 pm
- 2 Bake it in an 8" or 9" disposable round pie tin
- 3 Berries must be the main ingredient
- 4 Pies CANNOT contain: cream, cream cheese, custard, Jell-O, or eggs
- 5 Submit a 3" x 5" index card accompanying each pie with the contestant's recipe [with the type of berry(ies) used], name, address and telephone number

We're looking for pie-bakers...
and folks to buy pie after the contest. Yum!

Proceeds benefit TCFB!

Contact Judy for more info @ 360-352-8597 x203. Contest details coming soon to:
thurstoncountywa.gov/2023-thurston-county-fair-july-26-30

Need information about our food and non-food services? Interested in volunteering or making a donation? Visit our website at thurstoncountyfoodbank.org or contact us at 360-352-8597.