



# THE OCS FREE PRESS

Community News from Oberlin Community Services [oberlincommunityservices.org](http://oberlincommunityservices.org)

## OCS CALENDAR:

- December Saturday Distribution will be *Saturday December 10th* from 10:30 AM - 1:00 PM.
- OCS choice food pantry is closed all day from *December 14th* through *December 21st*. Packed bags will be provided on *December 14th* and *December 19th*
- “Empty Mugs” Holiday Concert at First Church *December 13th* at 7pm
- Holiday Helping Hands will take place on December 16th. 12-4:30 pm
- The holiday food giveaway will take place on December 21st from 1:30 - 4:30.
- Food pantry reopens on December 22nd.
- All OCS services are closed from December 23rd through December 27th .
- *December 28th* and *December 29th* – OCS is open with regular pantry hours.
- All OCS services are closed on *December 30th*
- Happy Holidays!

## *Exciting News, Congratulations:*

### **Food Distribution Coordinator Alan Mitchell Joining Richland County Foundation**

Starting on January 1<sup>st</sup>, 2017, Alan Mitchell will be joining the Richland County Foundation. After devoting more than 4 years to increasing food accessibility and decreasing hunger in Oberlin, and to making OCS as safe a place as possible for our clients, Alan has decided to leave OCS and take a job as a Program Officer—allowing him to spend more time with his wife and daughters in Mansfield. We are excited to see where Alan’s work will take him, but he will be surely missed, not only by OCS staff, clients and volunteers, but also by the Oberlin community at large. The OCS Food Distribution Coordinator position will be posted on December 1<sup>st</sup>, 2016. Applications will be accepted at that time.



## OCS Welcomes Christine Anderson as the New America Counts Tutoring Coordinator

OCS is proud to welcome Christine as the new America Counts Tutoring Coordinator. Christine, born in



Youngstown, OH and now a resident of Elyria, has a master's degree in library science and education. These skills equip her to be a passionate, organized, insightful and creative program manager. Already she has done exciting things with program: supporting tutors, filling her office with educational math activities, organizing folders of information for each tutor and pushing tutors to see connections between the work they do and other OCS social services. We can't wait to see what she'll do next!

## Oberlin College Dining Hall on Board with OCS Food Rescue Program



Friday, November 4<sup>th</sup> marked the first delivery of prepared food from Stevenson Dining Hall at Oberlin College to OCS to be distributed to clients. Delivered by three Oberlin College students, four family-sized aluminum containers of chicken made their way to the OCS freezer and were offered as a protein option. Oberlin College has agreed to package prepared meals twice a week from Stevenson, inaugurating the first chapter of Oberlin Community Services' (OCS) Food Rescue Program.

Food rescue is the practice of salvaging edible food that would otherwise be discarded from restaurants, grocery stores, produce markets, or dining facilities and redistributing it to local emergency food programs. For the past five years, OCS has been working with

local food distributors and dining facilities to figure out a way to redistribute pounds of wasted food legally and safely. The path to food rescue is an arduous one, as dining halls and restaurants are often hesitant to donate food that has already been served due to liability concerns, even though the Bill Emerson Good Samaritan Food Donation Act of 1996 protects food donors from liability, stating that “a person or gleaner shall not be subject to civil or criminal liability arising from the nature, age, packaging, or condition of apparently fit grocery product.”

OCS, Oberlin College and other dining facilities have since navigated the legal constraints on food rescue programming and Stevenson Dining Hall is ready to participate! Since November 4<sup>th</sup>, several pounds of prepared polenta, brown rice, sweet potato hash, quinoa, and vegetable potpies have arrived at the OCS food pantry from Oberlin College.

Dedicated to fighting hunger in Oberlin and southern Lorain County, OCS intends to expand this food rescue program throughout the city of Oberlin. OCS is currently collaborating with the Oberlin Project’s Oberlin Food Hub—a food distributor of locally grown produce—to establish a method by which OCS can rescue food from every dining facility in town. With adequate volunteer support, eliminating food waste in Oberlin could be a reality.

Special thanks to Pizza Hut and Panera Bread for continued support of OCS Food rescue efforts!

## Special Holiday Food and Gift Distribution



Oberlin Community Services is proud to announce the 61<sup>st</sup> anniversary of special holiday distributions and Holiday Helping Hands—a December holiday gift tradition! OCS has been distributing gifts and special holiday food to Oberlin clients since 1955. These programs assist hundreds of Oberlin residents during the holiday season.

This Thanksgiving, thanks to donations from IGA, AgriNomix, Prospect Elementary School Students, and Mercy Allen Hospital, OCS was able to provide clients with a basket of mashed potatoes, stuffing mix, mac and cheese, green beans, corn, gravy, onions, carrots, mayo, buns, yams, cool whip, and a frozen turkey. See our Recipe of the Month below for tips on what to make!

On December 16<sup>th</sup>, OCS will host the annual Helping Hands gift program. OCS has collected the holiday wish lists of children and teenagers under the age of 17. We exchange these lists with donors willing to purchase gifts

and then match our clients with donors. The gift give away will be followed by a Christmas holiday food distribution on December 21<sup>st</sup> from 1:30 to 4:30pm! This distribution will operate like a second Saturday

distribution—offering many different specialty items like turkeys, hams and hot chocolate.

## Recipe of the Month: Garlic Mashed Potatoes



### *Ingredients:*

*1 whole clove of garlic  
1/4 cup of heavy cream  
5 peeled potatoes*

Step 1: Fill a medium sized pot with water. Cook at high heat until boiling.

Step 2: Chop and peel 5 potatoes. Lightly salt them and boil them until cooked.

Step 3: Preheat the oven to 400 degrees Fahrenheit. Place garlic clove on a baking sheet and roast for 20 min.

Step 4: Fill a medium sized saucepan with 1/4 cup of heavy cream at low heat. Add 1 teaspoon of salt and 1 teaspoon of pepper for taste.

Step 5: Take out roasted garlic from the oven and unpeel it and mash it. Cook the garlic mash with the heavy cream.

Step 6: Mash the boiled potatoes in a bowl. Mix in the garlic heavy cream sauce. Serve hot.

# Volunteer Spotlight:

*This month, OCS would like to honor the work of two, outstanding volunteers!*

## Jenny O'Berry

Oberlin resident Jenny O'Berry has been a volunteer of utmost excellence. Though she came in more regularly during a concentrated period of (date) to (date), she still comes in semi-regularly and to help us out when we are particularly short-staffed. Jenny was always on time and called when she could not make it. She is kind, efficient, funny, and she gets along with clients and volunteers and is not afraid to ask for help. Jenny is a pleasure to have around!

## Mike Krenciglova

Mike Krenciglova has been a blessing for OCS. He is always there when we need him—be it for meals on wheels, a produce distribution, a regular pantry shift, or a delivery, with or without advanced notice. He is organized and calm when he needs to be, and passionate and assertive during moments of crisis. He has become a leader in the warehouse—on top of OCS policies and great at adapting to change. Volunteer coordinators Maqwe and Hannah would have a lot harder of time without him.