



Network News October 2018

Questions? The Network Engagement Team is here to help!

net@fulfillnj.org; 732-643-5889.



Turkey Sign Up Deadline Approaching!!

As a reminder from last year, **we will be requiring all pantries who plan to distribute individual turkeys to submit copies of your sign-up sheets by October 19th.** Other feeding programs (Soup Kitchens, Shelters, etc.) who wish to receive turkeys for your meals should also submit a turkey request form **no later than October 19.**

Forms can be obtained by contacting the NET, net@fulfillnj.org.

Serving A Thanksgiving Meal? Please let us know when you will be serving in case any clients contact us for assistance.

Some Friendly Reminders...

- In Agency Express, if you wish to add items to your shopping list, instead of creating a new order, please go into Order Management, click on the pencil to edit your current shopping list order. Then click on “Continue Shopping” and add any items you wish, then Update Cart and Submit Cart again.
- For those programs that receive Government food, please remember that we remove the current month’s allocation 5 business days prior to the end of the month. So please plan accordingly when placing your orders.



Neptune Facility
3300 Route 66
Neptune, NJ 07753

The B.E.A.T. Center
1769 Hooper Avenue
Toms River, NJ 08753

732-918-2600
fulfillnj.org



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Upcoming Trainings

Orientation
Thursday, October 11
at 2:00pm Neptune

Safe Food Handling
Must be completed every three years
November 7 BEAT Center 2:30pm
December 17 Neptune 2:30pm

Agency Express
Tuesday, October 9 at
1:00pm The BEAT
Center

Erin's November Recipe

Butternut Squash Bisque

Ingredients:

2 tsp. oil
2 cups sliced onions
2 lbs. butternut squash, peeled, seeded, cut into 2-inch cubes
2 pears, peeled, cored, and diced
2 tsp. garlic powder
1 tsp. ginger powder
4 cups chicken or vegetable broth
1 cup water
1 Tbsp. lemon juice
½ cup plain nonfat yogurt



Directions:

- 1.Heat oil in a large pot over medium heat.
- 2.Add onions and cook, stirring constantly until softened, 3 to 4 minutes.
- 3.Add squash, pears, garlic, and ginger; cook, stirring, for 1 minute.
- 4.Add broth and water; bring to a simmer.
- 5.Reduce heat to low, cover, and simmer until squash is tender, 35-45 minutes.
- 6.Puree soup, in batches if necessary, in a blender. (If using a blender, follow manufacturer's directions for pureeing hot liquids.)
- 7.Return soup to pot and heat through. Stir in lemon juice.
- 8.Garnish each serving with a spoonful of yogurt.
- 9.Refrigerate leftovers within 2 hours.



Garden News

Winterize Your Garden

- Seeding oat, pea, or clover in your garden beds will provide integrity to your soil.
- Covering your garden bed with finely chopped leaf mulch will maintain soil health.
- Using straw to top your garden beds will maintain top soil levels.
- Properly winterize or empty your irrigation lines.

Something's happening...April 11th...Don't miss out!



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