



# Network News August 2019

Questions? The Network Engagement Team is here to help!

[net@fulfillnj.org](mailto:net@fulfillnj.org); 732-643-5889.

## Fulfill Closures

**Monday, September 2<sup>nd</sup> for Labor Day**

Please keep in mind that this is not a business day, so leave extra time to place your orders!

Also, the BEAT Center will be closed on Friday, August 16<sup>th</sup> for our Culinary Class Graduation. There will be no pickups available at that location this day.

## Let's Talk Turkey...



It is hard to believe we are already approaching another holiday season! You may wish to start thinking now about your sign-up and distribution timelines to ensure a smooth process this year. 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 18<sup>th</sup>.** Other programs who wish to receive turkeys for your meals should also submit a turkey request form.

Forms are attached to this email, or can be obtained by contacting the NET, at [net@fulfillnj.org](mailto:net@fulfillnj.org).

**Are you willing and able to open for additional evening and/or weekend hours? If so, you may be eligible to receive agency credits for your time. Please email the NET if you are interested in discussing this further.**



**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](http://fulfillnj.org)



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## Upcoming Trainings

### Safe Food Handling

*Must be completed every three years*

August 7<sup>th</sup>; Neptune – 2:30PM

September 12<sup>th</sup>; BEAT Center – 2:30PM

### Agency Orientation

September 5<sup>th</sup>; Neptune - 1:30PM

### Agency Express

September 5<sup>th</sup>; Neptune - 2:30PM

***Please note that RSVP is mandatory for all meetings.***

### Chickpea, Greens & Grape Salad (Serves 8)

#### Ingredients:

- 2 cups seedless grapes
- 5 cups mixed salad greens
- 2 cups cooked chickpeas
- 2 cups orange slices
- 3 Tbsp. vinegar
- 2 Tbsp. vegetable oil
- 1 tsp. sugar



#### Directions:

1. Thoroughly rinse grapes and salad greens. Strain and rinse chickpeas.
2. Combine rinsed grapes, salad greens, chickpeas, and oranges together in a large bowl.
3. In a separate small bowl, combine and mix the vinegar, oil, and sugar.
4. Pour the oil mixture over the fruit salad.
5. Toss together well and serve.
6. Refrigerate leftovers.

SOURCE: <https://jsyfruitveggies.org/greens-and-grapes/>

## Seed to Supper

Understanding the difference between beneficial insects and pests will be the topic of this month's Seed to Supper workshop; PEST MANAGEMENT. Participants will learn to identify garden pests, attract beneficial insects, and create control methods from household items. The workshop is at our Neptune garden on August 30<sup>th</sup> from 1:30 to 3:30 pm.

To register, contact Jess Sinkhorn at [jsinkhorn@fulfillnj.org](mailto:jsinkhorn@fulfillnj.org) or 732.643.5877.



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