



Network News September 2023

Questions?

The Network Engagement Team is here to help!

net@fulfillnj.org; 732-643-5889

New SNAP Work Requirements Effective September 1st, 2023:

Able-Bodied Adults without Dependents, (or ABAWDS up to 50 years old who don't have children) will now have to show proof they're working at least 80 hours a month or that they are enrolled in an education or training program to receive SNAP benefits.

In October 2023, that age requirement will increase to 52.

Homeless people, veterans and adults up to age 24 who aged out of foster care are exempt from the new mandates.

Questions? Please contact our Resource Connections Team at 732-643-5889 for further assistance.

Thanksgiving Turkey Order

It's almost that time of year! The Turkey Order Request is included in this email and will be due back to us no later than **October 13th**. Any questions, please email us at net@fulfillnj.org.



Upcoming Fulfill Closures:

Thursday & Friday, November 23rd & 24th – Closed in Observance of Thanksgiving

*****Please plan ahead to make sure that you place the orders you need before the closures.*****

Need assistance with orders, reports, or anything related to your feeding agency? Please email the Team at net@fulfillnj.org for immediate support. Any of our team members can assist you right away!



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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In-Person Trainings in Neptune:

Orientation and Agency Express Training:

Tuesday, September 12th at 9:00am

TEFAP Report Training (for Government Commodity Agencies Only):

Thursday, September 28th at 9am

** Please note that due to attendance limits, RSVP is mandatory for all in-person trainings*

Safe Food Handling Training dates via Webex (virtual):

Thursday, September 14th at 9:00am

Monday, October 16th at 12:00pm

To register, please email net@fulfillnj.org

TEFAP AGENCIES


- Even if you did not receive any SFPP food for the month, please submit the SFPP Inventory Sheet with “No order and No inventory” along with your monthly report.

General Delivery Reminders

If you receive a delivery and have pallets and/or banana boxes to return to Fulfill, please ensure that you store them in a dry, safe location. We do not want to run the risk of pests getting into the boxes or pallets because we will not be able to bring them back into our warehouse due to food safety issues.



Three Bean Summer Salad



INGREDIENTS

FOR THE SALAD

- 3 cans beans, different kinds, drained and rinsed (black beans, chick peas, navy beans, kidney beans etc.)
- 1/2 onion, finely chopped
- 1 cucumber, finely chopped
- 3 tablespoons capers or chopped olives
- 1/2 cup finely chopped herbs (parsley, cilantro, basil- whatever you prefer)

FOR THE DRESSING

- 1/4 cup red wine vinegar
- 1/4 cup extra olive oil
- 1 teaspoon mustard (Dijon if available)
- 1 to 2 teaspoons honey or maple syrup.
- salt and pepper to taste

DIRECTIONS

1. Combine dressing ingredients in a large bowl with whisk.
2. Add all salad ingredients to bowl and combine
3. Allow salad to marinate in fridge for 1 hour before serving
4. Will last in an airtight container up to 4 days in fridge.

