Ways to Make a Difference in Your Community

For 50 years, the Drexel Alumni Turkey Project has been committed to serving the Greater Philadelphia community by providing turkeys to those experiencing hunger and food insecurity during the holiday season. Thanks to the generous volunteer and philanthropic support of alumni and friends, the Turkey Project has expanded its reach over the last five decades. What began as a small but mighty initiative, has grown to serve more than 2,500 individuals and families, including Drexel students. We are now able to provide participants with a turkey and side dishes to create a full holiday meal. The continued impact made by the Turkey Project shows our neighbors the power of Drexel Dragon’s uniting in service of others.

Below are some resources that can help you stay connected to the causes of hunger and food insecurity 365 days a year. Whether it’s by engaging in conversations about these issues, volunteering with a local organization, or reducing food waste in your own life, we hope you will find this information useful.

Drexel Alumni would like to thank the Lindy Center for Civic Engagement and the Center for Hunger-Free Communities for making this guide possible. Additionally, gratitude is given to the Drexel Food Lab for providing us with ways to utilize food waste and the recipes you will find below.

A special thank you to our individual contributors:

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It might seem simple, but an important way that you can get involved and address hunger and food insecurity is by engaging in conversations with your friends and family, children included! It’s never too early to become an advocate.

Below are a few articles and links designed to assist you in talking to your kids about hunger and encouraging them to get involved.

- [doinggoodtogether.org/dgt-newsletter/food-insecurity-in-us](http://doinggoodtogether.org/dgt-newsletter/food-insecurity-in-us)
- [feedingamerica.org/take-action/talk-about-hunger](http://feedingamerica.org/take-action/talk-about-hunger)
- [whconfhungerhealth.capsule.video](http://whconfhungerhealth.capsule.video)

### Philadelphia-Area Organizations

**Broad Street Ministry** practices radical hospitality. They embrace all individuals of their community with enduring empathy and care. Broad Street Ministry serves lunch to community members five days a week, along with providing mail, clothing, personal care and re-entry services. [broadstreetministry.org](http://broadstreetministry.org)

**Everybody Eats Philly** is a leader in the fight against hunger dedicated to increasing food security and building community. Their mission is to nourish hungry people and lead the community in the fight against hunger. [everybodyeatsphilly.org](http://everybodyeatsphilly.org)

**Fooding Forward** connects the dots between people who have food that might often go to waste with those who need food. The organization works with food partners ranging from restaurants and hotels to corporations and farms, to reduce food waste and fight food insecurity simultaneously. [foodingforward.com](http://foodingforward.com)

**Greater Philadelphia Coalition Against Hunger** strives to build a community where all people have the food they need to lead healthy lives. The Coalition connects people with food assistance programs and nutrition education; provides resources to a network of food pantries; and educates the public and policymakers about responsible solutions that prevent people from going hungry. [hungercoalition.org](http://hungercoalition.org)

**Mama-Tee Community Fridge Project** is a joint effort led by women of color. Their goal is to help those who are in need of food. Free food is a healthier alternative to seeking food out of garbage cans. Their motto is, “take some and leave some.” The organization works with nonprofits, restaurants, grocery stores, and individuals by collecting and sharing food that may otherwise go to waste. [mama-tee.com](http://mama-tee.com)

**Manna** provides medically tailored food and nutrition education to those with serious health conditions. [mannapa.org](http://mannapa.org)

**Northwest Mutual Aid Collective, Inc.** is a food resource hub combating food insecurity and food waste by offering a hand-up and not a handout. They supply nutritious and healthy food to seniors, disabled residents, cancer patients and low-income families in the city’s Northwest section. [northwestmutualaidcollective.org](http://northwestmutualaidcollective.org)
Philabundance rescues and distributes food to 90,000 people weekly in nine counties in PA and NJ. 30 percent of those served by Philabundance are children and 16 percent are seniors. Individuals with disabilities, single parents, veterans and students are also touched by the organization’s support. Find a member organization in your area: philabundance.org

Share Food delivers food to one million people in Philadelphia every month. sharefoodprogram.org

Sharing Excess, founded by Evan Ehlers ’19, harnesses the power of college students and community members to distribute food surplus to a network of organizations and food banks in partnership with grocery stores, restaurants, and farmers. sharingexcess.com

Small Things has a very simple goal: to feed some of Philadelphia’s hungriest families by supporting local churches and organizations and providing them with the resources to support their communities and connect to their neighbors in a tangible way. The organization believes that small things like packing a box, delivering a meal, or taking time to talk and get to know another person is how change happens. smallthingsphilly.org

Sunday Breakfast Rescue Mission, the second oldest rescue mission in the country, serves those experiencing homelessness in Philadelphia, 365 days of the year. sundaybreakfast.org

Sunday Love Project focuses on feeding, clothing, and caring for the housing and food insecure while building a sense of community and belonging for those in need — all powered by love. sundaylove.org

The West Philadelphia Bunny Hop — established in response to the COVID-19 pandemic — is a community driven mutual aid network. Bunny Hop partners with the local community to distribute produce, prepared foods and other necessities every week. bunnyhopphl.com

Additional Resources

“What is food insecurity? How Philly navigates hunger, food deserts, and access to good food.” - The Philadelphia Inquirer inquirer.com/philly-tips/philadelphia-food-insecurity-resources.html

Coalition Against Hunger Map of Food Pantries hungercoalition.org/food-pantries
Awareness Inc., founded by Patrick Williams ’04, provides food and clothing to those in need from the Dallas/Fort Worth area. The organization was created to give low-income residents an opportunity to thrive. ourawareness.org

Coalition on Human Needs is an alliance of national organizations working together to promote public policies which address the needs of low-income and other vulnerable populations. Members include civil rights, religious, labor, and professional organizations, service providers and those concerned with the well being of children, women, the elderly, and people with disabilities. chn.org

Fair Food Network grows community health and wealth through food. While inequities limit many people’s access to money, political momentum, and supportive networks, their work transforms how those essential resources flow through the food economy, building equity in communities across the country. fairfoodnetwork.org

Feeding America is the nation’s largest domestic hunger-relief organization. Learn more about hunger, find a food bank in your area, and learn how you can become an advocate in your community. feedingamerica.org

Food Not Bombs is a volunteer-led movement recovering food that would otherwise be discarded. The organization provides free vegan and vegetarian meals to those facing hunger in more than 1,000 cities in 65 countries in protest to war, poverty, and destruction of the environment. foodnotbombs.net

Food Research & Action Center improves the nutrition, health, and well-being of people struggling against poverty-related hunger in the U.S. through advocacy, partnerships, and by advancing bold and equitable policy solutions. frac.org

Indigenous Food and Agriculture Initiative strives to enhance the health and wellness of tribal communities by advancing healthy food systems, diversified economic development, and cultural food traditions. indigenousfoodandag.com

Meals on Wheels is a national program that delivers meals to individuals at home who are unable to purchase or prepare their own meals. mealsonwheelsamerica.org

No Kid Hungry focuses on fighting childhood hunger in America. nokidhungry.org

World Central Kitchen is a not-for-profit non-governmental organization devoted to providing meals in the wake of natural disasters in the U.S. and abroad. wck.org

World Vision knows that one in eight people in developing countries do not have enough to eat. The organization partners with communities to address immediate food needs but also to assist in growing sustainable food to power the future. worldvision.org/our-work/hunger-food-security

NATIONAL & INTERNATIONAL ORGANIZATIONS
MAKING AN IMPACT THROUGH DREXEL

Drexel University and its partners work toward eliminating hunger and food insecurity in a variety of ways. From the Food Lab’s focus on sustainability to the Center for Hunger-Free Communities and its people-centered solutions to the challenges of hunger and economic insecurity, learn how you can address these issues by supporting Drexel.

The Alumni Turkey Project has served as the University’s longest-running alumni tradition for 50 years. Made possible by generous donors, all proceeds are used to provide turkeys and holiday sides to community organizations within the Greater Philadelphia area. drexel.edu/alumni/stay-connected/events/turkey-project

Center for Hunger-Free Communities is a community-engaged research and advocacy center of Drexel University’s Dornsife School of Public Health. The Center strives to create a refuge that promotes individual and collective healing, resilience, and justice for a more loving and nourishing world. They do this through partnering with people who are most affected by trauma and oppression to advocate for policy change, challenging today’s political, social, and economic systems through peer support and radical real-life education, building generational wealth and expanding access to resources, and building community power through vulnerability and joy. drexel.edu/hunger-free-center

The Drexel Food Lab, founded on the principles of sustainability, health promotion and food access, is open to all Drexel students who want to learn about food product development and focus on solving real-world problems. drexel.edu/cnhp/research/centers/foodbionutritioncore/Drexel-Food-Lab

The Lindy Center for Civic Engagement focuses around four interconnected concepts: community-based learning, student civic leadership, community partnerships, and volunteerism. The Lindy Center is part of Drexel University’s role as a positive contributor to the quality of life in the region. They work to develop community partnerships so that every Drexel student will recognize the benefits of public service to their education, their career, and to society. drexel.edu/lindycenter

RECIPES

The Drexel Food Lab believes that one significant way of addressing hunger and food insecurity is to reduce food waste in our own homes. 40 percent of all food in America is wasted while much of it is still perfectly viable for consumption. Drexel students developed recipes that utilize leftovers and potential food waste. **Full recipes can be found at the end of this guide.**

If you are interested in putting together a plan to reduce food waste in your own home, visit savethefood.com
Drexel also understands that hunger and food insecurity deeply impact college students across the nation. The University is committed to helping provide healthy meals to students and reducing food insecurity among members of the community. Here are a few more ways you can make an impact:

### Emergency Fund for Families at St. Christopher’s Hospital for Children (SCHC)
SCHC has developed the Hunger-Free Healthcare Model via multiple innovative initiatives over the past five years in order to help combat food insecurity in the community. St. Christopher’s Hospital for Children is situated in an area where children and families have experienced food insecurity. The Hunger-Free Healthcare model enables providers to SPEAC for children/families by:

- **S**creening for food insecurity and other social determinants of health
- **P**roviding resources for families
- **E**ducating staff/providers/community
- **A**dvocating for patients and families
- **C**aring for patients in traditional and innovative ways

Through the Emergency Fund for Families at St. Christopher’s Hospital for Children, basic needs, including groceries, are given to patient families who live in poverty and are particularly vulnerable to the health and economic effects of the coronavirus pandemic.

### Mario’s Market
As part of the Feed A Dragon program, the Mario’s Market food pantry located in the Rush Building provides non-perishable and refrigerated food products to all students, staff, and faculty.

### Student Emergency Fund
The Student Emergency Fund was established to support students who are in need of immediate financial assistance due to unexpected emergency expenses by providing one-time funding for expenses incurred due to temporary hardships such as accidents, illness, death of a family member, natural disasters, or loss of Co-op.

### Student Meal Swipe Donation Program
This program gives students with meal plans the opportunity to address food insecurity among their peers by donating unused meals to other students.

To learn more about ways to get involved and make a difference, visit our website: [giving.drexel.edu](http://giving.drexel.edu)

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**LONG-TERM IMPACT ON FOOD INSECURITY**

Most charitable organizations addressing hunger focus on the immediate needs of people experiencing food insecurity by offering emergency meals and food products directly to those who need them. However, to make a long-term impact and effectively eradicate food insecurity, action is necessary to address the root causes of food insecurity, which share many of the same root causes of poverty in general, including:

- Lack of access to living-wage employment
- Inconsistent access to healthy food in all neighborhoods
- Increased food costs
- Increased cost of living including [housing](#), [childcare](#), [utilities](#), [healthcare](#), and other basic needs
- Inadequate public assistance benefits
- Barriers to applying for and receiving public assistance
- Lack of individual savings for emergencies
- Racism and discrimination
In order to address food insecurity long term, we must:

- Declare access to healthy food a basic right
- Embrace food sovereignty and strengthen local food systems to increase access to healthy food and reduce costs
- Implement universal basic income
- Demand increased worker protections and benefits such as paid time off, paid family leave, and living wage income at a city, state and national level
- Implement universal health care and embrace a “food as healing” approach
- Increase Temporary Assistance for Needy Families (TANF)/welfare cash grant allotments to meet cost of living increases
- Exercise the right to vote, particularly for policies that support health and racial equity as well as economic justice
- Eliminate policies that reinforce the “cliff effect” (families removed from public benefits as soon as they begin to develop small savings or receive a small boost in income), such as asset limits, and transition to a “sloped” approach to transition families off public assistance benefits
- Ensure access to affordable housing in the community and expand home ownership and foreclosure prevention programs for low-income families
- Make higher education more affordable and address growing burden of student loan debt
- Expand access to free childcare for all families
- Address racism and discrimination in public services and employment
- Implement free, universal school meals for all children
- Reinstate the child tax credit
- Reduce administrative burden and red tape to access public assistance programs such as TANF, SNAP, and WIC.
- Improve nutrition assistance programs by increasing reimbursements to keep up with rising costs of food, expanding eligibility and implementing free school meals for all children

If you are interested in learning more about food sovereignty and local food systems, the Philadelphia Food Policy Advisory Council is a great place to start. The Council connects Philadelphians and our local government to create a more egalitarian food system where all people have the power to access, own and control our food, land, and labor. phillyfpac.org
DREXEL FOOD LAB RECIPES

CITRUS SALT

1. In a small bowl, mix zest or herb stems with the salt.
2. Spread the salt mixture on a plate and let it dry overnight.
3. Store the salt in an airtight glass container.

Directions:

1. In a small bowl, mix zest or herb stems with the salt.
2. Spread the salt mixture on a plate and let it dry overnight.
3. Store the salt in an airtight glass container.

4. Note: Citrus salt can be stored at room temp; however, the herb stem salt needs to go in the fridge because the stems hold more water. Both versions will last up to 6 months.

1/4 cup course sea salt
2 tablespoons citrus zest
OR
2 tablespoons finely chopped herb stems (basil, parsley, cilantro)
STRAWBERRY TOP & APPLE CORE JAM

Directions:

1. In a medium saucepan, combine all the ingredients except for the chia seeds and stir everything together.
2. Heat on medium until the mixture begins to bubble.
3. Give it a good stir and reduce the heat to low.
4. Cook for 1 hour until the apple cores begin to break down.
5. Strain the mixture into a bowl.
6. Add chia seeds, if using.
7. Let cool before closing the lid. Store in the fridge for up to 1 month.
**Directions:**

1. Combine water, vinegar, sugar and salt in a pot.

2. Bring to a boil, while stirring occasionally.

3. Once mixture boils, pour brine over melon rind (packed tightly) in a heat safe container.

4. Add clove and star anise, cover and store in the fridge.