



An UPDATE for PARTNERS of FEED MY PEOPLE September 2026

Ordering site down for inventory

Feed My People ordering site will be down on September 30th for inventory. You will receive an email from our warehouse with details of this change.

Agency Resource Lists on our Website

We know how important it is to have up-to-date resources at your fingertips when helping neighbors find additional support. To make that easier, we have county-specific food pantry lists available on our website under Network Partners-Agency Resources.

These lists are a great tool to help connect neighbors with additional food resources in their community. Feel free to use, print, and share them whenever helpful! We keep these updated and add the most recent date of update on the bottom of each list.

Network Partners Agency Resources

Food Rescue

Ashley Walton is your connection for Food Rescue. She works directly with partners and manages existing food rescue relationships. Because she is often out of the office working directly with food vendors, please allow 3–5 business days for a response.

If you have a concern please reach out to Ashley. Once she receives the information from you, she will contact the organization directly to gather any additional information needed. She will then follow up with you to share the result of that contact and any next steps.

Ashley can be reached at ashley@fmpfoodbank.org

Van Usage

Feed My People has been fortunate to receive a refrigerated van that we are able to make available to our partners. The van can be used for food rescue, food deliveries, pantry needs, and other food transportation needs. If your organization is

in need of a vehicle for either short- or longer-term use, please reach out to Angela.

There is a simple application process to get started.

We truly appreciate all that you do for your communities and are glad to be able to offer this resource to support your work when needed.

The Fine Print Fun

2026 Partner Manual: Refusals/Returning Product

Delivery Procedure for Refusals/Returns

- Partners must contact FMP within three business days of receiving the product to refuse or return the item. If notification provided is after three business days, FMP will accept the product as a donation but FMP will not give credit to the Partner for the returned product.
- To *return* items, Partners must go to the Network Partners webpage and fill out the “Report a Discrepancy” form.
 - o It is recommended you provide the driver with the product’s temperature at the time of pick-up or the temperature of your cooler or freezer at the time of pick-up in order to verify the cold chain.
- Partners may *refuse* items on the day of delivery and send them back on the truck as long as it was delivered in an FMP vehicle.
 - o Partners must call 715-835-9415 ext. 5 to alert FMP staff of the expected return.
 - o Partners must also go to the Network Partners webpage and fill out the “Report a Discrepancy” form.

Customer Pick-Up Procedure for Refusals/Returns

- When refusing or returning product from pick-up orders, Partners must call 715-835-9415 ext. 5 to notify an FMP representative of the refused or returned product before they leave the parking lot.
- The FMP Team will then process the return and update your account.

2026 Food Safety Manual: Dry Storage

- All product must be stored at least:
 - o 6 inches from the floor.
 - o 4 inches from the walls.
 - o 2 feet from the ceiling.
- Shelving must be sealed from spills (not raw wood).

Temperatures

- Dry storage spaces must be well-ventilated and stay between 41⁰F and 70⁰F.

Non-Food Products

- Non-food products must be stored separately from food items, ideally on a separate shelf unit, but never above or in contact with food items.

The *Food Safety Manual* can be found on the FMP website under *Network Partners*. In *Network Partners*, click under [Agency Info](#) on the orange plus button to the right of FOOD SAFETY. The directory link is labeled : **2026 Food Safety Manual**.

Click here to visit our Network Partners page to find the 2026 Partner Manual, the Food Safety Manual, and the 2026 Partner Directory

Partner Proud

We love celebrating the amazing partners and volunteers who make a difference in our communities! Since we're spread out across the area, we don't always get to see each other or hear about all the wonderful things happening. We'd love for you to share your stories and highlights with us—so we can give you the recognition you truly deserve! Feel free to send pictures and stories in so we can highlight you!

Please send to angela@fmpfoodbank.org

Fall Recipes

As September gets started we think of fall! Football, chili, apple orchards, and the changing of leaves. Here are some fun recipes you can give to your neighbors that use products that are often available at your pantry. Happy Fall Y'all!

Easy Homemade Chili

This easy homemade chili recipe is delicious and goes great with cornbread or over corn chips for a chili pie! I like to use spicy pinto beans, but if you use regular beans, you can up the chili powder in this recipe.

Prep Time:

10 mins

Cook Time:

20 mins

Total Time:

30 mins

Servings:

6

Ingredients

- 1 pound ground beef
- 1 onion, chopped
- 1 (15 ounce) can tomato sauce
- 1 (15 ounce) can kidney beans
- 1 (14.5 ounce) can stewed tomatoes
- 1 ½ cups water, or as needed (Optional)
- 1 teaspoon chili powder, more to taste
- 1 pinch garlic powder
- salt and pepper to taste

Directions

1. Combine ground beef and onion in a large saucepan over medium heat; stir until meat is brown and onion is tender, 5 to 7 minutes.
2. Stir in tomato sauce, kidney beans, and stewed tomatoes. For a thinner consistency, add water. Add chili powder, garlic powder, salt, and pepper. Bring to a boil, reduce heat to low, cover and let simmer, about 15 minutes.

Baked Apples

Ingredients:

4 apples-any variety

1/4 teaspoon ground nutmeg
2 Tablespoons brown sugar
Chopped walnuts (optional)
1/2 teaspoon ground cinnamon
Drizzle of honey (optional)

Directions:

1. Preheat oven to 350° F.
2. Wash, halve, and core apples.
3. Using small knife, cut slits in the apples.
4. Place apples in oven-proof dish, skin side down.
5. Mix together brown sugar and spices, then sprinkle over the apples. Sprinkle with walnuts and honey if desired.
6. Pour water, about a ½ inch high in the pan around the apples. (This will help soften the apples.)
7. Bake 25-30 minutes or until apples are soft and warmed through.
8. Serve and enjoy!

If you would like to submit a recipe to share, please email to angela@fmpfoodbank.org

All Agency Gathering 2026

You should have received an invitation to the 2026 All Agency gathering. If you did not receive that, please let us know asap so we can email it again. We look forward to a great time with our pantry partners!

Feed My People All-Agency Gathering

Join us for a day dedicated to connection, conversation, and celebrating the incredible work happening across our partner network

 Friday, October 30, 2026

 9:00 AM – 3:00 PM

 Metropolis Resort & Conference Center | Eau Claire

WHAT YOU'LL GET

- *Great conversations with amazing pantry partners
- *A swag bag
- *Lunch provided
- *Resources and ideas to bring back to your organization
- *Raffle baskets & prizes
- *Food credit for attending!

Come ready to connect, learn, share, and have a little fun along the way!
We can't wait to see you there!

Pantry Possibilities

Lisa from our Partnership Team and Jennifer, one of our long term volunteers, have been working on a fun new project—creating simple recipe and tip sheets featuring products you may see available through Feed My People!

Their first creation highlights the Meals from the Heart rice packets that we currently have in our warehouse. This recipe sheet could be a great addition to pre-packed boxes, backpack programs, or pantry distributions, giving neighbors an easy idea for how to use the product at home.

Feel free to click the link below, print the sheet, and share it with your neighbors! We'd also love to hear from you! Let us know what you think of the recipe or if there are other products or recipe ideas you'd like to see featured in the future.

Pantry Possibilities

Community Partnership Incentive Program

We were so impressed by the amount of pantries that had resource programs come to their distributions, that we decide to do a special "Fall into Resources" food credit for the month of October!

FALL INTO RESOURCES

Bring a Resource to Your Pantry & Earn \$100 in Food Credit

This October, we're encouraging partners to bring even more resources directly to the neighbors they serve! Invite a community resource provider to your pantry during a distribution and receive \$100 in food credit! (maximum of one credit paid out for the month)

Resource providers could include:

- Free or low-cost health clinics
- Transportation resources
- Housing assistance
- Employment or job support
- Family and youth resources
- Mental health or recovery resources
- Senior services
- Libraries or educational programs
- Other local organizations that can connect neighbors with helpful services

How It Works

Invite a resource provider to attend your pantry during **October**. They can set up a table, share information, answer questions, or simply be available to connect with neighbors.

Then, send us a quick email letting us know who came to your pantry — a sentence or photo is perfect! **Your Pantry Receives \$100 in Food Credit!** It's a simple way to bring additional support directly to neighbors while giving your pantry a little extra purchasing power this fall.

**Bring in a resource. Make a connection. Support your neighbors.
Earn \$100 in food credit.**

Incentive Program

Pop-Up Schedule



Feed My People | 2610 Alpine Road | Eau Claire, WI 54703 US

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