

Newsletter

September 2025

IMPORTANT DATES

- September 1st & 26th:
 SHARE office CLOSED
- **September 8th:**Host Site Order Turn In
- September 10th:
 Sign-Up Genius Sent
- **September 15th:**FINAL order due at 12pm
- September 16th:

 Host Site payments are due. Community members due date will be earlier!

 Check with your Host Site.
- September 19th & 20th:
 DISTRIBUTION DAYS

SEPTEMBER 2025							
Su	М	Tu	w	Th	Fr	Sa	
	1	2	3	4	5	6	
7	8	9	10	11	12	13	
14	15	16	17	18	19	20	
21	22	23	24	25	26	27	
28	29	30					

OUTREACH: ——

WELCOME TO SHARE!!



We are thrilled to announce that

Venita Enola George
has joined the SHARE Food Network family!

Venita is a gifted and visionary leader whose courage and compassion have shaped communities across Washington metropolitan area. She has served as Associate Minister at Covenant Baptist United Church of Christ and Assistant Pastor at Peoples Congregational United Church of Christ, where she championed the needs of senior citizens, veterans, unhoused youth, and returning citizens.

Outside of her professional life, Venita brings vibrant energy and joy to everything she does. She's an avid go-kart racer, a fan of golf, basketball, and martial arts, and a romantic at heart when it comes to the theater. She's also a proud member of Zeta Phi Beta Sorority, Inc., and finds her greatest joy in her son, Noah-Robert J. George—whom she lovingly calls her most precious gift from God.

Venita's passion for equity, service, and community empowerment makes her a powerful addition to our mission. Please join us in giving her a warm welcome!



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OUTREACH:

Contee AME's Community Healing Day



On August 2, SHARE Food Network participated in the 2nd Annual Community Day of Healing, hosted by The Crowned In Resilience Collective (CIRC) at Contee AME Zion Church in Washington, DC. The event brought together residents of Ward 7 and Ward 8 for a day centered around healing, empowerment, and community connection. During the day, youth from the Roots & Resilience Summer Camp showcased healing stones they created and planted in the

Healing Garden, representing their personal growth and resilience. A lively DJ and group line dancing set a celebratory tone for the event, while SHARE Food Network, alongside other local organizations, offered resources on health, education, employment, and safety. Families also enjoyed free meals and took the opportunity to connect with one another. The Community Day of Healing served as a reminder of the strength of community, and SHARE was honored to be part of an event that empowered families and connected them with vital resources. We look forward to continuing our support for the community in the future!

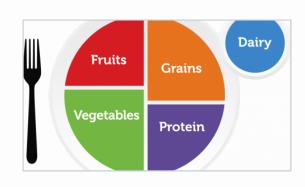
A BALANCED MEAL AT A GLANCE

Want a simple way to eat healthier? **The MyPlate Plan Calculator** from the USDA gives you personalized daily food recommendations based on your age, sex, height, weight, and activity level.

It shows how much you should eat from each of the five food groups—fruits, vegetables, grains, protein, and dairy—in easy-to-understand portions. Whether you're maintaining your weight or improving your diet, it's a great starting point for better eating habits.



Try it today at www.myplate.gov/myplate-plan



MyPlate Breakdown:

Fruits: 20% of your plate

Vegetables: 30% of your plate

🔐 Grains: 25% of your plate

🍗 Protein: 25% of your plate

Dairy: Served on the side, about 1 cup

How Does SHARE Work?

Read the monthly menu

Scan QR Code to find a local host site Call the Host Site to place your order and pay Pick up at the designated date/time and location

SHARE vs GROCERY STORE

SHARE	Big Box Grocery	
Ground Chicken	\$5.79	
Chicken Thighs (3.5 lbs)	\$9.95	
Hot Dogs	\$5.00	
Rice	\$1.19	
Red Potatoes	\$3.99	
Eggplant	\$2.66	
Romaine Lettuce	\$1.99	
Celery	\$1.99	
Bartlett Pears (4)	\$3.96	
Apples (9)	\$4.28	
YOU ONLY PAY: \$25	\$40.80	

We can help you apply & enroll for SNAP Benefits!

Call us: 1-301-864-3115



RECEIPE:

Roasted Chicken Thighs with Eggplant & Veggie Medley



Ingredients:

- 3.5 lbs Chicken Thighs
- 1 eggplant
- 2 zucchinis
- 2 medium potatoes
- Olive oil
- Salt, pepper, garlic powder, dried herbs
- Apples, lettuce, and pears

Instructions:

- 1.Preheat oven to 400°F (200°C).
- 2. Prep chicken: Pat chicken thighs dry, season with salt, pepper, garlic powder, and herbs.

 Drizzle with olive oil.
- 3. Prepare veggies: Cube eggplant, zucchini, and potatoes. Toss with olive oil, salt, pepper, and herbs.
- 4. Roast: Arrange chicken thighs and veggies on a baking sheet. Roast for 30–40 minutes until golden and crispy.
- 5. Serve with a salad: Slice the apples and pears for a quick side market salad



September Menu

AFFORDABLE NUTRITIOUS GROCERIES EVERY MONTH!

To Place an Order:

Scan the QR Code to find a local host site



Call Host Site to place your order and pay

Pick up at selected location

WE ACCEPT: Debit/Credit, EBT, Money Orders, Org. Checks



CONTACT:

CATHOLICCHARITIESDC.ORG/ PROGRAM/SHARE-FOOD-NETWORK/

EMAIL: <u>SHAREORDERS@CC-</u> DC.ORG

PHONE: 301-864-3115 OR 1-800-21-SHARE ADD \$1 PER PACKAGE FOR DELIVERY IN BALTIMORE, FREDERICK, SOUTHERN MARYLAND, AND VIRGINIA

VALUE PACKAGE \$30

Chicken Leg Quarters, Ground Beef, Whiting Fish, Eggs

+8-12 lbs. Fresh Produce

Breakfast Special \$18 French Toast Sticks
Turkey Sausage
Hash Brown Patties
(\$33 value)

Produce Box \$23 Delightful mix of the freshest
Organic/non-organic
fruits and vegetables
(no Value Package duplication)

Cornish Hen \$16

Cornish Hens
4 pack (1.3-pound avg.)
(\$24 value)

• Order Turn-In: 09/08

• All Final Order Changes: 09/15 by 12 PM

All Payments: 09/16

• Distribution Days: 09/19 or 09/20

Limited Quantities on **ALL** Menu Items.

Menu Items Subject to Change Due to Quality or Shipping Issues