

September 2024

Important Dates

No Pick-Ups

Wed, Sept 18th, 8am to 1pm

Thu, Sept 19th, 8am to 10am

No Pick-Ups or Deliveries

Monday, Sept 30th, all day



Help us welcome Marissa Marancik as our new Agency Services Specialist!

Reminder Unwinder

- Delivery/ pick-up is now back to regular business hours, 8am-4pm
- Please return all pallets to the food bank by stacking them outside of your agency to be picked up by Delivery Drivers. If the pallets are damaged, or not clean, please discard them.



Grandma's Applesauce Cake with Raisins and Walnuts

DIRECTIONS

1. Cream butter and sugar till light.
2. Add eggs, beating well after each addition.
3. Sift dry ingredients together, add creamed mixture and applesauce.
4. Stir in raisins and walnuts.
5. Pour batter into greased and lightly floured pan (13 x 9 x 2-inch).
6. Bake at 350 F about 45 minutes to till done.
7. Cool in pan.

INGREDIENTS

- 1/2 cup butter
- 1 teaspoon cinnamon
- 2 cups sugar
- 1/2 teaspoon nutmeg
- 2 eggs
- 1/4 teaspoon allspice
- 2 1/2 cups sifted all-purpose flour
- 1 1/2 cups applesauce
- 1 1/2 teaspoons baking soda
- 1/2 cup raisins
- 1 teaspoon salt
- 1/2 cup walnuts