

A YEAR OF IMPACT AND INFLUENCE

WSCAH has been a change maker in the emergency feeding sector since our founding in 1979, and 2025 will be no different.

We will continue to evolve programs and research efforts to help best serve our growing community and transform the food and hunger space across New York City.

With *NewYork-Presbyterian* and *Columbia University Medical Center* we are expanding our *Food FARMacy* program to include customers living in Westchester, NY. This program currently provides home delivered groceries for 1,200 households with pregnant and postpartum patients.

Our partnership with the *Montefiore Bronx Health Collective*, funded by the *USDA Gus Schumacher Nutrition Incentive Program (GusNIP)* grant, will be adding a third cohort of 90 households that will receive fresh produce boxes. This is part of a project that is evaluating the health impact of fresh produce boxes for individuals with diabetes or pre-diabetes.

We are launching a new partnership with *Memorial Sloan Kettering Cancer Center (MSK)* to provide healthy groceries to 35 food-insecure patients undergoing cancer treatment at two MSK cancer treatment centers.

WSCAH is also engaging in a multi-year pilot with *Citymeals on Wheels* to provide home delivered groceries

for home-bound seniors. Starting with 200 participants in year one and growing to 400 by year three, the project will utilize new technology that allows older adults to choose the type of food box they receive through a voice ordering system. The *CUNY Urban Food Policy Institute* will assess the customer experience utilizing this new voice ordering system and whether it effectively bridges the technological divide that many seniors face when using other online tools.

WSCAH is gearing up to be a food provider for the NY state Medicaid 1115 waiver, which allows participating community-based organizations across the state, like WSCAH, to receive reimbursement from Medicaid for connecting Medicaid members with unmet health-related social needs to food and other resources including, housing, nutrition, transportation, and care management services.

Lastly, WSCAH, with support from *Mother Cabrini Health Foundation* will be installing our first refrigerated smart locker, strategically placed in a high-need area, to increase food access while empowering individuals with more choice.

All these innovations reflect our commitment to meeting people where they are and providing fresh, healthy options in a way that upholds their dignity.

2024 By The Numbers



HEALTHY
FOOD

5.6M

pounds of food
was distributed to
families across NYC.

FRESH
PRODUCE

54%

of the food we
served was fresh fruit
and vegetables.

FAMILY
VISITS

180K

times families
received healthy
food from WSCAH.

BENEFITS
SUPPORT

1,538

families were
connected to essential
benefits like SNAP.

WSCAH

TEAM SPOTLIGHT

Stephanie Moshier

Director of Partnerships and Community Engagement



We are thrilled to celebrate Stephanie on her ten-year anniversary with WSCAH. From benefits enrollment to building community partnerships, Stephanie has done it all with dedication and passion for our mission. This milestone marks a decade of outstanding leadership and commitment. Stephanie, we couldn't be prouder to celebrate this achievement with you. Thank you for your remarkable contributions. Congratulations on ten amazing years!



Podcast Episodes

HANGRY FOR CHANGE

Last winter, WSCAH's CEO, Greg Silverman, partnered up with award-winning podcast producer Charlie Bell to create a podcast series about WSCAH and the work we do in the fight for food security. The series delves into WSCAH's past, present identity, and our innovative plans for the future.

Episode 1

Delivering Dignity provides a day-to-day snapshot of our work with customers, volunteers, Board members, and staff.

Episode 2

Challenging Choice looks at how WSCAH has evolved in recent years, especially in the face of challenges during the pandemic.

Episode 3

Championing Community delves into innovation at WSCAH, highlighting the opening of our state-of-the-art warehouse in Washington Heights earlier this year.

Episode 4

SNAP Goes Crackle and Pops explores the intense pressure and strain on SNAP, the Supplemental Nutrition Assistance Program, in NYC and nationwide.

Episode 5

Nourishing the Newest New Yorkers focuses on the impact of the recent influx of 160,000 asylum seekers to NYC on non-profit organizations.

Episode 6

Greying and Growing highlights the issue of senior hunger.

Episode 7

Back to School features conversations with WSCAH's partner leaders in food and education and celebration of the role schools can play in nourishing New Yorkers in need.

Episode 8

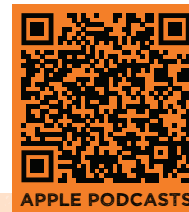
Food and Faith shines a light on the powerful role of faith communities in fighting hunger across NYC.



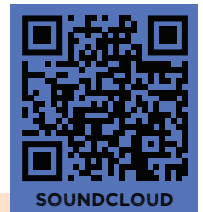
You can listen to all eight episodes on Soundcloud, Spotify, or Apple.



SPOTIFY



APPLE PODCASTS



SOUNDCLOUD

A CUSTOMER'S PERSPECTIVE

“ This work is very important because it helps families. A lot of us are not making enough to sustain ourselves right now. It is a blessing to be able to share this with our family. ”

- Santa, WSCAH Customer

Recipe by Chef Greg

VEGGY FRITTERS

Always trying hard to get more fresh, healthy, tasty veggies into my family's diet each and every day. One way we have found to really enjoy whatever is in our refrigerator is to make some crispy, spicy dinner fritters...so easy, so tasty!

Ingredients:

3 cups zucchini, shredded

2 cups carrot, peeled & shredded

1 cup (one ear) corn, shucked, roasted or boiled & sliced off the cob

1 red onion, peeled & shredded

1 bunch green onion, diced

1/2 cup flour

1 teaspoon baking powder

3 eggs

1 tablespoon Fennel toasted & crushed

1/2 teaspoon chili flakes, toasted & crushed

salt & pepper to taste

2 tablespoons vegetable oil

Ingredients:

1 Heat oven to 375 degrees.

2 Combine shredded zucchini and carrot in a strainer and rain out any excess liquid (squeeze out liquids by the handful or via wrapping shredded vegetables in a dish cloth to really push out the liquids).

3 In a large mixing bowl combine flour, spices, baking powder and eggs and mix to smooth paste.

4 Add in the corn, green other and the shredded and drained vegetables and lightly mix.

5 Heat a large fry pan over medium high heat and when hot add enough oil to lightly cover bottom of the pan.

6 Spoon fritter mix into your hot pan (this recipe makes 8 medium sized fritters, but you can also make one giant one or dozens of mini ones) and fry 2 minutes on each side till well browned.

7 Remove browned fritters from oven and place on baking sheet and finish/keep warm in oven for 10-15 minutes further.

Tips:

Any vegetable you enjoy and that you can shred can be used in this recipe... colorful beets served with side of beet greens, finely chopped spinach tossed in, even good old fashion potatoes of course.

We often serve this with a quick stew of chickpeas, caramelized onion, and whatever hearty greens are wilting in the back of our refrigerator (swiss chard, turnip greens, beet greens, etc)! And who would complain if you added a dollop of herbed sour cream or fresh grated cheese?

These fritters also freeze really well. Pan fry and then before putting them in the oven, let them cool on baking sheet and then put em in freezer for a mid-week treat!!!

WSCAH

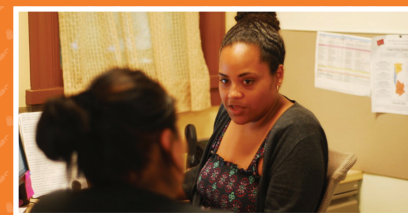
TEAM SPOTLIGHT

Delilah Guzman

Senior Benefits Access Specialist



Delilah is celebrating 15 years at WSCAH! A true ally to the community she serves, Delilah inspires everyone on our team. In Stephanie Moshier's words, "Delilah was one of the first team members I met when I started at WSCAH 10 years ago. It has been an honor to work alongside her all these years and watch her grow personally and professionally. Delilah is a constant source of support for our customers seeking public benefits as well as for our entire team. She is a vocal advocate for our community at WSCAH and across the city. Thank you, Delilah, for your 15 years of service to dignity, community, and choice!"



HEALTHY FOODS HOLIDAY CHALLENGE RECAP



What began as a small distribution of 150 Thanksgiving turkeys has grown to support thousands across New York City.

2024's Healthy Foods Holiday Challenge, spanning November and December, was a huge success. Throughout the course of the challenge, more than 14,000 families picked up healthy, seasonal groceries, addition to 6,000 turkeys, 6,400 pork shoulders, and 1,700 vouchers for vegetarians, to feed their families and brighten their holiday celebrations.

Over 700 supporters donated to the initiative, and more than 1,600 volunteers assisted with our distributions throughout November and December. We are so grateful for our supporters, volunteers, customers, and community partners who made this work possible—your dedication is the greatest gift we could ask for.



Customer Resources

Our team is available to provide assistance. If you would like to learn about how to access food in your neighborhood or need support with essential benefits like SNAP, health insurance, and rental assistance, call **212-362-3662 ext. 3** or email benefitsaccess@wscah.org.

Donate Now

Scan this QR code or visit wscah.org/donate to support our mission and help ensure that every New Yorker who chooses to come to WSCAH can access healthy food and supportive benefits.



THANK YOU

Thanks to our entire WSCAH community of customers, volunteers, board members, supporters, staff, and community partners who collectively ensure more than one hundred thousand New Yorkers have healthy food to put on their tables!