



ADVOCATING FOR CHANGE: WSCAH'S POLICY PUSH IN FISCAL YEAR 2025

At WSCAH, we know that ending hunger takes more than food—it takes action. Over the past fiscal year our staff, customers, board members, and volunteers have been on the front lines of advocacy, speaking out, showing up, and standing with our community to fight for policies that create lasting change. We spent much of this time advocating for more public sector dollars to fight hunger: including Hunger Prevention and Nutrition Assistance Program (HPNAP) and NOURISH at the state level and Community Food Connections (CFC) at the city level.

Members of our staff and Board of Directors testified at key budget and policy hearings, advocating for increased investment in food access and safety net programs. We joined forces with our fellow members of the Roundtable: Allies for Food Access and many other anti-hunger advocates to rally on the steps of City Hall and demand direct support for the frontline emergency food providers—pantries, soup kitchens—that hold up our city's emergency feeding system. Beyond New York City, WSCAH brought our message to Albany and Washington, D.C., to ensure the needs of our customers are heard at every level of government.

This spring, we deepened the conversation through our virtual town hall panel led by our CEO, Greg Silverman, that included State Senator Michelle Hinchey, NYC Councilmember Shaun Abreu, and Kate MacKenzie, Executive Director, Mayor's Office of Food Policy.

Together, we explored how advocacy, funding, and strategic partnerships protect access to healthy food—and how WSCAH is playing a vital role in shaping the future of New York's food system. We're more than a food pantry that provides access to healthy food and assistance with public benefits. We're part of a much larger movement fighting for lasting, systemic change.

As food insecurity continues to rise, so does our commitment to advocacy. We hope you will join us in our ongoing efforts to build a more equitable food system.



**Click here to watch
the full town hall.**



Fiscal Year 2025 (July 2024–June 2025) By The Numbers



HEALTHY FOOD

5M+

pounds of food
was distributed to
families across NYC.

FRESH PRODUCE

53%

of the food we
served was fresh fruit
and vegetables.

FAMILY VISITS

171K

times families
came to WSCAH
for healthy food.

BENEFITS SUPPORT

1,577

families were
connected to essential
benefits like SNAP.

WSCAH STAFF SPOTLIGHT

Carolina Cortes-Rivera

Digital Food Choice
Program Manager



Carolina is the powerhouse behind WSCAH's innovative Digital Food Choice Program.

As Program Manager, she ensures that customized home delivery orders are accurate, dignified, and efficient—meeting customers where they are, both geographically and personally. She also plays a critical role in supporting research and pilot initiatives that are shaping the future of food access, especially around WSCAH's commitment to “food as medicine.”

We're proud to share that Carolina was recently named one of New York City's 40 Under 40 Rising Stars in NYC Food Policy by the Hunter College NYC Food Policy Center—a well-deserved recognition of her leadership and impact. Her work expanding healthy food access through WSCAH's digital choice platform is helping transform the way New Yorkers experience food support.

“Carolina approaches every challenge with empathy, creativity, and a deep commitment to the people we serve,” says Stephanie Moshier, WSCAH's Director of Partnerships and Community Engagement. “Her work is not only driving innovation at WSCAH—it's redefining what food access can look like in New York City.”

Carolina holds a BA in Social and Cultural Analysis from NYU. In her free time, she enjoys painting and is a big fan of street art.

WSCAH ROCKS THE BLOCK RECAP



Our fourth annual **ROCKS THE BLOCK** was a huge success, and we're so grateful to our incredible WSCAH community for making it such a fun, powerful, and memorable day. Together, we packed nearly 26,000 pounds of fresh produce, beans, and grains—our biggest total yet—for distribution to WSCAH customers across New York City.



The day was filled with energy and community spirit, featuring speeches from local leaders and champions of our work, including Councilmembers Gale Brewer and Shaun Abreu, State Senator Brad Hoylman-Sigal, Assemblymember Micah Lasher, Maria Lizardo, CEO of NMIC and a WSCAH Board member, Thomas McNeil of Instacart, and Ben Friedman of Riviera Produce.

A wide range of incredible partner organizations tabled throughout the event, sharing resources and connecting with the community. We want to send a big thanks to Congregation Rodeph Sholom, the Roundtable, NMIC, the Mexican Coalition, NYCares, Instacart,

Con Edison, Councilmember Brewer's office, the UWS Coalition, School in the Square, and St. Paul & St. Andrew's Church (SPSA) for showing up and showing out.



A special highlight of the afternoon was live readings by the winners and finalists of our Writing Against Hunger Contest, who shared moving and thought-provoking reflections on food justice and equity.

According to Eli Scheinholtz, WSCAH Volunteer, “It's one of the best days of the year. You see the entire community come together in support of one another. It's nothing but joy!”

We are grateful to everyone who participated, volunteered, spoke, tabled, packed food, and shared in the joy of service.



Writing Against Hunger Contest

HOW IT USED TO BE

By Ana Hernandez

Winner: Age Group: 13-15 Category: Poetry

It wasn't always like this.

Once, she filled our plates simultaneously,
Confident and laughing,
Mouth full,
Pressed kisses to my forehead,
Lips smelling of pepper and lime.

But now, she waits.
Pretends she's full, stomach hollow,
Cuts her portion in half, then in quarters,
Pushes the last bite toward me,
With a smile that doesn't reach her eyes.

Her ribs are a quiet confession,
Whispers of the pain she endures,
She says she isn't hungry,
That the weight just "falls off sometimes",
That she "likes it this way".

But I remember.
I remember a mother who never let herself shrink,
Who sang while she cooked,
Who saved the last spoonful for herself,
Instead of scraping her plate clean in silence.

I want to tell her I see it,
That I hear the way her stomach pleads in the night,
That her love should never lead to her starving,
But she meets my gaze soft but certain,
And I chew my meal in guilty silence.

It wasn't always like this,
But as time goes on and memories fade,
All I can do is lull myself to sleep with thoughts,
Of how it used to be.



WSCAH ROCKS
THE BLOCK



Click here to learn more about
our Writing Against Hunger Contest
and read additional pieces.



WSCAH

STAFF SPOTLIGHT

Kira Garfinkel

Development Manager



Kira is a passionate advocate for the fight against food insecurity. They are instrumental to not only

the work of WSCAH but also the larger emergency food network through their contributions to The Roundtable: Allies for Food Access, a collective of nine emergency food providers in NYC.

A Development Manager on the External Affairs team, Kira is our principal grant writer who also oversees our largest peer-to-peer fundraising campaign, Healthy Foods Holiday Challenge, and engages youth across the city through our Writing Against Hunger competition.

"Kira is an inspirational leader, innovative thinker, and engaging community organizer," according to Rachel Laibson, WSCAH's Chief Development and Communications Officer. *"Their passion for our mission and strong compassion for our community is helping position WSCAH as a disruptive innovator in the emergency feeding sector."*

Kira received their BA in History from Oberlin College. Before embarking on their nonprofit development career, Kira worked as a Pipe Organ Technician, tuning, repairing, and building pipe organs. Kira is also a visual artist, and maintains a painting practice and studio in Ridgewood, Queens. Selected works can be seen online at aaronakira.com or on [instagram@/aaronakirasg](https://www.instagram.com/aaronakirasg).

SUMMER RECIPES

By Chef Greg Silverman, WSCAH CEO/Executive Director

Kids are out of school, safety nets are stretched, and food prices are high—so it's the perfect time to enjoy affordable fun outdoors. A picnic in the park with quick, healthy, budget-friendly salads is a great place to start. Here are a few recipes, that kids and parents alike loved, that we used to teach in our family cooking classes when I worked in the city of London in the UK.

Carrot Salad

Serves 6

Ingredients:

2 carrots
peeled and grated
100g/4 oz raisins
125ml/4 fl oz
plain yogurt
salt & pepper to taste
2 tablespoons
vegetable oil

Directions:

- 1 Peel carrots and grate.
- 2 Add all ingredients to a bowl and mix.
- 3 Serve as a side dish to add crunch and variety to your picnic.

Depending on preferences, you can add a squeeze of orange juice (and zest), shake of cinnamon, and a bit of honey for a more sophisticated version.



Apple and Celery Salad

Serves 6

Ingredients:

2 red apples, washed, cored & thinly sliced
4 sticks celery (or 1 cucumber, if preferred) thinly sliced at a sharp angle
50g/2 oz raisins
50g/2 oz walnuts (peanuts can be used, if preferred)
1 tablespoon mayonnaise
2 tablespoons plain yogurt

Directions:

- 1 Wash and chop the apples and celery and put into a bowl.
- 2 Add the raisins, walnuts, mayonnaise and yogurt.
- 3 Mix and serve.

Jazz it up with fresh dill or parsley and citrus zest.



Whole Wheat Pasta Salad

Serves 6

Ingredients:

1 cup whole wheat pasta
1/2 cucumber, halved lengthwise, seeded & then finely sliced
1 carrot, peeled & shredded
2 tomatoes, diced
1 red onion, peeled and finely sliced
1 stalk celery, thinly sliced
1 green onion, thinly sliced
62ml/ 2 fl oz natural yogurt
2 tablespoons olive oil
1 lemon, juiced
4 tbsp fresh herbs such as parsley, chive, dill, etc. (or 1 tablespoon dried mixed herbs)
Pinch salt
Pinch pepper

Directions:

- 1 In a large pot, boil water and then cook pasta for 8 minutes or until cooked. Drain and rinse with cold water.
- 2 Mix yogurt with oil, lemon juice, and herbs.
- 3 In a large bowl place all cut vegetables.
- 4 Add dressing to vegetables and toss thoroughly.
- 5 Add pasta to dressed vegetables and toss.
- 6 Taste and finish dish with pinch of salt, pepper and herbs.

Try adding in any other seasonal vegetables you have in your refrigerator, from snap peas to radish, fennel to bell peppers to add more color and flavor.



WEST SIDE
CAMPAIGN AGAINST HUNGER

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