



NEWSLETTER

SPRING 2026

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COMMUNITY HUBS: FOOD TO PEOPLE > PEOPLE TO FOOD

For too many New Yorkers, getting to a food pantry requires long, costly trips that simply aren't sustainable. Between subway fares, time away from work, and mobility challenges, the burden falls hardest on seniors, caregivers, and families with young children. To reduce these barriers, West Side Campaign Against Hunger (WSCAH) has, since 2017, partnered with more than 90 schools, senior centers, and local nonprofits to distribute nutritious groceries directly within the communities where people live.

In the past year, we've deepened this neighborhood-based approach by expanding home delivery and increasing our presence in areas with the greatest need. The urgency is clear: approximately 1.4 million New Yorkers are experiencing food insecurity as high housing costs, inflation, and reductions to benefits like SNAP strain already stretched household budgets.

Even with our community partnerships, many customers continue traveling from Northern Manhattan and the South Bronx to our 86th Street location. To better serve them, we introduced Community Hubs in 2024 — local distribution

sites designed specifically for customers commuting long distances for food. After analyzing our data, we identified key zip codes with a large percentage of WSCAH customers and are currently operating six Community Hubs. At full capacity, these sites are expected to reach up to 3,000 families each month.

The projected results, once fully operational, are significant: as much as 650,000 pounds of groceries distributed annually — more than half fresh produce — along with 60,000 hours of travel time saved and up to \$350,000 in reduced transportation costs for households.

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

Yoel Peralta
Food Operations Associate

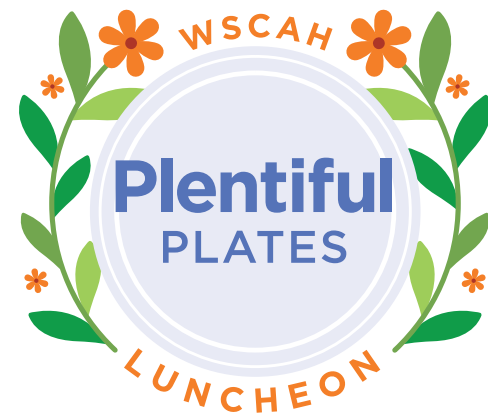


If you've volunteered or picked up groceries at WSCAH, chances are you've met Yoel Peralta. A key member of our Food Operations team, Yoel helps power our distributions each day — making sure food moves efficiently from delivery to shelf to customer.

Beyond keeping operations running smoothly, Yoel brings a warm, welcoming presence to the work. He supports volunteers with patience and clarity, connects easily with customers, and helps create a respectful, community-centered environment that defines WSCAH. We're grateful for the care, dedication, and steady leadership he brings to our team.

"Yoel keeps our distributions running efficiently while making every volunteer and customer feel genuinely welcomed," says Jonathan Nina, WSCAH's Warehouse and Food Operations Director. "His steady presence on the front lines makes a real difference — not just in how our operations function, but in the experience people have when they walk through our doors."

Prior to joining the team, Yoel worked in restaurants and construction. Outside of work, playing with his kids is his favorite thing in this world.



A RECORD-BREAKING LUNCHEON

On March 5, WSCAH welcomed nearly 200 supporters to our annual **Plentiful Plates** luncheon at Tavern on the Green — and together, we surpassed our goal, raising enough to provide 20,000 households with healthy groceries. It was an energizing afternoon that reflected the power of community and our shared commitment to ensuring all New Yorkers can access healthy food with dignity and choice.

We were honored to have Emmy Award-winning Good Day New York anchor **Tashanea Whitlow** serve as our emcee, bringing warmth and insight to the program. We were equally grateful to welcome **Justin Tuck** — Managing Director at Goldman Sachs, former New York Giant, and two-time Super Bowl Champion — as our special guest. His reflections on leadership, service, and giving back resonated deeply with everyone in the room.

Thank you to all who joined us and made the day such a success. And a special thank you to Tavern on the Green for generously hosting us once again and for being such a steadfast partner in our work.



PLAN TODAY, IMPACT TOMORROW

Your support of WSCAH is making a real difference for New Yorkers facing hunger — and you can extend that impact for years to come. Through planned giving, you can leave a lasting legacy that helps keep our shelves stocked and ensures our customers continue to receive the fresh, healthy food they deserve.



There are many ways you can make a long-term impact by supporting WSCAH:

- Donate stocks, life insurance policies, or other assets.
- Make a gift through your donor-advised account or IRA charitable rollover.
- Designate WSCAH as a beneficiary of your will, trust, or retirement assets.

Planned gifts also benefit you by letting you control your future giving and allowing you to:

- Give a gift and receive income for life.
- Reduce your income tax liability.
- Increase your impact while still meeting your other needs and goals.
- Manage important personal decisions and make sure your wishes are known and carried out—now and into the future.

If you've already included WSCAH in your plans, thank you. If not, we hope you'll consider leaving a legacy that helps nourish New Yorkers well into the future. Please contact Rebecca Solheim, Donor Engagement Director, at rsolheim@wscah.org to discuss your interest in making a planned gift.

FEBRUARY TOWN HALL



On February 26, WSCAH hosted a virtual town hall, **"A Turning Point: How West Side Campaign Against Hunger is Responding to Changes in SNAP,"** bringing our community together for an important conversation about the future of food assistance. New changes to SNAP took effect on March 1, and we shared how these shifts — including impacts from last year's federal legislation — are expected to increase demand at food pantries across New York City.

WSCAH leaders Greg Silverman (CEO & Executive Director), Alyson Rosenthal (Chief Program Officer), and Delilah Guzman (Senior Benefits Access Specialist) discussed the current state of food insecurity, what these policy changes mean for our neighbors, and how WSCAH is preparing for the anticipated rise in need. They also outlined clear ways supporters can take action, from calling elected officials to volunteering to donating.



Watch the recording at wscah.org/SNAPtownhall



FOOD FARMACY RECIPES



Since 2019, WSCAH and NewYork-Presbyterian (NYP) have been working together to ensure families can put healthy food on the table through Food FARMacy. It started modestly — a mobile food truck bringing groceries to 50 families each month — but has grown into a lifeline for over 1,500 families with young children (ages 0-5) every year. Today, fresh, nutritious food arrives right at their doorsteps, helping children thrive and giving parents one less thing to worry about.

Deliveries sometimes come with a simple, nutritious recipe to help families prepare the ingredients they receive and make the most of every box. Below are a few of the recipes we recently shared with customers.

Tamales

Yield: 24 tamales

Ingredients:

- 3 cups masa harina
- 1 1/3 cup lard or vegetable shortening
- 1 1/2 cups broth of choice
- 1 tsp baking powder
- 1 tsp salt
- 16 dried corn husks, plus more for steaming
- 4 cups filling of choice (pork, chicken, bean and cheese, etc.)



Directions:

- 1** Soak corn husks in a bowl of hot water until softened, about 30 minutes. Prepare desired fillings.
- 2** In a large bowl, beat the lard (or shortening) until fluffy. Add the baking powder, masa harina, and salt and gradually add the broth until the dough is very soft and light.
- 3** To assemble the tamales, place a small amount of dough in the center of a corn husk on the smooth side. Using the back of a spoon, spread the dough. Add 2 tbsp of filling. Fold the sides of the husk first, followed by folding the bottom toward the center. Repeat with the remaining dough and filling.
- 4** Add 2-3 cups of water to a large pot, placing a steaming basket at the bottom. Stack the tamales standing up in the pot. Cover with a soaked corn husk laid over the tamales.
- 5** Close the lid and bring water to a boil, then reduce to medium-low heat to steam for 1 hour and 15 minutes. Test the tamales by trying to pull the husk off — the husk should pull away neatly.
- 6** Serve and enjoy!



Sweet Potato Collard Greens

Ingredients:

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|--|---------------------------|
| 2 sweet potatoes,
peeled and
cubed | 1 tbsp salt |
| 2 bunches
collard greens,
destemmed
and chopped | 2 tsp black
pepper |
| 1 onion, diced | 2 tsp oregano |
| 4 cloves garlic,
minced | 2 tsp thyme |
| 4 tbsp oil | 2 tsp cumin |
| | 4 cups broth
of choice |
| | 1 bay leaf
(optional) |

Directions:

- 1** Heat oil over medium heat in a large pot. Add diced onion and sauté until translucent, about 3-4 minutes. Add minced garlic and cook for another minute.
- 2** Add sweet potatoes, then add dry seasonings and stir. Cook until tender, about 5-7 minutes.
- 3** Add chopped collard greens and broth, stirring to combine. Cover and simmer on low for 15-20 minutes.
- 4** Serve and enjoy!