



The
FOOD BANK
@ ST. MARY'S

The Harvest Journal

September 2025 Edition

ABOUT US

DONATE

VOLUNTEER

Supporting Our Community with Hospitality, Respect, and Nutritious Food.

REMINDERS

We are open for walk-in distribution every Monday, Wednesday, & Friday from 10:00 am – 1:00 pm.

October baby week is: 10/6, 10/8, & 10/10. **Please arrive at 9am.**

Visit our [Amazon Wishlist](#) to find items our clients are currently in great need of and ship it directly to us.

Happy National Food Bank Day! 9/6



Updates From Us



Are Food Drives Worth it?

At The Food Bank @ St. Mary's, one of the biggest barriers to serve more people is the amount of food we have to distribute. Please read this article to learn more about how you can invite your neighborhood, job, church, community group, or classroom to host a food drive!

Read: [Are Food Drives Worth it?](#)



Coming to a Church / Business Near You!



We love opportunities to meet people in our area who want to make an impact on The Food Bank @ St. Mary's! Thank you to St. Therese and St. Joseph for welcoming us and allowing us to speak about Food Insecurity.

Want to see Bruce or Lexie at your church/place of work/classroom? [Shoot us an email](#) - we'd love to come by!

Harvest Dinner Registration is Closed!



Still want to support the 25th Annual Harvest Dinner with your time?

We still need a few desserts for our Dessert Dash, wine for our Wine Wall, and we have a few volunteer roles open still as well.

Please click the buttons below to get involved!

Donate a
Baked Good

Volunteer at
This Year's
Harvest
Dinner

Donate a
bottle of Wine

THANK YOU TO OUR GENEROUS SPONSORS!

Greg & Beverly
DiMartino



Steve & Tricia
Trainer

Julie & Pat Callahan



John & Lilli
Pietromonaco

Mary Ann Liebert

Mary Ann Knowles



Pat & Joe Desimone

Tyra Elliott



David James



Craig & Jane Spencer



Judy Callahan

Jerry Verhoff

Holy Rosary Parish

Figs Figs Figs

Recently, we've received tons of donated figs! This seasonal treat can be made into so many delicious recipes. Here are two we recommend:

Bacon Wrapped Figs:

- 24 Figs
 - 1 Pound of a Bacon of Your Choosing
 - Optional Cream Cheese or Goat Cheese
 - Optional Maple Syrup for Dipping
1. Preheat Oven to 425 Degrees F
 2. Cut each Strip of bacon in half, making 24 slices total
 3. (Optional) Make a small slice into each fig and fill it with a small amount of cream cheese or goat cheese
 4. Wrap each fig with a slice of the cut bacon and secure with a toothpick
 5. Bake for 15-20 minutes - once they are golden and crispy, take them out of the oven
 6. Remove from oven and enjoy!

Fig Dutch Baby

- 2 Tablespoons of Butter
 - Optional 1 Teaspoon of Vanilla Extract
 - 2/3 Cup Milk at Room Temperature
 - 3 Eggs lightly Beaten
 - 1/2 Cup All Purpose Flour
 - Optional Orange Zest from 1 Orange
 - 6-8 Figs Cut Into Quarters
 - Sugar or Honey to Enjoy on Your Slice
1. Preheat oven to 420 degrees F
 2. Melt butter in an oven safe pan

3. Mix together eggs, milk, flour and **Orange Zest** until it becomes a smooth batter (pro tip, let it sit for about 15 minutes before baking it)
 4. Into the buttered pan, place your figs in a desired design
 5. Pour the batter on top of the figs, and bake for 20-30 minutes, once the edges of the batter rise up and become more stiff, you'll know its done
 6. Top with honey or sugar and enjoy!
-

FACEBOOK

**CONTACT
US**

The Food Bank @ St. Mary's | 611 20th Ave S | Seattle, WA 98144 US

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)



Try email marketing for free today!