

Quarterly Newsletter

PICKERINGTON
FOOD PANTRY



QUARTER 3 2026



A Pantry Recap + What's Ahead:

Welcome to our third newsletter of the year! It's hard to believe that school is back in session and fall is here.

To our donors and volunteers, thank you! Whether you have provided monetary donations, food, or volunteered your time, we are grateful and appreciative of your support! Your generosity allows us to continue serving individuals and families in our community.

In July we held a fundraiser, a Craft & Vendor Show, at Pickerington North High School. It was a great event, and we are so thankful to all of the vendors, shoppers, volunteers, and sponsors who helped make the event a success!

This time of year for the Pantry is busy: we typically see an increase in clients needing our services and we are hosting our annual Holiday Meal Basket event.

The holidays are a special time of year to many. A time when family gathers, memories are made, and traditions are shared. We want to help make sure that families in our community have the opportunity to enjoy holiday meals together.

Our Holiday Meal Basket event would not be possible without the generosity of our community. Each year, donors and volunteers come together to help make the event a success.

As we head in to the holiday season, we invite you to consider supporting the food pantry in whatever way you are able. A few hours of your time, a donation, or simply spreading the word about our mission can go a long way toward helping a neighbor in need.

Lastly, our new program this year "Toy Drive Food Stockings" is taking place the end of November in to early December. The Pantry will be providing Stockings with healthy snacks to the children recipients of the Violet Township Fire Department Toy Drive.

Thank you for continuing to stand behind our Pantry and the families we serve. We are incredibly grateful for this community and for the many people who make our work possible.

Wishing you and your families a happy, healthy, and meaningful fall & holiday season!

Kayla Fellers
Executive Director

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Q3: PANTRY STATS & DONATIONS

Through your generous donations and support, the Pickerington Food Pantry was able to provide **40,221 meals to 2,659 people** from July 1st - September 30th 2026

DONATIONS

From food drives to drop ins, the Pickerington community donated 7,167 lbs of food and toiletries from July 1st - September 30th 2026. The Pickerington Food Pantry also received 21,238 lbs of donated food items from local grocery stores.

A big THANK YOU to our donors who make this possible!

Upcoming Pantry Closures:

- November 27 & 29
- December 24 & 26
- December 31 & January 2



BOARD MEMBER SPOTLIGHT



Meet Samantha Frost!

Samantha joins the Pickerington Food Pantry Board of Trustees as Vice President for 2026-2027. She lives in Pickerington with her husband Mark, their two sons, Ben and James, and their rescue pup, Bear. Since 2013 Samantha has worked for The Ohio State University and currently serves as the Assistant Vice President of Constituent Experiences. She looks forward to applying her many years of event planning and fundraising experience to positively impact the Pickerington Food Pantry and our community.

If you could have dinner with anyone, who would it be and why? “I think right now I’d choose Bono from U2- or maybe Dolly Parton! Both are terrific examples of living their vaules and using their platforms and influence for the greater good.

What are some of your favorite hobbies? Does going to Combustion count as a hobby?? Aside from patronizing local businesses, I love live music, camping, anything on water / outdoors, and of course spending time with family and friends.

Why do you think fighting hunger is important in our community? I think fighting hunger is one of the clearest ways for a community to express care for one another. Making sure that no one goes hungry demonstrates that every person matters, every person deserves dignity, and every person deserves to be nourished in order to reach their potential.

Thank you for all that you do to support the Food Pantry, Samantha!

You can read more about Samantha on our Facebook page: *Pickerington Food Pantry*.

RECIPES:

'Fried Noodles'

*Submitted by Fairfield County United Way
Community Engagement Coordinator Sydney
Strite*

Ingredients:

- 1-2 Eggs (optional)
- 1 Ramen Noodle bag (with seasoning)
- Canned Vegetables (drained)
- 2 TBS olive/vegetable oil

Directions:

- Fill a pot with water and boil the Ramen Noodles as directed on the package
- Once the noodles are cooked, drain the noodles and set to the side
- Once noodles have been cooked, heat up the oil in a pan
- Once the oil and pan are warm, place the ramen noodles into the pan
- Add in your eggs, if desired
 - Once the eggs are beginning to fry, scramble them into the noodles
- Add in your canned vegetables (drained)
- Add as much of the Ramen seasoning packet as desired
 - For less sodium, substitute the seasoning packet for garlic powder and onion powder to taste

'Taco Soup'

*Submitted by PFP Board Vice President
Samantha Frost*

Ingredients:

- 1 lb ground beef or ground turkey
- 1 can corn (drained)
- 1 can kidney and/or pinto beans (drained)
- 2 cans petite diced tomatoes
- 1 packet ranch seasoning
- 1 packet taco seasoning

Directions:

- Brown meat in large pot / dutch oven until cooked through
- Add all other ingredients (corn, beans, tomatoes, seasoning) and stir together
- Heat at medium / high until mixture comes to a low boil
- Reduce heat to low, cover and let simmer for 15-20 minutes, stirring occasionally
- Serve and enjoy!

'Creamy Baked Ziti'

Submitted by PFP Board Treasurer Cheryl Ricketts

Ingredients:

- 4 cups ziti pasta, uncooked
- 1, 26 oz jar of marinara sauce
- 1, 14.5 oz can of diced tomatoes, undrained
- 6 oz cream cheese, cubed
- ¾ cup of sour cream
- 1, 8 oz package of shredded mozzarella cheese
- ⅓ cup of grated parmesan cheese

Directions:

- Heat oven to 375 degrees F.
- Cook pasta in a large saucepan as directed on package, remove and drain once cooked. Add in the marinara, diced tomatoes, and cream cheese. Stir until mixture is well blended and combine with pasta.
- Layer the pasta mixture in a 13x9 in. baking dish with sour cream and mozzarella. Top with any remaining mozzarella and parmesan.
- Bake for 20 minutes or until evenly heated through.

A SQUEAKY CLEAN EVENT:

Each spring, Mrs. Carroll's 3rd grade students at Toll Gate Elementary School learn how to prepare "Classy Suds". While a fun learning activity, it serves a huge purpose! Mrs. Carroll then donates the laundry detergent to the Food Pantry.



This year, the class donated 619 lbs of laundry detergent. This is an incredible help to the clients the Pantry serves! Thank you all for the donations!!

UPCOMING EVENTS:



PICKERINGTON FOOD PANTRY

Thanksgiving & Christmas

HOLIDAY MEAL BASKETS

A GIFT OF GIVING



Scan the QR code
or mail checks to:
Pickerington Food Pantry
70 Cross St. Suite B
Pickerington, OH 43147

Let's Give a Little Joy to the Families in Need
of Food to Celebrate the Holiday Seasons

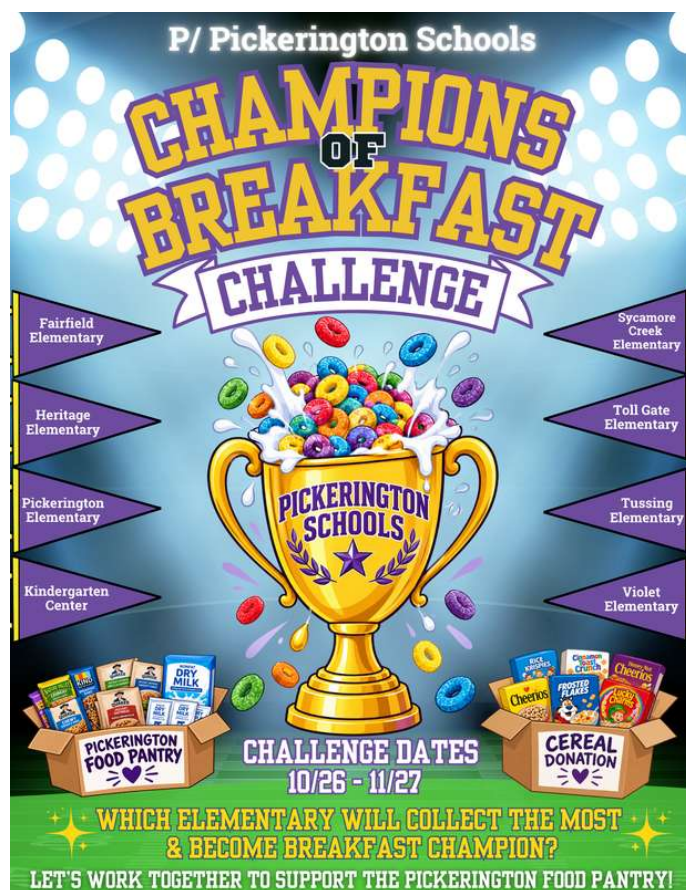
Accepting Donations Through
SATURDAY November 07

Drop-off Donations:

- | | | |
|--------------------------|----------------------------------|------------------------|
| -Instant Mashed Potatoes | 9:00 am - 12:00 pm | -Jars of Gravy |
| -Stuffing | Thursdays & Saturdays | -Canned Pumpkin |
| -Cranberry sauce | | -Canned Sweet Potatoes |

Due to a generous donation, we are not collecting canned green beans

For more information: www.pickpantry.com or info@pickpantry.com



Thank you for your support!

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