Directors Corner:

Panting our way through the dog days of summer, August faded into September and cool evenings are beckoning to fall!

In spite of the heat of August and the vacations away from home we continued to see growth in both our donor list and contributions to our programs. Our August Green Bag Day netted the highest amount of donated foods compared to any other August we've had. Over 11,000 pounds were collected and we had over 600 households participate! Don't forget to mark your calendar for Oct 8th for the next Green Bag Collection Day! If you missed us, we were on KQEN Radio to talk about our Green Bag Project and how the FISH is doing this year—catch the replay on a link on our web site!

Summer also brought us our Big Clean, where our valiant Board of Directors all took some time to do a deep clean of the warehouse, it's an annual event and always leaves us looking sparkling. Along with the cleaning, we did a repaint of our exterior (many thanks to Heritage Painting!), so we are clean inside and out!

Remember as well to share the news about DoorDash—we have many nurses now who call for patients who are laid up short term. We can deliver our food boxes and serve households supplies directly to their house at no cost!

We ask for your prayers still for the passing of a wonderful volunteer, Jeff Havener. Jeff is survived by his wife, and there is still a Go-Fund-Me page up in his honor. We are very close to reaching the $2,000.00 goal (perhaps even to better that goal!) You can find a link on our Facebook page, donate if you can and

Thank you for your prayers.
David Graham
Executive Director

Something to think about

Another Summer is Winding Down

I remember when I was a kid, the summers lasted FOREVER!!! I had vacations to Disneyland, weeks visiting my grandparents and going swimming at the community pool for hours a day. One day seemed to go on for eternity. I remember playing outside with my friends I was allowed to play on our block until the street lights came on at dusk. Now I blink my eyes and the day is history. I have said it before and I'm saying it again, I think summer should get a speeding ticket. The swift moving time makes me stop and think about how am I spending my days. Am I living up to my potential with everyday? Do I give my time to the people who need it and who appreciate the time we spend together? Time is always taking from our life, never gives back and once its gone that's it. Never ever will you get time back. Am I grateful for every blessing I have been given? Am I being the example of how I would like the world to be? Are you?

Bella Cole
Office Manager
The FISH of Roseburg
Caramel-Glazed Pear Cake

Ingredients:
- 4 ripe pears, peeled, chopped
- 1 tbsp. granulated sugar
- 3 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 3 eggs
- 2 1/4 granulated sugar
- 1 1/4 cups vegetable oil
- 3 tsp vanilla
- 1/4 cup butter, softened
- 1/4 cup packed light brown sugar
- 1/4 cup whipping cream

Steps:
1. Heat oven to 350, grease 12 cup tube cake pan with shortening: lightly flour. In a medium bowl gently toss pears and 1 TBSP granulated sugar; Let stand 5 minutes.
2. Meanwhile, in another bowl, mix flour, baking soda and salt. In a large bowl beat 2 eggs, 2 cups of granulated sugar, oil and 2 tsp vanilla with electric mixer on medium speed until blended. Gradually add flour mixture, beating on low speed until blended. Fold in pears. Pour into pan. Bake for 1 hour. Cool on rack.
3. In 1 qt heavy saucepan, heat butter, brown sugar, remaining 1/4 sugar and whipping cream to boiling over high heat, stirring constantly; boil 1 minute without stirring. Remove from heat; stir in remaining 1 tsp vanilla. Cool until slightly thickened. Drizzle glaze over warm cake. Let stand until set.

Congratulations!!!
The Roseburg Food Project

Is celebrating 10 years of collecting food in those distinctive green bags. What a difference they have made in that time—donating over 960,000 lbs of food.

A BIG Thank You to MOD PIZZA

As part of their Grand Opening, MOD PIZZA is donating a "slice" of every pizza sold on Thursday September 29th to The FISH of Roseburg

THE ROSEBURG FOOD PROJECT
(Suggestions for your green bag)

We are low or out of the following items: (Pop top canned goods are great)

Toothbrushes Bar Soap Canned Fruit/Veggies
Toothpaste Cereal Canned Meat
Toilet Paper Refried Beans Peanut Butter
Shampoo/Conditioner crackers Cooking Oil