



TURKEYPALOOZA

Every week, The Campus Kitchen at Wake Forest University prepares and delivers nearly 250 meals to local Winston-Salem organizations who serve members of our community in need. Our community partners include Azalea Terrace Senior Apartments, Latino Community Service, The Shalom Project, Faith Health NC, and The Parenting Path. As the holiday season approaches, we are preparing for our annual TurkeyPalooza program in which we prepare full Thanksgiving meals for all of our community partners as well as Samaritan Ministries. This week is one of the most anticipated events of the year at Campus Kitchen, and we rely on the support of the entire Wake Forest community to make it a success.

If your department or organization would like to contribute to TurkeyPalooza, there are two options from which you may choose. The first option involves donating a specific fresh food* item (such as a bag of cranberries or green beans). The second option is a monetary donation. With monetary donations, you have the additional option of sponsoring specific ingredients for TurkeyPalooza. Every year, CKWFU works to incorporate dishes cooked from scratch using as many local ingredients as possible. This means that we purchase local turkeys, bake fresh pumpkin cookies, and cook homemade stuffing with local vegetables. In order to continue this tradition, we depend on your organization's donations. In addition to providing Thanksgiving meals, we will be delivering grocery bags of dry goods to our partner organizations to help them through late December and early January, as Campus Kitchen is unable to deliver prepared meals to our community partners over the university's winter break. If we are able to surpass the funds, we need to carry out TurkeyPalooza, all additional funds will be dedicated to these holiday grocery bags.

On the attached form, you will find a list of dishes and/or ingredients needed and the estimated cost of each item. You can choose to sponsor a whole dish for a particular site or even donate enough for part of that meal. Every bit helps at Thanksgiving! This meal is a way for us to show our partner agencies how thankful we are for them and for the work they do in the community. If you would like to volunteer for the agency to which you are donating, just contact us. We are happy to have you!

Please return the attached form to the Campus Kitchen Lounge (located in Kitchin Hall) or to Bradley Shugoll, Associate Director of Service & Leadership, through Campus Mail. We are requesting that all cash donations be dropped off by the end of the day of **Wednesday, November 13th**, and any in-kind perishable donations should be delivered **on Friday, November 15th** to the Campus Kitchen Lounge. If you have any questions regarding the program, please contact one of the two student coordinators, Avery Thrush (thruad16@wfu.edu) or Grace Russell (russge16@wfu.edu). On behalf of the entire Campus Kitchen organization at Wake Forest University, I thank you in advance for your generosity.

Sincerely,

Bradley Shugoll

Associate Director of Service and Leadership
Office of Civic and Community Engagement

TURKEYPALOOZA 2019 SIGNUP FORM

DEPARTMENT/ORGANIZATION NAME:

LEADERSHIP TEAM MEMBER CONTACT:

FOOD TYPE: Please see the attached list of quantities needed per site and fill in the blanks below. You do not have to donate the entire quantity of an item needed, but please specify how much your department is donating.

Agency	Item	Quantity	Cash/In-Kind?
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Agency	Item	Quantity	Cash/In-Kind?
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Agency	Item	Quantity	Cash/In-Kind?
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I/MY DEPARTMENT WOULD LIKE TO BE CONTACTED ABOUT ADDITIONAL OPPORTUNITIES TO VOLUNTEER AT CAMPUS KITCHEN TO PREPARE FOR TURKEYPALOOZA

Email address:

Please return this form as soon as possible so that we can plan our meals. We are requesting that all money be delivered to Campus Kitchen by **Wednesday, November 13th** and food donations on **Friday, November 15th**. Please contact Bradley Shugoll at 336.758.7058 or shugolbd@wfu.edu, Grace Russell, russge16@wfu.edu, or Avery Thrush, thruad16@wfu.edu if you have any questions.

TURKEYPALOOZA NEEDS LIST

In order to make TurkeyPalooza a reality and prepare a full turkey dinner for all of our partner agencies and individual clients, we gather fresh food donations from across the campus community. If your department or organization would like to contribute in any way, it would help us immensely. Below is the list of dishes needed and the agencies they will be going to. You may choose to sponsor all or a portion of a specific dish with a monetary donation or by supplying some or all of the ingredients. As we source our turkeys from a local farmer, they can only be sponsored by monetary donations.

<i>Community Partner</i>	<i>Meals Served</i>
<i>Latino Community Services</i>	<i>60</i>
<i>Azalea Terrace Senior Apartments</i>	<i>120</i>
<i>The Parenting Path</i>	<i>40</i>
<i>Faith Health NC</i>	<i>20</i>
<i>Samaritan Ministries</i>	<i>100</i>
<i>City with Dwellings</i>	<i>10</i>
<i>TOTAL MEALS SERVED</i>	<i>350</i>

Dish (ingredients)	Quantity	Cost Estimate
Locally Sourced Turkey (40) **monetary donations only**	40	\$1,600 (\$40 each)
Cranberry Sauce (18 batches)	36 bags fresh cranberries 8 bottles cranberry juice 2 5 lb. bags of sugar 20 oranges	\$100
Pumpkin Cookies (400 cookies)	36 cups sugar 36 eggs 12 cups pumpkin puree 24 pounds flour 2 gallons vegetable oil	\$100
Grandma Mona's Green Beans (20 batches)	100 lbs. fresh green beans	\$275
Roasted Autumn Vegetable Stuffing (14 Batches)	55 butternut squash 40 zucchinis 45 large onions 20 garlic cloves 30 lbs. carrots 25 loaves of bread 9 dozen eggs 15 packages of vegetable broth (low sodium)	Seasonal (about \$450)
Sweet Potato Casserole (18 batches)	90 lbs. sweet potatoes 10 bags of marshmallows	\$125
Miscellaneous	Salt Pepper Garlic Oregano Cinnamon Olive Oil Baking Soda	\$50
TOTAL = \$2,700		

**In a continued effort to provide our community partners with a more nutritious Thanksgiving meal, we are asking for fresh food donations rather than canned goods. We appreciate your help as we work to achieve this goal!*