THE SHARE

Quarterly Newsletter | Nourishing Our Community...Awakening Hope!

PROJECT SHARE

FALL 2026



PA Department of Agriculture Secretary Russell Redding (pictured) and his team visited our Farmstand to donate locally grown, PA Preferred fruits and vegetables—as part of a broader effort to get PA-grown food into communities with limited access to fresh produce. Captured July 9, 2026.

Featured Stories

New But Familiar Roots

Project SHARE partners with Carlisle United Methodist Church (CUMC) and Penn State Health to plant The Sharing Garden, to grow a variety of produce for local families.

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Our Slice of the Month cooking class focuses on practical health

Summer Feeding 4 Kids 2026 Impact Report

635
children participated each week (avg.)

88,000
total meals of breakfasts & lunches distributed



27%
increase in the number of children served compared to last year (avg. 500)

78%
of parents were satisfied with the health & variety of meal options

52%
of parents said receiving food from the program helped stretch their grocery budgets



This summer, our volunteers dedicated a collective 1,674 hours to prepping meals, packing bags and distributing food to families at our three distribution locations.

Highlights

New gluten-free menu items

In addition to our other allergen-free items, i.e., nut-free & dairy-free

Upgraded breakfast menu

Nutritionally new items like egg, sausage & cheese sandwiches and whole grain waffles

Distributed more fresh fruit

Children received 8 varieties of fruit including grapes, blueberries and melons

Saving families time in line

We implemented two lane check-in at our headquarters, cutting down on waiting time

“I want to personally thank everyone for all you do, not just in the summer, but all year long. God has truly blessed this community with an outstanding organization that cares about people as much as you all do.”

Summer Feeding 4 Kids Parent
Collected from Project SHARE’s 2026 Summer Feeding 4 Kids Survey

Looking Back: A Farewell from SHARE's Board Treasurer



BY SHAWN BERNHEISEL
ENROLLED AGENT/SHAREHOLDER, COHICK & ASSOCIATES
PROJECT SHARE TREASURER

Current Treasurer Shawn Bernheisel (back, center right) and incoming Treasurer John Stoner (back, center left) join other members of Project SHARE's Board of Directors to glean tomatoes and butternut squash at Dickinson College Farm on September 30, 2026.



As I conclude my service as Treasurer of Project SHARE, I feel blessed to have served in that role. While it is bittersweet to step away, I do so with confidence in the organization's future. Project SHARE is in an excellent position because of the number of people in the community that love its mission. Over the years, I have had the privilege of serving alongside several Executive Directors, a dedicated Board of Directors, many outstanding staff members and countless community supporters. Together, we have celebrated accomplishments, navigated challenges and continued to strengthen Project SHARE.

Serving on the Board of Directors has been very rewarding. Through this organization, I have built lasting relationships that I will always value. I have learned so much about governance, leadership and the responsibility that comes with supporting an organization of this size and complexity. The best part of my time on the Board was collaborating with so many talented professionals from an array of industries. I would not have been able to serve as Treasurer without their support and knowledge.

As a supporter of Project SHARE, I continue to be inspired by the generosity of our community. It is remarkable to see how many individ-

-uals, businesses and organizations step forward to support the mission. For anyone considering a donation, I can honestly say that no contribution is too small. Project SHARE's success is built upon many acts of generosity, whether large or small. Every gift matters, and no single donor is more important than another. Together, these contributions make an extraordinary impact. Thank you to all those who support Project SHARE.

Serving as the Treasurer of Project SHARE provided the opportunity to work closely with an exceptional Finance Committee whose dedication and expertise have been instrumental to the organization's success. By combining our unique strengths, perspectives and connections, we have achieved a great deal. Each year, the Finance Committee develops a thoughtful budget with the Executive Director and maintains a disciplined approach to adhering to that budget. Thank you to everyone who has served on the Finance Committee along the way.

I would also like to recognize our outstanding in-house bookkeepers. Both bookkeepers have been an absolute pleasure to work with and invaluable assets to Project SHARE. Strong financial reporting provides a foundation for sound decision-making, and without accurate numbers, it is difficult to achieve meaningful results. I sincerely appreciate their talents, diligence and expertise.

As I pass the baton to the next Treasurer, I am proud to report that Project SHARE is in a strong financial position. That strength is not the result of any one individual, but rather the collective efforts of many dedicated people. The staff, Board of Directors, Finance Committee, volunteers, donors, community partners and those we serve all contribute to what makes this organization so special. I'm thankful for everyone's help and support along the way.

Thank you for allowing me to play a small part in the remarkable work of Project SHARE. It has truly been an honor, and I look forward to continuing to support this awesome organization.

Editor's Note: Shawn has served on Project SHARE's Board of Directors as Treasurer since 2021. We thank him graciously for his years of service and dedication to our mission. His thoughtfulness and emphasis on community collaboration have positively impacted the ways in which we've stewarded our finances. We'd argue that Shawn has played a significant part in the work Project SHARE has accomplished over the years.

Shawn was born and raised in Carlisle, PA and graduated from Carlisle High School in 2004. In 2008, Shawn graduated from Syracuse University's Martin J Whitman School of Management with a Bachelor of Science in Accounting. In 2009, he earned his Master of Science in Accounting from the same university. After a few years of working in accounting in Syracuse, NY and Harrisburg, PA, Shawn started his career at Cohick & Associates in 2015. At Cohick & Associates, Shawn specializes in tax and accounting services for partnerships, corporations, nonprofits and individuals. Shawn is a member of the National Association of Tax Preparers and the Carlisle Chamber of Commerce. Outside of the community, Shawn serves as a board member for the Pennsylvania Chapter of the National Association of Tax Preparers (NATP) among others. When Shawn is not at work or serving as a board member, he enjoys rooting for Syracuse sports, spending time outside and playing volleyball.

Project SHARE Welcomes John Stoner as Board Treasuer

Stoner brings a wealth of financial and community knowledge to SHARE's Board of Directors.

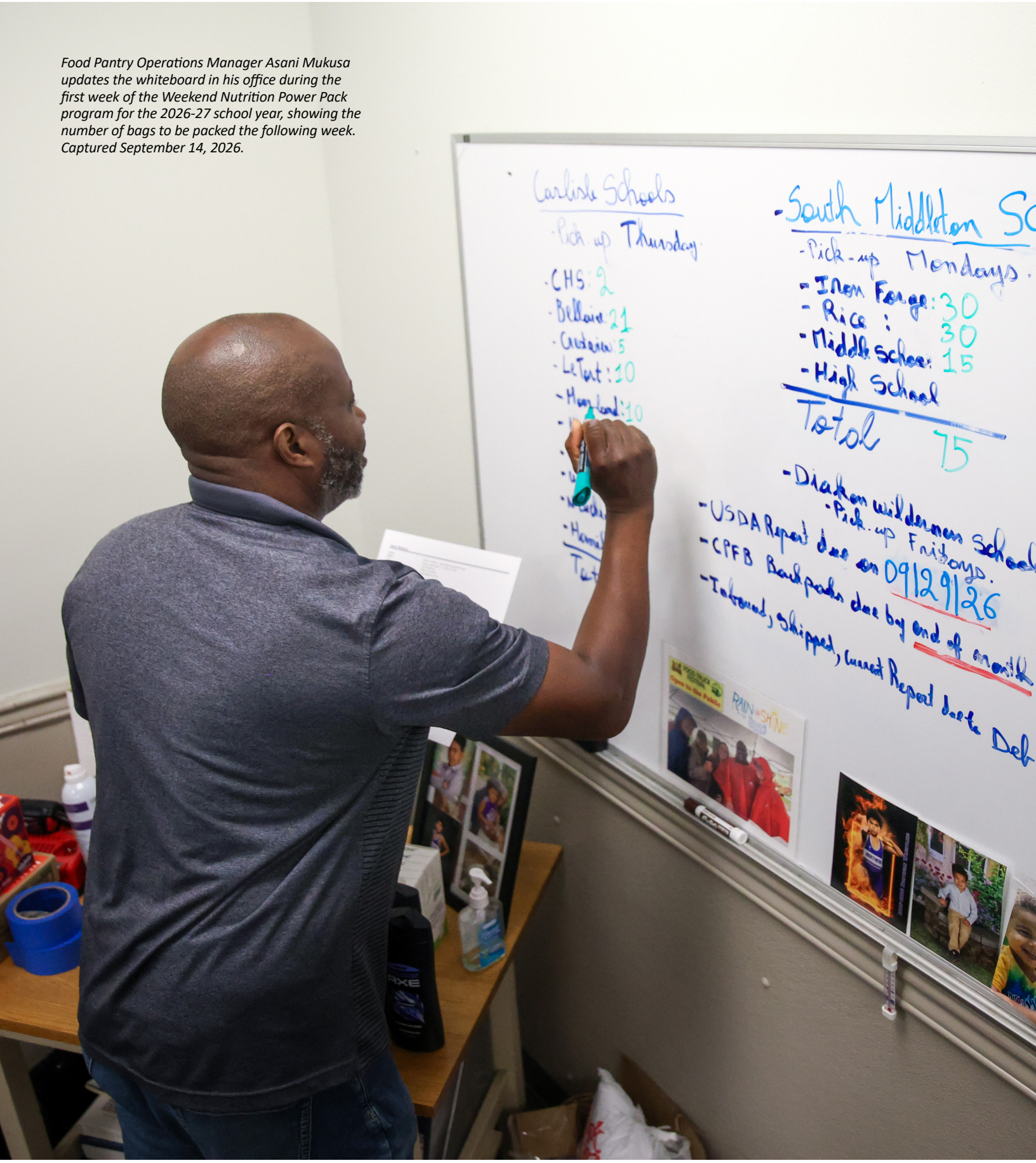
We welcome John Stoner, CPA and Tax Manager at SEK, CPAs & Advisors in Carlisle, as our incoming Treasurer. John joined Project SHARE's board in January 2026, working alongside Shawn and serving on our finance committee.

John joined SEK in 2017, where he delivers strategic tax planning services to closely held businesses—drawing on more than nine years of experience—and assists with individual tax return and financial statement preparation. In addition to his client responsibilities, John serves as Chair of the firm's SEK University Tax Task Force and is a member of the Emerging Professionals Committee, which fosters networking, engagement and leadership development amongst rising professionals. John also serves as the Treasurer of Leadership Cumberland, from which he graduated in 2021.

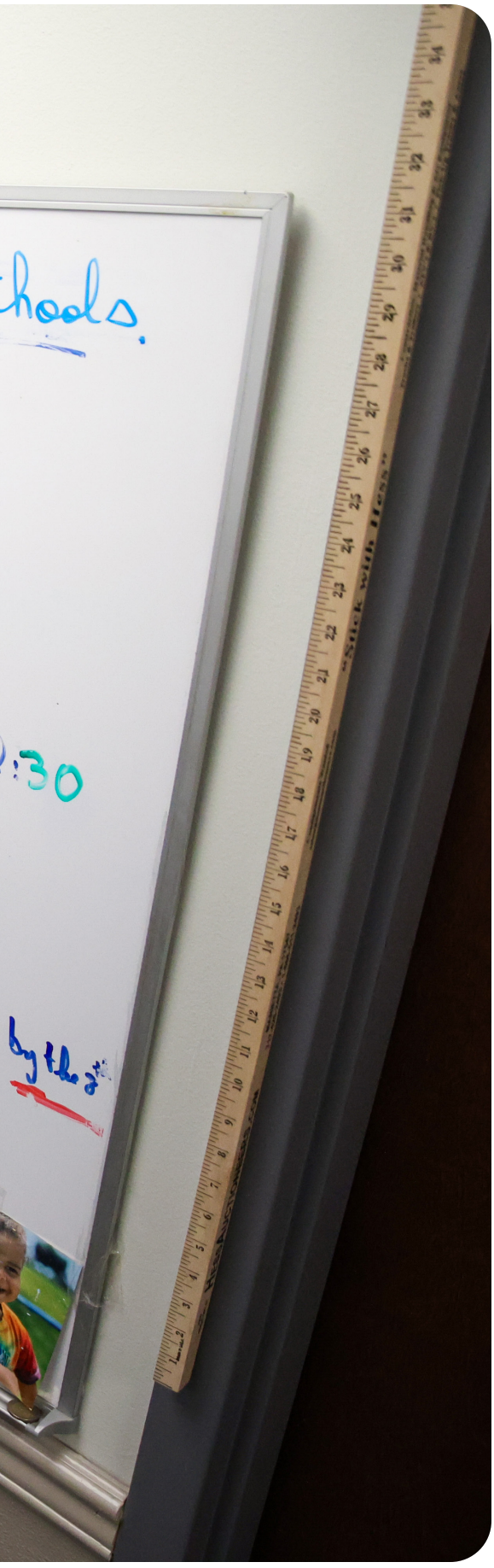
At home, he enjoys spending time with his wife and two daughters, completing home improvement projects and CrossFit.



John Stoner, CPA
Incoming Project SHARE Treasurer



Food Pantry Operations Manager Asani Mukusa updates the whiteboard in his office during the first week of the Weekend Nutrition Power Pack program for the 2026-27 school year, showing the number of bags to be packed the following week. Captured September 14, 2026.



An Inside Look: The Bags That Bridge the Weekend Food Gap



BY SARAH WALTERS
COMMUNICATIONS COORDINATOR

On Monday mornings beginning in September, the back of Project SHARE's warehouse fills with the rustle of plastic bags and the quiet work of about a dozen volunteers. They gather beneath pallet racks, shaking open black bags and filling them from bins full of shelf-stable foods. First, a carton of milk. A bag of chili. A cereal cup. And so forth. The process is steady and methodical.

In about an hour, they'll pack roughly 200 bags to be distributed to local children that Friday.

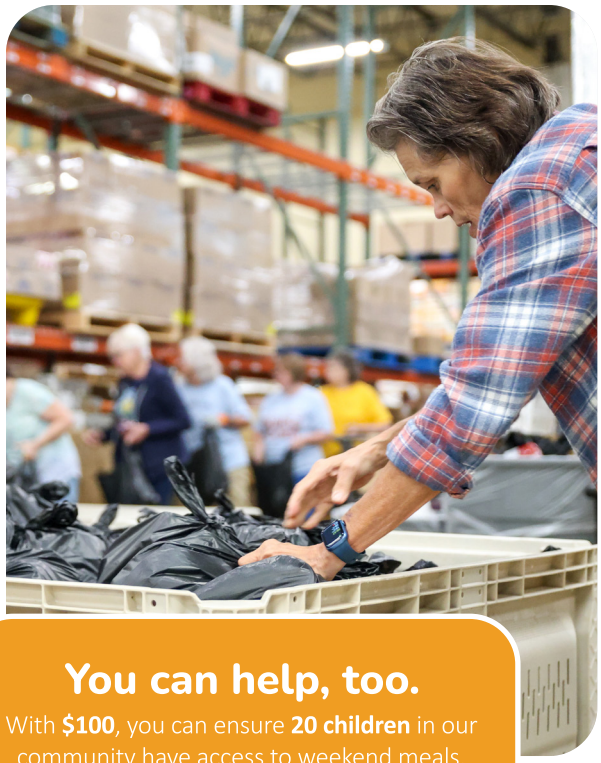
At the helm of the pack line is longtime volunteer Carol Baer, who has been helping with Project SHARE's Weekend Nutrition Power Pack program for more than a decade.

"I started with the Weekend Nutrition Power Packs around September 2012 with Gene Roth, who started the program," Carol explained. "He asked me to take it over in 2014, and I've been heading it up since."

By the end of the week, the bags will be picked up by representatives from local schools and sent home with students who would otherwise not have enough food for the weekend.

That is the purpose of our Weekend Nutrition Power Pack program, which began in 2008: To help make sure children have nutritious food to eat when school-supplied meals aren't available. During the week, children have access to free or reduced-priced meals through USDA school nutrition programs. But when Friday afternoon arrives, those meals stop. For many families, ensuring that there's enough food at home for Saturday and Sunday can be difficult.

Although the scope of the program is smaller than our well-known Summer Feeding 4 Kids program, the concept is the same—no child should have



You can help, too.

With **$100**, you can ensure **20 children** in our community have access to weekend meals.

projectsharepa.org/donate/

to skip meals or wonder if they will have enough to eat.

In coordination with the Carlisle Area and South Middleton School Districts' school counselors, as well as staff from Diakon Youth Services in Boiling Springs, Project SHARE distributed 7,470 packs to students in the 2025/2026 school year. And, increasingly, more children are facing levels of food insecurity at home that are directly affecting their ability to be successful in school.

In the Carlisle Area School District (CASD), about 1 in 2 students qualifies for free or reduced-priced lunches. In South Middleton (SMSD), about 1 in 3 students qualifies.

"As a social worker, I see firsthand how basic needs can impact a student's ability to be academically ready and engaged in school," explained Angelina Romano, MSW, LCSW, South Middleton School District's social worker, who helps determines the families who can benefit from the weekend meal program.

To ensure students receive a well-rounded diet to prepare them for each Monday, our packs include breakfasts, lunches, dinners and snacks. Everything needs to be shelf-stable, easy to open and simple to prepare.

While many people know that school districts provide free lunches to those who qualify, they don't necessarily consider what happens on the days classes aren't in session. Carlisle Area School District's superintendent Dr. Colleen Friend said this program's ability to fill in that gap is crucial.

"The Carlisle Area School District values Project SHARE's leadership in addressing food insecurity within our community," Dr. Friend said, noting just how important the Weekend Nutrition Power Pack program can be in helping maintain stability for local families on the weekends.

But beyond just giving kids meals, there's another consideration: The food needs to be something children will *actually eat*. This can make the ordering process a bit tedious—and a lot more expensive.

Asani Mukusa, Pantry Operations Manager and coordinator of the Weekend Nutrition Power Pack program for the past six years, admitted that the only program obstacle he faces each year is funding:

"We have to buy in bulk, so there's a cost to that, right? But you have to stay in budget."

About two to three weeks before the program begins, Asani places a bulk order of items consistently included in the bags each Monday, like shelf-stable milk, cereal, bagged soup and granola bars. As the program takes off, he will then order on a week-to-week basis.

"We'll purchase from the Central Pennsylvania Food Bank and M. Fellinger Co., so they give more variety and we have the opportunity to specify a certain quantity," he added.

This flexibility allows for not just a diverse menu, but any specially tailored bags requested by school counselors, like dairy-free or nut-free items. Much like our philosophy for Summer Feeding 4 Kids, we believe all children should have access to foods they can eat *and* enjoy.

Though we cannot provide choice like in our other programming (e.g. the pantry or Farmstand), we look to counselors to provide feedback about what foods need replaced or rotated.

"One week we'll do chicken soup, and then switch to something different," Asani explained. "We don't want kids to say, 'Oh, chicken soup again; I'm not eating this.' The counselors see firsthand what the kids are eating—they're talking to the parents and discreetly giving the bags out—so, we ask them what changes we can make without going over budget."

The program has generally grown over the years, although demand can change with economic conditions and community needs. Consequently, as more parents learn about the program and school counselors continue to identify more children who qualify throughout the school year,

SHARE sees an increase in the number of bags being requested by the districts.

And, as with anything, growth also means higher costs.

In 2011, a Project SHARE newsletter reported that the Weekend Nutrition Power Pack program costed about $20,000 to operate. Today, that amount has easily more than doubled.

Thankfully, we are part of a community that prioritizes the wellbeing of its children. Bobby Rahal Toyota is the program's largest single funder, contributing $7,500 this year. Additional support comes from the Bubbler Foundation, the Carlisle Borough, local churches and congregations, and grants and foundations that support children's access to healthy, nutritious food.

"[We're] proud to support Project SHARE's Weekend Nutrition Power Pack program because every child deserves access to nutritious food," said Todd Swope, general manager at Bobby Rahal Toyota. "We're honored to play a small part in helping our community's children grow, learn and thrive."

It's a lot of planning for a program that, from the outside, looks like a simple black bag. And we have a group of passionate individuals who help make the program happen every Monday.

According to Carol, she has never really had to recruit volunteers to pack. Retired teachers have brought other retirees. Church members have brought others from their congregation. The group has grown organically around the work being done each week. For Carol, she's stuck with it because she believes food is fundamental to a child's development and wellbeing.

"For many families, even with nutrition assistance programs, they cannot ensure that their children have healthy meals," she explained.

"People need to understand that food insecurity does not only harm a child's body, but it also affects emotional health. Having access to food helps children feel safe and stable. Children who eat well are better able to learn, have more energy, good concentration and improved academic outcomes."

Indeed, the benefit of this program reaches far beyond the children. Families face less stress about food costs, as well. Increasingly, our annual surveys show that individuals using programs like Weekend Nutrition Power Packs say that receiving additional grocery assistance from Project SHARE eases a financial burden and allows them to focus on other essential needs, such as mortgages, rent, car maintenance and medications.

In an even bigger picture, having children who are better nourished and able to focus in school and families feeling less financial stress create a better community for everyone. In that way, the program is certainly an avenue that helps advance the broader Project SHARE mission to foster dignity and instill hope.

Firm, Business, Foundation & Organization Support

Jul. 1 - Sep. 30

Ahold Delhaize USA Family Foundation
Ahold Delhaize USA, Inc
Alliance Financial
Amvets Auxiliary Post 274
Bobby Rahal Toyota
Boiling Springs Triathlon Inc
CAF - Deloitte
Carlisle Area Midget Football
Carlisle Construction Materials
Carlisle Kiwanis Club Foundation
Chameleon 1360 Grill LLC
Charles Bruce Foundation
The Cindy and Glenn Shope Fund
Clee K. Morrison Foundation TUW
Cohick & Assoicates
Community Aid Inc
Creekview Food Co
DAFgiving360
Dickinson College
F&M Trust
Fidelity Charitable
G.B. Stuart Charitable Foundation
GIANT
Gloria M. McDowell Scholarship Fund
Grappling Crab Shack
GXO Logistics
La Maison Tacos
Land O'Lakes Foundation
LifeGuide Financial Advisors, LLC
Members 1st Federal Credit Union
Menasha Corporation Foundation
MILKSHAKES!!
National Christian Foundation
Penn State Health
Playa Bowls
R's Eats n' Treats
Smith Elliott Kearns & Co., LLC
Smokehouse Deli
Strickler Agency, Inc.
T Rowe Price
Thrivent Charitable Impact & Investing
United Way of Carlisle & Cumberland County
United Way of Southwestern PA
UPMC
Vanguard Charitable
Wellspan Health
West Shore Home

Congregation Connections

Jul. 1 - Sep. 30

Carlisle Evangelical Free Church (CEFC)
Carlisle United Methodist Church
Chestnut Grove Lutheran Church
First Evangelical Lutheran Church
First Presbyterian Church
First United Church of Christ
Green Spring First Church of God
Lighthouse Church of God
Opossum Hill Union Church
Otterbein United Methodist Church
Plainfield First Church of God
Redeemer Orthodox Presbyterian Church
St Patrick Church, St. Vincent De Paul Society
St. Luke's Episcopal
The Meeting House, Carlisle
Trinity United Methodist Church - The Good Samaritan Class
Youngs Church of Mechanicsburg

SHARE Receives Gift Weighing 36,000 lbs.

In June, The Church of Jesus Christ of Latter-day Saints gifted 18 tons of shelf-stable foods & essential goods for families.

The Church of Jesus Christ of Latter-day Saints didn't celebrate America's 250th anniversary with a bang, but with a gift. On June 25, a semi-truck filled with 1,400 cases of shelf-stable food and other essential household goods docked at Project SHARE's headquarters. Warehouse Receiving and Logistics Coordinator Darrell Beam efficiently unloaded and inventoried the donation. This gift has not only supported families over the summer and fall months, but will ultimately be a significant help to those who visit our pantry during the upcoming holiday season.

We extend our utmost thanks to Dennis Rehm, Communications Director of the Gettysburg Stake of the Church of Jesus Christ of Latter-day Saints (pictured below, left) for organizing this donation and continuing to advocate for our mission. We are incredibly grateful for the church's partnership and generosity each year.



Planting with Purpose: A Garden Rooted in Community



BY TAI JEROR
EXECUTIVE DIRECTOR

Something new is taking root in Carlisle, and it represents much more than the fresh produce that will eventually be harvested.

Project SHARE has partnered with Carlisle United Methodist Church (CUMC) and Penn State Health to develop The Sharing Garden on an underused portion of CUMC's property *(see on pg. 11)*. After months of planning, the partners as well as community members will gather on October 16th for a Blessing of the Ground, marking another milestone in its development as the project moves toward its first growing season. Site preparation will begin this fall for approximately 20 raised growing beds, laying the groundwork for planting in spring 2027.

Access to fresh, nutritious, locally grown food is one of the greatest opportunities The Sharing Garden creates. While food insecurity is often thought of as simply not having enough food, we know that access to fresh produce can also be a challenge for many of the families we serve. This garden gives us the unique opportunity to be intentional about what's planted, increasing the variety and abundance of nutritious food while strengthening the connection between those in our community and the food that nourishes it.

The team at Project SHARE will help identify what is planted with the families we serve in mind. As planting plans take shape, we'll consider produce our clients frequently choose, items they enjoy but that we don't consistently receive, and opportunities to expand variety. Tomatoes, onions, potatoes, lettuce, spinach, zucchini and other leafy greens are among the types of vegetables we'll consider, along with culturally relevant crops that reflect the cooking traditions of the diverse families we serve. Future fruit plantings could include strawberries, raspberries, blueberries and cherries. Strawberries, for example, are something we don't receive often, but when we do, they're met with plenty of excite-



The Sharing Garden *(see proposed mockup directly above)* **plans to produce a variety of fruits and vegetables for local families.**

-ment. Ultimately, what we plant will be guided by what grows well in our region and what will bring greater variety, choice and enjoyment to the families we serve.

Once harvested, produce will go directly into Project SHARE's pantry and Farmstand, increasing the quantity and variety of fresh food available for families to choose from. Some of the harvest will also be incorporated into our nutrition education programming, like fresh ingredients for our cooking classes.

Beyond the harvest itself, the garden represents something bigger. It demonstrates what can happen when organizations with a shared purpose come together to invest in the well-being of their neighbors. Every tomato, onion or head of lettuce grown in The Sharing Garden is a reminder that addressing food insecurity is a community effort.

While Project SHARE brings our understanding of local food-access needs and the infrastructure to connect what is grown with families throughout our community, none of this would be possible without collaboration. CUMC has dedicated the land to the project, while Penn State Health brings experience developing community gardens with other local nonprofits, agricultural and health expertise, and financial support. Their partnerships have been instrumental in planning and developing the garden and will help sustain it for years to come.

Volunteers will be an important part of that collaboration, too. Members of the CUMC congregation and Project SHARE volunteers will have opportunities to help plant, harvest and transport produce back to our headquarters, creating another way for our community to take part in this work.

To us, that spirit of partnership matters. Community is one of our core values because reducing food insecurity has never been work that one organization can or should do alone. It takes neighbors, volunteers, donors, businesses, congregations, community organizations and families themselves, each contributing resources, time and a shared purpose.

CUMC has been an unwavering partner in that work. Their willingness to dedicate their land, energy and resources to this garden is another reflection of something we have seen repeatedly from this congregation: a genuine desire to serve their neighbors and put their faith into action.

"Project SHARE has been a valued CUMC SERVE Partner for many years, and we already have a strong relationship serving our community together," explained CUMC Associate Pastor Quinton De Beer. "So, when we began dreaming about how this land could be used, we kept coming back to a simple question: How can what God has entrusted to us become a blessing to our neighbors?

"Project SHARE brings tremendous expertise in addressing food insecurity and has deep relationships with families throughout our community. By working together, produce grown just steps away from our church can help provide fresh, locally grown food for our neighbors.

"We hope The Sharing Garden becomes a place where people work side by side, children learn where food comes from, neighbors build relationships and our community grows in its understanding of hunger, nutrition and caring for creation."

In many ways, gardens symbolize hope. When we plant those first seeds, we do it with hopeful anticipation that what we grow will thrive. This garden has already harvested so much, well before the first seed has even gone into the ground. We are excited to see what it will continue to produce for our neighbors and our community.

What's Cooking? A New Season of Slice of the Month Puts Your Health First



BY REBEKAH BECKER, MS, RDN
NUTRITION COORDINATOR

Nutrition Coordinator Rebekah Becker, MS, RDN helps a student measure brown sugar to add to a creamy Thai peanut dressing during a Slice of the Month class this past May.



Our adult cooking class, Slice of the Month, kicks off this fall, and we're excited to welcome both new and returning students for another year of cooking, community and learning!

This season, we're making a few changes to the class format as we continue to evolve and better meet the needs of our clients while promoting healthy eating and good nutrition.

Beginning in October, each Slice of the Month class will focus on a specific chronic health condition or nutrition topic. October will focus on Type 2 Diabetes; November will cover the basics of meal prep; and December will explore eating and cooking for heart health.

While Slice of the Month has always emphasized health and nutrition, we're shifting toward more specific, practical topics. We know that people experiencing food insecurity are disproportionately affected by chronic health conditions and nutrition-related diseases, so we want to provide students with skills and knowledge they can apply directly to their everyday lives.

Additionally, based on feedback from last season, students will be given more opportunities to diversify their cooking through the implementation of more vegetarian protein sources, exposure to foods and dishes from various cultures, and more complex cooking skills, such as fermentation and blanching. I hope to implement these changes to the cooking portion of the class, then connect them to a specific health or nutrition topic. For example, during our Type 2 Diabetes class, students will learn the medical nutrition therapy side of the disease through a lesson on insulin and target pre- and post-meal blood sugar ranges. We'll

then review the American Diabetes Association's recommendations for building a diabetes-friendly plate, then put our knowledge into practice by preparing a carb-conscious three-bean chili. As always, students will be provided with take-home ingredient bags so they can recreate the meal in their own kitchen. Several classes will also feature guest speakers from other healthcare professions and related areas of expertise, bringing additional perspectives and connections to other services in our community.

By focusing each class on a specific health or nutrition topic, we hope to give students more than just a recipe. Our goal is to help them better understand the connection between food and health, and challenge themselves to try more complex cooking skills.

While our class topics will be narrowed, all students are welcome to attend, regardless of whether they are familiar with that topic or not! We'll still be learning about the relationship between the body and food, and making a tasty meal together for everyone to enjoy! I look forward to another season of cooking!

Interested in attending Slice of the Month? Visit *timetosignup.com/projectsharepa* or scan the QR code below. If you have additional questions about the class or other nutrition programs we offer, feel free to reach me at *rbecker@projectsharepa.org*!

From SHARE's Kitchen

Rice Power Bowls

Yields 4 Bowls

Healthy cooking doesn't have to be complicated! Using a variety of shelf-stable and fresh items, this budget-friendly dish is nutritious, requires no stovetop cooking and can be customized for everyone to enjoy. This meal contains whole grains, 34 grams of plant- and animal-based proteins, and 45% of your daily fiber needs!

Base Ingredients

1 pkg. of 90 sec. brown rice
1 pkg. of 90 sec. white rice
3 C steamed & shelled edamame
1 (14.75 oz) can of pink salmon
1/4 C of non-fat Greek yogurt
Sriracha sauce, to taste
Black pepper, to taste

Slaw Ingredients

3 C of shredded carrot
2 Tbsp. of reduced-sodium soy sauce
1 Tbsp. of minced garlic
1 Tbsp. of honey
1 Tbsp. of rice vinegar

Toppings

1 avocado, sliced
1 cucumber, sliced
Salt-free Everything Bagel seasoning, to taste

Directions:

1. Drain the can of salmon and place into a mixing bowl. Mash with a fork, then mix yogurt in until smooth. Add black pepper and sirarcha sauce to desired flavor and spiciness.

2. Place shredded carrots into a large mixing bowl.

3. Pour soy sauce, minced garlic, honey and rice vinegar into a jar with a tight-fitting lid. Shake vigorously until honey is thoroughly incorporated and no clumps remain. Pour over shredded carrots and toss to combine.

4. Remove the pit from the avocado and slice thinly. Thinly slice the cucumber as well. Set aside.

5. Microwave the edamame and rice according to package directions.

6. To assemble the dish, scoop 1/2 C of white rice and 1/2 C of brown rice into a bowl. Add 1/2 C of salmon mixture, 1/2 C of edamame, 1/2 C of carrot slaw and the cucumber and avocado slices as desired. Toss Everything Bagel seasoning on top, and enjoy!

570 calories. 14g total fat. 2g saturated fat. 715mg sodium. 79g carbohydrates. 12g fiber. 16g total sugar (including 6g added sugar). 34g protein. Vitamin C 23% DV. Calcium 31% DV. Iron 26% DV. Potassium 37% DV.

This Summer's Gleaning in Pictures

















Do you her that? Harvesting season is quieting down. After another busy season spent picking what remains in local fields, our summer gleaning season has officially come to an end.

On Wednesday mornings from June through August, we gleaned 11,351 lbs. of fresh produce. Bountiful pickings of corn, bell peppers, watermelons, cantaloupe and tomatoes filled our Your Choice Pantry and Farmstand, with some also making their way to children in our Summer Feeding 4 Kids program.

Our gleaning program is made possible by incredible individuals, businesses and organizations who care about local food rescue. Special thanks to our Gleaning Ambassador Glenn Franklin, the Burkholder family and Dickinson College Farm for helping ensure fresh produce reaches local families. We're also grateful to our volunteers for spending every Wednesday morning with us, rain or shine.

















All photographs captured by Project SHARE's Communications Coordinator, Sarah Walters, from June to August 2026.









Project SHARE of Carlisle
5 North Orange Street, Suite #4
Carlisle, PA 17013

www.projectsharepa.org

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MOST NEEDED ITEMS:

- Baking Ingredients (flour, sugar, etc.)
- Cooking Oils
- Canned Pumpkin
- Cranberry Sauce
- Spices
- Dessert Mix
- Canned Yams
- Gravy Packets

Register at *projectsharepa.org/organize-a-food-drive/* or scan the QR code

Save the Date

GIVING TUESDAY

December 1, 2026

Give at projectsharepa.org/donate

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