



Putting the Giving in Thanksgiving

By Michael and Jean Muckian

An estimated one in 10 Madison residents doesn't have enough to eat on a regular basis.

Dan Stein, president and CEO of Second Harvest Foodbank of Southern Wisconsin, hopes this year more people will put the "giving" into Thanksgiving.

Second Harvest supplies 480 programs—including food pantries—in 16 counties in southern Wisconsin.

"Food demand is up by 25 percent," says Stein. This growth translates to an additional 100,000 to 110,000 people who won't have enough to eat during this holiday season.

An estimated 43 percent of households that rely on food pantries have at least one employed adult in the family. The food provided allows individuals to stretch their household budget to better pay for utilities, rent and medical care.

What's more surprising, though, is that nearly 50 percent of children in the Madison Metropolitan School District receive food from Second Harvest in breakfast, lunch and after-school programs such as the Kids Café and Backpack programs. Kids' Café, available at area community centers that provide after-school activities, serves children warm late-afternoon snacks in case no dinner is served at home. The Backpack program provides students with 5 to 13 pounds of food, placed in their backpacks each Friday, to assure the child has food over the weekend.

How can people help? By donating non-perishable items to various food drives or by donating money directly to Second Harvest. A \$10 donation can provide 30 times more food than an individual food donation simply because Second Harvest has greater buying power.

But to truly eradicate hunger, these contributions must be continuous, rather than a one-time occurrence. Our "giving" should begin, rather than end, with the holiday season, Stein says. An apt reminder as the holiday spending season kicks off.

For more information or to make a donation, visit secondharvestmadison.org.



Kraft Foods/Oscar Mayer employees volunteer at Second Harvest Foodbank of Southern Wisconsin.



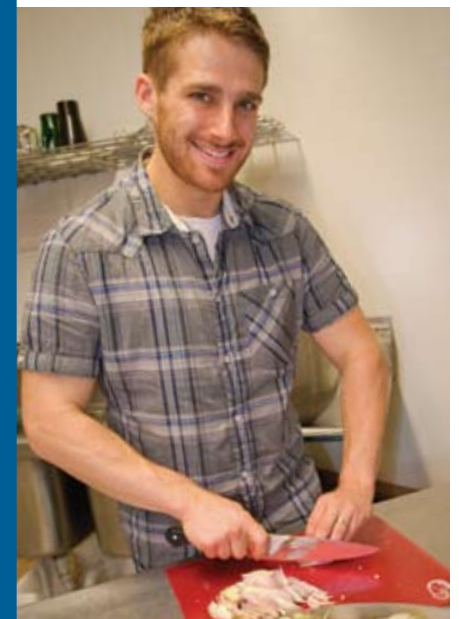
Spreading Success

Matt and Clare Stoner Fehsenfeld never thought the project they began this past January would amount to more than satisfying an urge for culinary creativity. But today, their small-batch preserves under their Quince and Apple line have gained a contingent of fans.

From orange marmalade with lemons to shallot confit blended with red wine, Quince and Apple creates original combinations using produce sourced from the upper Midwest. The couple draws on Clare's biology education and Matt's experience working in local food co-ops and for Madison-based Potter's Crackers to develop their unique products.

Look for their line at local retailers, including Orange Tree Imports and Fromagination. Their success, like their preserves, is spreading.

For more, visit quinceandapple.com.



Photos by Andy Manis Photo (above) and Yonda Photography (left)



Drink Pink

It's time to toast Madison's new city bird, the plastic pink flamingo, with a draught of Mad Bird Rum, a specialty rum produced by Yahara Bay Spirits.

Aged in oak, the rum has a rich vanilla nose and creamy texture, discovered by distiller Nick Quint through an ongoing series of flavor experiments. Quint produced only a single barrel of the Mad Bird Rum, resulting in about 200 bottles which will be numbered and sold in area retail stores and at his Kingsley Way distillery.

"I don't want to be too glib because it really is a beautiful rum," says Quint, who has been operating Yahara Bay since 2007. "I don't think I could ever replicate it."

For more information, visit yaharabay.com.