

PEOPLE FOR PEOPLE

Mission Statement

To provide resource and referral assistance to residents of Gloucester, Cumberland, Salem, Atlantic and Cape May Counties that have experienced financial hardship due to unforeseen circumstances.

February 2024

Highlights of 2023

Turkey and Trimmings: On Saturday November 18th 1200 turkeys and fixings for thanksgiving dinners were distributed by various local agencies to families in need at Total Turf.

Wreaths of Remembrance: Hundreds of volunteers arrived at the Gloucester County Veterans Cemetery on December 2nd to lay over 3600 wreaths on our Veterans gravesites. Hot chocolate, coffee and donuts were provided by VFW Auxiliary post 679.

Breakfast with Santa: Santa arrived on December 19th along with his volunteer elves to distribute gifts to each child in attendance as well as a special gift before they left the event. Breakfast and special guests Mrs. Claus and Anna from Frozen attended to visit with guests. Pictures with Santa were given to each family as well.

Upcoming Events

Veterans Picnic: Save the Date! Annual Veterans Day Picnic to be held at the Gloucester County 4H Fair September 7, 2024. More information to follow.

Ground Breaking Valor Point: Coming soon! A new Conifer Veterans Preference Housing Community in Middlesex County. Updates soon!



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News and Updates

Winter Termination: If you are in danger of gas or electric utility shut off, please contact your utility provider and apply for the Winter Termination Program. You are eligible for the program if you cannot pay your utility bill due to circumstances beyond your control or if you are participating in certain energy assistance programs. WTP runs from November 15th through March 15t and protects you from service interruptions.

Utility Assistance: If you are in danger of utility shut off or are currently disconnected, you can apply for one of the following free programs:

Low-Income Home Energy Assistance Program (LIHEAP) helps low income families and individuals meet home heating & medically necessary cooling costs. The application period this year runs until June 30, 2024. Apply online at www.energyassistance.nj.gov. or contact Gateway **856-423-0040** for further assistance.

UNIVERSAL SERVICE FUND (USF) provides monthly credits on electric and gas bills. Contact Gateway **856-423-0040** for further and application and further assistance.

USF-Fresh Start: Any USF enrollee with overduce balance of \$60 or more will automatically enrolled by their utility company into the Fresh Start program. Fresh Start provides forgiveness on the overdue balance amount that existed at the time of USF enrollment.

NJ Shares began accepting applications effective January 1, 2024 for utility assistance for households experiencing a temporary financial crisis. Eligibility is based on household size and income. Programs available offered through NJ Shares include:

NJ Board of Public Utilities Payment Assistance for Gas & Electric Program (NJ BPU PAGE).

NJ Shares Smart Utility Assistance Program.

New Jersey Shares Energy Assistance Grant.

New Jersey's Low Income Household water Assistance Program (LIHWAP).

Please contact **The People for People Foundation** for NJ Shares Applications and further information **(856)579-7561**.

VICTORY GARDEN NEWS



The Victory Garden is a community garden serving the residents of Camp Salute.

Currently the bees, birds and bushes are anxiously awaiting spring and the promise of a blooming new start to a prosperous growing season!

Information will be provided soon regarding volunteer opportunities in the garden.



♥ February 2024 ♥

Sun Mon Tue Wed Thu Fri Sat

				1	2	3
4	5	6	7	8	9	10
11	12	13	14 Valentine's Day	15	16	17
18	19 Pres Day Office Closed	20	21	22	23	24
25	26	27	28	29		

Cooking Corner

Salmon with White Beans and Tomatoes



Ingredients

2 Tablespoons olive oil
1 salmon fillet (3/4 lb), cut into 4 serving pieces
Salt and pepper
1 cup chopped red onion
1 can (15 oz) cannellini beans, drained, rinsed
1 can organic fire roasted diced tomatoes, undrained
1/4 cup pitted kalamata olives, cut in half
1/2 lemon

Steps

- 1 In 12-inch skillet, heat oil over medium heat. Sprinkle salmon with salt and pepper. Place salmon, skin side up, in skillet. Cook 2 to 3 minutes until golden brown; turn. Sprinkle onion around salmon. Cook 2 to 3 minutes, stirring occasionally, until onion is softened.
- 2 Add beans, tomatoes and olives to skillet. Cover; cook 5 to 10 minutes until thoroughly heated and salmon flakes easily with fork.
- 3 To serve, divide bean mixture among 4 plates; top each with 1 salmon piece. Squeeze lemon over each serving.

Prep Time: 25 Min Total Time: 25 Min Servings: 4

Contact Us

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