



The Subaru Share the Love Event was a success for Meals on Wheels programs across the nation.

Sharing the love

We extend a heartfelt thank you to Subaru of America, Inc. for hosting the annual [Share the Love® Event](#)! For nearly 20 years through the Subaru Share the Love® Event, Subaru and participating retailers have donated to four national charities and more than 2,800 hometown charities. Meals on Wheels America is honored to be one of those four national charities.

Thanks to the generosity of local Subaru owners and supporters, Meals on Wheels for Santa Cruz County received \$3,710 this year to help deliver nutritious meals and caring connections to local residents. Over the past eight years, Subaru's partnership has raised nearly \$41,000 for our mission of ensuring no older adult in our community goes hungry.

With our program's Subaru Forester, we deliver meals all the way to the summit in the San Lorenzo Valley, serving older adults from the Santa Cruz Mountains to the Pajaro Valley. This support helps ensure that older adults throughout the region receive the nutritious meals and neighborly connections they depend on for healthy, independent lives.

We are grateful to the event organizers, participating Subaru retailers, and every Subaru owner who chose to support Meals on Wheels. Together, all of you are helping neighbors stay nourished, connected, and independent.

Welcoming new and returning donors



Meals on Wheels for Santa Cruz County ensures local, homebound seniors can thrive.

Meals on Wheels for Santa Cruz County is a lifeline for hundreds of older adults who rely on us for nutritious meals, wellness checks, and meaningful human connection. But we cannot meet this growing need alone. As more seniors turn to us for support and the cost of delivering meals continues to rise, the generosity of our community makes the difference between a senior being served and a senior going without.

News and Notes

We're looking for volunteer drivers to help deliver meals and support local seniors. If you've been thinking about making a difference in your community, now is the perfect time to get involved.

[CLICK HERE](#) to apply today and start changing lives!

In the Press

Click the headlines below to read local and national news affecting county residents.

[Santa Cruz County not on pace to meet housing goals, civil grand jury finds](#)

['We bought ourselves time': Santa Cruz County supervisors approve \\$1.29 billion budget](#)

[State Budget Update: Many of Governor's Cuts Rejected but Medi-Cal's Asset Limit Significantly Reduced](#)

Our spring mailer campaign reaches residents countywide and puts a spotlight on the importance of Meals on Wheels for Santa Cruz County. In this annual campaign, we ask for community support to help bring nutritious meals and meaningful connections to the older adults we serve.

We are thankful for the more than 600 people who have contributed so far in this year's campaign. Thanks to your support, we have raised more than \$62,000. We have also welcomed 72 new donors this year, who gave more than \$5,500.

We extend our deepest gratitude to everyone who is contributing what they can, especially at this time of economic turbulence.

A gift of just \$50 to Meals on Wheels can ensure five of our neighbors get a healthy meal, along with friendly social interactions and wellness checks from our program's volunteers. More than anything else, Meals on Wheels shows our community that we care.

Please consider [contributing today](#).

—Dana Wagner, Director, Meals on Wheels for Santa Cruz County



A refreshing watermelon salad

Watermelon consists of 92% water. It is the most common melon eaten in America and is perfect for staying refreshed and hydrated on a hot summer day.

Watermelon has more lycopene than any other fresh fruit or vegetable, even more than red tomatoes. Lycopene is an antioxidant linked to decreased risk of cancer, heart disease, and age-related eye disorders.

When choosing a watermelon, look for one that is firm, symmetrical and heavy for its size. There should be a yellow spot on the underside as the result of sitting on the ground and ripening in the sun.

Enjoy watermelon with this refreshing and yummy summer recipe!

Watermelon, cucumber, and feta salad

Ingredients

- 6 cups (3/4-inch) cubed seedless watermelon (from 1 personal seedless watermelon)
- 3 cups (3/4-inch) chopped English cucumber (from 2 English cucumbers)
- 1 (8-oz.) block feta cheese, cut into 3/4-inch cubes (about 2 cups)
- 1/4 cup red wine vinegar
- 1/4 cup thinly sliced shallot
- 2 tablespoons fresh lemon juice (from 1 lemon)
- 1 teaspoon fresh thyme leaves
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper (optional)
- 1/2 cup olive oil
- 1/2 cup torn mint leaves

Instructions

1. Combine ingredients: Combine watermelon, cucumber, and feta in a large bowl; set aside.
2. Make dressing: Combine vinegar, shallot, lemon juice, thyme, salt, and pepper in a medium bowl. Slowly drizzle in oil, and whisk until emulsified.
3. Toss watermelon mixture with 1/2 cup of the dressing.
4. Serve: Transfer to a serving platter, and drizzle with remaining dressing. Sprinkle with mint leaves before serving.

Developed by Caren Dix RD 2026 Nutrition Education. Recipe from [Southern Living](#).

Thank you for your ongoing support. Your kindness is transforming our community.

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