

Soup Scoop

Volume 6
August 2010

Daily Bread Soup Kitchen Mission Statement

The mission of the Daily Bread Soup Kitchen is to feed the hungry of our community regardless of race, religion, or ethnicity. We welcome all volunteers to this service who share an unconditional positive regard for every human being. We provide a safe, respectful, and inviting environment in an atmosphere of hope and dignity.

(Recap for First time Newsletter Recipients: Daily Bread Soup Kitchen was formed in August, 2009, when St. Jude's Catholic Worker House Steering Committee made the controversial decision to close the long time soup kitchen. Many Catholic Worker House volunteers remained strongly committed to the mission of feeding the hungry of the Champaign community and banded together to create Daily Bread.

Currently Daily Bread is providing sack lunches out of the facilities of **New Covenant Fellowship at 124 W. White**, at the corner of Randolph and White Street in Champaign. Lunches are served **Monday through Friday from 11:00 to 12:30**. Meanwhile, we dream of having our own permanent facility.)

Summer at the Soup Kitchen

It's been a busy summer at the Soup Kitchen. The average number of guests we've fed has gone up just like the outside temperature. We were shocked when we compiled our monthly statistics and found out that we had served an average of 147 guests every day during the month of July! The Wednesday crew claims that they served 225 on July 21, but the other crews are suspicious of their count. (I hope that no one is surprised that there is competition even in the charitable ranks!) That's a lot of sandwiches, salad, chips, soup, and desserts! And ice cold lemonade, water, and milk! Given the large number of 90 degree days this summer, we've gone through LOTS of cold drinks! Fortunately, our loyal volunteers and donors have managed to keep the refrigerators filled, the salad tossed, the soup stirred, and the pitchers full. And the air conditioners running!!

Just like the Biblical loaves and fishes, just when our cupboards begin to look bare, somehow food appears. We couldn't exist without the Illinois Food Bank which daily provides us with bread, desserts, fresh produce, and all sorts of other goodies. Urbana Gardens continues to provide delicious soup that is devoured on even the hottest of days. The dollars that our many generous friends donate keep us in cheese, lunch meat, and all the extras that we buy at Sams and Aldi's. Daily deliveries from Jerry's IGA are a treasure trove of everything from desserts to salads to breads. (We were greatly distressed to learn that our local Jerry's IGA's will be closing later this summer. They have been long time friends of the soup kitchen! We are hoping that



County Market will be as generous to the hungry in our community.) Panera is generous with their day old breads and sweets. El Toro Restaurant in Champaign has volunteered to provide a taco meal for our guests once a month, a wonderful welcome change from a daily diet of sandwiches. Nitaya Thai showed up with egg rolls to the delight of our guests. Kathy Cain's Holy Cross class provided milk and produce throughout the year, and this teacher has continued to bring fruit and milk on her own this summer. And this time of year local gardeners and farmers often arrive with fresh produce that is always appreciated.

Champaign Urbana's newest store, Gordon Food Service (GFS Marketplace), is our newest contributor. They have started to provide us with a wealth of deli and dairy items. In fact, recently they were so generous with donated eggs that volunteers Pam Hagle, Stevie Bennett, Sheryl Scherschligt, Andy Sofranko, Janet Piccioli, and Ellen Harms hard boiled over 160 dozen eggs (yes, that's almost 2000!) that we passed out to our guests! It was a great source of protein for our guests to take home. We were a bit concerned that a volunteer or a guest might start clucking with all those eggs, but no one cracked up! (Couldn't resist the bad joke!!)

It wasn't just food that arrived serendipitously this summer. With the large influx of new guests some of our crews were initially short of volunteers. However, somehow, the word got out, and those crews filled up with enthusiastic new members, many committed for the long term, some, especially a large number of St. Thomas More students needing service hours, available only in the summer. By no means does this mean that new volunteers are not needed or welcome. There's always room for another hand to stir the soup!

Our assistance program also was busy this summer. Ellen McDowell, Mary Ann Malak, and Dolores Sofranko are available to provide assistance to our guests on the third Wednesday of the month. Although, in this economy the need is great for all sorts of help, we primarily are able to help guests with state ID's and bus passes, both items that enable our guests to better search for employment. However, we also provide referrals to other agencies, and we are advocates on behalf of our guests.

Kitchen Remodeling Project

Plans have been finalized for upgrading the kitchen at New Covenant so that it meets the stringent Public Health standards. Remodeling will begin this September. As many of you know, because of Public Health regulations, we have been unable to serve hot meals out of the New Covenant kitchen. Although our dream and our goal is to have our own building, we have decided to do this upgrade so that we will be able to serve our guests hot meals this coming winter. In addition we are in dire need of additional storage and freezer/refrigeration space so that we can accept all the food that is available to feed the hungry in Champaign-Urbana.

Although we would love for a large new building with a bright and sunny new kitchen, eating space for hundreds, and extra space for social service agencies to just suddenly materialize, we are well aware that this dream is several years and several dollars down the road. Our remodeling plan has been designed to provide New Covenant a more efficient kitchen while leaving Daily Bread with flexibility as we plan for the future. The remodeling will consist of both permanent items such as plumbing upgrades and new sinks that will remain at New Covenant when we move on and portable items, such as walk-in freezers and refrigeration units that we will be able to take with us when that new building materializes.

If anyone would like to donate specifically to this remodeling project, here are some specific needs:

1. Vegetable sink (\$749.94)
2. Hand washing sink (\$250.00)
3. Removal and recharging of fire suppression system over stove (\$400-500)
4. Electrical work (\$2,702)
5. Walk in Freezer (\$8,000)
6. Walk in Refrigerator (\$8,000)
7. Shelving Units (\$250)

This may be your golden opportunity to have a sink, a shelf, or a refrigerator named after you or a loved one. It's a hard deal to pass up!! Contact Bob Goss (bobgoss@gmail.com), Daily Bread's kitchen remodeling guru for more information.

Daily Bread will be closed from September 13-Oct 6 for the remodeling.

Candy Foster Benefit

Those of you who have been regulars on this mailing list may remember receiving an invitation to a benefit at Alto Vineyard on June 17th featuring C-U's own Candy Foster and his band Shades of Blue. We promised you, in the words of an old English teacher, one of 'June's own perfect days.' Well, June 17th turned out to be a perfect day--if your idea of 100 degrees is perfection! The temperature was still hovering at 95 as we Daily Bread volunteers



drove to Alto Vineyard at 5:00 pm to set up for the event, and we couldn't imagine people wanting to listen to music in the heat. At 5:30 the sky got dark, the temperature dropped twenty degrees, the winds whirled, it began sprinkling, and we couldn't imagine people wanting to listen to music in the pouring rain. And then, at 6, the black clouds drifted away, the wind blew softly, and the crowds poured in.

And we had our perfect June night!!

The night was perfect in so many ways. The music was wonderful. Candy Foster and Shades of Blue make great music anytime, but there's something about listening to music under the stars that makes the music soar. That night over 400 people showed up to listen, to dance, to sing, to celebrate, and to support our soup kitchen.

The setting was lovely. We rented a giant tent. Alto Vineyards provided tables and chairs, a pavilion, a dance floor, and lots of sparkling white Christmas lights. They were wonderful hosts, and Champaign is lucky to have such a special facility.

The food was perfect. We had debated what to serve but decided that since we are a soup kitchen, the only reasonable meal was a soup kitchen meal. Tuesday's Crew, who had volunteered to be the Food Committee, was a bit disconcerted to read in the News Gazette that Ellen McDowell, Daily Bread's president, had promised our guests an 'enhanced' soup kitchen meal. Tuesday's 'enhancement' turned out to be a ham and provolone sandwich cut into halves and served in a real Ziplock bag instead of Daily Bread's regular bologna and American cheese, uncut and served in a generic fold over bag.

We also served our guests bags of chips although we did avoid the jalapeno chips and hot fries popular at the soup kitchen. Guests enjoyed a bowl of hearty soup prepared and donated by Urbana Gardens in Urbana. Every Tuesday Tony Peressini prepares a tossed salad for our Tuesday guests. His dressings are much admired and so creative that even Tony can't replicate them from week to week. Tony outdid himself with his salad at the Benefit (We have been assured that other crews also serve exquisite salads, but we are pretty sure that they are not up to Tony's standards. Especially Wednesday's!!) Guests finished their meal with cake from Sam's. We served ice water and lemonade, but our guests were able to 'enhance' their meal with a glass of Alto Vineyard's best wine. Fine dining at its best!

And the highlight for many of Daily Bread's hard working volunteers who spend their days at Daily Bread wearing aprons, carrying serving trays, making sandwiches, and doing dishes? Who found themselves doing much the same thing as everyone else enjoyed the music and the meal? Well, we finally got to step out into the spotlight and shine! At the first intermission we gathered on stage and sang to the crowd. And, as a grand finale to a wonderful evening, Candy called us all back on stage and we got to be Candy Foster's Back-up Singers!! An evening doesn't get more perfect than that.

And we raised **\$15,000** for Daily Bread!!!! Perfect!

Special Thanks to our Wonderful Benefit Sponsors

Obviously, it takes many, many people to make an event successful. We want to thank the following sponsors for their support as well as everyone who helped and everyone who bought a ticket and came and enjoyed the night. We especially want to thank Jeanne Handley and Vanessa Horsman who brought cooler after cooler of ice. We hope that this is the first of many perfect nights.

\$1--\$99

Super Pantry, Constance McNary, Joann Hesselman Smith and Catherine Brown, Naomi Jakobsson, Susan Ryan, Dolores and Andy Sofranko, Home Depot

\$100--\$499

HG Properties LLC, The Pavilion Foundation, First Federal Savings, Wayne Cain & Sons, Dean and Nancy Olson, Brian and Judy Holding, Earl and Lynda Creutzburg, Robert and Connie Finney, Appearances, Jim and Ellen Harms, Gina and Jack Stocking, Chris and Dave Whippo, C-U ELKS Lodge #2497, Urbana Garden Restaurant, Alan and Clare Haussermann;

\$500--\$999

Wayne and Alyson Heller and Salon Jimare II, Carle Foundation, Provena Covenant Medical Center

\$1000 +

Frederick & Hagle Attorney's at Law, Bruce and Jeri Holecek, Mr. and Mrs. Clark Breeze

Priceless!

Candy Foster and Shades of Blue

Alto Vineyards

Other Recent Fundraisers

Our talented volunteer bread makers held their second Daily Bread 'Bread Sale' at St. Matthews Church in May and, thanks to the generosity of the parishioners there, raised \$1200 for our mission.

Dean Olson, a long time Daily Bread volunteer who in fact met his wife Nancy while volunteering at the Worker House (and that should probably be a story for another newsletter) is planning to participate in the Labor Day Mackinac Bridge Walk. He plans to do the 5 mile hike across the bridge wearing his Daily Bread apron and is looking for people to sponsor him. Anyone interested should e-mail Nancy at nancybolson@yahoo.com Dean has promised us a picture of himself wearing his apron on the bridge.

Special thanks to new Daily Bread supporters:

Carol Acord, Amy Akin, Aleta Arnold and Dan Klinkhammer, Judith S Bach, Judith Barracks, Bernadine Hines, Myrle Blackburn, Erin Breen, James and Janet Bricher, Barbara Buoy, Donald and Laurena Cain, Suzanne Chambers, Mr and Mrs Dilip Chhaged, Daphne Cline, Kimberly and Daniel Coffey, David and Hana Wickersheimer, Terry DesJardins, Mr and Mrs Ed Dominquez, Donald and Sheila Butler, Denise Donnelly, Mark and Jamie Ann Dorsey, Jim Dubnicek, Francis and Jo Ann Dupre, Jessica and Stephen LaRosa, John and Bernadette Feeney Easley, Lola Edmison, Kristen and Michael Kristen, Renee Labarge Eifert, Michael Eiland, Jo Anne and Ralph Fletcher, Judy and French Fraker, Juanita and Carolyn Jane Gammon, Lois Grimason-Hilton, Robert and Terry Halberstadt, Maureen Hauerperger, Harold Hindsley, Brian and Judy Holding, Bruce and Jeri Holecek, Kyung Hee Hong, Allen and Patricia Hornbeck, Laurie Ann Howard, Lerna Hyatt, Marcia Clifford and Jeffrey Jachowicz, Frederic Cople Jaher, Debby K Johnson, John M Johnson, Art Kenney, Merwin and Carmen Kirby, Stuart Levy, Janet and Philip Liechty, Jody Elder Littleton, Yuki Llewellyn, Raymond and Janet Luken, Leslie Marsh-Mason and Gary Mason, Harry and Wilma McClain, Patrick and Julie Mills, Penn and Barbara Nelson, Nina Baym and Nina Stillinger, Richard Noel, M Anantha and M Nandini Pai, Cheryl Rakers, Robert and Ann Rasmus, David and Jan Reynolds, Bruce and Kathryn Rhoads, Kim and Richard Rice, Marlene and Robert Richards, Nancy Rotzoll, Shirley and Dale Schweighart, Mark V Sheldon, Barbara Shenk and Danny Otto, Jean Smith, Marjorie Sohn, Gary and June Volkening, Charlotte Wandell, Erika Weiss, Eileen and James Westervelt, Robert and Nancy Williams, Tinsley Williams, Chaplain Paul and Laressa Witt, and Robert Zych.

Additional Thanks

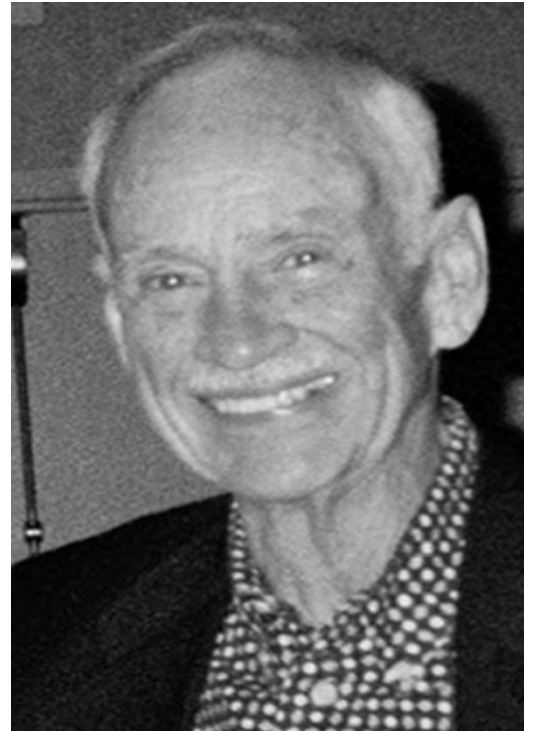
Daily Bread was honored to receive a very generous grant from the Margret Pahl Stewart Foundation. We are very grateful for their support.

Frank Brya

Daily Bread lost a long time friend this summer with the passing of Frank Brya. Frank was one of the original volunteers at Catholic Worker House and was Tuesday's crew chief for all those years. Health issues prevented Frank from joining us at Daily Bread. Frank was an avid outdoors man, skier, tennis player, roller blader, and devoted husband, father and grandfather, but his passion was the soup kitchen. He delighted not only in serving tasty, nutritious meals, but also meals with flair. Frank had a real knack for taking a variety of canned goods and creating a tasty casserole. He was notorious for lavishly sprinkling parsley flakes on everything to 'make the plate look nice.' He had a personal affinity for black olives and had to be watched carefully because he tried to sneak black olives into all sorts of odd dishes. I'm sure that we still have some guests who remember being served corn with black olives!

Besides his skill in the kitchen Frank had a special way of making our guests feel at home. Maybe it was the old insurance salesman in him, but he could talk with anyone, and he remembered everyone's name. He loved to sit down with our guests and talk, but only after he had cooked, swept the porch, torn down boxes, mopped the kitchen, and cleaned out the refrigerators.

Daily Bread has received many donations in Frank's name. We're planning to name a new refrigerator (or maybe a spice rack!!) in his honor. He is dearly missed!



Christmas Backpack Project

Well, Stevie Bennett is at it again. This time last year Stevie noticed all the ads for backpacks in the newspaper and got the grand idea that we try to collect enough backpacks to give all our guests, many of whom arrived daily carrying their belongings in paper or plastic bags, a filled backpack at Christmas.

Christmas is not a very merry time for most of our Soup Kitchen guests. Many agencies and many generous individuals reach out to needy families, especially needy children, during the Christmas season. But the individuals who we serve at Daily Bread are rarely remembered. Stevie's idea led us to ask for donations of filled backpacks that we could give as gifts to our guests on Christmas. We asked that backpacks be filled with warm gloves, socks, scarves, hats, underwear, toiletries (especially deodorant and hand lotion for hands that get chapped in the cold), candy, playing cards, bus tokens, etc. We, and our guests, were overwhelmed with the response. Stuffed backpacks arrived in droves, and we were able to give away over 300 sturdy packs, many of which we have seen daily at the soup kitchen, many of which are now beginning to look pretty worn.

Hmmm, Stevie said again this summer as the ads for school supplies and backpacks once again filled the newspaper. Should we, she wondered, do another backpack project? The answer from our volunteers was a resounding yes. So, the 2010 Christmas backpack project is a go. We'll have more information in a later newsletter, but we want to give all you generous donors a heads-up, a head start on finding backpacks on sale, ample time to find lots of goodies to fill them with, and an early thanks for your generosity!

From the Newsletter Team: We hope that you don't get tired of seeing picture after picture of our hard working volunteers, but we have chosen, out of respect for the privacy of our guests, to print only pictures of volunteers in this newsletter. We are trying very hard to compile an accurate data base for this newsletter. Please let us know if you are receiving more than one newsletter, if you would like to be taken off the mailing list, or if you notice any misspellings or omissions. Also please let us know of any interested individuals who might like to be added to the mailing list. In addition we send out Board meeting minutes and other information by email. E-mail us if you would like to be added to the Daily Bread e-mail list. It's a great way to stay in touch with the day to day issues that affect the soup kitchen. Any and all suggestions are welcome! Ellen (ellenharms@aol.com) and Gina (socksfive@aol.com).

Daily Bread Soup Kitchen, Inc.
P.O.Box 648
Champaign, IL 61824-0648

DAILY BREAD WISH LIST

Volunteers available to help prepare and serve meals or willing to drive and pick up donated food at the Foodbank, Salvation Army, Urbana Garden Restaurant, etc.(a great opportunity to be helpful for a couple of hours a week.)

A LOT to build a permanent home on or a **BUILDING** that could be converted to a Soup Kitchen (It never hurts to dream...)

Bus Tokens

Food: Packaged lunch meat and cheese, packaged chips, cookies, crackers, fresh fruit such as apples, oranges, and bananas, milk, juice

Items may be brought to Daily Bread,
124 W. White, Champaign
M-F from 10:00-1:00 or
Ellen McDowell's home,
710 S. Elm Blvd., Champaign
Any Questions?? Call or e-mail Ellen **356-7101**
(early am or evening) or **ajmcdowe@illinois.edu**

Donations Always Needed
Mail to:
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