

Breaking Bread

A Newsletter of Parish Kitchen, a ministry of Catholic Charities

Summer 2017



Celebrating Over 40 Years of Serving Those in Need!

Alan Pickett
Executive Director

Welcome Maria Meyer, new Manager of Parish Kitchen

by: Alan Pickett

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Parish Kitchen Manager

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We are very excited to announce that Maria Meyer has accepted the position of Parish Kitchen Manager, effective May 22, 2017. Maria is not new to Catholic Charities, but she is new to Parish Kitchen. Maria joined Catholic Charities over a year ago in April 2016 as our Jail Ministry Coordinator, and she quickly became an integral part of the unique fabric in the ministry of mercy at Catholic Charities. It may be a surprise to some that our Jail Ministry Coordinator would be interested in taking on this important role at Parish Kitchen. That was initially my reaction when Maria expressed an interest in this position. However, once you meet Maria and learn a bit more about her interests and background, it won't seem unusual. Actually, it is amazing how well suited Maria is for this position.



Maria Meyer

Maria has a Bachelors in Fine Arts from the University of Dayton and a Masters of Arts in Religious Pastoral Studies from Mt. St. Joseph University. She has spent her entire career—almost 15 years—in a variety of ministries, and she has a strong affinity for serving the poor and marginalized. She will relate well with all the many constituents at Parish Kitchen - the guests, volunteers, benefactors, staff and community leaders; and she has the creativity, passion and organizational skills that will be required in this role. I believe Maria will do an outstanding job. Please join me in congratulating her on this new appointment.

As you know, Parish Kitchen is a very special ministry, with a long history of extremely dedicated staff, volunteers and benefactors. I am especially grateful for the exemplary teamwork and support from Drew Bamberger, Pip Humphrey, Jim Young, and from many other staff and volunteers who stepped up to lend a hand during this transition. Together, we have a very special ministry to serve. Special thanks to each of you!

Dignity

Affection

Attention

Hospitality

Respect

Volunteer Spotlight

Amy Stewart



Every Friday, Amy Stewart comes in to help with dishes, wrap silver wear and wipe down tables. But, what is even more impressive is watching her interact with guests. She knows many guests by name and treats them with respect, dignity, and compassion.

About four years ago, Amy saw a notice that Parish Kitchen needed sleeping bags and blankets and called to see how she could become more involved. She began as a sub and has filled in at every position except "first spoon." She helped guests fill out surveys to see how we could better meet their needs. She promotes Parish Kitchen's wish lists on Facebook. We are so thankful to have Amy as an integral part of our team.

"I grew up within walking distance of the Kitchen, so I've known about its ministry all my life. After high school, I lived away from Northern Kentucky for a long time, so when I moved back here to my hometown, I wanted to try to "give back." The Parish Kitchen was the first place that came to mind.

I wanted to "help" but I'm realizing that every time I come to the Kitchen, **I'm** the one who leaves feeling better. It teaches me crucial lessons about leaving judgment at the curb and forever reminds me of the importance of compassion and human connection. What I love most about The Parish Kitchen is seeing how much our guests take care of EACH OTHER."

Favorite Recipe

"Sausage Noodle Casserole"

1 lb sausage cooked and drained
1 can pimentos
1 can green chiles
2 cans cream of "something" soup
8oz egg noodles cooked and drained
Top with Durkee (French fried) onions



Combine all ingredients, except onions, and mix well.

Spray a 9" x 13" glass casserole dish with non-stick cooking spray and spoon the mixture into the dish. Top with Durkee onions. Cover and bake at 350 degrees for 30-45 minutes.

Youth in Action!

By Jim Young

For over 30 years, Junior High students from St. Joseph School in Cold Spring have followed Jesus' urging to, "feed the hungry and give drink to the thirsty" by volunteering and serving lunch on the first Saturday of each month. Kids these days have busy lives with academics, sports and other activities. But, over the years, some of the kids at St. Joe have committed several hours of their Saturday morning to serving our guests at Parish Kitchen. They bring enthusiasm and their smiling, young faces to the serving line at the Kitchen. The students brought home a greater awareness of the wider community in which we live and a deeper respect for people in need who are part of the Body of Christ. Most years, the St. Joe 8th graders also got the rest of their school involved in their unique ministry by organizing a food drive and collecting food for Parish Kitchen during Lent. They brought the food to Parish Kitchen and came earlier than usual on a Saturday to cook a delicious spaghetti lunch and served it to our guests.



St. Joseph Cold Spring Junior High Student Volunteers



Calling All Angels

The extreme heat can be as hard on our guests as the extreme cold. Please consider donating:

- ♦ Sunscreen
- ♦ New or gently used "baseball" hats and Bandanas
- ♦ Ongoing Need- socks, deodorant, and disposable razors

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Weekend Manager(s) Position Available

Catholic Charities, Diocese of Covington is still accepting applications for qualified candidates to help manage and serve at Parish Kitchen on the weekends, as part of a two person team. Depending on your availability, you could be scheduled as little as once a month, or up to 4 or 5 times per month on Saturdays and/or Sundays. The job description and salary are posted on our website (www.parishkitchen.org or www.covingtoncharities.org) as well as the Diocese of Covington's website (www.covdio.org). Please help spread the word!