

Breaking Bread

A Newsletter of Parish Kitchen, a ministry of Catholic Charities

Winter 2018-19



Celebrating Over 44 Years of Serving Those in Need!

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Parish Kitchen Manager

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2018 Catholic Charities' "Angel of Hope Award" Recipient

Marcella Strategier was hard working and deeply committed to her Catholic values. Marcella volunteered at Catholic Charities from 1989 to 1995, and she created an endowment for the benefit of Catholic Charities. Through this legacy she continues to serve the clients to whom she was so dedicated.

Since 2002, we have recognized members of our community in her honor who, through their generous contributions of time, talent, and treasure have advanced the mission of Catholic Charities. We have named this award the "Angel of Hope". This year's "Angel of Hope" is Catherine Byrne.

Catherine's relationship with Catholic Charities began in the early 2000's when her office was across from Parish Kitchen. Daily, she watched guests come and go for lunch and this quickly drew her interest. One day she went over and introduced herself to Molly, the manager at Parish Kitchen at the time, and asked what she could do to help. Guests were in need of batteries. So, Catherine shows up with batteries. She asked what else she could do to help... and the relationship grew from there. Catherine has gone on to serve on the Advisory Boards for both Parish Kitchen and Catholic Charities and she still volunteers today.

When we asked her friend, Connie Noll, to share a few words about Catherine, she said "I told Catherine one of the reasons she should accept this award was so that others will see that even if you give and support organizations in a small way, all of those small things turn into larger things. Catherine has a very selflessness nature and this will encourage others to want to reach out and be part of something greater than themselves such as what Catherine has done." Connie is right! Little did Catherine know, when she walked across the street that day, that it would enable her to extend a hand and change a life.

Pictured left to right: Catherine Byrne, Maria Meyer, Parish Kitchen Manager and Connie Noll, Volunteer and past board member.



Catherine Byrne, Maria Meyer and Connie Noll

Dignity

Affection

Attention

Hospitality

Respect

*We wish you a Merry Christmas and a Happy New Year!
Thank you for supporting Parish Kitchen!*

We give thanks to the wonderful volunteers from the Boone County Jaycees who served our delicious Thanksgiving meal. The meal was generously provided by St. Thomas Parish in Ft. Thomas, KY. Our guests enjoyed turkey, mashed potatoes, stuffing, and green beans. Their meal was complete with pumpkin pie topped with whipped cream donated by Jay and Hannah Harris. What a blessing!

Thank You Brady!!

Brady Sloan first volunteered at Parish Kitchen with his mom at the end of October handing out snack bags to our guests during lunch. He was very excited to be at Parish Kitchen and wanted to do more, so he decided to have a sock drive. His goal was to collect 100 pairs of socks. He exceeded his goal by collecting over 700 pairs of socks. Brandy put his sock drive on Instagram and got a great response from all over the country. The guests at Parish Kitchen are deeply thankful to have warm socks during the cold winter months!



Brady Sloan proudly displays his collection of socks for the guest of the Parish Kitchen.

Thank you so much to everyone who has donated sleeping bags, blankets, hats, gloves, and socks! It's not too late to donate if you haven't already. Our guests appreciate your warmth and generosity when the days get shorter and the temperature drops.



Any donations can be dropped off at the following locations:

**Parish Kitchen, 142 West Pike Street,
Covington, KY 41012
(859) 581-7745**

or

**Catholic Charities, 3629 Church Street,
Covington, KY 41015
(859) 581-8974**

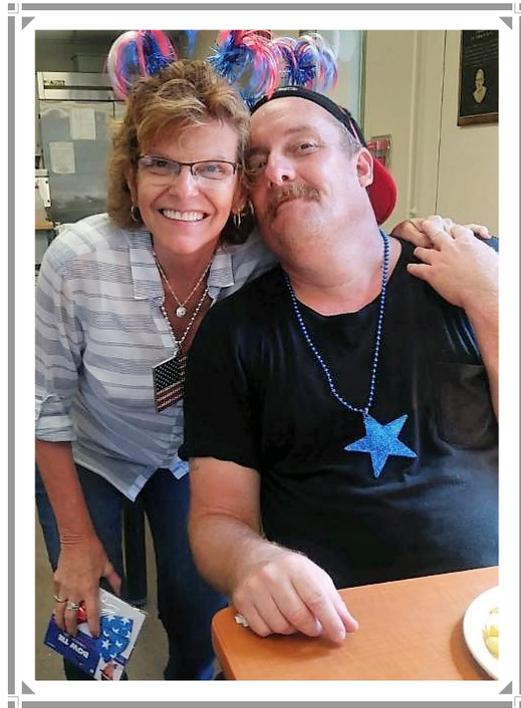
Volunteer Spotlight

It is hard to believe that Sherrie Heringer has been a volunteer for less than two years at the Kitchen, because in that short time she has truly become part of the fabric of Parish Kitchen.

Sherrie volunteers her talents in many ways and gives of her time generously. She is a cleaner and organizer extraordinaire. If our stockroom looks tidy, there is a good chance that Sherrie spent time organizing it. She solicits donations of socks and hygiene items to keep us well stocked. If we are low, she uses her own money to buy hygiene items for our guests. Her generosity does not end there. She helps us with mailings, cooking, and preparing food. She also fills in as a substitute server at lunchtime.

Sherrie is very dependable and often is able to help us in a pinch when a volunteer cancels with short notice. Sherrie's care and compassion for our guests shines through when she calls our guests by name and connects with them on a personal level. She is a spiritual woman who often lifts us up in prayer. We are so grateful for the countless hours Sherrie has dedicated to Parish Kitchen.

Thank you, Sherrie!!!



Sherrie Heringer shares her cheer with a guest at the Parish Kitchen

Halloween Hash



- 1-pound box elbow macaroni
- 2 tablespoons vegetable oil
- 2 cups chopped green bell pepper
- 2 cups chopped onion
- 1 tablespoon chopped garlic
- 2 pounds lean ground beef
- 3 cups canned crushed tomatoes
- Small can of green chilies
- Salt and pepper
- 1 teaspoon dried oregano
- 2 to 3 cups grated Cheddar

Cook the macaroni according to package directions; drain and set aside. Heat the oil in a skillet; add the peppers, onion, and garlic, and sauté until soft. Add the ground beef and sauté until browned. Add the tomatoes, salt and pepper, to taste, and the basil, cumin, and oregano. In a large bowl, combine the macaroni and the beef mixture. Spread this mixture into a 9 by 13-inch baking dish. Top with the cheese and bake at 350 degrees for 20 to 25 minutes, or until the cheese is lightly

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*P.O. Box 1234
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Volunteers Needed!!

Parish Kitchen is always seeking new volunteers for various roles. If you, or someone you know, is interested in helping, please contact Amy Bauer at Parish Kitchen at 859-581-7745 for more information.

Just a reminder that all volunteers must be fully compliant through Virtus. If you have already taken the Virtus class, but are not receiving the email reminders each month when new monthly bulletins are posted, please contact Volunteer Coordinator, Kristina Jolly, at 859-581-8974 or KJolly@covingtoncharities.org