



Celebrating Over 44 Years of Serving Those in Need!

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Maria Meyer Parish Kitchen Manager

> Amy Bauer Assistant Manager

Weekend Staff

Sharon Depenbrock
Gayle Gillen
Marci Gohs
Chris Meyer
Erica Sellman
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Volunteer Spotlight

Most who volunteer at Parish Kitchen have crossed paths with Sharon Frost at one time or another. She has affectionately gained the nickname "Momma

Sharon" due to her warmth and the knowledge that she brings to us. Sharon has been a reliable and dedicated weekend volunteer for almost ten years. Recently, she has started helping on weekday mornings buttering breads and putting desserts on trays. She has helped fold laundry, do dishes, make peanut butter and jelly sandwiches, and set up plates and cups in preparation for lunch. She will wear any hat that we ask of her! We have even asked her for advice when trying out new recipes for Parish Kitchen.



Sharon Frost at the Parish Kitchen

Sharon and Maria Meyer, Parish Kitchen Manager, have exchanged personal recipes, including Maria's grandma's "Grandma Gert's Goetta" recipe and Sharon's tried and true "Grandma's Sugar Cookies".

Sharon is a hard worker and is always willing to pitch in and help out in any way to get the job done. If we have a last minute cancellation, Sharon will stay and help serve lunch too. She has an abundance of energy and we are so grateful that she continues to choose to share it with us and the guests at Parish Kitchen. She has devoted much of her time in retirement to volunteering. When she is not volunteering at Parish Kitchen, she also volunteers at St. Catherine's school cafeteria, in Fort Thomas. Thank you Sharon for all of your hard work and dedication to Parish Kitchen! We appreciate you.



United





Spring Cleaning at Parish Kitchen

Volunteers have been working hard to help us tidy up the stockroom, storage areas, and the walk-in freezer here at Parish Kitchen.



Dana Gradel



Organization at the Kitchen!

We are beyond grateful for the time and talent that Dana and Beth have given to Parish Kitchen. We are thankful for all of our Dana Gradel has served as a volunteer for almost 20 years on the third Wednesday of every month. Recently, she has been coming in once or twice a week and tirelessly organizing the stockroom. She has helped us clear and reorganize the shelves. She even alphabetized our spices! Dana helps stock shelves and unload our delivery of government commodities to ensure our stock stays in proper rotation. She comes with a super positive attitude and willingness to help.

Beth Adams is a staple part of our Tuesday volunteers, affectionately known as the "Sunshine Crew," for their love to celebrate. Beth began volunteering with her mom, Judy Kramer, and has volunteered for almost 30 years at Parish Kitchen. She works "first spoon," serving the main dish to our guests. Lately, she has offered her cleaning and organizing skills. With the help of her children and their friends, they spent several hours on three separate days cleaning and organizing our freezer. It was no small task! Beth brings her experience and knowledge of serving at Parish Kitchen along with innovative ideas for the future.



Beth Adams and Family

volunteers, but also want to give special recognition to Sherrie Heringer and Bridget Go for their help with cleaning and organizing as well. No good deed goes un-noticed at Parish Kitchen! These projects will have a major impact for future operations of the kitchen-saving time, money, and making things more efficient. Not to mention how great the spaces look!

Our Youth in Action



Save the Date

Parish Kitchen volunteers and a guest are invited to our Annual Volunteer Appreciation Dinner being held on Tuesday June 11, 2019 at Memorial Hall of Saint Joseph Church in Cold Spring. Stay tuned.... More details to come!

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 for assistance.

Turkey Tetrazini



1 cooked turkey, well boned and cut into bite size pieces 1/2 # 10 can of mushrooms, drained 1 large (50 oz) can cream of chicken soup 1 bag of onions chopped 1 cup of milk 2 1/2 boxes cooked spaghetti 2-4 cups grated cheddar 1 cup of grated parmesan (serves 50 people)

Mix all ingredients and spread into large baking pan. Bake at 350 degrees for 25 minutes or until lightly browned and bubbly



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We are very pleased to announce Parish Kitchen has switched to a new donor database! Is your information incorrect, incomplete or do you receive multiple mailings? This is the perfect time to make changes, remove duplicate accounts, and update our donor information. If your information in the address label above is incorrect, if you are receiving more than one newsletter, or if you know of any other errors, Please contact Charlotte Boemker at

CBoemker@CovingtonCharities.org or (859) 581-8974 extension 121 with any changes you would like to make.