

Parish Kitchen

Celebrating 45 Years

1974-2019



DIGNITY RESPECT AFFECTION



ATTENTION HOSPITALITY



serving our community

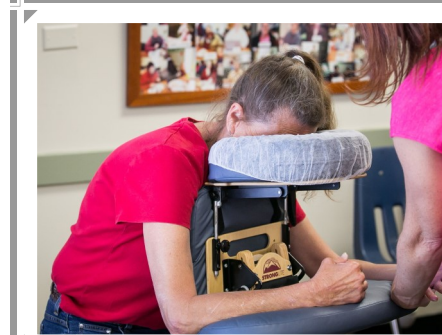
Summer 2019

R. C. Durr Foundation Provides Day of Food, Fun at Parish Kitchen

Northern Kentucky entrepreneur/philanthropist R. C. Durr gave back to the community on his 100th birthday May 14, even though he is no longer with us. His namesake foundation, the R. C. Durr Foundation, gave a generous grant to Parish Kitchen and many other local social service organizations recently with the simple request to use it on the late Mr. Durr's birthday to provide a day of happiness and kindness to those who are served.



Heeding that directive, Parish Kitchen held a special lunch for guests that included catered barbeque ribs. The delicious meal was capped off with a birthday cake and ice cream in celebration of the day's benefactor, R. C. Durr. Special gift bags with treats and hygiene items for guests, many of whom are homeless or on fixed income, were also distributed. Throughout the lunch, a deejay spun tunes while chair massages were available to provide guests some special pampering.



"This fun luncheon was so appreciated by guests and volunteers alike. There were bright smiles on every face," said Maria Meyer, Parish Kitchen manager. "The R. C. Durr Foundation has blessed our organization and the community through its philanthropic spirit over the years, and this birthday gift is another wonderful example of that generosity. We are so grateful." ...**(Cont. on page 2)**

Alan Pickett
Catholic Charities,
Executive Director

Parish Kitchen Staff

Maria Meyer
Parish Kitchen Manager

Amy Bauer
Assistant Manager

Mindy Garcia
Parish Kitchen Associate

Weekend Staff

Sharon Depenbrock
Gayle Gillen
Marci Gohs
Chris Meyer
Erica Sellman
Jim Young

Catholic Charities Advisory Board

Clare Ruehl, Chair
Juan Aviles
Tim Beck
Carol Branch
Katie Raverty-Evans
Renee Fagel
Deacon Jerry Franzen
Gregory George
Dan Groneck
Marc Jaconette
Mary Miller
Ed Monohan
Sr. Fran Moore
Fr. Gerry Reinersman
Jim Young

Parish Kitchen
P.O. Box 1234, Covington, KY 41012
(859) 581-7745



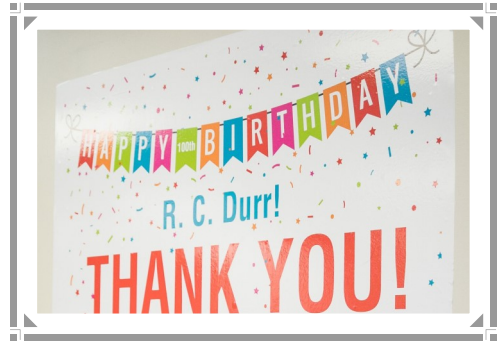
www.parishkitchen.org
<http://www.facebook.com/ParishKitchen>
parishkitchen@fuse.net

R. C. Durr Foundation Provides Day of Food, Fun at Parish Kitchen (Cont. from page 1)

Located in downtown Covington, Parish Kitchen is run by



Catholic Charities of the Diocese of Covington and provides a warm, nutritious meal 365 days a year to all who enter its doors. It has been in operation since 1974 and relies greatly on support from the community for food donations and from volunteers to prepare and serve the daily meals.



The R. C. Durr Foundation was established and funded by R. C. Durr in September 1993 and was permanently endowed upon his death in 2007. Since his passing, the Durr Foundation has awarded more than 1,100 grants with a total giving in excess of \$25 million with a special emphasis on education, social services and community development in the Northern Kentucky region.

St. Elizabeth to Team up with Parish Kitchen

We are very excited to announce that St. Elizabeth Healthcare's Health Ministries Program will be teaming up with Parish Kitchen by providing our guests with free health and wellness services. Once a week



starting July 18, registered nurses will be available during the serving of lunch to provide health and wellness screenings, chronic disease management, health education and support. This wonderful partnership between Parish Kitchen and St. Elizabeth Healthcare will bring health and wellness ministry to our guests.



Celebrating 45 Years!

Parish Kitchen kicked off their 45th years of ministry with a special lunch for the guests which included Chick-fil-A sandwiches, fresh fruit, salad and ice cream. What a wonderful celebration for guest, staff and volunteers.



Assistant Manager, Amy Bauer leading volunteers in prayer before serving lunch to our guests.

Volunteer Spotlight

Love in Action: Judy Kramer

Love must be sincere. Hate what is evil; cling to what is good. Be devoted to one another in brotherly love. Honor one another above yourselves. Never be lacking in zeal, but keep your spiritual fervor, severing the Lord. Be joyful in hope, patient in affliction, faithful in prayer. Share with God's people who are in need. Practice hospitality. (Romans 12: 9-13)



Love in action is how Judy Kramer, Parish Kitchen volunteer for over 35 years, can be described. After being encouraged by the words of Parish Kitchen's then director, Judy made the decision to volunteer her time to the Kitchen. According to Judy, the decision to volunteer at Parish Kitchen came after some thought: "Honestly, at first I was afraid to give it a try, thinking it might not be safe. Instead, I was surprised to find that the people who came to the Kitchen were folks who, for the most part, were people who needed and were grateful for a good lunch."

We are grateful for Judy's "yes" to volunteering! She has been an example of dedication, love, concern, support, humility, and encouragement, not only to our guests, but also to staff and other volunteers. And, she is so much fun to work with! But this would be a no-brainer for her family members (who also volunteer at Parish Kitchen) who love and praise her to the utmost.

After Judy's recent retirement from Parish Kitchen, she was asked to recall a special moment she experienced while serving. She remembers being especially taken back by one of our guests offering to give up his ball cap to a volunteer who commented to the guest that he cheered for the team on the cap he was wearing. Judy was amazed by the guest's immediate reaction to hand over his hat to the volunteer, stating, "I'll never forget this. A guest with virtually nothing of his own, immediately wanted to share what little he had!"

Judy leaves us with her prayers that Parish Kitchen will continue to serve people in a safe environment where they feel welcome and respected. She offers encouragement to anyone considering volunteering their time to consider the Parish Kitchen. "I promise they will meet wonderful people on both sides of the steam table!" We wish Judy well and very much appreciate all the years she freely gave her time, (and table decorations!) to the Parish Kitchen! Thank you, Judy!



Judy Kramer (right) & daughter, Beth Adams

Sloppy Joes

(serves 40 people)



- 8 pounds lean ground beef
- 2 cups chopped onion
- 2 cups chopped green bell pepper
- 4 teaspoons garlic powder
- 2 tablespoons yellow mustard
- 6 cups ketchup
- 1/2 cup brown sugar
- Salt and ground black pepper to taste

In a large pot over medium heat, brown the ground beef, onion, and green pepper; drain off liquids.
Stir in the garlic powder, mustard, ketchup and brown sugar; mix thoroughly.
Reduce heat and simmer for 30 minutes. Season with salt and pepper.

Respect

Hospitality

Attention

Affection

Dignity

Parish Kitchen - Feeding the Body, Feeding the Soul Forty-Five Years, and Still Growing

By Karen Horgan Kuhlman

A visit to some urban areas of Northern Kentucky can be a feast for the senses. We see the vintage buildings lining cobblestone streets and alleyways built by our ancestors, a testimony to their confidence in the future. Turn the corner, and we find modern structures designed by the architects of today as they look with hope towards the future. Storefronts display merchandise, laughter drifts from the open door of a pub. Tantalizing aromas waft from restaurants inviting us to step inside for a tasty meal in the company of others in this festive atmosphere.



As we walk further we begin to notice others who seem not to be seeking a short getaway from the routine. We become uneasy, reflexively checking the security of a wallet or hug a purse more securely. We have come face to face with the hungry poor, the homeless who make their daily journey toward a place where they hope to find a hearty meal offered without questions, without judgment. The Parish Kitchen, a ministry of Catholic Charities in the Diocese of Covington has been such a place for 45 years.

This corporal work of mercy was born of an idea from Mother of God Parish on Sixth Street in Covington. Mother of God Parish wanted to help the poor in a way that was manageable with the funds and helping hands they had available. Deciding to focus on feeding the poor, they determined a course of action that laid the foundation for the Parish Kitchen and has guided it ever since. This was to be a ministry funded by donations and staffed by volunteers. No government agency involvement, no government grants. They would do what they could with whatever they had. Looking forward with hope on June 17, 1974, Mother of God and its parishioners opened the doors to the undercroft of Mother of God Church and the Parish Kitchen was born.

This venture turned out to be no small undertaking; the need for volunteers to prepare menus, purchase the food, pick up donations from farms and warehouses, prepare the meals, wash the dishes and make ready for the next day was staggering. The logistics might have stymied others, but the Holy Spirit seemed to be guiding the efforts of the hopeful advocates of the Parish Kitchen. The success of the Kitchen and the demand for its services grew and quickly outpaced the ability of the dedicated volunteers to handle all phases of the operation on their own. The decision was made to hire a manager, and Sister Ruth McAllister agreed to run the Kitchen. "We owe a debt of gratitude to Sister Ruth McAllister and the Sisters of Charity of Nazareth that we will never be able to repay."
(Cont. on page 5)



Parish Kitchen - Feeding the Body, Feeding the Soul

Forty-Five Years, and Still Growing

(cont. from page 4)

The demand for the services of the Kitchen continued to grow, as did the realization that a larger facility was needed to meet the needs of the guests and the needs of the growing Mother of God

Parish. The Parish Council began to look for a new location for the Kitchen. The difficult search yielded space in a three story building at Pike and Russell, and in 1982, after much cleaning, sanitizing and refitting, the Parish Kitchen moved into the site that it still occupies today.



Parish Kitchen became a ministry of Catholic Charities in 1987, and that same year Molly Navin became the Kitchen's director. She held that position for 23 years, managing day-to-day operations and addressing the needs of the ever growing numbers of hungry people who relied on the Parish Kitchen for a meal that fed the body and

provided respite for the soul. As director, Navin oversaw the major renovations to the Kitchen that took place in 1996, fourteen years before her retirement in 2010. Dan Nolan became the Director in 2012, and during his tenure, the Kitchen celebrated its 40th anniversary.



Today, Maria Meyer is the manager of Parish Kitchen, a demanding yet fulfilling continuum of the task of her predecessors. She is witness to a new chapter in the life of the Parish Kitchen. Due to the building's aging infrastructure and changes in the landscape of Covington, the decision was made to seek a new location in which to serve the people who depend on the Kitchen. The search began for a location that would be easy for guests to reach, capable of offering the same services for which the Parish Kitchen is known, located in a neighborhood with equal or greater needs, and close to other ministries and social services serving the same population.

Parish Kitchen recently announced that such a property has been found! Located on Madison Avenue at 16th Street, the new facility meets all of the requirements and then some. The property is in a safe, well-traveled location on the bus line and easy to access. The area is also home to other ministries and agencies that serve the poor, such as the Rose Garden Home Mission, the Life Learning Center, the dinner program for the poor of the Madison Avenue Christian Church, the Kentucky Career Center and HealthPoint Family Care. Remodeling will take some time, but those involved with the project are excited about taking this next major step in the life of Parish Kitchen.

The guests who are invited to share a daily meal at the Parish Kitchen are generations away from those whom the good people of Mother of God Church began serving in 1974, yet the need remains. The poor and the hungry *are* always with us, so Parish Kitchen is committed to feeding the body, feeding the soul, and continuing to be a blessing in the lives of all they serve.



Respect

Hospitality

Attention

Affection

Dignity

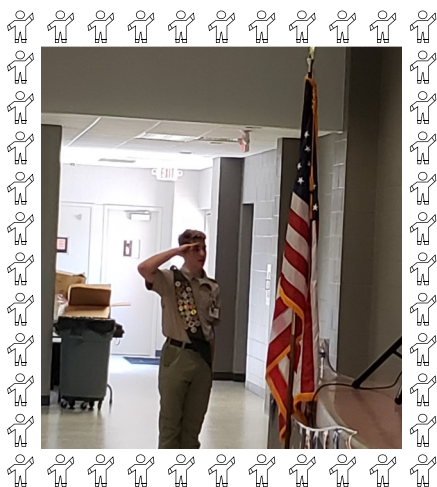
Red White and "Thank You" Volunteer Appreciation Dinner

This year's Volunteer Appreciation Dinner "Red, White, and Thank You" was held on Tuesday June 11th at Memorial Hall of Saint Joseph Church in Cold Spring. Volunteers from both Catholic Charities and Parish Kitchen gathered to socialize with other volunteers, enjoy dinner, and to hear more about how their gift of time and talent helps our agency to continue to serve the community.

As in the years past, at the dinner, a scholarship was awarded to a graduating senior who participated in our Reach and Teach mentoring program. This program promotes academic success, self-confidence and positive choice making in elementary/grade school students through high school volunteers. These volunteers are those who have the desire to be positive and influential role-models. This year's winner, Kayla Kluemper of Saint Henry District High School, was a three year mentor in the program. We were thrilled to honor her, and all of our dedicated volunteers at this event!



Pictured Left to Right:
Alan Pickett (Executive Director),
Kayla Kluemper (Reach and Teach Award Recipient),
Sheila Dumford (School Services Supervisor), &
Fr. Gerry Reinersman (Advisory Board Member)





Thanks to SubStation II for their donation of 200 sub sandwiches and chips. This was a nice treat for our guests.

Our Future at Work



Wanting to help the homeless, this terrific trio of friends raised money and used it to buy granola bars and other snacks for our guests. Such wonderful generosity from the younger generation!

Mirabelle and Samantha have been wonderful helpers at Parish Kitchen.



Our guests enjoyed homemade sugar cookies baked with love and hand-delivered by volunteer Chick Meyn and his grandchildren. Parish Kitchen appreciates this sweet act of kindness!



Parish Kitchen Needs Your Help!

Deodorant, razors, socks, feminine hygiene products, baby wipes and any travel size toiletries are needed for our guests.

If you can help please drop off items to

Parish Kitchen, Pike and Russell Streets Covington, KY 41011 8 am -2 pm or
Catholic Charities, 3629 Church St, Latonia, KY 41015 9 am - 5 pm M-F



*P.O. Box 1234
Covington, KY 41012*

**Nonprofit Org.
U.S. Postage
PAID
Covington, KY
Permit No. 21**

Address Service Requested



Looking to Volunteer

Parish Kitchen needs you to help serve lunch to our guests. We need both subs and we have a couple of regular spots to fill. All volunteers at Parish Kitchen must be Virtus compliant or willing to fulfil these requirements. Email Assistant Manager Amy Bauer at abauer@covingtoncharities.org if interested!

Weekend Manager(s) Position Available

Parish Kitchen is still accepting applications for qualified candidates to help manage and serve at Parish Kitchen on the weekends or holidays. The job description is posted on our website www.parishkitchen.org