



DIGNITY  RESPECT  AFFECTION  ATTENTION  HOSPITALITY



Celebrating 46 Years of Serving Those in Need!

Summer2020

Greetings to the Friends and Volunteers of Parish Kitchen!

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

Gayle Gillen

Marci Gohs

Chris Meyer

Erica Sellman

Jim Young

Catholic Charities Advisory Board

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Gregory George

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Mary Miller

Ed Monohan

Sr. Fran Moore

Randy Rawe

Fr. Gerry Reinersman

Jim Young

It has been a long time coming, and COVID-19 made it even more challenging, but we have successfully relocated Parish Kitchen from Pike Street to 1561 Madison Ave. at the corner of Madison & 16th St. in Covington. As of July 20, 2020, this is our new home. We are very happy to be in our new space with all new kitchen equipment and appliances, a larger walk-in cooler and freezer, all our storage on the first floor, and many other features. Most impressive is the beautiful, bright and welcoming new dining room that is roomier than Pike Street!

COVID-19 has made our relocation very challenging. Since mid-March we have been serving lunch in 'take-out' containers because the Health Department protocols did not allow us to serve our guests inside, and we continue to follow these protocols at our new location. COVID-19 also slowed the construction at our new location, causing our move to be delayed. And as a result of COVID-19, we were not able to celebrate our relocation with a public ceremony or Open House. We can only hope that we will be able to fully utilize our beautiful space very soon. Then we will have a lot to celebrate.

There were many parties who contributed to the successful relocation, and I won't try to list them all here. You helped us adapt during COVID-19, you rolled up your sleeves and moved our belongings; you helped us organize our storage rooms and processes, and recently you have started to get used to our new space. Many of you also opened up your bank books and made a financial contribution. Sincerest thanks to anyone and everyone who helped in any way. We could not have done this without you!

This expanded edition of Breaking Bread has lots of coverage and photos around our new Parish Kitchen. We will continue to carry on this awesome legacy of offering dignity and respect to everyone we serve by providing a meal at our new location. Our Lord said, "For I was hungry and you gave me food, I was thirsty and you gave me drink, a stranger and you welcomed me." We can be assured of His blessing on us by continuing His ministry at Parish Kitchen, serving the least of these.

In God's mercy,

Alan Pickett
Executive Director
Catholic Charities

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

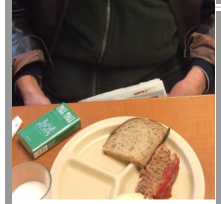
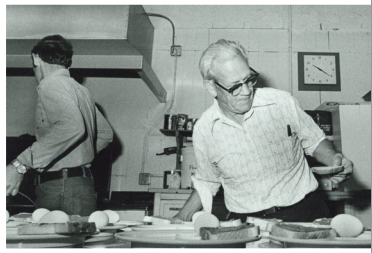


www.parishkitchen.org
<http://www.facebook.com/ParishKitchen>
parishkitchen@fuse.net
www.parishkitchen.org

Dignity

Parish Kitchen: Looking Back Over the Last 46 Years

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.



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Volunteer Spotlight

Dana Gradel

Sunshine in my pocket” and “angel” are what we affectionately call Dana Gradel. Dana has volunteered once a month on the serving line for many years. She is a hard worker with a positive attitude who greets guests with genuine kindness and a smile.



During a time of transition, Dana showed up like an angel with her extraordinary organizational skills and offered to organize our stock room. We had no idea what transformation we were in store for! She purged what felt like over 20 years of extra stuff that had accumulated. She cleaned & labeled shelves and neatly organized our nonperishable food, cleaning supplies, and various hygiene items. Then she continued to show up every week to stock shelves and maintain the organizational system.

When we started preparing to move, Dana was instrumental in making our move go smoothly while providing us with her comic relief and listening ear. She tackled the basement in our old location little by little until

it was empty. At our new location, she helped us unpack boxes, stocked shelves, organized offices and storage spaces. Dana has been a true gift to Parish Kitchen and we are forever grateful for her dedication and service. It is our pleasure to continue to have her volunteer with us. Thank you Dana. You are an angel!



Dana Gradel Organizing at Parish Kitchen

Red Beans & Rice

(This Makes One Deep Pan)



- 1 1/2 #10 can of red beans
- 5 cups cooked rice
- 1 1/2 cans green chilies
- 5 lbs. kielbasa, cut into bite size pieces
- 1 cup water
- 1 tbsp. red pepper, cayenne pepper
- 2 tbsp. Cajun seasoning
- Combine all ingredients
- Cover with foil and bake for 30 minutes at 350

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Without Cost, You Are To Give

Written By: Karen Horgan Kuhlman

Location is at the top of the list when searching for the perfect piece of real estate: A place that will suit your needs as time goes by, and where all who join you can relax and feel welcome. The Parish Kitchen, a ministry of Catholic Charities in the Diocese of Covington, is such a place. What began in 1974 as an effort by the people of Mother of God Parish to feed their hungry neighbors has become a life-sustaining gift to the poor in Northern Kentucky's urban core. Since that time, thousands of nutritious, delicious meals have been served to those who have nowhere else to turn for their daily bread. But, time had taken its toll on the aging structure at Pike & Russell, and changing demographics in Covington suggested that the time was right for a move to a new location.

When that perfect piece of real estate for the new Parish Kitchen was found – it needed a lot of work! The Building and Properties Office of the Diocese, Maria Meyer, Parish Kitchen manager, and the staff of Catholic Charities worked together to assure that every area of concern was addressed. All of the physical aspects of the new facility had to be just right for opening day. The dining area in the new Parish Kitchen is welcoming, bright, and understated. The spacious kitchen area boasts new appliances that will enhance the quality of food and facilitate the staff and volunteers serving large numbers of patrons quickly.

The Parish Kitchen operates 365 days a year; central to the construction plan was the imperative that there would be no disruption in service during the transition. The Parish Kitchen staff and volunteers served one final lunch to guests at the Pike Street location on Sunday, July 19, and seamlessly began serving guests at the new 16th & Madison location on Monday, July 20th!

And as with so many aspects of life in the time of Pandemic, modification is key. Since mid-March, guests have queued up outside Parish Kitchen for a box lunch to take away. That continues, so, for now, guests can catch only a glimpse of the new facility through the windows as they wait in line outside. They like what can be seen through the large windows, and look forward to dining-in soon! The staff looks for ways to lift the spirits of those waiting in all weather conditions. The introduction of Grill-Out Thursday added the spice of variety to life. And, who doesn't love Cincinnati style chili?

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(cont. from page 4)

As always, Parish Kitchen's ministry relies on many helping hands, and the move to the new location was no exception. John Hehman and Gary Enzweiler are but two of the essential volunteers who helped move things along. John is the Coordinator for Catholic Charities' new Mobile Food Pantry, but like Gary Enzweiler, is also a Parish Kitchen volunteer. They temporarily exchanged their kitchen duties for logistics and heavy lifting. Many of the furnishings were left behind at the Pike Street location, but there remained a large number of essentials to be moved.

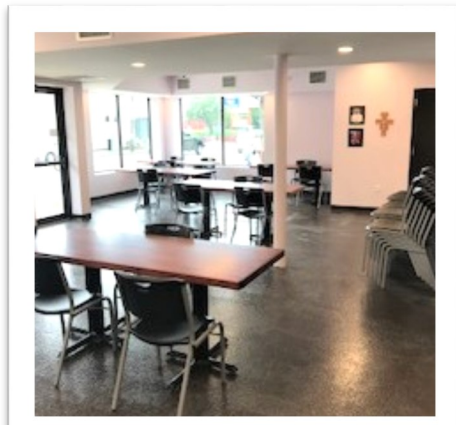
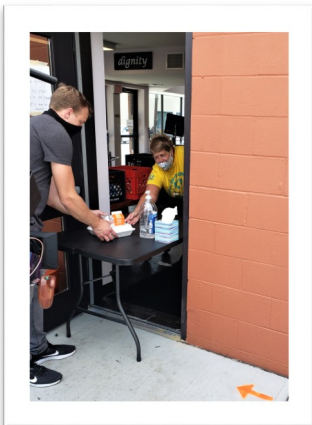
A month or so before opening day at the new location, a plan of action based on a hierarchy of needs was established. The plan was always subject to change, depending on the Kitchen's lunch menu on any given day. The two were already experienced at picking up large quantities of supplies from the FoodBank and delivering them to Parish Kitchen. So, once a week Gary and John used those skills to wrestle frozen foods, canned goods, and other staples out of the old facility, into a van, and stowed them away at the new Parish Kitchen.

John said the new Parish Kitchen location was a long time in coming, and he is pleased to see the idea of this bright and welcoming interior become a reality. Gary was glad to aid the moving process and happy to see that the guests did not seem to be alarmed when they learned of the move. Asking only to be kept informed about important details, they seemed to take the news in stride, trusting Catholic Charities to continue its mission: "to give without cost". The number of guests who stood in wait on opening day indicated a successful new chapter in Parish Kitchen's 46-year history had begun.



Assistant manager Amy Bauer and Associate, Mindy Garcia were pleased to relate that all through the pandemic, the Kitchen never missed a day of serving those who came to its doors. Amy prays daily with the volunteers before welcoming guests to dine, adding those prayers to her daily Rosary and Divine Mercy Chaplet. She believes those prayers have contributed to the total sense of peace she has experienced throughout this crisis. The new facility with its large capacity appliances, gas cooktops, convection oven, and warming ovens will assist the process of feeding 150 to 200 guests every day. But, it is the many wonderful things she has witnessed during her years with Parish Kitchen that mean so much to her.

Feeding the hungry and welcoming them as honored guests nourishes the souls of those who are served. It nourishes the souls of those who serve, as well.



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New Parish Kitchen Receives Blessing

While COVID-19 has paused and changed many things, it hasn't stopped Parish Kitchen from feeding the hungry or relocating to our new location! We may not have been able to celebrate a formal "Grand Opening", but we did what Catholics do best... we had the building blessed and also said prayers for our guests, volunteers, donors, and staff. Bishop Roger Foys graciously blessed the building and the ministry it represents. Father Jordon Hainsey, Very Rev. Daniel Schomaker, along with a few staff and guests were present for the blessing.

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In these times of uncertainty, it is wonderful to experience the love and hope we see in all those who have helped make Parish Kitchen and the relocation a reality. Our guests come and receive more than a meal; they find hope, dignity, and respect. At Parish Kitchen, we aspire to mirror Jesus Christ's actions to love thy neighbor and feed the poor.

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Parish Kitchen is so THANKFUL!

How cool is this?! **Carrie Badanes'** wedding was "downsized" due to COVID-19 but her mom still wanted to feed 200 people. Anne Badanes (Mother of the Bride) contacted the caterer, The Delish Dish, and donated 200 meals of mouthwatering pasta primavera with chicken and the most delicious cookies for our guests at Parish Kitchen! Thank you Badanes family and The Delish Dish.



Special thanks to this selfless and generous teen who helped provide TWO days of meals for Parish Kitchen. **Ella** collected money to help the hungry instead of receiving presents for her 13th Birthday! THANK YOU Ella!!! You are a gift to Parish Kitchen.

Thank you to **Carolyn Bruns** for having the idea to both give to Parish Kitchen and support a local business. Because of Carolyn's thoughtfulness and generosity, over 200 people ate a delicious lunch from Webb's BBQ (Newport). Thank you!



Delivery from Webb's BBQ



Thank you SO much to **Sub Station II , Fort Wright** for donating 230 subs for our guests!

Thanks to John Hehman for coordinating putting the new tables together. Pictured is **Pete Stark** who worked very hard getting the job done.



Thank you to the **parishioners of Saint Joseph Church in Cold Spring** for their donation of pre-packaged desserts!

We received the sweetest housewarming gift of flowers from **Kim Harp and her daughter Finley**. Kim used to volunteer at PK when she was in high school and it made a lasting impact. This was a bright spot to our day!



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**, -1561 Madison Avenue (Corner of 16th & Madison) Covington, KY 41011 8 am -2 pm

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*P.O. Box 1234
Covington, KY*

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VOLUNTEERS – YOUR CONTACT INFORMATION IS NEEDED

We apologize if you did not get the email notice to all volunteers that we sent the week before we opened the new Parish Kitchen location, announcing our move date and giving a brief overview of the new space. Several of the addresses were undeliverable, and we know that we don't have email addresses for all our volunteers. We also may not have all of your other contact information in our data base. We need to update our records, and we need your help. Please drop a note – email, letter or phone call – to Kristina Jolly, our Volunteer Coordinator at Catholic Charities with your current email address, phone number and street address. She can be reached at kjolly@covingtoncharities.org or 859-581-8974, ext 119.