



DIGNITY ❄️ **RESPECT** ❄️ **AFFECTION** ❄️ **ATTENTION** ❄️ **HOSPITALITY**



Celebrating Over 45 Years of Serving Those in Need!

Spring 2020

Parish Kitchen Soon to Relocate to New Home

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

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Jim Young

Every year, we witness the rebirth of nature as springtime arrives. This year, Parish Kitchen is experiencing its own exciting renewal and growth as it relocates in late spring to a newly renovated space in Covington.

Dignity, respect, affection, attention, and hospitality are the inspirational words that adorn the walls at Parish Kitchen. These five affirming words are the foundation on which Parish Kitchen is built, the food is served, and represent how the guests are treated. The guests we serve may come in feeling hungry and hopeless, but after a nutritious meal they leave feeling welcomed, respected, and loved. This will not change in the new location!

Due to redevelopment in Covington's urban core and aging conditions of our longtime home on the corner of Pike and Russell Streets, Parish Kitchen is moving about one mile south. Our new location at Madison and 16th Street will be in a lower socio-economical neighborhood and puts us in closer proximity to Life Learning Center, Madison Avenue Christian Church, Rose Garden Home Mission, Healthpoint, and Northern Kentucky Career Center, which are all important social services for many of our guests. *(Continued on page 2)*



**Maria Meyer, Parish Kitchen Manager
at the new construction site**

Parish Kitchen
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www.parishkitchen.org
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Parish Kitchen Soon to Relocate to New Home *(continued from page 1)*

In addition to a more central location for guests, longtime volunteer and current weekend Kitchen Manager Jim Young said the new space has many other added benefits. "I am looking forward to Parish Kitchen's new home," he explained. "The new facility will give us a more efficient work space, with storage on the same level as the kitchen and outside access to the storage, plus more space in the walk-in fridge and freezer. The new place will also give our guests a fresh, clean dining room with additional restroom facilities and convenient storage space for their belongings. What's more, they can continue to enjoy the same tasty, nutritious hot lunches served by caring staff and volunteers that Parish Kitchen has been known for over the years."

Added Parish Kitchen Manager Maria Meyer, "the new location will help us expand our menu by housing new equipment and more prep space. In addition to our ranges, we will have a convection oven and food warmer that will allow us to offer new meals to our guests. More prep space means that we can utilize more volunteers to chop fruits and vegetables. One of my main goals as manager is to offer less processed foods and more fresh fruits and vegetables to help improve the health of our guests. We will still offer the same favorite hearty dishes, just with less sodium and added sugar." There will be no interruption of service to our guests as we move from one space to the other and continue our legacy of providing a nutritional, lunch-time meal, served without cost, without question, without judgement 365 days a year.

We know that this relocation would not be possible without our dedicated donors and volunteers. Thank you to everyone who has volunteered, and who has already donated or is considering donating to our Relocation Appeal. Your donation will help us to continue Parish Kitchen's mission of feeding our hungry brothers and sisters, a mission whose seeds were first planted at Mother of God Parish in the heart of Covington in 1974. We hope you will continue to be a vital part of Parish Kitchen as we grow and bloom in our new home for many years to come! For more information on how to make a donation to the relocation project or for more information on volunteering at Parish Kitchen, please visit us at www.parishkitchen.org or email us at info@covingtoncharities.org.

Volunteer Spotlight



Gary Enzweiler always goes the extra mile to get the job done! He picks up government commodities from the warehouse in Wilder for us once a month. This is a very physical job of loading and unloading the van that is packed with canned goods, frozen meat, cases upon cases of juice, among many other items.

When Gary recently delivered 250 pounds of potatoes and noticed that a few were rotten, he took it upon himself to go through ALL 250 pounds of potatoes to pick out the rotten ones so our storage room wouldn't smell. Gary is hardworking, positive, reliable, and always quick to offer a helping hand.

In addition to helping with government commodities, Gary washes dishes during our serving hours every Thursday. Gary is an integral part of our team and we are so grateful for his commitment to Parish Kitchen. Gary and his wife Carol live in Edgewood and are members of St. Pius X parish.



Gary Enzweiler

Dignity

Affection

Attention

Hospitality

Respect

Volunteers in Action

St. Joseph Church, Crescent Springs 8th graders preparing for confirmation had a Window Wash fundraiser as part of their group service project. Pictured are students presenting a check for \$1,008.31 to Amy Bauer, Parish Kitchen Assistant Manager. What a wonderful way to put your faith into action. Thank you students!



St. Joe 8th graders at the Parish Kitchen



St. Pius donations



Thank you so much to St. Pius X Parish for their extremely generous donation of water bottles, gloves, and tissues. Each item came wrapped with a sweet note to our guest.

Retiring

On Monday night, December 9, 2019, one of our long-time volunteer cooking teams for Parish Kitchen 'retired' after many years of loyal service. Pictured right are our cooks on their final night making delicious meatloaf.

L to R: Jerry Rapien, Cheryl Johnson (former board member and longtime cook), Mitzie O'Neill, John Johannemann (Kitchen manager for 1 year in the early days), Catherine O'Neill, Susan O'Neill.



Chicken Cordon Bleu Casserole (serves 50 people)



- 2 ½ # penne pasta, cooked
- 3 # chicken, cut into bite size pieces
- 3 # ham, cut into bite size pieces
- 11 cups of milk
- 60 oz cream cheese (7 ½ blocks)
- 1/2 cup of onions chopped
- 15 cups shredded swiss cheese
- 1 ¼ cup bread crumbs

Cook pasta. Mix milk, cream cheese and onion over low heat. Once cream cheese is melted and mixed well, add swiss cheese. Season with salt and pepper.

Mix pasta, chicken and ham in large baking pan.

Pour sauce over and mix well. Top with bread crumbs.

Bake at 350 degrees for 25 minutes or until lightly browned and bubbly.

Respect

Hospitality

Attention

Affection

Dignity



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*Thank you for your continued support of Parish Kitchen.
Without your donations we could not have served 53,000
meals to our brothers and sisters in Christ in 2019.*

*Attention Parish Kitchen
Volunteers*

Save the Date

*Parish Kitchen volunteers and a guest are
invited to our Annual Volunteer Appreciation
Dinner being held on
October 1, 2020
More details to come.*