

**Mission:**

**To provide a nutritious daily meal to the hungry of the area, as well as to provide a safe and sheltered place for social gathering.**

# THE SOUP KITCHEN



A NON-PROFIT ORGANIZATION

WINTER EDITION



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**BOARD MEMBERS:**

- Ken Clark
- Debbie Gillespie
- Toni Hauch
- Dave Peterson II
- Bill Sinclair
- Louise Solak
- Andy Takacs
- Paula Vogie
- Barbara Whitwam

## Happy Servers from Zion Church - Baroda, MI

These happy servers, who brought Christmas Cheer to our clients, have been serving for 15+ years at the Soup Kitchen. The people of the church individually buy and bake goods. Then a group comes together to cook and prepare a full meal. They change their menu each time they serve to offer variety to our clients.

On this day, they served turkey casserole, salad, sweet potatoes, cranberry sauce, bread and butter and home made cake.

The servers are: Norma Nitz, Ben and Shirley Tyler, Betty and Bill Bertsch, Jan Purdell, Carl Jordan, Paul and Doris Miller and Doris Felton.



## Whirlpool Young Professionals Group

This group of young professionals brainstormed on how they could reach out and help those in need for the holidays. They decided to bake sugar cookies for the clients at the Soup Kitchen but they had a unique twist. They brought all the frostings and decorations and on December 17th they gave our clients the opportunity to decorate and take home, their own cookies. It turned out to be a stellar idea.



So who are these young folks? The group is the three-year old Global Supply Chain Leadership Development Program (GSCLDP). These young professionals are just out of college and the Whirlpool program prepares them for leadership roles within Whirlpool's Supply Chain organization. Each person is developed by a well planned series of three 12-18 month planned rotations.

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**Call 1-269-925-8204 or visit [bhsoupkitchen.org](http://bhsoupkitchen.org)**



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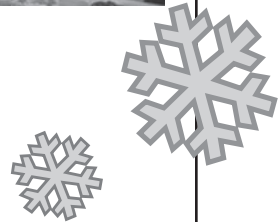
The Whirlpool group made the experience fun for everyone. The clients loved the fact they could decorate their own cookies; this was a first time experience for some of them.

Tim Kipp and his group of Santa's helpers not only helped the clients but talked and laughed and had a great time with each of them. These young professionals spent many hours baking prior to their visit to the Soup Kitchen so their time with us was spent chatting, decorating and having fun with the clients. This young professional group is well on their way to great acts of community service. We can only hope they consider the Soup Kitchen next year for another fun event.



These are the people who were here:

Tim Kipp - Organizer	Lauren Bigger
Sara McDowall	Dan Bonucchi
Jeff Pritchett	Becky Hopper
Marie Chapman	



**Want to know more about the Soup Kitchen? Browse our new Internet Site at:**

***[www.soupkitchen-bentonharbor.com](http://www.soupkitchen-bentonharbor.com)***

**Our new website is a work in progress so your thoughts, suggestions and smiles are encouraged and welcome. We want to feature our wonderful volunteer organizations there so look for your "serving" smiles online in the future.**



## **Soup Kitchen - Tabor Hill Benefit April 26**



A benefit dinner for The Soup Kitchen, hosted by the Tabor Hill Winery and Restaurant, will be held Sunday, April 26, 2009 from 4 p.m. to 8 p.m.

The donation is \$80 per person, with all proceeds going to The Soup Kitchen.

The price of the dinner includes appetizers, entree, dessert, wine or cocktails, and gratuity. Paul Landeck and his Tabor Hill staff will serve, gratis.

Sixty dollars of the \$80 is tax deductible (Federal). In Michigan, a 50% tax credit can also be claimed. It's always best to consult your tax advisor.

During these trying economic times. The Soup Kitchen recognizes the challenges everyone is facing. Whatever the economic times, The Soup Kitchen will continue to serve warm meals to people in need of food and nourishment.

In 2008, The Soup Kitchen served 58,000 warm meals, with an average number of 159 meals per day.

Co-chairing the April 26 benefit are Anne and Andy Takacs and Paula Vogie, with assistance from other Soup Kitchen board members. For further information, please call 269-926-6124.

## Soup Kitchen Receives 2009 Martin Luther King Legacy of Freedom Award

The Soup Kitchen was one of three proud recipients of the 2009 Martin Luther King Legacy of Freedom Award presented on January 19, 2009 at the Andrews University convocation service. To meet the increasing needs of families in distress, The Soup Kitchen is open 365 days a year. The Soup Kitchen is open 365 days a year, for ne lunch time meal and serves approximately 58,000 meals per year. The Soup Kitchen is funded totally by private donations and partners with 48 churches and service groups, many of which bring fully prepared regular and vegetarian meals to the dining center in Benton Harbor. This oasis of hope is directed by a nine member board and managed by a staff of three. As the global economy worsens and families fall near or below the poverty line, The Soup Kitchen remains Berrien County's premiere emergency prepared meal provider.



From Left – Niels-Erik Andreasen, President, Andrews University; Dr. Joseph W. Warren, Chair, 2009 MLK Planning Committee; Shirley Schadler, Administrator, The Soup Kitchen; Lillie Blackmon, Food Pantry Coordinator, Second Baptist Church; Dr. Neal Smith, Medical Missionary, Bridgman Family Dental Care; Heather J. Knight, Provost, Andrews University and Brent Geraty, General Counsel, Andrews University.



Our 4th Annual Texas Hold 'em Poker Tournament was held Sunday January 25 at the Mendel Center. Mother Nature cooperated (a little) and 134 players braved the bitter cold weather for a chance at the \$1000 top prize. We registered players from all over Southwestern Michigan and Northwestern Indiana as well as a couple of visitors from West Virginia and Florida.

Once again, Jeff Von Koenig served as our Pit Boss and Ken Clark chaired this event.

After the prizes were paid out, we brought in \$3,556 from entry fees, cash games, donations and a 50-50 drawing. We also collected 108 cans of food.

The top twelve players who won big at the tourney:

<b>1st Place</b> - Mike Sverid of St. Joe	<b>7th Place</b> - Beau Deja of St. Joe
<b>2nd Place</b> - Alex Davis of Eau Claire	<b>8th Place</b> - Jody Michaels of Lawton
<b>3rd Place</b> - Jim Moshier of St. Joe	<b>9th Place</b> - Ray Clark of Benton Harbor
<b>4th Place</b> - Paul Hurrell of Coloma	<b>10th Place</b> - Lewis Bolman of St. Joe
<b>5th Place</b> - Ed Bennett of St. Joe	<b>11th Place</b> - Jim Hasse of Stevensville
<b>6th Place</b> - Luke Elkins of St. Joe	<b>12th Place</b> - Rene Ledesma of Coloma

Beau Deja also won the 50-50 drawing. Joe Sicurello of Benton Harbor won the \$50 bounty prize for knocking out last year's big winner, Rob Carpenter.

Steve Morrow of Benton Harbor won two \$50 bounties, eliminating both Sheriff Paul Bailey and radio personality "Wild Bill" from the game.

A big "THANK YOU!" to our sponsors Lake Michigan College, OK Distributors and 97.5 Y Country and to Pat Moody for his plug for us in the Mail Max . Special thanks to Larry Erdman, Christine Anderson and the crew from Mendel Center's Conference and Event Services and Facilities Management.

Our fundraisers wouldn't be nearly as successful (or fun!) if not for our great volunteers: Kristi Clark, Sue Mennucci, Linda Barker, Jan Lausch Zilke, Doug Bronicki, John Kaltz, Brenda Krugh, Tina DeVaney, Jim DeVaney, Sandra Von Koenig, Bob Riccin, Karen Krajecki, Jamye Molley, Andrea Karnik, Adam Karnik, Kathy Karnik, Chris Woodruff, Tracy Pendergrass, Nancy Hendrix, Deedy Fowler, Nancy Gillespie Smith and the fabulous Jeff and Nancy Von Koenig! Thank you all so much!



Texas Hold 'em Poker Tournament top three winners (from left): Jim Moshier - 3rd Place; Alex Davis - 2nd Place and Mike Sverid - 1st Place.



## SOUP KITCHEN PRESENTATIONS

We would be honored to present the Soup Kitchen story to your organization. Please call today to schedule a time and date.

## STATE OF MICHIGAN FOOD KITCHEN TAX CREDIT

Michigan residents who donate to the Soup Kitchen get a tax benefit at both the state and federal level. Consult your accountant or tax advisor for advice on how your donation may qualify.

## EXTRA! EXTRA!

We're always looking for ways to get the word out about the Soup Kitchen. If you know someone who would like to be on our mailing list for our newsletter, please call or e-mail us today.

## MATCHING GIFTS PROGRAM

The Whirlpool Corporation has two matching gift programs to help maximize employees charitable donations.

The Matching Gifts Program combines personal contributions with matching dollars from the Whirlpool Foundation. Full-time, salaried and hourly U.S. Whirlpool employees and retirees are eligible.

Dollars for Doers provides a \$500 contribution for non-profit organizations in which an employees has a continuing active involvement. Only full-time Whirlpool employees are eligible. Other companies have similar programs. Check with your employer today!

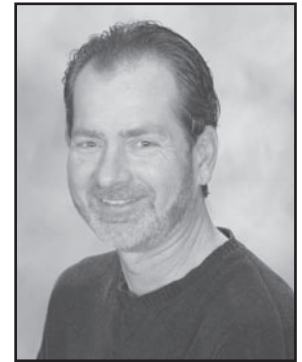
## Did You Know?

Remember, churches are automatically eligible to purchase food at an average of 15 cents per pound, including food in #10 cans, from the Southwest Gleaners Food Bank, 622 Langley Avenue in St.. Joseph. Unlike other organizations, they are not required to be a 501 (c)(3). Please think about shopping there first.

For more information, contact SW Gleaners Manager, Rich Glista at 269-983-7260.

**The Soup Kitchen average cost  
of a meal is \$2.41.  
Every donation helps to feed  
someone in need.**

Hello, if you are taking the time to read this then you are probably one of the many people that help support the Soup Kitchen, and for that I am thankful. I have been an active supporter for the past 12 years.



I began my service to the Soup Kitchen when one of the places I worked donated food to the Soup Kitchen. I was working at Tosi's Restaurant when a friend of mine, Kevin Sweeney, decided to hold a fund raiser "Bowl-A-Thon" for the Soup Kitchen. A group of friends and I bowled that day and from then on I was hooked on the Soup Kitchen Mission.

Since then I have been involved in the annual "Soup Bowl" and the golf outing. In 2006 I had an idea to add a Poker tournament to the fundraiser mix as well. We held a successful, 4th annual tournament this past January.

About 2 years ago my good friend Debbie Gillespie, also a board member, asked if I would consider joining the board. I gladly accepted. I feel honored, and proud to be part of such a great team. All of the people who are connected with the Soup Kitchen are wonderful and dedicated.

*Ken*

Remember, to give is better than to receive.

## Soup Kitchen Wish List

- Built-in storage cabinets
- 3 Drawer lateral file cabinet
- #10 cans of fruit
- Coffee, coffee, coffee

**The 10th Annual Bowl-A-Thon is  
coming up in April. If you are  
interested in bowling, call  
Debbie Gillespie at 926-4293.**

