



# THE SOUP KITCHEN



A NON-PROFIT ORGANIZATION  
1-269-925-8204

SUMMER EDITION

## SHIRLEY SCHADLER TO RETIRE

After three years serving on the Soup Kitchen Board and three years as the Soup Kitchen Administrator Shirley Schadler retired on May 31st. She will be greatly missed by the Board for her daily leadership, by the volunteers for her great cooking expertise, by the staff for making their job fun and by the clients who enjoyed her friendship.

## THE NEW SOUP KITCHEN ADMINISTRATOR IS MERRY STOVER

Merry accepted the Administrator Position June 20th and we are thrilled to have her. Merry has extensive qualifications and actually knows some of our clients and several of our volunteers because she is so active in the community. Please see the November newsletter because there will be an article "all about Merry".



### BOARD MEMBERS:

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

## A BIG THANK YOU TO TABOR HILL AND DONORS

Our accolades to Tabor Hill Winery and Restaurant, and its Vice President and General Manager Paul Landeck, for hosting the April 26th, 2009 benefit dinner for the Benton Harbor Soup Kitchen.

Our appreciation and thanks to all who attended the dinner and made the event enjoyable and successful.

The event attracted about 84 diners and 18 financial donors, with all the proceeds going to benefit the clients at the Soup Kitchen. In total, the Soup Kitchen realized \$8,700 from the benefit dinner event...a most valuable gift that helps The Soup Kitchen in achieving our mission to feed the hungry in our community.

The quality of the event prompted many positive comments, some of which were: "pleasant, surroundings with excellent food, wine and service";

"a top drawer event"; "It was a chance to enjoy good food and wine with friends in a relaxing atmosphere" and "It was great, with no raffles, no 50-50's, no auction and no speeches, and all for a worthy cause."

The Soup Kitchen Board members and staff extend our warmest appreciation to Paul and his most able associates (Cathy, Judy, Ken and all the servers and behind the scenes staff) for their generosity, competence and friendliness in managing the details to perfection.

We also thank the many generous donors on behalf of the clients who come to the Soup Kitchen for a nutritious meal each day. Our clients, Board and staff, know and appreciate your caring and generosity.

*Thank you*



## THE 10TH ANNUAL SOUP BOWL

The 10th annual Soup Bowl was held on May 3 at Kelley's Bowl.

We had great door prizes this year including a Whirlpool refrigerator, KitchenAid® wafflemakers and toasters, Indy 500 tickets, Detroit Tiger tickets, dinners at Tosi's and so much more.

1st place went to the bowlers from the Grande Mere Inn: Charley Racine, Beau Deja, Anthony Marko and Tony Hicks.

2nd place went the bowlers from a combo team from Lake Michigan College and the FOP: Mary Fowler, Stan Kapica Sr., Ron Klemm and Kathy Burnett.

3rd place went to the bowlers from the FOP: Cathy and Jerry Fechner, Jane Berglund-Hess and Stephanie Steele.

Grande Mere Inn broke Clementine's 4-year winning streak and took home the coveted Team Spirit Award.

Stevens Services took home the Best Team Theme award for the second year in a row. The team displayed a lot of ingenuity again when they all showed up dressed as Larry the Cable Guy (even Samantha!) Their team name? "Gutter Done"

Thank you so much to all our great sponsors and donors: Whirlpool Corporation, Clementines, Grand Mere Inn, Tosi's, Gillespies' Pharmacy's, and Primart.

Our thanks to Bill and the crew at Kelley's Bowl and to all our wonderful volunteers: Jeff and Nancy Von Koenig, Kelli Reeves, Jessi DuRocher, Nancy Gillespie Smith, Kristi Clark, Cathy Fechner, Shirley Schadler and Judy Barchalk-Shirley.



## Post Office Food Drive

The men and women of the Stevensville and St. Joseph US Post Office collected, from postal patrons in their areas, canned and packaged food for the Soup Kitchen on Saturday May 10th. It was an overwhelming and unexpected success this year. Many of us thought, due to the economic conditions, people would not be able to donate as they have in the past. Oh quite the contraire! The postal workers, the volunteers and we at the Soup Kitchen were overwhelmed with the community's generosity.

We here at the Soup Kitchen have been continually thanking God and praying that He will bless each of you, even if we don't know your individual name for generously giving of your own personal food supplies. We thank God for each postal worker and volunteer who donated hours of time to collect, sort, weigh and load box after box for our clients.

You are the "unsung" heroes of America! Thank you, J Paulie Jorgenson, Elise Jorgenson, Elizabeth Jorgenson, Elisha Jorgenson, Leah Sovine, Tammy Bigelow, Jessie Bigelow, Tracy Lange, Paul Gault, Lori Boetcher, Karla Beilman, Tony Beilman, Raynell Altnoft, Ann Fisher, Terry Truman, Luke Gruhot, Ryan Carmody, Linda Baker, Debbie Shafer, Sue Dorman, Mike Jones, Marty Golob, John Gruchot, Chris Duris, Rick Carmody, Will Langbo, Andrew Duris, John Golob, Andrew Graeber.



We at the Soup Kitchen Board, the Staff and the Clients know that each of our serving volunteer organizations have "great organizational skills and efforts in their meal planning and preparation. Our clients look for your food, friendship, prayers and smiles each time you serve. Any of us who run the Soup Kitchen can attest that our clients know who most of you are and, for the most part, know the meal our serving volunteers will serve. Did you know that some of our clients can even tell us who is serving tomorrow or the next day? Never the less, we extend our thanks to each of you everyday of the year – for you are faithful servers and true givers of love to our clients.

One day, while I was at the Soup Kitchen I happen to talk to the St. Joseph Catholic Church volunteer group and ask them to share how they have maintained their "low cost" quality meal servings. Sandra Stapulionis and Mike Whittaker are the team captains. They work with and rotate 3 volunteer teams. A great idea, since no one group then has to do all the work eh?

St. Joseph Catholic serves once a month and they vary their nutritional, menu every month. As all our serving organizations do, they keep track of their food costs. Their cost per meal for 2006 and 2007 was .46 cents. In 2008 it was .46 cents per meal as well. So how do they maintain their low cost serving per meal?

- 1) They shop Gleaners, varying their menu to accommodate the low cost items Gleaners offers. At Gleaners food can be purchased at an average of 15 cents per pound, including food in #10 cans. Even though Gleaners pricing is the best, the downside is we can only purchase what they have available at any given time.
- 2) Mike Whittaker purchased a freezer that is only used for Soup Kitchen storage. When Mike sees a good deal at Gleaners he

may buy enough for 2 or 3 meals. They keep an inventory of what is in the freezer and develop their menu around other "sales/deals".

- 3) They scout around for special sales (deals) that may add to or complete the food they have in the freezer. As an example Mike found hamburger buns at Meijers on sale for \$1.00 a package whereas buns are normally on sale for \$2.50 a package. This day they used the buns serving a marinated pork patty.
- 4) People of the church make and donate homemade desserts to compliment the meal.
- 5) They have three teams of volunteers:

### Team #1

Loretta Damico  
Sarah McGough  
Eileen Healy  
Scherri Ramirez  
Monicar Servillas  
Paul & Anne Garlanger  
Anne Hassett  
Delores Meyers

### Team #2

Myrna Carey  
Kathy McIlhargie  
Patrice Schroeder  
Danielle Knezie  
Kristina Knezie  
Jean Conklin  
Roseanne Brogno

### Team #3

Monicar Servillas  
Betty Ives  
Joann Bahm  
Connie Gain  
Mary Ann Gifford  
Jack McGrath  
Rachel Burke

We especially want all our donors, organizations and our volunteer groups to know... YOU are the "heartbeat" of the Soup Kitchen. Your talent, your magnificent ingenuity, your tireless efforts and your servant heart has kept the Soup Kitchen doors open 365 days a year for 29 years.

Our clients lives ARE better because of your tireless, selfless efforts day after day. We praise God everyday for the GREAT community in which we are blessed to live and operate.

Thank you





Hello

My name is Paula Vogie. I am the newest Board Member. It's hard to believe I've been on the board already 8 months the time has flown so quickly. Although I'm relatively new to the board the Soup Kitchen is not new to me. My first connection with the Soup Kitchen came in the early 90's. While working as a graphic designer at Whirlpool Corporation, I had the pleasure of

collaborating with Charles Jespersion to develop a new logo and a slide presentation of the "Soup Kitchen History, for the Soup Kitchen. For those of you who are new to the Soup Kitchen, Charles Jespersion was then Board President and still is a long time supporter of the Soup Kitchen.

In years past I was a typical mom, involved with raising my family and working full time at Whirlpool. As the normal course of life would have it I lost touch with the Soup Kitchen. A few years ago I went through several personal trials, which caused me to re-evaluate the blessing and goals in my life. Trials seem to kick us in the right direction and I started focusing on the blessings of my health, my family, my job and so much I had been given. Out of my great thankfulness and new appreciation for life, I committed to giving back, to somehow help others. I was not sure what I could do or where to start, when I received a call from Toni Hauch, our current Soup Kitchen Board President. She was looking for a Board member with graphics skills to take over the production of the newsletter, literature and other things. Coincidence? Maybe, either way I was thrilled to have this opportunity.

Never the less, between being on the board and learning so much about the Soup Kitchen operation; and actually being a part of the "heartbeat" for so many people in need, I am thankful the call came. I thought the Soup Kitchen just provided a meal. I am amazed at all that is accomplished before, during and after that meal. The Soup Kitchen not only provides a warm, hearty, nutritional meal to those in need, but provides guidance and resource referrals, seeks after birth certificates, name changes and client identification; they address job concerns and educate and guide in health issues. There were boxes of hats, mittens, blankets and coats available for clients during the frigid cold winter. I wonder how many of our readers know what a great advocate of the people and for the people the Soup Kitchen represents in the community.

The number of volunteer groups and great people, within those groups, willing to volunteer to cook and serve the meals is impressive to say the least. The calendar of volunteers is booked up almost continually. It takes many hands to keep the Soup Kitchen running and we are thankful for every one of them. When I learned these groups serve week after week or month after month for YEARS it made me know I was in the right place. It is a truly heart-warming experience, and I am proud to be a part of this team.

P.S. I hope you like the looks and content of The Soup Kitchen Newsletters because since last November I have been honored to develop the new look, feel and goodies within. I can personally attest to us being frugal with our donor's money because one of my jobs was to reduce the costs of sending our newsletter. We have significantly done that even though the number of people who now receive the newsletter has increased. Each time, as I prepare the newsletter I stand in awe of the tremendous volunteer heart of this great community. If you get nothing else from my thoughts...smile you live in an awesome community!

*Paula*



## The Soup Kitchen Golf Classic

On Friday, September 18, 2009, the Soup Kitchen will host the Soup Kitchen Classic at Lake Michigan Hills Golf Club in Benton Harbor. Your participation in this major fund raiser is just one way to help the volunteer organization that serves daily hot meals to the hungry of our area.

The success of the Classic depends not only on the golfers, but on our corporate sponsors and that's why we're hoping that you will consider becoming a 2009 Hole Sponsor, or gift donor. As a sponsor, you will be supporting an important charitable program. Plus, each \$100 donor will have a sign promoting their organization in prominent display. Raffle items and/or golfer prizes are also welcomed and are used to raise additional monies. This is a great way to show the community your commitment and support of the Soup Kitchen's endeavors.

If you are planning on golfing and do not have a foursome just call Deb or Kenny and we'll match you up on a team. We're always looking to fill teams.

Feel free to contact Debbie Gillespie at 926-4293 or Ken Clark at 927-8174 if you have any questions. Thank for your consideration.



**Want to know more about  
the Soup Kitchen?**

**Browse our new Internet Site at:  
[www.soupkitchen-bentonharbor.com](http://www.soupkitchen-bentonharbor.com)**

## **It is the simple things in life that are so extraordinary to others!**

One day a woman, who refused to give her name or the name of her friends, delivered 12 containers of coffee to the Soup Kitchen for our clients.

When I questioned her, she said "Oh, well, we read in your newsletter you needed coffee. We have a great bunch of friends who gathered together and each one brought coffee and I get to deliver it."

She would not even let me send a thank you note.

As I closed the door and she drove off I thought: "What an awesome moment in life".

### **Soup Kitchen Wish List**

- Do you know someone willing to build in storage cabinets where our current metal lockers are now?
- Coffee cost \$\$ per month. We would like a few people to donate decaf coffee or funds designated specifically for coffee each month.



## **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.

### **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.***

### **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.