

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
1-269-925-8204

FALL EDITION

WE'RE BLESSED TO HAVE YOU THIS HOLIDAY SEASON

*What you have done for these the least of My people, you have done also unto Me.
– Mark 10:21*

Those who support the work of the Benton Harbor Soup Kitchen know there is no comparing the joy of giving to that of receiving. Let's face it: as far as receiving is concerned, who among us remembers in vivid detail what gifts we may have received last year (much less 2 years ago, and so on)? On the other hand, those who have given to the ministry of the Benton Harbor Soup Kitchen can clearly SEE how God has blessed their efforts through the faces of our clients, year in and year out. For 30 years, the Soup Kitchen has provided hot, nourishing meals and a safe, warm environment to all who come through our doors. At the end of the day, we know

the faithfulness of God to all of you who have supported this ministry have seen blessing in equal measure for those you served with your talents and gifts.

2009 has been a challenging year for all of us. Many of us have had to cut back in ways we never would have thought of 5 years ago; in spite of this, the important work we must do at the Soup Kitchen goes on – **through you!** So remind your friends and neighbors this holiday season, "...give to the poor, and you will have treasure in heaven. Matthew 25:40" Thank you and God's blessings this Christmas!



BOARD MEMBERS:

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



May you all have a
wonderful Merry Christmas
and a safe and Happy New Year!



HELLO



My name is Merry Stover and I am the new Soup Kitchen Administrator. Though new to the Soup Kitchen, this is my fifteenth year as a non-profit administrator in the city of Benton Harbor. I served as an Executive Director for thirteen

years at the Community School of the Arts and two years at the LOFT Teen Center. I also have been the Director of Marketing and Director of Education for the South Bend Symphony Orchestra.

Besides non-profit management, I have worked in marketing as a writer and project manager and ran a computer store.

You might be wondering where food service experience comes into the picture. My mother was a professional home economist, nutritional expert and foods educator. From that exposure and from nine years in 4-H, I have a considerable food background. Following my interest in cooking, one of my part-time jobs in college was working at the Garlic Press, a specialty cooking shop in Normal, Illinois. During my first year there, the owner started a series of ethnic cooking classes taught by professional chefs. I volunteered for class prep and cleanup work and learned a great deal.

My college training is as a teacher, specifically teaching music. I have a bachelor's and master's degree in music education and a master's degree in music performance. I believe that living is learning, so I am exercising my skills as an educator here at the soup kitchen. I plan to partner with Carl Bowman to bring a nutrition education seminar (and dinner) here in November for our clients. We are participating with the Lake Michigan College nursing department, as in the past, and I have initiated some cooperative work with the social services department of Andrews University.

I am particularly interested in refining our record keeping, as our volunteer numbers and database are important to our efforts to increase funding. I am now in the middle of a re-write of the Soup Kitchen web site which I intend to leverage more extensively to help us with immediate needs. Please visit! You may see yourself there or find a donation opportunity that fits.

Merry



"WHAT I LEARNED AT THE SOUP KITCHEN"

In our efforts to promote education and improve our client's lives, we are adding to educational partnerships here. A group of prospective social workers, students from the Andrews University Classes "Introduction to Social Work and Social Welfare Institutions & Services," visited the Soup Kitchen to get a personal view of their chosen profession. Here is one student's story:

Last Thursday I had the opportunity to volunteer at the The Benton Harbor Soup Kitchen. Having helped and been to soup kitchens before, I already had an idea in my mind of what I would see and what to expect, however the experience I had that day was beyond what I had anticipated. I helped serve food to about 20 people and some of the other social work students. After that, I took some food with Cathy and Lea and we went and spoke with a young man who was sitting alone.

The experience I had speaking with this man was beyond memorable. At first he was reluctant to speak and demanded to know why we wanted to speak with him. After explaining that we were training to be social workers and we wanted an idea of what the needs of the Benton Harbor community are, he opened up and spoke about the issues facing the community in Benton Harbor, from what he called 'poor mentality' whereby he believed that many people in the community were comfortable being on welfare and liked living the lifestyle they have, but there are others, like himself, who want to progress. He spoke about the issues he had in Florida with his wife and step daughter and other issues he was facing in Benton Harbor. With the resources we know and the knowledge we acquired from previous and current classes, Cathy and I were able to give some advice to the young man and help him with some other problems.

After talking to this young man we went to speak with two older men. We had a casual conversation with them until the conversation turned to serious matters such as drugs in the area and lack of resources for children. Cathy, Lea and I were able to give advice and speak about resources we knew that are available in the area, which he did not know. One of the men, who was seeking help with his nieces and nephews, asked if we had cards, thinking we were fully trained social workers. I asked Dr. Jones for her card to give to the man.

From going on this field trip and getting this little bit of experience, I was able to finally say that yes, this is what I want to spend my life doing, helping others where I can and however I can. The only issue I had was not being able to do more for those individuals I helped and not having all the answers to their problems. Through this experience I gained more knowledge and a greater desire to become a good social worker.

*Andrews University
Student*

Upcoming Events in 2010

Tabor Hill Restaurant & Winery Fund Raiser
Sunday, April 18

Texas Hold'em Poker Tournament
Call Ken Clark at 927-8174 for more information.

Annual Bowling Tournament
Annual Golf Outing
Visit our website for more information



NEW CABINETS!

We now have a new set of custom storage cabinets thanks to Richard Thompson, one of our regular volunteers. Richard donated his labor to create custom cabinets for our cleaning and storage materials.

Richard and his wife Veronica are members

of Zion Evangelical United Church of Christ and help regularly at the Soup Kitchen. Richard has an extensive background in food service, so the Soup Kitchen is a natural for him.

Richard is self-employed as "The Handy Man" doing all kinds of home repair and remodeling jobs. You can reach him at 269-408-8493.

Save The Date!

Tabor Hill Winery and Restaurant has graciously agreed to sponsor another fabulous evening of wining and dining in support of the Soup Kitchen. This event is scheduled for Sunday, April 18, 2010.



Thinking about the Soup Kitchen?
Check out the new "Need Right NOW!"
page on our website at:
www.soupkitchen-bentonharbor.com

The Soup Kitchen Golf Classic

The Soup Kitchen Golf Classic was held on Friday, September 12, a beautiful day at Lake Michigan Golf Hills.

The shotgun scramble began at 9 am with seven teams and lots of challenges, fun and prizes.

The Mixed Division Team Winners were Cindy Ehrenberg, Marcia Fettig, Carol Hake and Mark Haseme and the Men's Division Team Winners were Phil Grogan, Chris Heugel, Adam Wade and Mark Wade.

We would like thank Wayne and his staff at Lake Michigan Hills

We would also like to thank all our other golfers, volunteers Nancy Hendrix and Ken Clark, Sr. and all our sponsors and donors.

We look forward to seeing you all again next year!

St. Joseph First United Methodist Church
Anne & Andy Takacs

Ok Distributors

Levalley Olds Cadillac

Caddy Shack Golf

Kristi & Ken Clark

Blossom Trails Golf

Oscar's Print

Barb & Dave Whitwam

Crystal Springs

Harbor Shores

Lake Michigan Golf Hills (Gutch)

South Shore Racquet Club

The Christmas Tree

The Boulevard Hotel

Toni Hauch

Nancy Hendrix

Gillespie Pharmacy

A Special
Thanks



The average cost per meal at
The Soup Kitchen is \$2.31.
\$25 will feed 10 people.

St. Joseph Today Chili Cook Off

St. Joseph Today sponsored the Harvest Festival Chili Cook-Off and presented us with the proceeds – \$500. The Lake Michigan College team won the contest, and they donated their \$100 prize!

Thanks to both groups for the gifts and the opportunity to let residents and visitors learn about the work of the Soup Kitchen.



Soup Kitchen Accomplishments 2005-2009

The Soup Kitchen Board consists of 10 Dedicated Leaders Committed to Client Advocacy

Implemented Client Health Enrichment Sessions – Louise Solak. Blood Pressure Screening on a monthly basis; Education Poster Presentations; Smoking, Anger, Cancer Prevention, Stroke Prevention, Diabetes.

Increased Client Advocacy – Barbara Whitwam. Secure Michigan Identification; Research, apply and secure Client Birth Certificates; Community agency intervention.

Developed and Enhanced Public Relations – Ken Clark, Debbie Gillespie, Andy Takacs and Paula Vogie. Develop a new style and more cost effective Newsletter; Implemented a successful, new Fund Raising Event – The Tabor Hill Dinner; Resurrected and Streamlined the Soup Kitchen Golf Classic; Plan, Organized and Deliver the Texas Hold'em Poker Tournament Fund Raiser; Maintain, Effective Bowl-A-Thon Fund Raiser.

Advance Technological Capabilities Refined the Client/Volunteer/Donor Database – Marcia Gantz. Developed and Implemented Chemical Bank Electronic updates; Implemented on line, visible Accounting System and processes.

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.

GLEANERS FOOD BANK

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.

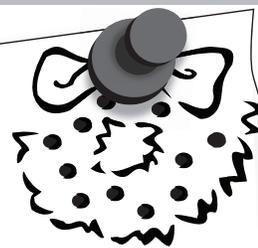
For more information, contact SW Gleaners Manager, Rich Glista at 269-983-7260.

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.

Soup Kitchen Wish List



- Coffee creamer and dry milk – we use about a pound a day of this mix for creamer
- Our van needs a thorough cleaning and waxing
- A set of dry erase markers in primary colors
- Three Phillips head (1,2,3) and three flat blade screwdrivers in the standard sizes
- Canned fruit – we use four to five #10 cans daily
- Cover for the large bowl rack
- Electric bill – \$300 a month
- Yearly vehicle insurance – \$1,200 a year