

October—2010



Our Daily Bread of Bradenton, Inc.



Humble stewards of other people's generosity and grateful courier of a stranger's kindness

KITCHEN 745.2992

President's Message

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Mark McLaughlin

VICE-PRESIDENT
Graham Bergquist

SECRETARY
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TREASURER
Robert Eikill

DIRECTORS
Pr. Rosemary Backer

Dee Bennett

Deacon Phil Davis

Ellie Hogan

Barry Moffatt

Dennis Schaffer

Fr. Salvatore Sefula

Tammy Woodward

"For I was hungry and you gave me food. I was thirsty and you gave me drink. I was a stranger and you welcomed me." Matthew 25:35

I know we have used this Bible verse before, but it so much defines what is going on at Our Daily Bread. In these most difficult economic times when so many are making the decision between paying for utilities and housing or buying food, we hope to be the oasis or to at least resolve their hunger problems with a daily meal or by them picking up a food bag to take home through Project 5000.

Some great news is that The Bradenton Country Club "Bo Ho" Bash Committee has selected Our Daily Bread to be the beneficiary of their annual fundraiser held on December 10th. A wonderful small group of volunteers has raised an average of \$25,000 per year in their four previous events. If you would like to attend or know of anyone who would like to be a sponsor please call Penny at Our Daily Bread. With our budget a little out of sync because of the increased demand this year, this is truly a wonderful blessing. It should be a fantastic evening with great food and entertainment.

As always, thank you to all our volunteers, contributors and staff as we could not do it without you!

Mark E. McLaughlin

The mission of Our Daily Bread is to provide for the nutritional needs of the poor and needy of our community in the context of compassion and affirmation of their human worth as children of God.

NEWSLETTER EDITOR

The purpose of this newsletter is to inform both volunteers and supporters of the activities and happenings at Our Daily Bread. Please address your comments and suggestions to Bob Eikill.

OUR STAFF

Coach – Bob Eikill - Volunteer
 Kitchen Manager – Penny Goethe

WORKERS

Kirk Goethe Mario Aubin
 John Green Mike Durrance

SPECIAL THANK YOUs

We are grateful for each dollar of financial support we receive, we try to be stewards of your generosity. In this newsletter we only have limited space to acknowledge the gifts we receive and do send thank you notes to each donor. Our base support is from churches, individuals, community groups, businesses, estates, trusts, schools, and county government.

St. Bernard's Holy Name Society	Harvest United Methodist Church
First Presbyterian Church	Hope Lutheran Church
St. Francis X. Cabrini Church	Kirkwood Presbyterian Church
Roser Memorial Community Church	Church World Service (Crop Walk)
Christ Episcopal Church	
Leland Blatt Family Foundation	
Empty Nester Club of Lakewood Ranch	
Community Foundation of Sarasota	
Community Foundation- Marion Ruf Trust	
Taylor Family Foundation	

SPECIAL THANK YOU'S

Kathleen Valente	Raymond Weiland
Forney Engineering	Phil and Janet Davis
Robert Purdum	Leroy Williams
Kenneth Alonso	Herb Moller
Ruth Monteith	Barry Moffatt
Cris and Alan Woodward	Lakes Medical Service
James Wiese	
Chris and Tammy Woodward	

PENNY'S PANTRY

KITCHEN REPORT

Well a year and a half and we are doing great. We have a lot of new volunteers helping us. I would like to welcome back our winter volunteers as they are starting to come in. As you can see by the numbers, we had a busy summer. We started something this summer for the kids. We gave them a take home bag, in it was a lunch-able, chips, cookies and a juice. This was to help them through the day. We gave out about 25 a day. The crew now has nice blue shirts with the Our Daily Bread logo on them.

This week we served:

Monday—Chicken pot pie and a sandwich, green and fruit salad, juice and a pastry.

Tuesday—Spaghetti, green and fruit salad, juice and a pastry

Wednesday—Mac and cheese with ham, green and fruit salad, juice and pastry

Thursday—Shepherd's Pie, green and fruit salad, juice and pastry

Friday—Meatloaf, greenbeans, green and fruit salad, juice and pastry

Saturday—Leftovers, green and fruit salad, juice and pastry

Sunday—Chicken, potatoes, green and fruit salad, juice and pastry

Please note for any deliveries please use the 710 18th St. West address—the kitchen side of the building between 7am and 12noon. If you have questions please call me at 745-2992.

Thank you,
Penny!

WANTED: Computer operator for our Project 5000 Food Bag distribution on Monday and Friday mornings 9am to 12noon.

Our Daily Bread will be closed on Thanksgiving Day November 25, 2010 (the only day each year we are closed.)

OUR DAILY BREAD OF BRADENTON, INC. **Procedures of all Dining Room Volunteers**

We need to renew the steps that all servers are to follow. By maintaining a uniform and standard approach we will minimize the problems that we have already encountered. For example, if one team gives unlimited juice or seconds, the next day's team will hear this from the diners when they are refused seconds.

Before and After Serving

Since ODB opens at 10:00a.m., it is expected that one or two members of the team arrive to the dining room at 9:30a.m. This time is needed to set the tables, put out the water pitchers, set up trays with cold items, and put plastic ware in a napkin that can fit in a slot on the left side of the tray. Other tasks include cutting pies and cakes, etc. The trays are handed to each diner at the end of the serving table (help children if necessary). Diners should not pick up drinks, desserts, or plastic ware. During the meal service, the tables should be bussed as soon as diners leave and again after the room is closed at 11:30a.m.

Policy on Second Servings

We all need to consider the number of meals served must carefully be monitored so that there is enough to serve the expected number of diners. In addition to the tensions that develop as a result of inconsistencies carried out by different serving teams, we add to the problems if seconds are served to early arrivals that may deprive those who come in later. It is sometimes necessary to discontinue seconds on all food or drink items.

Approach to Serving

First, all volunteers should register by completing a volunteer card. It is important to record the number of hours worked for each day of service. Each team should consist of 5-6 volunteers with a group leader who directs all problems and questions to Penny. One person should dish out the hot food, one the bread, dessert and salad; one the beverage, and one to hand to the diner the completed tray. **Please note that the Health Department has ruled that diners are not to touch or select the food themselves.** Serving trays are sturdy and reusable; everything should be placed on them, and then given to the diner so he/she can sit and enjoy their meal. Most important we should serve each diner like a guest – a friend and neighbor.

Thank you for sharing your time and talent with those who need it most.

ONE STOP CENTER

There is never a dull moment at the One Stop Center. Men, women and children are constantly flowing through the Center, taking advantage of the many opportunities to help them with their needs, many of which are truly heartbreaking. The recession does not seem to be letting up, and the long term impact is starting to reveal itself as more and more people are seeking services, struggling with problems that are so basic – food, shelter, child care, and self-esteem!

The Open Door has seen a huge increase in the numbers of people seeking help. In 2008 they registered 261 new clients in their system for the July through September quarter, while in 2010 this number has grown to 384! The capacity to serve this influx of people in crisis has been challenging, and would not be possible if it were not for our very dedicated volunteers, many of whom have been with us for years. It takes nine people to operate all the services available for the Open Door, and we have one paid staff person (Martha Childress – Open Door Coordinator), and another part time paid staff position (Kay Rhoades – Volunteer Coordinator). Obviously we rely on contributions of volunteers both in time, talent, and treasure in order to meet our mission, and we are so grateful for all they give!

We are also busy, as you can imagine, with providing services in our rental assistance program. This is a most difficult time of year as sources of funding we have available for most of the rest of the year are now exhausted. The one source of funding we have left has been frozen, so that currently we are unable to take new clients. This is very hard, as all of us hear stories from clients coming in seeking rental assistance that are truly worthy, but the funding just isn't there. We have been able to help a record number of families this year with the funding we had. We were able to financially assist 265 households with 344 adults and 378 children, either helping them get into housing if they were homeless or preventing them from becoming homeless by keeping in them their housing, generally the preferred option. We are constantly challenged with emergency situations, like today, as we are trying to assist 6 families, several with children with disabilities, that have been living in the Classic Inn Motel on 14th Street that has just been closed by code enforcement.

Our medical and dental program is well under way, with the dental program having surpassed providing one million dollars worth of dental services in a little over a year's time. This critically needed program is one that constantly demonstrates the value and impact it has in people's lives – the smiles and gratitude from people who have their teeth fixed are benefits we get that are priceless! We really need more dentists to volunteer to expand this program, so please enlist your favorite to check us out! LECOM is a wonderful partner for the medical program, and we are planning to expand their involvement by having pharmacy students provide services at the One Stop Clinic, also.

We have changed in the past year, in many ways, so if you haven't been by lately, we would welcome your visit to check us out! Especially our new solar panel system which is reducing our electrical consumption as well as our environmental emissions!

Emergency, Disaster Related Planning

We have had several meeting with county emergency planning and Red Cross to assess how Our Daily Bread could or should be most useful in helping meet the feeding needs in an emergency. There are many different types of emergencies that the State, County, City and Red Cross have prepared for, each has its own planning department and assigned staff people. Generally the plans are set up by region and categorize the storm and who would do what and when. There are plans for feeding stations to be set up within 48 hours after a storm; Our Daily Bread could be a feeding station right after a storm. We are in a building with a generator and solar power gives us the ability to operate during and after a major storm. Our food supplies, freezers, coolers, cooking and serving area are set-up and ready to serve.

The Community Coalition will be the central communication, enrollment and benefit application center. The new Rodgers Garden School and the Salvation Army will be emergency shelters. There are numerous other plans in place depending on the type of storm emergency.

Our Daily Bread is a community of volunteers with a mission to feed the poor; as such we should help in an emergency. As a community we want your opinion and ideas on how we should help and who is available in an emergency to help. Please give us your opinion:

1. Should we prepare and serve meals after a hurricane emergency?
 - A. On a short-term basis, limited basis (12 hours per day) Yes___No___
 - B. Let the Red Cross use our facility Yes___No___

2. Enter into an agreement with the Red Cross as a vendor to supply means to be served here or bulk to go? Yes___No___

If you live nearby and would be available to serve after a storm please sign up:

Name _____ Telephone number _____
Address _____

Coach's Note

Where did the summer go? We served over 29,000 meals since May and 2,300 Project 5000 food bags to the poor or needy of Manatee County. I've been gone for most of the summer but Penny, Mark, Graham and the other volunteers did a wonderful job of caring for the hungry.

During the summer months Graham Bergquist has taken on the job of ambassador to the churches and merchants. He has visited over 50 churches that have a relationship with Our Daily Bread. There are several ways churches assist us: volunteers, food drives or financial support. Graham reported he was delighted with the welcome he received and thanked each pastor for their support. We have needed a better personal relationship with our supporting churches. We see and know the volunteer groups who serve here but have not had a direct relationship with the church leaders. With a better understanding we can help one another serve the Lord and our brothers and sisters.

Graham has also been visiting with the grocery stores that supply bakery goods, vegetables and frozen meat products. We currently pick up at 12 different stores. Publix, Sweetbay and Albertson's are on a regular schedule for pickups. Some supply bakery goods only, others are weekend pickups. Penny keeps a regular schedule of what we pick up, when and where. We also pick up at Starbucks, KFC, Pizza Hut, Chick-fil-A and Gordon Food. Graham has set up a data base with names of managers and phone numbers so we can keep in contact to resolve any problems that may come up.

Thank you, Mr. Bergquist.

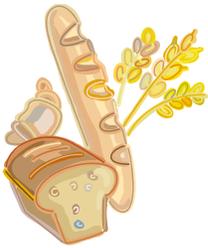
Some of the suppliers require monthly reports of items picked up. The van is also used to pick up at Meals On Wheels on a daily basis; we are on the road at 7:00AM everyday on a regular route. Usually it isn't done until after 11:00AM. Our main mission is feeding the hungry. This process of gathering food from local grocers, food supplied by our related churches and food drives support this mission. Over 80% of the food we use in the kitchen and food bags comes from these sources. If we had to purchase these supplies it would cost over \$300,000 annually. Without this support and our volunteer bases our mission would be impossible.

Speaking of director's projects this summer, they bought blue embroidered shirts for the staff and white shirts for the directors. The shirts help identify staff on the van when picking up supplies at area grocery stores and around the kitchen and serving areas.

Contributions are down 15% from last year but hopefully we can make it up by year end. We still have a storage problem and the Project 5000 bag distribution on Monday and Friday needs a change. Barry Moffatt is working on our website and it is looking better. He is adding the ability to make credit card donations and schedule work times. Check it out at ourdailybreadofbradenton.org. Thanks to all the volunteers who have been so faithful this summer. *Bob*

**OUR DAILY BREAD
P.O. BOX 9544
BRADENTON, FL 34206**

NON-PROFIT ORG.
U.S. POSTAGE
PAID
PERMIT #118
MANASOTA, FL



CONTRIBUTIONS ARE GREATLY NEEDED

Make checks payable to: *Our Daily Bread of Bradenton, Inc.*

Mail to: Box 9544

Bradenton, FL 34206-9544

Name _____

Address _____

City _____ **State** _____ **Zip** _____

Amount Enclosed: _____

I would like to make this contribution a:

Memorial **Tribute** **Gift** **Other**

Please notify the following of my gift (in the name of the above as indicated)

Name _____

Address _____

City _____ **State** _____ **Zip** _____

Thank you for your generosity