



Kitchen Bites and Pantry Delights

November 2014

Dear Friends – This time of year, we commemorate World Food Day and National Food Bank Week in October and National Hunger & Homelessness Awareness Week in November as a time for us all to share our compassion with our neighbors who are experiencing hunger. According to Feeding America, **over 18% of Hamilton County residents face food insecurity.** “Hunger and poverty often go hand in hand, but poverty is not the ultimate determinant of food insecurity. People living above the poverty line are often at risk of hunger as well. Research demonstrates that unemployment, rather than poverty, is a better predictor of food insecurity among people living in the United States.” At the Over-The-Rhine and Walnut Hills Kitchens and Pantry **over 90% of your support goes directly toward our programs. During this busy holiday season we find ourselves struggling to make ends meet. Please consider making a donation today!**

You can safely and securely donate to our Kitchens and Pantry online. Save the cost of mailing in your donations at www.overtherhinekitchen.org and click on “Make a Donation”. You may also make a donation by sending your check to: Over-The-Rhine and Walnut Hills Kitchens and Pantry, P.O. Box 6045, Cincinnati, OH 45206. Thank you for your continued support for our Kitchens and Pantry!



We Remember Greg Frank

One of our beloved volunteers, Greg Frank, passed away on October 25 at the age of 60. Greg spent many hours on the road, picking up food donations for us and delivering them to both locations. We are very grateful for the years Greg dedicated to us, sharing his many talents and wonderful giving spirit. Our thoughts and prayers of sympathy are with his family.



OTR Honored by BBB

In October the Kitchens and Pantry were honored by the Better Business Bureau's Torch Award for Marketplace Ethics. “Our honorees take great pride in ensuring an ethical marketplace where buyers and sellers can trust one another. This honor is earned through an exhaustive self-evaluation. The end result is an extraordinary recognition from their peers and the community,” said Jocile Ehrlich, President and CEO of BBB. OTR Executive

Director Patricia Wakim was present for the recognition of our Kitchens and Pantry, accompanied by several Board and staff members.



New Van Saves the Day

In September our 1996 cargo van stopped running...forever. A van is critical for us to pick up food and supplies donations each day and transfer items between the Kitchens and Pantry. Thankfully, we are now the proud owners of a 2014 Chevrolet cargo van! We give special thanks to board member, **Reverend Barry Windholtz** who assisted with the purchase as well as major donors: **Rob Ferguson of Ferguson Windows, St. Rose Church, the Charles H. Dater Foundation, and an anonymous donor.** We also salute **Columbia Chevrolet, Ron Joseph, Joe Becker, and Gary Grever** for their assistance.

Being able to resume normal pick-ups and deliveries – with a *new van* – is a HUGE blessing! Thank you to everyone for your generous and immediate support!



Pantry Fun at Hallowe'en



Special thanks to **Rita Nzinga and Diane Sweeny** for delighting children at the pantry with sweet treats!

Superheroes flanking OTR Manager and flapper, Joann Dabler

Kitchen Wish List

- ♥ 9" (or larger) Styrofoam dinner plates
- ♥ 8 oz. paper or Styrofoam cups
- ♥ Square-bottom, large, heavy paper grocery bags
- ♥ 1 quart size zip top bags
- ♥ Plastic grocery bags
- ♥ Paper napkins
- ♥ 60 gallon trash bags
- ♥ 7" paper or Styrofoam plates
- ♥ Plastic forks



Bags of Thanks

♥ **Pantry Food Drives** - We acknowledge the tremendous amount of effort that always goes into organizing food drives. Our sincere thanks to recent food drive participants: **Seasons Retirement Community**, students of **St. Xavier High School**, and congregants from **Temple Shalom**. We appreciate your support!

♥ We can see clearly now! Thank you to **David Arand** for changing all the lights in the basement at OTR.

♥ **The Rusty Bucket Restaurant and Tavern (Deerfield Blvd in Mason and Rookwood Pavilion)** has selected the Kitchens and Pantry in their "**Round It Up America**" program. Round It Up America® is a non-profit organization; participating restaurants provide their patrons with the opportunity to "round up" their credit card purchases to the nearest dollar. Donations are distributed to charities quarterly. "While the individual donations may be nominal, their collective sum is powerful. Small change can indeed make big change."



♥ **Sylvia Osterday and Tom and Ruthie McCormack** continue to take good care of us at the WH Kitchen in donating paper goods and cutlery for our meals.

♥ **Personal Care Products for Pantry** – Personal care products are always received with big smiles by our guests because toiletry items are always in short supply. We thank: **Isaac M. Wise Temple** for preparing 150 personal care bags and **Sandy Deters** for delivering the bags; **Valerie and Lisa Badinghaus** for preparing 45 personal care bags; and **Sturgis Plumbing Company** who donated sufficient personal care items that will allow us to continue to distribute personal care items from our Pantry throughout the holidays. Thank you all for such generosity!

♥ Fourteen volunteers from **General Electric Aviation, PEC LPT/MS** prepared and served the meal at the WH Kitchen, stocked pantry bags, and organized and cleaned our new offices. Thank you, GE! Thank you also to **University of Cincinnati Business Fellows** and organizer **Nicole Wall** for preparing and distributing lunch bags to our pantry guests. Your teamwork and dedication to our Kitchen and Pantry is a blessing.



♥ Students from **Bishop Brossart High School** in Alexandria, KY, spent a morning with us and helped prepare our meal at the WH Kitchen. Thank you to **Brea, Natalie, Jessica and Barb**.

♥ Thank you to **Betty Waite** for the fresh tomatoes, vegetables, and herbs you delivered all summer from the **Concord Street Garden**. Our WH guests have enthusiastically enjoyed all of your home grown goodness!

♥ Thank you **St. Francis Soup Kitchen** for providing bags of sandwiches to the OTR Kitchen each week for our guests to take a sandwich home. This is considered a real treat!



Try A Day With Us

513-961-1983, ext 2 or aposevice02@gmail.com

•Opportunities at both Kitchens Tuesday, Wednesday, &/or Thursday:

Preparation 9:00 - 11:30 a.m. and/or
Serving 12:00 - 1:00 p.m. and/or
Clean up 1:00 - 2:00 p.m. and/or spend the day with us!

•Opportunities at Pantry on Tuesday, Wednesday, and/or Thursday:

Bag groceries, stock shelves 9:00 - 11:00 a.m. or 10:00 a.m. - 12:00 p.m.
Finish bag preparation, distribute groceries to guests 1:30 - 3:30 p.m.

•Pick up donations on Tuesday, Wednesday, and/or Thursday:

Requires a valid driver's license. Use our cargo van.
9:00 a.m. – approx. 12:00 p.m. (depending on the number of pick ups)

TREASURES
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CHARITY

Do you Need to Lighten the Load?

Please consider donating or consigning your items to Treasures4Charity, a beautiful resale/consignment shop for upscale furniture and home accessories. When you designate the WH Kitchen and Pantry, Treasures4Charity will donate 70% of the selling price to the WH Kitchen! The store also accepts china, jewelry, lamps, artwork, handbags, and more. All donations are tax deductible. Visit 2723 Woodburn Ave in East Walnut Hills. Learn more at www.treasures4charity.net or call 513-221-0555.

Thanksgiving Preparations

As we prepare for Thanksgiving at the WH Kitchen on Wednesday, November 26, and the OTR Kitchen on Thursday, November 27, we thank **Ralph DeFluvio, Tom Brinkman and Judy and Esly Caldwell** for purchasing and preparing the turkeys for our meals.



We also thank **Seasons Retirement Community** for providing all the pies for dessert. While many have made donations to celebrate the holiday, we especially thank **Dolores Goldfinger, Fay May, Christine and Ramesh Malhotra, Nancy Schwartz, and Lois Spahn** for their generous support towards these important meals. We also appreciate all of the volunteers who have already helped prepare and will serve the meal to our guests.