



Cincinnati's Oldest Soup Kitchen

Over-The-Rhine Kitchen
Walnut Hills Kitchen
Walnut Hills Pantry

Nourishing the Body, Mind, and Spirit



Kitchen Bites and Pantry Delites Jun 2008

Welcome! This is our updated newsletter that will be reaching you quarterly. We hope you will find *Kitchen Bites and Pantry Delites* informative as you partner with the Over-The-Rhine and Walnut Hills Kitchens and Pantry. We also hope to engage you in our passion for meeting the food needs of the under-resourced in a spirit of respect and hospitality.

Melody Byrom,
Manager of the
Walnut Hills
Kitchen and
Pantry, and
David Angevine,
Manager of the
Over-The-Rhine
Kitchen, welcome
you at the Pantry



In 2007, we served approximately 137,500 meals and distributed groceries to over 8,300 poor and homeless individuals and families. And the need is growing. Just in April 2008, we served over 15,350 meals and distributed about 1,092 bags of groceries. In order to minimize operating expenses, we rely on over 14,000 volunteer hours. Our terrific volunteers pick up food, prepare meals, serve food, clean up,

and pack and hand out grocery bags. The work of the Kitchens and Pantry takes place through the coordinated efforts of volunteers during the work week, as well as the involvement of 37 faith-based and secular organizations which sponsor Saturday, Sunday, and Monday meals. We also receive food donations from grocery stores, bakeries, restaurants, and catering firms. In addition, we depend almost entirely on private sources for funding.

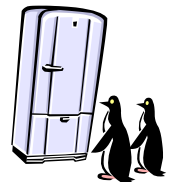
OTR In The News

March 5 – The Cincinnati Enquirer

"It was a Who's Who of Greater Cincinnati cooks.... at the Over-the-Rhine Soup Kitchen, where most of the diners didn't have a clue their lasagna was Pompilio's signature dish and their vegetables were mixed up by... Chefs Jean-Robert de Cavet and Paul Sturkey with managers and chefs from Pompilio's... and the Vineyard... The lunch was served with some help from... City Manager Milton Dohoney.... The idea was cooked up as part of the grand opening... of Restaurant Depot, one of the nation's largest restaurant suppliers."

As part of the grand opening surprise, a truckload of food and paper supplies was donated by Restaurant Depot!

Thanks to the **Cincinnati Enquirer** for helping increase awareness for the mission of the Kitchens and Pantry. The success of these two events was the result of collaboration by **Richard Behrman of Restaurant Depot and Ethel Cogen from the City of Cincinnati Department of Community Development.**



We're Freezing In Here!

In March, The Summit Country Day School provided the Walnut Hills Kitchen with a 7' chest freezer. This freezer is critical to our ability to accept larger food donations and freeze them for later. Special thanks to OTR Board Member **Matilda (Tilly) Pfeiffer** for making this possible.

To Receive this Newsletter by Email

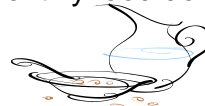


and save us postage:
Please email us at apostervice2@juno.com or
call Melody at 513-961-1983, ext.2.



Bags of Thanks

- ♥ **Students of Tzur Shalom** held a food drive for the Pantry on March 5th. The Walnut Hills Pantry received approximately 12 grocery bags of food items. Many Thanks!
- ♥ **Curves** of Hyde Park gifted us with over 30 bags of groceries from their food drive.
- ♥ **Christ the King Church** chose the Walnut Hills Pantry to be the recipient of their annual Lenten Food Drive, collecting 42 grocery bags of food items and one case of feminine hygiene products. Feminine hygiene and personal care products are often in short supply. Bless You!
- ♥ Thank you **Matthew 25 Ministries** for inviting the Kitchens and Pantry to receive monthly food donations.
- ♥ **General Mills** in Sharonville, OH, continues to donate generously to the Pantry. In March, we received 94 cases of their excellent products!
- ♥ **Tony and Ruth Schaefer of Schaefer's Deer Processing** in Trenton, OH, and **Dan Leisgang of End of the Trail** deer processing in Addyston, OH, participating in **Hamilton County Park's** efforts to thin the local herd, generously donated over 2200 pounds of venison. Your work is so appreciated!
- ♥ We give thanks for farmer **Terry Banker** of Lebanon, OH, who donated 440 pounds of ground beef.
- ♥ **Grades 3 and 4 of Springer Elementary School** chose the Walnut Hills Kitchen in a project to help reduce hunger. Students made peanut butter and jelly sandwiches twice a week for three weeks!
- ♥ **GFS Market Place** on Fields Ertel Road is now providing for the Kitchens and Pantry every week-*Wow!*
- ♥ We've taken a shine to the **Simmons Family** for their generous gift of a much-needed floor buffer and for their time, talent, and supplies repairing/rebuilding the basement stairs landing at the OTR Kitchen.



Food/Supplies Donors

In this issue we salute the consistent, caring companies that donate food/supplies. We could never afford to pay these donors to feed the hungry guests that line up at our doors. Please patronize these dedicated companies!

A Taste of Class Catering
The Bonbonerie
Cincinnati Catering
Coffee Please in Madeira

Costco on Fields Ertel
Derringer Food Services
Duro Bag
Ferrari's Little Italy and Bakery
Food Marketing Services
General Mills in Sharonville
GFS Market Place on Fields Ertel
Harrison Home Bakery
JTM Food Group
Kroger in Corryville
Matthew 25 Ministries
Marketing Research Services Inc.
Richie's Fast Food Restaurant
Servatti Pastry Shop and Deli

SAD NEWS

On January 16, Anthony Cox, a long-term volunteer at the Over-The-Rhine Kitchen, suffered a cerebral hemorrhage. As a result, Anthony has been permanently disabled and is now residing at Lincoln Crawford Nursing Home in Walnut Hills. The impact on the Kitchen has been immense because of Anthony's unwavering commitment over the past 18 years. Dear friend, we miss you!



Easy, Secure Ways to Support the Kitchens & Pantry:

- ✓ Mail a check to P.O. Box 6045, Cincinnati, OH 45206
- ✓ Secure donation thru www.overtherhinekitchen.org (click on Make A Donation)
- ✓ Call 513-961-1983, ext 2, for gifts of food, supplies, or equipment



Newsletter Spotlights for Sept & Nov

September - Highlighting our weekday volunteers

November - Recognizing our "weekend warriors" that cook and serve Saturday/Sunday/Monday meals

Newsletter Ideas or Info? Please email Debra at dmiersma10@nycap.rr.com

Wish List

- Installation of the new gas range, recently gifted by the Benedictine Sisters of St. Walburg Monastery to the Walnut Hills Kitchen. Proper installation is critical for safety. Cost: \$325.
- Reliable volunteer to pick up/deliver food in the Kitchen van. Route is pre-mapped out each day. A driver is needed Mondays (10a-2p), Tuesdays (9a-11a), Thursdays (9a-11a). You may volunteer one or more days.
- Skilled/experienced artist to refresh building murals at both locations.