



OUR FATHER'S HOUSE SOUP KITCHEN

A non-denominational ministry serving people in need



The New (2023) Year Soon

As I sit here pondering this last newsletter of 2022 so, so many memories come to mind.

Most humbling is remembering how this modest feeding ministry has progressed over its 33 year history. My own personal journey started in 1992 by responding to a small notice in our church bulletin seeking volunteers. I would drop off my sainted mother and her volunteer friends and they would spend their time and talents preparing and serving meals from whatever ingredients were available that day.

Started by our original steward Jimmy Rotonno with only a single hotplate serving 20-35 guests a day, a limited food supply and just a few volunteers, we have progressed to a full kitchen and ability to feed over 200 per day!

Sadly, Jimmy Rotonno passed away in 2004 and his wife Phyllis, in order to keep his memory alive, took over as director and remained until 2013 when at that time, my husband Jim and I stepped in and have been here since.

After being a regular volunteer for 21 years, this was a good fit but we were not aware of how dire the financial situation was. Due to a lack of funds, we were faced with the prospect of operating only a few more months.

That's when Jim stepped up and started going door to door calling on churches, synagogues, schools, local businesses and basically anyone who would listen to "the story of the kitchen".

Fast forward to the present. With one small miracle after another, we have now grown into not only a feeding program but we are able to provide up to 24 other services and think of ourselves as "Our Father's House Family Services".

Today, we are the largest daily feeding program in Broward County serving 150-200 guests 2 meals per day plus a small breakfast 52 weeks a year Monday through Friday. That's a lot of meals!

We are again on bended knees since donations have been extremely low and we have had to cut back of certain programs.

BUT... If one believes in miracles (and I do), God's blessings will prevail.

To Each and All God Bless,

Katie Crissy



Like us on facebook.
"ofhsoupkitchen" or instagram
#ofhsoup



Our Father's House Soup Kitchen, Inc.
Location: 2380 Martin Luther King Blvd.
Pompano Beach, FL 33069
Mailing: PO BOX 668571
Pompano Beach, FL 33066
954-968-7550
www.ofhsoupkitchen.org

Hot Lunches
Monday - Friday
11:30 to 1:00

Jim's... Thoughts or Two (from Famous People)

- ♥ **LEADERS** think and talk about solutions, **FOLLOWERS** think and talk about problems.
- ♥ *Expecting things to change without putting in any effort is like waiting for the ship at an airport.*
- ♥ *Some talk to you in their free time and some free time to talk to you. Know the difference.*
- ♥ *When you are feeling sad, just remember that somewhere there's someone pushing a door that says pull.*
- ♥ *If anyone's having a bad day, remember that in 1976 Ronald Wayne sold his 10% share in Apple for \$800.00. It's now worth over \$58 million.*



We've Lost One of Our Best



Not only was Brian Ingalls one of our longest-serving volunteers and board member, Brian did so many other things for the kitchen.

As a member of St. Coleman Catholic Church, Brian organized a bag program for the community. By handing out paper grocery bags at the masses, parishoners would then fill those with suggested items and we would pick up our share each and every month. In addition, Brian's wife Teri and her fellow Children's Aid members, provide us with baby items such as diapers and wipes. In his memory, most recently those same members organized their own "Brian's Bags" in his honor.

Brian could be found serving lunch every Thursday and contributing behind the scenes in so many ways. All of our guests, whom he treated with the utmost kindness and respect, will miss him.



The Bus Conversion

God sent an “Angel” by way of Joseph Markham and the great folks at Pine Crest School in Fort Lauderdale. They donated a retired school bus to us earlier this year. Our plan was to convert the bus to a mobile shower with an estimated cost of \$40 to \$60K (the city of Pompano contributed toward something similar but

cost was around \$100K).

But...Someone “upstairs” had other plans.

What we have learned is that the basic food needs in our area are often going unmet. The elderly, the handicapped, and anyone without reliable transportation have no way to reach us and often go without. The hardest hit area is what’s know locally as the “hole”.

Starting in December, a “Mobile Our Father’s House Community Services Bus” will service that area monthly with not only nonperishable food items but with fresh produce as well.

Our Father’s House Dining Menu

Have you wondered what our guests are served in a given week? Here’s just a sample.

Monday: Chicken Marsala - Chicken served with a mushroom sauce alongside roasted potatoes and french cut green beans

Tuesday: Grandma’s old-fashioned meatloaf served with buttered mashed potatoes, homemade beef gravy and creamed corn

Wednesday: Baked Zite casserole with ground beef, garlic butter sauce with roasted red peppers and tomato sauce.

Thursday: Barbecued chicken thighs with Cuban rice and black beans.

Friday: This is our “weekend” meal. Usually something like hot dogs, with baked beans, sauerkraut, mac and cheese, salad, etc. and whatever is left over from that week’s meals.

And of course, all meals are served with a crispy salad, some sort of bread and butter as well as dessert.



In Reality, THINK YOU ACTUALLY DO ANY GOOD?

A recent letter to the kitchen asked a good question, "I realize you have been in business over 30 years and you do a lot for the homeless but in all reality do you think you have actually helped them?".

Here's my answer:

Maybe you should ask the 150-200 less fortunate that come daily seeking a hot meal, clean clothing and a kind word which for many might be their

only source of hope.

Or maybe the little old lady standing in the pouring rain working as a crossing guard just to earn enough money to pay the electric bill but not enough left over to purchase food but looks forward to a hot lunch for herself as well as another to take home to her disabled husband.

Even still, how about the roofing company truck that pulls up to the rear of the building to drop off canned goods as a donation and gently says "Thank you. I know you don't remember me but I used to eat here"?

Or the many once homeless that now have jobs because we were able to do something as simple as provide steel-toed work boots so they could meet OSHA requirements. We might have even been able to provide a rehabilitated bicycle to help with transportation issues?

And what about the single mother living in a 5'X7' storage unit with her child that Katie was able to find a safe house for?

We can't forget the homeless gentleman we helped to get prescription eyeglasses and who is now working as a metal fabricator and was able to purchase a home and is now a donor to the kitchen.

A professional baseball player who has a .300 batting average is considered one of the best and like that batter, we know that we won't always hit it out of the park.

I will accept 3 out of 10 homeless making it any day!

Yes, over 30 years in business. Ask any of the many volunteers who come in week after week if they think they do any good.

Their answer will most assuredly be yes!

Jim Crissy



Some Fine Dining

Fine dining at “2380” has become a way of life for our guests. We are blessed to have our very own professionally trained chef, Jayne Devine (shown here with Beverly Capasso, Katie Crissy and Jane from left to right).



Jayne’s family’s restaurant, Devine’s, was a household name in the Philadelphia suburb of Upper Darby. At age 19, Jayne, one of nine Devine children, pursued her craft by attending the Johnson & Wales Culinary Institute in Providence, RI.

Jayne came to us via the Knights of Columbus #4955 when Jim called seeking a new cook.

Prior to her work here, Jayne volunteered at the Covenant House in Fort Lauderdale, a haven for at-risk or endangered teens as well as other local non-profits.

Katie is enjoying watching in delight as Jayne prepares Bearnaise Sauce to compliment the main course or finding whatever is in our food supply and coming up with creative and delicious gourmet meals.

We know WHO sent Jayne our way...yet another Miracle here at the kitchen.



If it Can go Wrong ...

We’d really like to put “Murphy’s Law” to bed for good. It seems like every month, we encounter some big ticket repairs, breakdowns and other unanticipated costs. These are just some of the examples:

Commercial Ice Maker Replaced	\$1,400
Broken Pipe in Food Prep Area	\$5,500
33 Year-Old Walk-in Freezer needing replacement	\$32,000
Ditto for the Adjoining Walk-in Refrigerator	\$13,000
3 different A/C units (on the roof) went out over two days	\$11,500
Gasoline for three vehicles plus repairs for one year	\$30,000
Replacement food costs because of our supermarket supplier closing.	\$250,000
Operating Budget to kickoff and maintain our homeless showers for the year	\$24,000





Showers for Dignity

Since 2017 we have dreamed of owning our own mobile showers for the homeless and we didn't realize how difficult and complicated the bus conversion is (note previous article on page 3 about the new use for the bus).

Thanks to a generous donor, who wishes to remain anonymous) we

were able to purchase a slightly used self-contained and fully functional shower. Twice a week, by appointment only, the shower stalls with hot soapy water, a private sink and mirror will be available two at a time for our guests with towels, shampoo, etc. provided. Each unit will be cleaned and sanitized after each user and the towels laundered.

Sometimes, even being able to attain even the most basic of life's necessities are what might give someone hope and maybe even a job opportunity.

... Cleanliness is next to Godliness!



We Are Getting Our Name Out There

If you haven't visited it before, you can find out more about us from our website at ofhsoupkitchen.org as well as read our active blog posts with many interesting and inspirational articles.

This graphic is just an example of things we like to share on Facebook and Instagram with links to these blog posts. In particular, this one dealt with things you might want to add to your bucket list.

Thanks to Peter Heise of Correct Digital and Nancy Heise for their amazing contributions!



The Good, the Bad and the Ehhh

With not many days left in 2022, we reflect back on what has happened. First ...

The Good

Breakfast: The gates are open daily at 8:45 with coffee, rolls, pastry, etc. for approximately 40-60 people.

Lunch: From 11:20 to 1:15, we serve a hot 4-course meal to 165-200 daily with everyone receiving a second meal as a “bag to go” for later. This means 330 to 400 meals leave this humble kitchen 5 days a week 52 weeks a year. We estimate 8,200 meals each month.

The Bad

Gas for Autos: 18-30 requests each day just to go to work. Unfortunately we must say no to too many since with the current funds we are only able to help 10-12 on a good day which works out to well over \$30,000 per year.

Food: Making 175 (times 2) meals a day works out to lots of food costs not covered by donations and we’ve recently learned one of our long-time suppliers of baked goods (Publix) is closing one of its stores for a complete rebuild which means a major loss of approximately \$250,000 of Gifts in Kind. We were picking up every day from that particular store.

The EHHH (this is the part we hate)

The worst part of what we do is seeking financial help.

Do you know of anyone in a position to help the kitchen?

We all know what is going on: inflation, rental costs, the stock market, 401Ks, gas prices going up and here we are with no fund raisers in 3 years due to Covid-19.



Our Father's House Soup Kitchen
PO BOX 668571
Pompano Beach, FL 33066-8571

Return Service Requested

Mission Statement

Our Father's House Soup Kitchen, Inc. , a charitable tax-exempt 501(c)3 organization located in Pompano Beach, FL is dedicated to feeding the homeless and needy with respect and without discrimination. The primary mission is to provide hot lunches Monday through Friday in a peaceful and sheltered environment and to provide other emergency food pantry items and clothing assistance on an as-needed basis. The overall goal is to provide nutrition and hope to give guests a hand up rather than a hand out.

We all live with the objective of being happy: our lives are all different and yet the same. " - Anne Frank

A COPY OF THE OFFICIAL REGISTRATION AND FINANCIAL INFORMATION MAY BE OBTAINED FROM THE FLORIDA DIVISION OF CONSUMER SERVICES BY CALLING TOLL-FREE TO 1-800-HELP-FLA WITHIN THE STATE OR BY USING THE WEB SITE WWW.FLORIDACONSUMERHELP.COM. REGISTRATION DOES NOT IMPLY ENDORSEMENT, APPROVAL, OR RECOMMENDATION BY THE STATE."