

**Community Soup Kitchen**  
**BCCUCC's Schedule and Directions for 2007**  
*revised 10/4/07*

For many years BCCUCC has participated in a soup kitchen with seven other congregational churches. The soup kitchen serves adults and children who come to a meal site hosted by the Hispanic Evangelical UCC in Central Falls. (The minister is the Rev. Julio Filomeno.)

Ministry teams from BCCUCC traditionally prepare and serve the meals every eighth Saturday. The teams have been put together based on the same schedule as last year which was based on the size of the Ministry team, the number of active participants, when they last did the soup kitchen, etc. If more than one team is assigned to your date, please coordinate with the other team(s) so that you do not duplicate each other's efforts. Your team does not necessarily have to both cook the food and serve; it is only necessary that the work be done. There are also lots of other people in the congregation who willingly participate by cooking, donating fruit and desert or serving. If you make an announcement requesting assistance, it is likely that they will come forward. (This is a way to involve an even greater number of volunteers from our church.) *If your team cannot take the assigned rotation, please arrange a switch with another team and let Lorraine Keeney, the coordinator for BCCUCC, know about the change.*

This is an important responsibility and worthwhile mission of our church. At least 50 people are counting on you and your team. Please don't let them go hungry!

<i>Date</i>	<i>Ministry Teams Responsible</i>	<i>Ministry Team Leader/Contact</i>
<i>Nov 3, 2007</i>	Membership Christian Fellowship	Pat Cordeiro ?
<i>Dec 29, 2007</i>	CE&YM Nominating	Lynne Lehman Greg Voigt

*Please also read the **updated Soup Kitchen 07 Guidelines** recently put out by the Soup Kitchen Coordinator for all of the churches. It has more details and some changes from previous procedure.*

The following guidelines relate specifically to BCCUCC's participation in the soup kitchen:

The **Christian Community Mission Soup Kitchen** is located at **Hispanic Evangelical Church, UCC, 235 Dexter Street, Pawtucket** (see below for directions).

There can be anywhere from 40 to about 80 people at the soup kitchen on a given Saturday. *VERY IMPORTANT: Please plan on food for at least 50-60 people!* You can also check with the Rev. Julio Filomeno, the minister at the Hispanic Evangelical UCC at 726-4414 (home #724-3093), e-mail: [juliofilomeno@aol.com](mailto:juliofilomeno@aol.com); to see what attendance has been the prior weeks. There is usually a larger turnout at the end of the month.

Our responsibilities include:

- \*preparing a main dish (including vegetables/salad) and finger dessert for at least 50 and up to 80 people
- \*providing fresh fruit, canned fruit or pudding for at least 50 and up to 80 people
- \*serving the meal.

We usually try to bring

- \*8 main dishes (see attached recipe or share your own).
- \*a tub of margarine for bread (optional)
- \*finger desserts
- \*5-8 servers, depending on whether children are involved (four adults is adequate)
- \*canned fruit, fresh fruit (bananas and oranges are very popular), Jell-O or pudding
- \*Bring a cell phone as there is no telephone at the church
- \*Plastic grocery bags (with handles) for people to carry out leftovers. (There are containers at the site.)

The coffee drinks, paper goods and utensils are supplied by the soup kitchen. The bread is donated by a local bakery and will need to be picked up. (Lorraine will do this). Anyone wishing to bring nonperishable food items for the food closet may do so.

Cooks that aren't going to the soup kitchen should drop off their items at the church between 3:00 and 3:15 PM. All main dishes should be delivered to the church warm. Wrapping the casserole dish with newspapers works well. There is no oven available at the soup kitchen to warm up food. There is a warming tray donated by a member of BCCUCC!

Everyone that is going to the soup kitchen to serve should plan on meeting in the main parking lot at the church by 3:15 at the latest to carpool.

Plan to arrive at the Community Soup Kitchen no later than 3:45. It takes some time to get everything set up. (see **Set Up** details in the updated Soup Kitchen Guidelines).

People are let in at 4:00 and are served until about 5:15. (see **Serving** directions in the updated Soup Kitchen Guidelines for full details).

**Clean up** takes about 15 minutes. See the updated Soup Kitchen Guidelines for full directions

The Soup Kitchen is held outdoors in the parking lot in the **summer** (June 1- August 31). Two adults should be able to set up and clean up in the summer. We provide individually wrapped cold sandwiches, cookies, fresh fruit and a beverage. Juice boxes or other individual servings of a beverage are necessary. You may want to bring small lunch bags to distribute the meal. We have asked that a representative from the church be present to monitor the crowd. In the past, sandwiches and drinks have been handed out from the back of a station wagon. It would be helpful to bring a card table to hold the food. Some clients eat their meal in the parking lot, so bring a large plastic trash bag for garbage. Some churches have brought a barbecue and cooked hamburgers. You are welcome to be creative if the spirit moves you. See Soup Kitchen Guidelines for further details.

If your team cannot take the assigned rotation, please switch with another team and let Lorraine know of the changes. This is your responsibility.

Attached is a recipe that we use for the main dish. It seems to go over well and is easy to prepare and keep warm on the ride up. If you would like to use a different main dish, please feel free to do so. Just make sure that everyone involved makes the same dish and you provide them with a recipe. Some churches have done special meals for holidays; some have served chicken or a large ham. It's up to you!

If you have any questions or need additional information, please contact Lorraine at 245-3660 or 486-3042 (cell). Thanks for taking on this important mission!

### **Directions to the Soup Kitchen**

Route 195 West to Route 95 North. Take Exit 27. Take a left at the second light, traveling over Route 95. Stay on that road all of the way. You will go through another light and at one point you will have to bear right onto Goff Street. After that, stay on the road until you come to a light. Take a left turn onto Dexter Street. The soup kitchen is about 1/8 mile on the right, immediately after a Dunkin Donuts (235 Dexter Street, Pawtucket.)

### **American Chop Suey Recipe**

1. Brown 1 large chopped onion and add 1 to 1 and a half pounds of lean ground beef and brown thoroughly
2. Add salt and pepper
3. Add one large jar of spaghetti sauce
4. Heat until blended
5. Cook one box of ziti or elbow macaroni until tender
6. Combine macaroni and sauce and add cheese if desired
7. Add vegetables or provide as a side dish if desired.

Place in a disposable casserole dish and deliver to the church wrapped in newspapers to keep warm by 3:15 at the latest.

If you have any questions or need additional information, please contact:  
Lorraine Keeney 245-3660 or 486-3042 (cell) or [lkeeney@uri.edu](mailto:lkeeney@uri.edu)