



KENNETH BUTLER MEMORIAL SOUP KITCHEN

Quarterly Newsletter - Winter, 2021

Current Wish List:

- *Styrofoam 3 comp. lg. foam hinged lid containers (9 1/2 x 9 1/4 x 3 - Dart 95HT3R 200/box)
- *Plastic 16 oz deli containers with lids
- *Bottled Water
- *Salsa
- *Canned mandarin oranges
- *Plastic silverware

Please remember we are only taking donations of food and money at this time.

WORDS FROM JILL

from the desk of Executive Director,
Jill Ebbert

I can hardly believe the holiday season is upon us. Soon we will all start to get caught up in list-making and lots of hustle and bustle. Right now though, take a deep breath and relax. Let's make a group pact to focus on our blessings. Use them to spread kindness because one kind person at a time can make this a better world. Remember to make every day a day of Thanksgiving.

I had hoped to have pictures of our new vertical lift this time but it hasn't been installed yet. All permits have been obtained so as soon as we can get to the top of the contractor schedule, we will begin the installation.

We have started contacting new volunteers from our waiting list and are getting them trained. As things currently stand, we will not be able to open

Continued on page 2

WORDS FROM JILL--CONTINUED FROM FRONT PAGE

the dining room for the rest of this year. Meals will continue to be served in a carryout fashion. Please check out our wish list if you are in a position to help provide carryout containers. Hopefully, early in the new year, we can reopen and welcome our patrons. There is a warming shelter in place from now until March 15, 2022. The Landing, Greenfield Christian Church, and Evangel Church are the sites warming people who are without heat. The soup kitchen is the contact place for finding out which location is open. They are in need of volunteers also. For more information, please call Jim Peters at 317-372-2304. We have been blessed with warm coats, hats, gloves, scarves, and hoodies. Please encourage anyone you know who may need any of these items to come to see us.

One of my greatest blessings is this soup kitchen. I am so proud of what we do here and all the people we have served. Know that I am very grateful to each of you for the part you have played in making our mission such a success. It truly does take a village.

Happy Thanksgiving and Merry Christmas,

Jill

Please help us Feed the Future!

You can donate to our endowment
online here:

hancock.fcsuite.com/erp/donate

or mail a check to:

HCCF

**312 E. Main St.,
Greenfield, IN 46140**

(Read all about the reason why on the last page)



Serving times:

Carry out meals only
11-1 and 5-7 Monday - Friday

Office hours:

9:00am - 4:30pm
Monday - Friday
Closed Saturday and Sunday

**Delivery hours at office door
(alley door) or back door:**

9:00 - 11:30am & 1:30 - 4:30pm
Monday - Friday

**Closed November 25 & 26,
December 24 & 25 and January 1.
Open December 31**



WORDS FROM A VOLUNTEER

My experience as a volunteer at the soup kitchen is very special. It is a great feeling knowing that we are feeding those that are in need. Our soup kitchen is a wonderful place and Greenfield is so fortunate to have it.

We have such a great staff. Jill, Chris, Julia and Tiffany, and all the fine people on the board are amazing. They are so caring and they work so hard to keep things going, the best they can, in spite of the challenges they encounter. I am blessed to volunteer alongside such dedicated and hard-working individuals. I look forward to many more years of service.

May God Bless You,
Yolanda

Follow us on Facebook:

Kenneth Butler Memorial Soup Kitchen



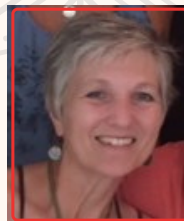
and Instagram:
kbmskitchen



**WE HAVE HAD HATS, COATS,
GLOVES, SCARVES, SWEATSHIRTS
AND SOME BLANKETS DONATED.
VOLUNTEERS, PLEASE ASK ANY
PATRONS YOU SEE IF THEY NEED
ANYTHING WARM!**

WORDS FROM A DONOR

by Jean Wilfong Howell



One of the reasons that I support KBMSK is that I want to be a part of the valiant effort to address food insecurity in Hancock County. Before the Kitchen opened, I remember hearing comments around the community that such a service was not needed in our prosperous county. However, the founders knew that there was a need, and stood up to create the organization to address that need. In that challenging effort, many of us were called to play a part. Some stepped up to build; some stepped up to cook; some stepped up

to manage, and some stepped up with financial resources. It takes a team of hundreds to accomplish a daunting task. KBMSK has been successful in assembling that team, and more importantly, to love our neighbors who need a helping hand. I am proud to be a donor because I believe in the purity of the mission. It is important to me to support local services that truly help people and that are responsibly managed with integrity. KBMSK fits that description, and as long as it does, they can count on me for support.

WORDS FROM A PATRON



“

The Soup Kitchen has been an invaluable resource the past few weeks for our family. My husband lost his job and has been having difficulty finding a workable replacement. With 2 kids that are doing online schooling and only what we can make through side jobs as an income, budgeting bills, necessities, and food became very difficult. This is where Kenneth Butler Memorial Soup Kitchen has come in and been an absolute life saver. KBMSK has provided my family with healthy, hot meals for lunch and dinner 5 days a week and has even been able to help us with a few breakfast and snack options. This has allowed my husband and myself to be able to focus our efforts on using what money we have to keep our bills paid without worrying about how to keep ourselves and our children fed. I cannot say how much we have appreciated this assistance and we will forever be grateful for it.

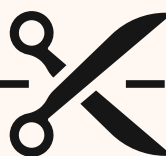
WORDS FROM THE BOARD

As 2021 comes to a close, the Board of Directors of KBMSK would like to tell you all how incredibly thankful we are for you! The past two years have been challenging, to say the least. Every month seems to bring a different set of obstacles. Many nonprofits are struggling to stay afloat since fundraising events have been difficult, if not impossible, since the beginning of the pandemic. We are very blessed by the amazing support we have received from the community without the benefit of our normal fundraisers. Although many things are still uncertain, we are not struggling financially, and for that, we are very grateful!

Like many of you, we have spent time lately reflecting on how to ensure stability for our future. One tool in our sustainability toolbox is our operating endowment. The board of directors established our endowment fund with the Hancock County Community Foundation in 2015. We decided this year that focusing on growing that endowment would be a tremendous investment in the future of the soup kitchen. We want to be sure that it is serving meals as long as there are hungry people! To that end, we kicked off the Feed the Future campaign this Spring to grow our fund, with what we thought was an ambitious campaign, to raise approximately \$25,000 to get our endowment to a balance of \$100,000. As usual, this community absolutely blew us away with your response! Thanks to generous donors who offered a match of \$1 for each \$1 that was donated, and generous donors like you, we quickly exceeded our goal! We soon set our sights on a new ambitious goal--for our endowment to reach a balance of \$200,000 by April 17, 2022, on the 7th anniversary of opening our fund. Our current balance is \$138,556 which is 69% of our goal. Through the end of the year, we will be updating you on our progress on Facebook and Instagram and we invite you to follow along! Thank you for the opportunity to be able to focus on FEEDING THE FUTURE!

Did you know.....

You can help the kitchen be sustainable by committing to a monthly donation? You can donate to us directly or to our operating endowment. Gifts of any size can make a huge impact over time! Please give Jill a call if you would like information about how to set up your monthly payment.



AUTUMN SALAD

- 1 (20 oz.) can crushed pineapple-undrained
- 1 cup diced, unpeeled apples
- 2/3 cup sugar
- 1 cup chopped celery
- 1 (8 oz.) brick cream cheese
- 1 cup Cool Whip topping
- 1 (3 oz.) pkg. lemon jello

In a saucepan, combine pineapple and sugar and boil for 3 minutes. Remove from heat and stir in jello until dissolved. Add cream cheese and stir until thoroughly combined. Cool until thick; fold in apples, (1/2 cup nuts if desired) and whipped topping. Chill until firm - best to set overnight. Serve on lettuce leaf and garnish with apple slices.