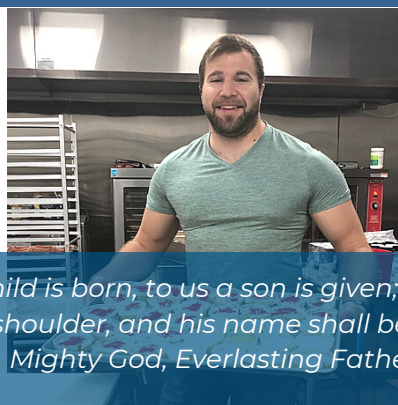




## Greensburg Community Bread of Life Monthly Newsletter

DECEMBER 2023 ISSUE



*"For to us a child is born, to us a son is given; and the government shall be upon his shoulder, and his name shall be called Wonderful Counselor, Mighty God, Everlasting Father, Prince of Peace." . Isaiah 9:6*

## From the Executive Director

Hello, Friends of the Kitchen!

The other day, I was thinking about how it all started with an egg. On Facebook, we asked for eggs because we were out, and they started coming...some one dozen at a time, some in a shoebox, some in crates. If you don't ask you cannot receive. James 1:6 says *"But when you ask, you must believe and not doubt."*

Jazzy Bells brought in a few dozen and Tina weighed them in and stored them in the walk-in. Donna grabbed these eggs to make cupcakes for the Thursday meal with cake mixes that were donated in the Spring. Her shift was over, and Blake came in and iced the cupcakes with peppermint frosting. I took the empty frosting containers home and my 2-year-old grandson played with them. Kim served the cupcakes for the meal. That same day, two old friends sat together in the dining room and shared a meal. They are both homeless and I cannot imagine the stresses that are with them hour by hour. But for the short time they were in the dining room, they were warm and safe, and they ended their dinner with what wonderful cupcake. At The RISE gift-wrapping class that night, I offered those same cupcakes. One person in the class shared with me she is a caregiver for her mother, and the RISE class is her one outing for the month where she can take a break from caregiving for an hour. I saw her enjoying a cupcake. As I was tidying up and getting ready to leave, Ashley walked by and said those cupcakes were great and it put a smile on my face at the beautiful chain of love that all started with an egg.

***Merry Christmas! I hope you have received the most wonderful gift there is. Jesus Christ. If you have not, ask, believe and you will receive.***

Blessings ahead, *Melissa*

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# Helping Hands

In looking through all the photos taken in the kitchen throughout 2023, I find myself speechless at the love and generosity that has been shared and given freely to this ministry by you - our amazing VOLUNTEERS, DONORS, and PRAYER WARRIORS! Each of you defines the work of this Community Kitchen. We really cannot say this enough, but we cannot do what we do without each of you! Those who come into the kitchen week after week and help us endlessly rescue and sort food, chop and prepare food, serve dinner and deliver meals, wash all those mounds and mounds of dishes, pots and pans.....from our noodle makers to our turkey pickers, including the roll and pie makers, to our turkey fryers and mashed potato makers on to those who shuck all that summer corn that comes in at a moment's notice!

As I turn the corner, my thoughts move towards those faithful volunteers who fill our blessing boxes, those who sort, tag, and hang our clothing at Garments of Grace, to the resident seamstress. Those who share their gifts and talents by serving on kitchen committees, who volunteer as a Rise instructor or Bible Study leader. To those humble volunteers who work diligently behind the scenes cleaning all the nooks and crannies of this beautiful building, and our resident handyman who is ready to repair anything at any time! Then there are our office volunteers and resident bookkeepers. Our appreciation to all of the businesses who have found the value of allowing their employees time away from their jobs to volunteer in the kitchen with us! To all of those Church and community groups who serve hand and hand to love on our Greensburg Neighbors. As you can see, we have this amazing VILLAGE that we have the privilege to call our VOLUNTEERS!

Another year is quickly ending and with great anticipation, we look forward to all that the Lord has ahead in 2024!

**Sending Christmas blessings of Joy and Peace to you, your family, and friends, and every volunteer PAST, PRESENT, and FUTURE we wish you a very Merry Christmas and Happy New Year!**

His Blessings,  
*Tina Sweeney*

**Mercy, Peace, and Love be yours in abundance.**  
**Jude 1:2**



United Fund Day of Caring

## Join Us for a RISE Course

We have a great schedule of courses for 2024. Every course is FREE and open to the community!  
For more information and to register, visit [GreensburgBreadofLife.com](https://GreensburgBreadofLife.com)



*Kick off the New Year with  
Chair Yoga*

**Thursday, January 4 at 6pm**

Discover the art of yoga adapted for the chair, making it accessible to everyone, including those with limited mobility or physical challenges. Experience the benefits of deep breathing, gentle stretches, and mindful relaxation, all while seated comfortably.



*Start Your New Year with  
Money Basics*

**Thursday, February 1 at 6pm**

If you're ready to take control of your finances and build a solid foundation for a prosperous new year, our "Start Your New Year with Money Basics" class is the perfect opportunity for you!



*Small Engine Tune-Up*

**Thursday, April 4 at 6pm**

Say goodbye to the frustration and expense of hiring a professional mechanic – our Small Engine Tune-Up course is here to empower you with the skills and knowledge to maintain and revitalize your small engines.

# More Bites

## Recipe of the Month

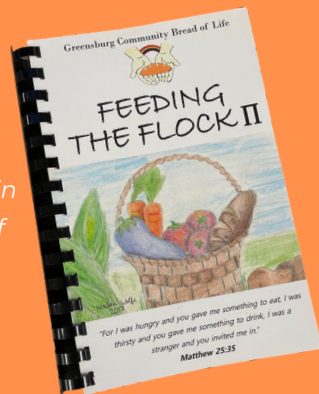
### Christmas Cranberry Bread

from Marita Gibson






- 2 cups all-purpose flour
- 1/2 cup sugar
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1 egg, beaten
- 3/4 cup orange juice
- 1/4 cup butter, melted and cooled
- 1 cup fresh cranberries, cut into pieces
- 1/2 cup chopped walnuts

In a bowl, stir together flour, sugar, baking powder, salt, and baking soda. Make a well in the center of the flour mixture, add egg, orange juice, and butter. Stir just until dry ingredients are moistened. Stir in cranberries and walnuts. Pour batter into a greased and floured 5X9" loaf pan. Bake at 350 degrees until bread is golden brown on top and toothpick comes out clean, about 45 minutes. Let cool for 5 minutes. Turn out on rack and let cool completely.

This recipe and others can be found in the Greensburg Community Bread of Life Feeding the Flock II Cookbook. Now on sale for only \$5. To purchase, contact Bread of Life at 812-663-1055.



## November Stats

-  15,580 pounds of food donated & rescued
-  2874 meals served
-  209 households used BOL services
-  201 blessing boxes distributed
-  646.75 volunteer hours donated

## Kitchen Needs

From time to time, the kitchen is in need of specific items. Please see the list below. If you can help, we are accepting the following donations:

- Eggs
- Cream of Chicken soup
- Cream of Mushroom soup

## Bible Study

Upcoming Bible Study Leaders:

December: Matt Lemmons, New Beginnings

January: John Schneider, Milroy United Methodist Church

Join us for a Bible Study on Thursday afternoons! We gather for faith-based topics on Thursday afternoons from 3:15pm - 4:15pm in our conference room. All are welcome.

