



## Greensburg Community Bread of Life Monthly Newsletter

OCTOBER 2022 ISSUE



Harvest of the FFF field

### From the Executive Director

Hello, Bread of Life Friends!

There have been 3 babies born recently within a few weeks of each other into the Bread of Life family. They are so precious. New life is like the beginning of all things, wonder, hope, a dream of possibilities.



At the soup kitchen, we are offering hope and a dream of possibilities. If a patron chooses to engage in conversation, there are resources in Greensburg that can help with a situation someone may be facing. Let's start by getting that person fed so they can think a little more clearly.

If you are on your way to a job interview and you want to look your best but do not have the funds to buy new clothing, Garments of Grace is a resource that can help. Garments of Grace is a free emergency ADULT Clothing Ministry offered by Greensburg Community Bread of Life. Located at our 700 Randall Street location, we will be open by appointment only on Thursdays. If you have no clothing or are in need of funeral clothing, just call 812-663-1055 for an appointment. When you arrive for your appointment, we will have your size pulled and you can choose. When you look your best you feel your best.

*Life is the first gift, love is the second gift.*

*Blessings ahead, Melissa*

## CONTENTS

[BOL Dishing It Out](#)

[RISE Education  
Courses](#)

[Volunteer Highlights](#)

[More Bites](#)



# Helping Hands

*Tina Sweeney, Volunteer Coordinator*

In the month of September, we were blessed by several volunteer groups helping us in a variety of ways inside and outside of the kitchen. Our appreciation to each group and every individual who helped us make a difference within the Greensburg community in September!



As part of their monthly service project, we welcomed the **Greensburg Rotary Club** to the kitchen on Monday, September 12th. They cut, chopped and diced tomatoes, potatoes and grapes with lots of smiles in the process.



During the Decatur County United Fund Day of Caring, **Edward Jones Financial Advisors** worked in the kitchen prepping lots & lots of garden vegetables for our patrons to enjoy. Other team members worked outside (in all the heat) power washing the 700 E Randall St building, while other team members weeded and trimmed the flower beds. They did a wonderful job!



Also during DCUF's Day of Caring, **Centra Credit Union** worked on sorting clothing for our upcoming emergency clothing pantry, Garments of Grace which will be located in our old kitchen.



**Farm Credit Mid America** also continued giving back to their community through food preparation.

# RISE Classes



During September's RISE course, Tim Wood spoke about his experience of using food as medicine. When awakened from sleep with chest pains, he realized he was having a mild heart attack. Since then, Tim has researched various experts and begun using holistic methods of feeding his body with natural plants for health benefits. Tim also spoke on the benefits of apple cider vinegar, elderberry juice, oil of oregano, Essiac Tea, and more.

## Upcoming RISE Courses

- October 20 - RISE: Make N Take Wreath
- October 27 - RISE Money Matters: Save! Save! Save! How to Save Money by Couponing
- November 17 - Crocktober
- December 15 - Gifts from the Heart

*All classes begin at 6pm and are FREE to the Decatur County Community!*

Scan the QR Code or visit [greenburgbreadoflife.com](http://greenburgbreadoflife.com) to sign up for RISE classes.



*Did you know we offer a Small Group Talk every Thursday morning in our conference room? We have a different volunteer leading the small group discussion each month. Join us Thursday morning to discuss faith-based topics. We meet in the Conference Room from 10 - 11 AM.*



# More Bites

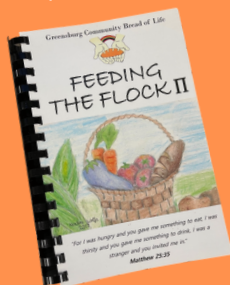
## Recipe of the Month

Back Porch Soup  
*from Mary Stradley*

- 1lb ground beef
- 1/2 cup chopped onions
- 1 pkg taco seasoning
- 1 pkg dry ranch seasoning
- 1 15oz can kidney beans
- 1 15oz can whole kernel corn
- 1 15oz can pinto beans
- 1 15 oz can diced tomatoes
- 1 10oz can Rotel branch tomatoes (mild or medium)
- 2 small cans of beef broth

Brown meat and onions. Drain and add taco and ranch mix seasonings. Add the beans, corn, tomatoes, and broth. Cover over medium heat for approx 40 minutes or in a crockpot on low for 4-6 hours. Serve over corn chips and top with grated cheese.

*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.*



## September Stats



15,555 pounds of food donated & rescued



2168 meals served



195 households used BOL services



250 blessing boxes distributed



435.75 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:

- Green Beans
- Flour
- Eggs
- Butter
- Gallon freezer bags
- Paper towels
- Stamps

## Pre-Order Noodles for the Holidays

Make holiday meals great by adding homemade noodles to the menu! Pre-order by calling the office at 812-663-1055.

1 lb Bag of Dry Noodles  
\$5.50

Two 1lb bags of Dry Noodles & BOL Cookbook  
\$15.00

Drive Thru Pick Up  
Saturday, November 12 9am - 12pm  
at Bread of Life

