



*Consider it all joy, my brethren, when you face all trials.  
Knowing that the testing of your faith produces patience  
James 1:2*

## From the Executive Director

Hello Hunger Fighters,

As I write this, Spring is trying to come early. Then Winter snatches it away and says "Not yet". I tell myself "Patience girl. It will come. There are signs around you". It is so wonderful to see the Jonquils and Crocus that have popped up and given that burst of vibrance to the colorless ground. Patience the grass will be getting greener soon.

Patience is the ability to wait, continue doing something despite difficulties, or suffer without complaining or becoming annoyed. This makes me think of our patrons. They wait patiently while we prepare the meal for over 10 hours. They are hungry and in line waiting at 2:00 for us to open the door at 3:00. Their life situation may never change to not need the soup kitchen. A mental illness, a health condition, or a criminal record that prevents an employer from hiring you. These consequences, obstacles, or trials require patience.

Patience doesn't come naturally; the Lord could be developing patience in you. If you think about it, you may be in a situation that could require you to choose something different than what you have been doing.

We are a society that requires instant gratification - "I want it now." What if that instant gratification prevents you from learning patience? What if your agenda is getting in the way? Let someone talk and you listen for a change. Slow down, and let others go first in traffic or a line. Maybe the situation won't change, your impatience with it is only hurting you. It can only create stress in you and that can lead to issues.

This is humanly unnatural to count it joy. But the Lord can change your thinking and knowing your trial will help you develop patience - a Christlike quality. God can use your hardship for you to help someone else. I think back to a time when I was a young woman, living independently and I chose to use grocery money to pay my utilities. I did this many times. I ate much rice because it was cheap. Now here I am - Christ working in me to offer a well-balanced meal for free if you need to cut your grocery budget to pay another bill. Three days a week, the soup kitchen is the Lord at work, whispering "I got you, no matter what. I love you".

Blessings ahead, *Melissa*

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# Helping Hands

We are grateful to all who made the 17th Annual Turkey Noodle Dinner a success! This dinner was certainly a memory in the making beginning back in August when we started making and freezing noodles. We, then, progressed to roasting and picking the turkeys along with coring and peeling the apples for our pie filling.

The moment had arrived! Now time for everything to come out of the freezer. During the week of the TND, we had volunteers in the kitchen assembling the pies. Then the baking began, and oh my, the kitchen smelled amazing! On Wednesday, all of the yeast roll makers came in and began rolling, rolling, and rolling! On Thursday morning, volunteers sliced 320 pies and put them in cartons, and 2600 yeast rolls had to be placed in bags. The green beans, turkey & noodles, and mashed potatoes all were orchestrated with the grace of volunteers and the most reliable staff.

Hats off to our lunch & dinner servers, delivery drivers, car runners, traffic controllers, and all who did not miss a beat! To our volunteers who opened all the blue carry-out bags that were used. Thank you for our helping hands dedicated to utility and clean-up duty!

And lastly, to each of you who sold tickets for this community event!

**It takes a VILLAGE, and we were blessed with an ARMY!**

His Blessings,  
*Tina Sweeney*

***“O Lord my God, many a time You have done great miracles for us, And we are ever in Your thoughts.”  
Psalm 40:5***



# 17TH ANNUAL TURKEY NOODLE DRIVE-THRU DINNER



# WE WILL BE CLOSED!

on Monday, April 8, 2024  
for the safety of our patrons,  
staff, and volunteers.



## Attention Volunteers!

Don't forget to sign up for **mandatory** volunteer training.

Upcoming class on  
Wednesday, March 20th at  
12:00-1:15 PM or 5:15-6:30 PM.

We will have food!! (because  
that's what we do!!)

## Join Us for a RISE Course

Thursday, April 4 at 6pm



### Small Engine Tune-Up

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.

Thursday, May 2 at 6pm



### Personal Safety

In an ever-changing world, prioritizing your personal safety is essential. Our comprehensive course is designed to equip you with the knowledge and skills needed to navigate daily life confidently and securely.

Register online for any of our Rise classes.  
Visit [GreensburgBreadofLife.com](https://GreensburgBreadofLife.com).



# More Bites

## Recipe of the Month

### Carrot Pineapple Cake with Frosting

from "Granny" Alvis Myers

#### Cake Ingredients

- 3 cups sifted cake flour
- 2 cups sugar
- 1 1/2 tsp baking soda
- 1 1/2 tsp salt
- 2 cups carrots, grated and loosely packed
- 1 tsp cinnamon
- 3 eggs, beaten
- 1 1/2 cup oil
- 2 tsp vanilla
- 1 1/2 cup finely chopped pecans
- 1 can (8 .75 oz) crushed pineapple

#### Frosting Ingredients

- 1/4 pound butter, softened
- 1 pound box of confectioners sugar
- 2 tsp vanilla
- 18 ounces of cream cheese, softened
- 1 cup pecan , broken into pieces and toasted

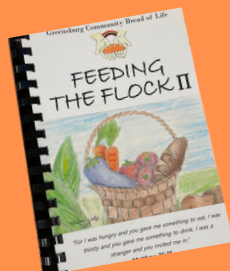
#### Cake Instructions:

Preheat oven to 325 degrees. Grease and lightly flour pan (you can use a bundt pan or three 9" cake pans for a layered cake). Mix together flour, sugar, cinnamon, baking soda, and salt. Drain the pineapple and save the juice. Add the pineapple juice to the dry mixture. Add eggs, oil, and vanilla. Beat for 3 minutes. Stir in the pineapple, carrots, and nuts. Bake at 325 degrees for about 1 1/2 hours for a bundt cake or 20-25 minutes for 3 layered pans Cool 10 minutes before unmolding. Frost cake with frosting.



#### Frosting Instructions

Cream together butter, sugar, vanilla, and cream cheese. Add pecan pieces. Spring frosting between layers, on top and sides of cake. Double frosting recipe for the layered cake.

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.



## February Stats

-  15,659 pounds of food donated & rescued
-  2,345 meals served
-  178 households used BOL services
-  178 blessing boxes distributed
-  582.5 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:

- Ketchup
- Mayonnaise
- White Vinegar
- Spray Grease
- Stamps
- Copy Paper
- STAPLES gift cards

## Bible Study

Upcoming Bible Study Leaders:

March - Terry Bearden

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.

