



# Greensburg Community Bread of Life Monthly Newsletter

JULY 2024 ISSUE



*“Whoever is kind to the poor lends to the Lord, and he will reward them for what they have done.” - Proverbs 19:17*

## From the Executive Director

Hello, friends of the kitchen!

Taking on a challenge can be empowering. You accept the challenge, and you are actively involved in seeing a productive reward. A challenge can benefit you and even someone else. You can push yourself to try new things and even step out of your comfort zone. We grow and learn new things.

This summer at the Kitchen, we put out a challenge for teenage volunteers who have been coming and prepping fruits and vegetables for the Monday and Wednesday meals. I love it when a good challenge comes together. I observe as these teenagers learn about hunger in their community and participate in the meal to make a difference in someone’s life. I am grateful at Greensburg Community Bread of Life we can educate about the challenges families and homeless people face each day. Thank you to all who have made the youth volunteer challenge a great success.

Decatur County Memorial Hospital accepted our Corporate Challenge and brought us cheese and cash to buy additional cheese. Another successful challenge! When we partner together, this community does exciting things. I am so happy for all of those who contributed to this challenge! *This may sound cheesy but DCMH you are really grate!*

The next challenge I want to extend is donating any extra garden produce you may have this summer. We can do a lot with your zucchini, cucumbers, tomatoes, etc. Contributing just picked vegetables is so nutritious for our hungry guests we prepare a meal for. There are more vitamins in fresh garden food. Not to mention it tastes better. If every gardener planted an extra row of vegetables and donated their surplus a significant impact would be made in reducing hunger in Greensburg. It is an act of love sharing. I hope to see you at the Kitchen with a bushel of produce.

Blessings ahead, *Melissa*



Pictured: Mandy Lohrum, Liz McCoy, Taylor Gramman, Billi Bruner, and Melissa Foist

## CONTENTS

BOL Dishing It Out

Farmers Feeding The Flock 2024

More Bites

We love and appreciate the hearts of our volunteers. Week after week your dedication shines through as you faithfully come in to rescue food, prepare meals, and serve & deliver those meals to our community in need. Some of you have partnered with the kitchen for many years and others are new, but this invitation is extended to everyone.

**You are cordially invited to attend our next VOLUNTEER TRAINING session  
Wednesday, September 11, 2024**

**Session 1 – Noon – 1:15**

**Session 2 – 5:15-6:30**

If you have not already attended this required training, we ask that you sign up for either of our two sessions on September 11th

There is something for everyone to learn no matter how long you have been coming to the Kitchen to volunteer. You may even be inspired to try something new!

The required training session is quick and concise and will give you an overview of all aspects of what is done in the Kitchen & how it comes together to complete a meal & serve the needy. One final perk for attending, Melissa provides a light meal for everyone!

Sign-up sheets for volunteer training are located in the office when you sign in to volunteer, or you can call the Kitchen at 812-663-1055 and we will gladly add you to the required volunteer training sign-up list.

God bless, *Tina Sweeney*





# Farmers Feeding the Flock

The Greensburg Community Bread of Life fundraiser Farmer's Feeding the Flock field was planted on Saturday afternoon April 27th. This year's field is a 20-acre cornfield provided by Brewsaugh Family Farms located at Sandusky. The field is "In Memory of Bob Brewsaugh" who gave so much to our community before passing away from cancer.

This is the 7th year for Farmers Feeding the Flock Fundraiser. In addition to raising money to help people in need, the project helps educate the community about the cost and risk of crop farming and promotes agriculture, as agriculture truly is The Bread of Life.



Learn More About Farmers Feeding the Flock





# More Bites

## Recipe of the Month

### Lemon Zucchini Bread

from Dana Foist

#### Ingredients

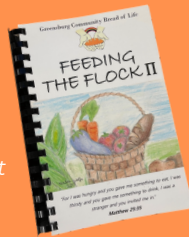
- 2 cups cake flour
- 1/2 cup buttermilk
- 1/2 tsp salt
- zest of 1 lemon
- 2 tsp baking powder
- 1 cup grated zucchini
- 2 eggs
- 1/2 cup canola oil
- 1 cup powdered sugar
- 1 1/3 cup sugar
- 2 T lemon juice
- 1 T milk

#### Lemon glaze:



- 1 cup powdered sugar
- 2 T lemon juice
- 1 T milk

Mix flour, salt, and baking powder in a medium bowl and set aside. In a large bowl, beat eggs. Add oil and sugar until well blended. Add lemon juice, buttermilk, and lemon zest to this mixture and blend all together. Fold in zucchini until it is mixed well. Add the dry mixture to the wet mixture and blend all together until well combined. Pour batter into a greased 9"x5" loaf pan. Bake at 350 degrees for 40-45 minutes. While the bread is warm, make the glaze and spoon it over the bread. Let the glaze set.

*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.*



## June Stats

-  10,251 pounds of food donated & rescued
-  2,460 meals served
-  223 households used BOL services
-  202 blessing boxes distributed
-  568.75 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:

- **Fresh fruits and vegetables**
- **Sugar**
- **Ketchup**
- **Cream of Mushroom**
- **Cream of Chicken**
- **BBQ Sauce**
- **Staples Gift Cards**

# Join Us for a RISE Course



## Thursday, August 1 at 6pm

Discover the secrets of preserving your favorite foods through the age-old canning method! Join us for an hour-long overview on canning led by the Purdue Extension Office.

*Food Preservation*

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

