



Greensburg Community  
Bread of Life  
Monthly Newsletter

MAY 2024 ISSUE



*"For I was hungry, and you gave me food, I was thirsty and you gave me drink, I was a stranger and you welcomed me." Matthew 25:35*

## From the Executive Director

Greetings Hunger Heros,

As I drove in this morning, in the dark at 4 am, I noticed one homeless person walking with a backpack on. Not far away, I saw a homeless person on a bike dart by, also with a backpack on. I have talked before to homeless people who have told me they stay up all night and keep moving for fear of being jumped. I don't understand that fear as I have never not had a pillow to lay my head on at night. But I do have compassion for that person.

Philippians 2:4 tells me **"Let each of you look not only to his own interests, but also to the interests of others."**

When someone is in need, besides food, we keep some items here at the soup kitchen that may help them through their trial. Items such as sleeping bags, tents, tarps, bicycles, backpacks, and items used for outdoor cooking. All of these things we accept as donations in new or gently used conditions.

Yesterday, a homeless couple checked in and told me they were living in a box out in the woods. He has seizures and cannot hold down a job. They looked like they were in survival mode and found a respite in our dining room for an hour and a half. They ate, unpacked, and repacked their backpacks with some much-needed nonperishable food items. A mother and her young daughter reached out to them in conversation over dinner. They sat down at the table next to them and ate. I am happy they are safe in our dining room and are not out in the rain for the moment.

Thank you to all of you who support this ministry. I know having food in their stomach, a dry place to think and have conversation, and use a restroom will help them face what they are going through.

Blessings ahead,

*Melissa*

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# Volunteer Appreciation Dinner 2024

*Our volunteers entered a tropical paradise.....*



*Many came dressed in their festive beach wear where all parrotheads were welcomed.*



*Where they enjoyed a festive and refreshing mocktail.*



*And we tapped our feet to Jimmy Buffet tunes sang by local musician, Rich Bryant, while eating cheeseburgers graciously grilled by Shawn Bainbridge.*



# Volunteer Appreciation Dinner 2024, cont'd

*Melissa shared her heart of gratitude with our volunteers.*



*A special "shout out" to all of those BOL Board Members, Committee Members, and Volunteers who made his evening possible. BUBBLES UP!*

*Arlene Gehl was named the Greensburg Community Bread of Life 2024 Volunteer of the Year! Arlene has been dedicated to serving in the Kitchen for over 21 years.*



**Register for the next  
Volunteer Training Session  
June 19, 2024  
12pm or 5:15pm**

## 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 the Project](#)



**Shout Out to DCMH** for accepting June's Corporate Challenge. In June, they will be accepting cheese donations for the Bread of Life. Thank you for providing healthy ingredients for our menus.

# More Bites

## Recipe of the Month

### Snack Pizza

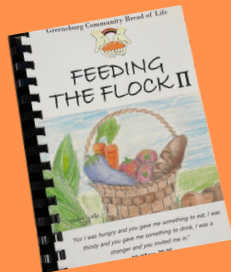
from Mary Lou Krieger

#### Ingredients

- 12 oz can (11 biscuits) flaky refrigerator biscuits
- 1/2 cup tomato sauce
- 1 tsp oregano
- 1/2 small onion, chopped
- 1/2 cup shredded or thinly sliced cheese

Preheat oven to 400 degrees. Pat each biscuit into a 4" circle on greased cookie sheet. Mix tomato sauce and oregano. Spoon sauce on each biscuit round. Sprinkle onions and cheese over tomato sauce. Bake about 15 minutes or until crust is lightly browned. Refrigerate or freeze extra pizzas. Reheat at 350 degrees for 5-10 minutes if refrigerated and 10-15 minutes if frozen.

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.



## April Stats

-  18,129 pounds of food donated & rescued
-  2,409 meals served
-  181 households used BOL services
-  150 blessing boxes distributed
-  610.25 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:

- **Mayonnaise**
- **Ketchup**
- **Vinegar**
- **Sugar**
- **Vegetable Oil**

# Join Us for a RISE Course



Cooking with Melissa

### Thursday, June 6 at 6pm

Join us for an exciting Cooking Class where you'll unlock the secrets to creating mouthwatering dishes that will impress family and friends. Get ready to elevate your cooking game!

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

