

# WHAT'S COOKING

**OUR MISSION**

The mission of the Holy Apostles Soup Kitchen is to feed the hungry, to comfort the afflicted, to seek justice for the homeless, and to counsel and provide a sense of hope and opportunity to those in need.

**AT HOLY APOSTLES SOUP KITCHEN**

296 NINTH AVENUE, NEW YORK, NY 10001

[www.holyapostlesnyc.org](http://www.holyapostlesnyc.org)

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## Record Numbers and Soaring Costs: HASK is Meeting the Challenge

Our Soup Kitchen has been serving more meals than ever in our history – and the numbers are continuing to escalate! **In July we served more meals than ever in a single month** (an average of 1,353 meals each weekday), and the upward trend is continuing.

The record numbers have resulted in unprecedented operating expenses because we must buy greater quantities of the products we need for the daily operation of the Soup Kitchen. In 2007, when we served 303,633 meals, the cost of consumables and cleaning supplies was approximately \$12,000 more than it was a mere five years ago in 2003, when we served 287,725 meals. Consumables include items such as napkins, cups, plastic eating utensils for guests, as well as cleaning products for kitchen staff and a variety of other disposable products.

Our food expense has shot up over \$130,000 since 2003! This huge increase



is due primarily to the record numbers of meals served and the necessity in the last few months of 2007 to buy food on the open market because of severe shortages at the Food Bank For New York. We had previously received a food allotment from the Food Bank for essentially just the handling charge.

There is also more wear and tear on our equipment, which has resulted in the need for more frequent repairs or total replacement. These expenses were nearly \$17,000 more than in 2003. A major repair was the reconstruction of our drainage sump-pump. We also purchased and installed a new food preparation (prep) sink, which we use to wash and prepare vegetables, fruits and a variety of salads needed for thousands of meals each week. We have also reconfigured our dishwashing area and installed a new table to better accommodate equipment

and activity in that space. We are grateful for a generous grant from the Barker Welfare Foundation that covered the expense of several of these vital improvements.

**The Soup Kitchen Goes Green  
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At a time when energy costs have been rising astronomically and our planet is under very serious ecological stress, we wish to do our part to minimize possible harm to our environment and avoid wasting energy. We are taking steps beyond the required proper recycling of paper, metals, glass, and other wastes. We are making changes in our everyday operations that result not only in reducing harm to our environment, but also in cost savings and increased efficiency.

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## LETTER FROM THE INTERIM EXECUTIVE DIRECTOR

As I began my work as Interim Executive Director of the Holy Apostles Soup Kitchen this summer, I was reassured and inspired by the generous outpouring of assistance that so many kind friends had provided during the past year and a half. Additionally, much-needed funds were acquired through challenge grants matched in 2007 and in 2008, gifts to commemorate the Soup Kitchen's 25th anniversary, and recent gifts in honor of Father Bill's retirement.

This support was critical as HASK served more meals last year than ever before. This past July we served an average of 1,353 meals each weekday, a new record for a single month. In 2008 through July when Father Bill retired, we had already served more than 10,000 more meals than for the same period in 2007! This is surely a sign of the times, and we anticipate reaching a new annual record for meals served.

As you would expect, our Counseling and Referrals services are conducting increasing numbers of sessions – connecting more guests with social, medical, rehabilitative, and housing services to help them get their lives back on track and ease their anxieties. In all my years at Holy Apostles, I do not recall seeing our counselors so busy or so many new faces on the Soup Kitchen line.

As our service numbers continue to escalate, we are facing rising costs for energy, food, consumables, and other products. To make matters worse, the New York State budget cut the main source of state funding for New York's emergency feeding programs by 16% – and then again in August an additional 6% of funds that have not already been spent. And the Emergency Food and Shelter Program (funded by the Federal Emergency Management Agency) is being slashed by more than 10%.

All at the Soup Kitchen are so grateful for your support and we understand that you, too, are feeling the effects of the weakened economy and rising food and fuel prices. I can only ask that you find it in your heart to take positive action to help our poorest neighbors who have nowhere else to turn. It is those at the bottom rungs of the socio-economic ladder who suffer the most in an economic downturn.

As I dedicate myself to maintaining the programs and services we provide, I pray that your commitment to our life-saving work will remain strong. I promise to keep you informed of any new developments at the Soup Kitchen, and I urge you to be as generous as you can at this time.

Faithfully,



The Reverend Elizabeth G. Maxwell  
Interim Executive Director



## 2008 Challenge Grant a Great Success

In 2008, wife and husband Anastasia Vournas and J. William Uhrig provided a \$100,000 challenge grant to HASK. This was not only a wonderfully caring gift, but also a most timely one. For three years through 2007, the Peter Jay Sharp Foundation provided such a challenge. Unfortunately, the Foundation is closing down. Its 2007 challenge grant was its last. Anastasia and Bill responded to the Sharp Foundation loss with their own challenge grant. Many other friends and supporters have in turn responded to this new challenge. As of July 31, we have raised or received pledges for approximately \$200,000, twice the required match!

We extend our deepest appreciation to Anastasia and Bill and to our generous supporters who provided the required matching gifts.

# Farewells to Father Bill

Father Bill's last day at Holy Apostles Soup Kitchen was July 31. We were all quite sad to see him leave, and we will always be grateful for his extraordinary dedication and efforts during his 25 years at HASK.

Church of the Holy Apostles vestry and parishioners, Soup Kitchen guests, staff and volunteers – along with many other friends and supporters – expressed their heartfelt farewells in a variety of ways.

In May, the Holy Apostles Community Choir paid tribute to Father Bill at its annual spring concert.

In June, longtime supporters Anastasia Vournas and J. William Uhrig held a reception and dinner in their home to honor Father Bill. We are so appreciative of these wonderful friends for hosting this special event and giving everyone a most memorable evening.

Also in June, the parish of the Church of the Holy Apostles held a dinner in the nave of the church. The entire parish attended and paid homage to both Father Bill and to his wife, Mrs. Jane Greenlaw.

As part of his final service at the Church of the Holy Apostles on July 27, in a symbolic gesture Father Bill turned over to the vestry the keys of the church and a ladle representing the Soup Kitchen.

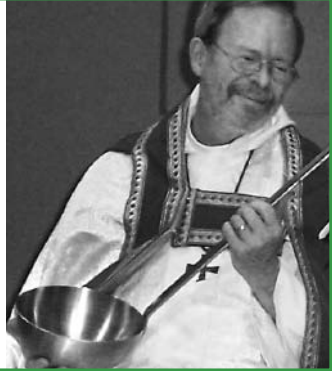


Photo by Donna Lamb


The Soup Kitchen staff held a farewell celebration. Amid cake and champagne, they toasted Fr. Bill and expressed their emotional farewells.

The Council of the City of New York as well as State Senator Thomas Duane honored Father Bill with proclamations for his remarkable work.

Many individuals sent good wishes and expressed their appreciation for his decades of dedicated service. Many also gave generous donations to the Soup Kitchen reserve in honor of his retirement.

The entire Holy Apostles family of volunteers, staff, parishioners, vestry, and especially Soup Kitchen guests, bid Father Bill a final thank you for all he has done.

Father Bill was particularly touched by the tribute paid to him by Soup Kitchen guests – a 40-foot scroll with hundreds of handwritten messages from individual guests expressing their appreciation for his many years of service to the hungry and homeless.



**Below: Father Bill with Janet Gracey, Director of Administration (left) and Mother Liz Maxwell, Interim Executive Director.**



# Great Challenges

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The support of kind friends is critical as we face the challenge of escalating demand and expenses in an increasingly difficult fundraising environment. **We are grateful for your assistance and we have faith that you understand the urgent need for your continuing support.** Your generosity, along with the savings we are gaining by going “green” and the excellent price negotiating skills of our Operations Manager, will help to offset our higher operating expenses.



**Operations Manager John Ruiz has always been excellent at negotiating to get the best prices from our vendors. He is now also focusing on “going green.”**

## Summer Interns at HASK

HASK was most fortunate this summer to have had three excellent interns to assist with our programs:

**Grace, who is from Dallas, Texas, is now a senior at Sewanee, The University of the South, in Tennessee.**

She selected Holy Apostles from among a list of participating parishes where internships are made available by a Lilly Foundation program developed to attract interested students to the ordained ministry and to vocations that embrace service as a way of life. Grace served as a counselor for HASK's Counseling and Referrals services. She provided Soup Kitchen guests with information, counseling and referrals to other agencies that help with basic services such as shelter, clothing, food pantry, alcohol and drug rehabilitation, employment, and assistance obtaining public benefits.

**Heloise is from East London, England. She came to HASK through the Winant Clayton Volunteer Program, which arranges summer volunteer opportunities in New York for Londoners and similar opportunities in London for New Yorkers.**

Like Grace, Heloise became part of our counseling team. Heloise enjoyed helping to provide Soup Kitchen guests with information and referrals that could assist with their complex needs. She was pleased that a medical van comes on site several times a week to reach out and help our guests. Heloise feels that HASK is a very well-run program and especially commended our staff for its teamwork. She was instantly welcomed, which she felt made her experience at HASK rather special.

**Peter is a native New Yorker from Manhattan and a high school senior at Trinity School on the Upper West Side.**

Peter wanted to do volunteer community service over the summer, so the chaplain at Trinity — our own Father Tim Morehouse — suggested HASK.



**Heloise, counseling assistant Jackie, Grace, and Peter.**

Peter's assistance was varied. He helped by talking to guests to assess their needs and then directed them to appropriate counselors and on-site services. When needed, he served as a volunteer for the emergency meal service and provided a helping hand with fundraising activities. Peter was amazed to see so many guests who

are our own impoverished, but almost invisible neighbors in need. He felt particularly fulfilled to be able to assist them. He especially appreciated HASK's wonderful community of volunteers. He intends to return as a volunteer himself in the future.



In addition to the activities described above, Grace, Heloise and Peter also updated some of the resource materials we use to assist guests, including our "Street Sheet," which lists locations and hours of other soup kitchens as well as where to find other valuable resources such as drop-in centers, showers, toiletries, crisis intervention, and open pantries.

All three of our summer interns were especially energetic in their efforts to assist us. Their focus, dedication and sincere caring brought many positive results and enabled them to connect well with Soup Kitchen guests as well as volunteers and staff. We are very grateful for their special assistance and volunteer spirit, and we wish them well in school and in their careers. We are especially pleased to be able to contribute to the hands-on education of committed young people, giving them an experience of service and of life in New York.

We also thank The New York University Community Fund and its contributing employees for helping to fund a portion of the cost for our summer interns.

## The Soup Kitchen "Goes Green"

We have placed monitors throughout our facilities to give periodic readings of our gas and electrical usage. As a result of these reports, we have installed energy-saving and more efficient lighting throughout the church and mission house. We have also reduced temperature settings for heating and increased them for air conditioning while still maintaining a comfortable environment for our guests, staff and volunteers.

The cleansers, disinfectants and sanitizing agents we use for our floors, walls, equipment, utensils, and various surfaces are now free of environmentally harmful agents. They are less abrasive, yet safe and affordable.

We are looking for "green" appliances. Our last major appliance purchase, a new icemaker, was selected in part for its energy efficiency. We hope to replace our dishwasher within the next year and will make our selection based on energy efficiency and other "green" concerns.

We are also working on "greening" the many consumables we use, such as paper and plastic products. Unfortunately, the marketplace has not yet produced at reasonable prices the "green" versions of all the products we use. But we are in touch with our vendors and alert to the marketplace in general so that we will be aware when these products become available.