



#### SPECIAL POINTS OF INTEREST:

- A talk with one of our guests
- Beloved Kitchen Crews
- Fall Recipes
- Numbers to Note
- Needs List



# Sonshine Soup Kitchen News

## 2018 Fall Edition

VOLUME 1 ISSUE 2

FALL 2018

I sat down and had a conversation with one of our guests, who I will call T., the staff knows him well since he's been coming to the Soup Kitchen for years. I asked T. how the Soup Kitchen has changed over the years and he said that the food has gotten better and there is less drama. ( there's always a little drama ) When asked what he would like to see changed he suggested that perhaps we could serve breakfast on occasion and help the homeless connect with the social services they need but aren't sure how to find.

T's favorite memory of his time here is Linda German's Christmas party, his favorite meal is Rocco Gervino's Chicken Marsala, his favorite dessert is carrot cake, which we do not serve often enough. He wants to be sure that the kitchen crews and the volunteers and donors know how grateful he is, and he feels comfortable saying, how grateful all of the guests are for all that is done for them.. We are a family here at the Sonshine Soup Kitchen.

I asked T. What he would do if the Sonshine Soup Kitchen wasn't here? He said his option would be the dollar menu at a fast food restaurant. Frankly, its not a thing either of us want to contemplate. Thank God for all those at the Sonshine Soup Kitchen family who keep that from happening.

Ray Bonin Office Manager

I am so thankful to see the work of God and the love of Jesus everyday here at the Soup Kitchen. I'm not going to lead you astray and paint a picture that day in and day out is rainbows and puppies, but something divine happens more than not.

Recently, we had a local business offer to deliver the meal. The time was arriving for dinner; no food had been delivered so we called. They told us they would be here at 5:00. Now, at this point we have thirty hungry people in the dining room waiting for dinner. We served our nightly fresh salad, and decided we better heat up some soup. Five o'clock comes and goes, five fifteen comes and goes. So, I make the announcement, looks like there will be no pizza tonight, fill up on another bowl of soup. We served more soup, and then dessert, everyone's appetite was satisfied. People were fed.

I am so thankful for a staff that rolls with the punches, steps out in faith, daily and knows that we are not in control here. He is. I would like to thank the group that night, Journey Church, for working hard, getting something hot on the table at the last minute, and still smiling through it all. Christina, for making sure our flock had enough to eat, and Ray who ran out to a sub shop to purchase meatball grinders for our homebound.

There are a lot of factors that go into serving a nightly meal. It is by faith and faith only that I know people will be fed.

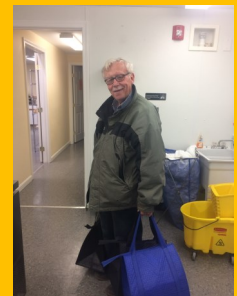
Christine Fudala  
Executive Director

## Our Beloved Kitchen Crews

The Sonshine Soup Kitchen is surrounded by the love of generous groups that have long been dedicated to feeding the hungry here in Derry. We depend on their commitment and compassion.

We love you back!

What follows is a list, by no means complete, Of those who are currently serving here.



### Served more than 20 years

St Mark's Church  
First Parish Church  
St Luke's Methodist

### Served more than 15 years

Church of the Transfiguration  
Moe Messina  
Londonderry United Methodist

### Served more than 10 years

Derry Teachers  
Knights of Columbus  
Longmeadow Church  
St Anne's

### Served more than 5 years

Calvary Bible Church  
Don Hines  
Keller Williams Realty  
Orchard Youth  
Orchard Christian  
Vineyard Community Church  
Friends of Orchard  
Dennis Braje  
Liberty Utilities  
Londonderry Christian  
Trinity Assembly of God  
Windham High School  
Upper Room  
St Thomas

### Served less than 5 years

Salem Exchange Club  
Island Pond Baptist Church  
Ken Spilman  
Derry Fire Dept.  
Journey Church  
Atkinson Congregational Church

## Sonshine Soup Kitchen Recipes

### Pumpkin Crunch Cake

15 oz can of pumpkin  
12 oz evaporated milk  
3 eggs  
1 ½ cups sugar  
1 ½ tsp cinnamon  
½ tsp salt  
1 cup chopped pecans  
1 cup butter, melted  
Box of Yellow Cake Mix  
Cool Whip or Whipped Cream if desired

Preheat oven to 350 degrees. Whisk together pumpkin, milk, eggs, sugar, cinnamon and salt. Pour into greased 13x9 pan. Layer the dry cake mix evenly over the top. Sprinkle pecans over the cake mix. Drizzled melted butter evenly over the top. Bake for 50-55 minutes or until golden brown. Can be served either warm or cold.

Here is an easy recipe for a delicious cornbread to serve with your holiday meals:

### GOLDEN SWEET CORNBREAD

#### Ingredients

1 cup all purpose flour  
1 cup yellow cornmeal  
2/3 cup white sugar  
1 teaspoon salt  
3 1/2 teaspoons baking powder  
1 egg  
1 cup milk  
1/3 cup corn oil

#### Directions

1. Preheat oven to 400 degrees. Spray a 9 inch cake pan with baking spray.
2. In a large bowl, combine flour, cornmeal, sugar, salt and baking powder. Stir in egg, milk and oil until well combined. Pour into prepared pan.
3. Bake in preheated oven for 20-25 minutes, or until a toothpick inserted into the center of the bread comes out clean.

## Save The Date:

### 3rd Annual Sonshine Soup Kitchen Gala!!!!

**April 4, 2019**

## Numbers to note

10/31/18 YTD

Guests served	5816
Meals served	8120
Average meals per day	34
Average people per day	28
Volunteer hours logged	5892



Our Address:  
6 Crystal Avenue  
Derry, NH 03038-2428

Phone: 603-437-2833

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

**Office Hours: Monday-Friday, 1-6 p.m.**

**Meal served at 4:30 p.m., Monday ~ Friday**

**Thrift Shop Hours 2:30—5:00pm Tuesday & Thursday**



@soupkitcheninderry  
@sonshineSoupKit



## Board of Directors

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### Staff

Christine Fudala, Executive Director

Ray Bonin, Office Manager

Christina Grover, Kitchen Coordinator

# Our Current Needs

## Soup Kitchen

Salad dressing  
Canned chicken  
Fruit juice  
Gravy  
Gift cards to local supermarkets  
and home improvement stores  
Copy paper  
Paper towels  
Hearty soups

## Clothing Closet

Winter clothing  
Footwear  
New socks  
Soap  
Deodorant  
Toothpaste  
Toothbrushes  
Shampoo & conditioner

*Monetary Donations are always welcome*

<https://forms.donorsnap.com/form?id=cd7f43ab-55ed-4773-a269-48113e2a6cb6>

Sonshine Soup Kitchen  
6 Crystal Avenue  
Derry NH 03038-2428

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