

CK MOVES ITS MISSION FORWARD!



Pictured R-L: Jim Ehret of the Mt. Laurel based Ehret Construction Company, Southern New Jersey representative for Senator Cory Booker, Bill Moen: CK Executive Director, Karen Talarico; Camden Mayor Dana Redd; CK Board President, Donna Siegel Moffa; Chairman of the New Jersey State Parole Board, James Plousis; NJ State Assembly Representatives Angel Fuentes and Gilbert “Whip” Wilson.

With the snip of a ribbon this past spring, Camden’s Mayor Dana Redd joined other dignitaries and CK supporters to declare CK’s new building open for business!

After launching the contract meal program that serves local halfway houses and shelters last December, CK opened the CK Café on May 12th. The Café serves hot and cold sandwiches, salads and soups at lunchtime and hosts catered breakfast and evening events. A rooftop garden (pictured below right) was planted in the spring and is producing salad ingredients used in the café. The second floor also houses offices and conference space.

In August, CK’s first Baking Arts Training program kicked-off with 10 students. This program mirrors CK’s Culinary Arts Training (CAT) Program and will run concurrently over 17 weeks, culminating in a joint graduation ceremony on December 17th. As with the CAT program, this program recruits unemployed and underemployed individuals from an at-risk population and provides them with marketable job skills and placement assistance.

“It’s been an amazing few years,” states ED of 12 years Karen Talarico, “renovating this building provides us with a new way to sustain our human services programs through this new social enterprise.” CK supporter, John Headley of Beneficial Bank remarked, “Because of CK, the landscape of Federal Street will forever be changed. I am in awe of the number of lives that CK changes on a daily basis.”



...so it takes generous donors!

To rehab and outfit the new building it took many dedicated donors to keep us moving forward. The project’s largest donation came from the South Jersey Charitable Foundation (trustees pictured above). We wish to thank everyone who supported this project and made it a reality!

\$600,000

South Jersey Charitable Foundation

\$200,000 - \$ 250,000

Connelly Foundation

Hummingbird Foundation

John Langan & Judith Nadell

\$50,000 - \$100,000

Anonymous Foundation

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Dominican Sisters of Hope Ministry Trust

The Francis Fund

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\$20,000 - \$30,000

The Bunbury Company

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Columbia Bank

Glenn & AnnMarie Giveans

Hamilton Family Foundation

Macquarie Group Foundation

Subaru of America, Inc.

TD Bank

William G. Rohrer Charitable Trust

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CAT Happenings...

\$\$\$ Giving Made Easy

Gifts from individuals make up nearly a third of the support for CK's human services programs. Without YOU, fewer people would benefit! Here are a few ways to make giving easy.

United Way Payroll Deduction

- United Way of Greater PA & Southern NJ donor option #1558
- UW Combined Federal Campaign, donor option #18099
- UW Public Employee Campaign, donor option #7030

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Recurring Donations

Sign up using our website "Donate" button for automatic monthly donations—they add up!

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AmazonSmile

Go to www.smile.amazon.com, select Cathedral Soup Kitchen, Inc. and 0.5% of your Amazon purchases will help support CK programs.

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Stock Donation

Contact your financial representative to see how you can donate stock and avoid capital gains by making a charitable gift.

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What is CAT you ask? Well, it's short for our Culinary Arts Training (CAT) program.

We could not be more proud as we graduated our 13th class last June (pictured above) with a 100% job placement rate at graduation! Since the program's launch in 2009, 212 graduates have made their way out into the culinary world and now work for restaurants, schools, elder care facilities and grocery stores, to name a few. In fact, CK employs 15 CAT graduates in our meal programs and the café.

The graduation ceremony was made special by Class 12 graduate, Isaac Dean, now owner of his own deli, Fresh Ko's in Camden. Isaac addressed the class as the keynote speaker. Isaac had come to our CAT program through an employee referral. Having shared some of the life challenges faced by many in the audience, Isaac expressed how he had come to CK as one person, but left as a changed person. He told the graduates to make a friend, you must first be a friend and not to worry about rejection. He shared his belief that "Cathedral Kitchen is like the room in your house you can always go home to."



Isaac Dean at graduation and CK's Case Manager, Denise King, visiting Isaac's deli Fresh Ko's. You can taste his food at 1322 Mt. Ephraim in Camden: M-F 7:30 to 6 PM and Saturday 8-6PM.



Beulah Gordon Skinner presented James McMillan with an award from the Rotary Club of Camden during the graduation ceremony (pictured above). Penny Page of the Voorhees Breakfast Rotary Club presented graduate Tariq El-Azim with an award. Both graduates were recognized for their accomplishments in the CAT program.



CK's Work Recognized...

CK was recently recognized at a joint conference of the Middle Atlantic States Correctional Association and the New Jersey Chapter of the American Correctional Association. CK received the President's Award for fostering partnerships with organizations and individuals who share the goal of improving lives. CK's award was presented for our partnership with Volunteers of America to help formerly incarcerated individuals through our Culinary Arts Training Program. Pictured (L-R): Pat McKernan, COO of Volunteers of America Delaware Valley, and CK staff members Karen Talarico, Denise King, Colleen Rini, and Chef Jonathan Jernigan. The Chairman of the New Jersey State Parole Board and good friend of the Kitchen, Jim Plousis, was on hand to congratulate us on receiving the award.

Moving People Forward With Food!



Camden County Police Chief Scott Thomson (far right) joined us for lunch on CK Café's opening day. Staff (L-R) Anthony Aponte, Melvin Edwards, Naemah El, Karen Talarico, Colleen Rini, Bea Gosik and Vickie Romano.

When CK's board of directors looked into the future in 2011, there were many options for growth proposed during strategic planning sessions. After much discussion and research, CK's leaders agreed that there was much we could do to expand our programs and improve the lives of others if we stuck to what we do best: FOOD!

One aspect of that growth was creating a contract meal initiative that serves Volunteers of America shelters and halfway house residents. Those meals generate income for our human services programs and also promote our mission by providing jobs for our culinary graduates and other Camden residents. It greatly enhances the quality of the food for the residents of the VOA facilities and the meals have had rave reviews!

The second part of our expansion was generated by that fact that it's not easy to have a good lunch in Camden. So the idea of a café that could serve business and nonprofit partners for lunch and be available as a place to host catered events was born. The CK Café opened in May. Lunch business has been good, and people love the menu, which features items named after Camden neighborhoods. The café has hosted the installation of new officers for our local Camden Rotary and a graduation breakfast event for students at St. Joseph's Pro-Cathedral in Camden.

We plan to use the café for front-of-the-house job training, as well as a job placement site for our graduates. Vickie, a graduate of Class 12 pictured above, works two cooking jobs at night, and works as our server on weekdays. Server positions can be great opportunities for our graduates, especially those with young children who need flexible working hours.



Based on the success of our culinary program, expanding job training has become a high priority at Cathedral Kitchen. CK staff noted that many of our culinary students took a strong interest in the baking segment of the curriculum and thought a more detailed program focused on baking would allow CK to provide job training to another group of individuals.

The new commercial kitchen was designed with space and equipment necessary for such a program, and Chef Jill McClennen was hired to teach the class. She is pictured above with the first class of students enrolled in the Baking Arts Training program.

Jill has been a "guest chef" at CK since the first CAT program in 2009, so she was the perfect fit to become our baking Chef Instructor. Jill is a graduate of the Culinary Institute of America with a degree in baking and pastry arts; she has owned her own bakery cafe, and brings 15 years of experience in the field to her position.

Students will receive instruction in baking fundamentals and receive practical hands on experience by preparing baked goods for CK's dinner guests, CK catered events, and the CK Café. Topics will include culinary math, recipe scaling and measurement, yeast doughs, bread doughs, cakes and icings, basic decorating, pies, and cookies. As with the culinary program, all graduates will be ServSafe certified, and will have completed life skills, financial literacy and interview training, as well as an off-site bakery internship prior to graduation.

GOOD FOOD!

(continued from page 1)

\$5,000 - \$15,000

Danellie Foundation
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Martin Lawler & Kathleen Goodman
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John Suter & Elizabeth Sampath

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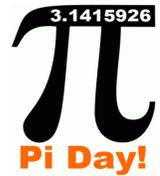
Volunteer Happenings...



Subaru of America, Inc. employees volunteer regularly at CK's dinner service, as well as prepare hundreds of sandwiches as take home meals for our guests. The company also donated \$25,000 to help us build our rooftop garden in the new building (pictured on page 1). We look forward to Subaru's move to Camden soon!



It's never easy to say good bye, and it was especially hard when the person leaving was Maryann Bufanio (above with Karen Talarico), one of CK's most dedicated volunteers for over 10 years! For the past several years, she has served as a meal captain on Tuesdays. With a bouquet of flowers, Karen thanked Maryann on her last day at the Kitchen, and honored the many hours she spent serving meals in both our old location and our new one.



"Pi Day" celebrates mathematics on March 14th around the world. Pi (Greek letter "π") is the symbol used in mathematics to represent a constant. Lockheed Martin employees and their families celebrated by volunteering for CK. They made take-home sandwiches and decorated placemats for our dinner guests, compiled utensil packets, and donated individually wrapped "pies" to be served with dinner—how creative!



CK Benefits from Pope Francis' visit to the US: is named recipient of a grant from the Francis Fund

On June 22, Sister Mary Scullion, executive director of the Philadelphia anti-homelessness group Project HOME, stood outside the Free Library of Philadelphia on the Benjamin Franklin Parkway to announce the formation of the Mercy and Justice charitable initiative. Known as the Francis Fund, its goal is to raise \$1.5 million, which will be distributed to non profit organizations in Philadelphia and Camden that serve the poor.

Cathedral Kitchen was honored to be selected as the recipient of a \$50,000 grant from the Francis Fund, and was there to help publicize the kick off of this wonderful initiative. For more information, visit www.mercyandjustice.org.





Cathedral Kitchen

Harvest for Hunger
Wine Tasting and Live Auction



Friday, November 13, 2015
7:00 ~ 10:00 PM

*Featuring Live Auctioneer:
Terry Ruggles!*

TICKETS: \$70

Limited number of tables
of 10 for \$900

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For ticket and other information, go to www.cathedralkitchen.org
or contact Colleen Rini at 856-964-6771 or colleen@cathedralkitchen.org

All proceeds from Harvest for Hunger benefit the Cathedral Kitchen
Guests must be 21 or older.

Cathedral Kitchen • 1514 Federal Street • Camden, NJ 08105 • www.cathedralkitchen.org
Cathedral Kitchen is a 501(c)(3) organization

Staff Celebrations ...

Happy Birthday, Chef!

Dinner guests, volunteers and staff sang Happy Birthday to Chef Jonathan to mark his 50th birthday in July! Chef has been with CK since 2008 when he was hired to professionalize our kitchen and launch CK's culinary classes.

The Wednesday volunteer group planned the party for weeks, and the staff distracted Chef Jonathan while they brought in the cake, candles and party hats. He really was surprised when he walked into the dining room, as he told the person he was speaking to on his cell phone, "someone is having a birthday!"

Volunteer Chris Morris read a proclamation announcing Chef's acceptance into AARP amid lots of cheers and laughter. Many of our regular corps of volunteers were on hand to offer birthday wishes, and Chef was touched by the outpouring of love to mark his milestone birthday.



Our Own Hero!

Our Chef Mari Kehoe is training to participate in the Susan G. Komen 3-day walk to fight breast cancer this fall. She and a friend were walking early on Father's Day morning at the Cooper River when they noticed a crowd had gathered. A car had plunged into the river! Mari and her friend Monica Wolfran dove in to save Adam Nicely who had lost consciousness—getting him out of the car along with two police officers who were called to the scene. Adam is a father of two young children. Their heroism was recognized by Collingswood officials at a large community gathering. Pictured (L-R): Angelo Lothar (who called 911) Adam, Monica, Mari and Adam's wife Kate with little Lydia. Adam is fully recovered. What a great Father's Day gift!

A Woman of Distinction!

CK's Community Relations Manager, Alexandra Wills, was inducted into the John W. Hallahan Catholic Girls' High School's Hall of Fame this past spring. She is pictured here at the ceremony with family members. The school's mission is that of faith, purpose, and vision, which certainly describes Alex and her many accomplishments.

In addition to coordinating over 7,000 volunteer spots each year for our dinner service and speaking at countless outreach events for CK, Alex still has time to be active in her community's Rotary Club and to volunteer as a member of the Juvenile Conference Committee, as well as supporting several other causes. Alex is also there in a big way for her family, which includes three children and three grandchildren.



Message from the Executive Director

Dear Friends,

You can see from reading our newsletter that a lot has been happening at the Kitchen of late. Meals delivered in trucks, growing vegetables on the roof, a trendy little café, and 41 employees! Those who founded the Cathedral Kitchen 39 years ago would hardly recognize the Kitchen today. But I hope that they would share my belief that this expansion into new areas of service is helping us to fulfill our core mission in creative ways.

For those who live in shelters and halfway houses in Camden, our contract meal program is providing freshly prepared, healthy meals each day. The feedback we have gotten from these customers has been uniformly good: everyone is happy with the food, and a little surprised that CK could do it better than a large corporation.



For the graduates of our training program and residents of Camden, a job in our new building is an opportunity to take a giant step forward in enabling them to support themselves and their families.

The institution of our new Baking Arts Training Program in that kitchen allows us to provide another avenue of job training for those who need to acquire new skills to become self sufficient.

But as we seek to move into the future, we must never forget our past. Feeding those who are hungry is just as important today as it was nearly four decades ago, and sadly, just as necessary. We believe that our expansion will enable us to develop new ways to provide food to those in need, and to continue to honor the vision of those who founded the Kitchen.

Karen Talarico, Executive Director

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