

Serving Up Hope In Camden a Reality!



A familiar face for the past five years at CK, LeBaron Harvey of Class 2 is the lead cook for the contract meal program and previously worked in the CK kitchen preparing the daily meal for our dinner guests.

After months of planning and implementing a massive rehab project for our new building, we are happy to report it is now finished and operations are underway!

The project, ***Serving Up Hope In Camden***, advances CK's mission by creating a social enterprise in the new commercial kitchen and the CK Café, as well as expanding job training programs for low-income individuals.

On December 1, 2014 our contract meals initiative was launched. CK now provides over 1,500 meals a day for eight residential facilities operated by Volunteers of America Delaware Valley (VOA).

"CK was approached several years ago by VOA management to take on their meal catering, but we did not have the kitchen capacity. In the new facility, we can continue to grow," says CK Executive Chef Jonathan Jernigan.

Not only does our catering initiative enable CK to generate income for its human services programs, but it has also supported workforce development in Camden. We were able to employ nine graduates of CK's Culinary Arts Training program and three Camden residents in the new facility. Two experienced chefs were hired to

manage the kitchen, as well as a Chief Operating Officer to manage CK's growing operations.

The CK Café will open to the public in May. It will serve lunch Tuesday to Friday and be available for corporate and community event catering.

More job training opportunities are planned for the new building. The commercial kitchen has been outfitted with specialized baking equipment for a Baking Arts Training program that will launch in August. The Café will also serve as a training site for front-of-the-house job training.

The second floor provides offices for staff, including a small conference space. The roof contains a rooftop garden that will be planted this spring. Crops from the garden will be used in "rooftop" salads in the café and herbs for the café and meal programs.

Those who founded CK in 1976 could have never imagined what the future held when they planted the seeds of caring for their fellow man. They started giving out soup and sandwiches to homeless people on the streets of Camden after hearing Mother Teresa speak at the bicentennial celebration, and now, nearly four decades later—look what has become of it!



Jonathan Medley graduated from Class 1 in 2009. He worked for Aramark for five years until CK hired him. He works primarily as a driver, delivering the contract meals to VOA sites.



Above: Cook Rasheda Daniels, a graduate of Class 9, prepares a pasta dish in the new tilt skillet. She worked at Casa Bella Trattoria and Rochester's Barbeque & Grill before coming to CK in November.

Below: Fresh salads for one of the VOA sites.



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Save the Date:
November 13, 2015

Harvest for Hunger - Another Great Year!

Once again, CK's annual event, *Harvest for Hunger*, was a huge success, raising funds to support CK programs. Held at the Collingswood Grand Ballroom on November 7th, over 400 guests were treated to wine and beer tastings, fantastic food prepared by our chefs and culinary students, and a live auction that included fine wines, trips, and chefs' tables.



Students Joy Stevenson and Maurice Scott served guests tomato basil bisque with grilled cheese garnish and squash soup with caramelized apple garnish.



Student Alan Salas served guests sangria beef sliders, jalapeno poppers, and guava empanadas from the popular Mexican themed buffet.

David Schultz and Susan Davidson, of DAS Architects, enjoyed some of the 100 wines for tasting. DAS designed our building that opened in 2008, as well as our new facility next door.



Board member and emcee Terry Ruggles enjoyed auctioning off Chef Jonathan for a "dinner for eight in your home."



Founders of Golforegood, (L-R) Lee Hummel, Pat Henderson, Ralph Giangiulio and Matt Abate, presented Cathedral Kitchen's Executive Director, Karen Talarico, with a \$5,000 donation from the proceeds of The Turkey Tee Off, their annual golf outing.



Kim Van Utrecht, UPS Director of Operations, was the happy winner of the signed Victor Cruz poster after a bitter bidding battle.



Holidays at CK!

Campbell Soup Company invited Chef Jonathan and three of his culinary students to come to their test kitchen during Thanksgiving week. Chef and the students helped Campbell's chefs prepare holiday recipes using various Campbell products.



Chef Tom Kriebel and his team from the Loews Hotel in Philadelphia came over the bridge once again this year, bringing a holiday meal. The chefs joined CK staff and volunteers to serve 338 full turkey dinners to 338 grateful guests that night!



As they do every year, students from St. Augustine Prep came to decorate our Christmas tree and stayed to serve the meal.



CK cooked up a holiday dinner of chicken, ribs, green beans and corn served by volunteers on festive placemats decorated by school children to 375 dinner guests. We were able to spread joy to the children by distributing toys that had been donated.



Members of the community provided many donations of products CK uses in our meal service. Here L-3 employees who arrived with a holiday box of essentials are greeted by happy CK staff!

Expansion brings new talent to CK



Last spring, while in the planning stages for the contract meal program, CK hired Mari Kehoe as the Director of Kitchen Operations. In that role, she began to create operational plans for implementation of the project. Her tasks included everything from shopping for two new vans for meal delivery, to ordering juice machines, to identifying the types of kitchen positions needed.

Mari has more than 20 years of experience in the culinary field, including chef and management positions for catering businesses and restaurants.

In September, Patrick Baez was hired to become the Chef Manager of the new commercial kitchen operation. Patrick has more than 15 years in various culinary positions, most recently as an Executive Chef for Compass Group USA.

Chef Patrick and Chef Mari finalized implementation plans and interviewed and selected the new kitchen staff members from among CK’s culinary graduates and Camden residents.

Both Mari and Patrick are ServSafe certified and Patrick is also certified as an instructor and test proctor of this national food safety certification. They also are both graduates of The Restaurant School at Walnut Hill College in Philadelphia.

CK’s Executive Chef Jonathan Jernigan and Chief Operating Officer Bea Gosik oversee the contract meal program. “These two talented chefs are the perfect paring of skills to ensure we meet and exceed our contractual obligations, as well as operate as part of the team that works together to ensure our core meal program continues to operate effectively to serve those in need in the community,” says Bea.

SJ Hot Chefs Focus on Farm Fresh Meals at CK

Last October, the SJ Hot Chef’s group and the New Jersey Farmers Against Hunger partnered with CK to provide a farm-fresh meal for our dinner guests. Our staff, students and the chefs worked together to create the meal. The menu that night included roasted chicken with gravy, roasted corn, cauliflower gratin, braised cabbage with onions, and a fresh apple crisp for dessert.

This event expanded our work with Farmers Against Hunger, as CK volunteers hit the farms to harvest crops that would otherwise be wasted and deliver the fresh produce to CK. Contact Alexandra Wills for springtime volunteer opportunities on the farm!



Mark Woodall, a graduate of Class 6, has worked in CK’s kitchen since 2012. He has been the Kitchen contact for meals sent to the Puerto Rican Unity for Progress’ (PRUP) after school program. Here he is holding messages of thanks from the students who receive the meals.

In December, Mark joined the contract meal team in the new facility.



7th Graders Attack Homelessness!



* * *



When CK volunteer and Cherry Hill resident Joe Turt was contacted by his local TD Bank and asked about his favorite nonprofit, he told them about Cathedral Kitchen. Thanks to Joe and TD Bank's #MakeTodayMatter program, CK was the recipient of more than \$18,000 worth of "smallwares" (pots, pans, utensils, strainers, etc.) needed for the new kitchen! TD Bank also made a \$3,000 donation to the capital campaign. CK's Executive Director Karen Talarico and Chef Jonathan Jernigan, along with Joe, marveled as the products were being unloaded.

Bell Oaks Upper Elementary School 7th grade students undertook a service learning project to explore the issue of homelessness in our area and to raise awareness in the community.

Their teachers, Carol Holt and Nick Rizzo, visited a number of nonprofits, including CK, as they began their research to craft the curriculum last summer. As part of their learning activities, the students created beautiful artwork with heartfelt messages on placemats for our dinner guests.

On February 5th the students produced an awesome fundraiser, A Night Under the Stars. The night included an amazing video about homelessness, as well as opportunities for others in the community to make placemats for us. The students also created colorful pottery with inspirational messages they gave away that night as remembrances.

In addition to CK, other community service groups were also on hand, including Volunteers of America, Joseph's House, the Community Planning and Advocacy Council (CPAC), and Gloucester County Special Services,

Freeholder Carmen Rodriguez presented the students with a special proclamation, remarking on the importance of these types of projects in schools, noting "Everybody can make a difference regardless of age." These energetic young people even prepared and served all the food for the event and were the perfect hosts!

CK's Executive Director Karen Talarico, stated, "It is so great to see the children learning how to give back to the community at such a young age. We are looking forward to the spring when these students will take a field trip to CK to see our work firsthand."

(See our blog on the CK website to view the video.)

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Brother Dave has been bringing students from St. Augustine Prep to volunteer monthly for 25 years! This year they also loaded up a school bus with paper products and turkeys and surprised us with a wonderful donation of food and supplies.

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Message from the Executive Director

Dear Friends,

I think you all know how much we value the people who volunteer at the Cathedral Kitchen. Our volunteers serve many functions: servers, drivers, set ups, sandwich makers, placemat decorators (our youngest volunteers!), fund raisers—the list is long.



We are grateful to everyone who spends their precious time volunteering at the Kitchen, and to honor them we had our annual volunteer event on Sunday, March 1st. Although we were blindsided by the weather (didn't they predict that ice storm for AFTER 4:00 pm?), we were amazed, and touched, that over a hundred volunteers braved the elements to come to our event.

They were treated to a wonderful lunch prepared and served by Chef Jonathan and his current crop of students. And in spite of

the bad weather, they were anxious to gingerly make their way across the parking lot to get a “sneak peek” at the new café and kitchen next door.

And although this event was a “thank you” for our wonderful volunteers, I would like to share with you something that one of them wrote in a thank you note to us:

Please thank all of the staff and the new students; they don't know yet how lucky they are..... I am blessed to be part of such a great organization and exceptional people.

Wow, how great is that? We at the Kitchen are so grateful for the blessings our volunteers bestow on us and our guests every day.

Karen Talarico, Executive Director

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