

 **Family Kitchen Fact Sheet**

Guided by the belief that nobody should go hungry, Family Kitchen has been providing free meals to anyone in need since 1986. Our mission is **“To serve anyone who needs a nutritious meal in a safe and caring environment”**. Our patrons are treated with respect and are asked nothing but to leave with a full stomach.

### **History**

In 1986 six women from Trinity Episcopal Church were concerned that local families would be adversely affected by the closing of the local lumber mills and the resulting hard economic times in Bend. They began by preparing meals in their homes and serving them once a week in the church hall. Other churches joined in and the meal schedule was expanded. Today the Family Kitchen continues as an outstanding ecumenical and community effort serving nearly 5,000 meals each month. We operate as the Family Kitchen Trust led by a Board of Trustees and sponsored by Trinity Episcopal Church. (Tax ID #93-0427371)

### **Meals**

In the past 6 years, meals served have increased from 2,500 to sometimes over 5,000 a month. Hot lunches are provided on Monday, Wednesday and Friday at 11:00AM and Saturday at 11:30AM. Hot dinners are served restaurant-style on Tuesday, Thursday and Friday at 5:00PM. Additionally, sack lunches are made on Tuesday mornings and are picked up by Central Oregon Veterans Outreach for distribution at area homeless camps and by the Bend Community Center for their Tuesday Senior Meal. On Saturdays, we distribute soup to shut-in seniors at low-income apartment complexes.

In 2016, we served 53,916 meals.

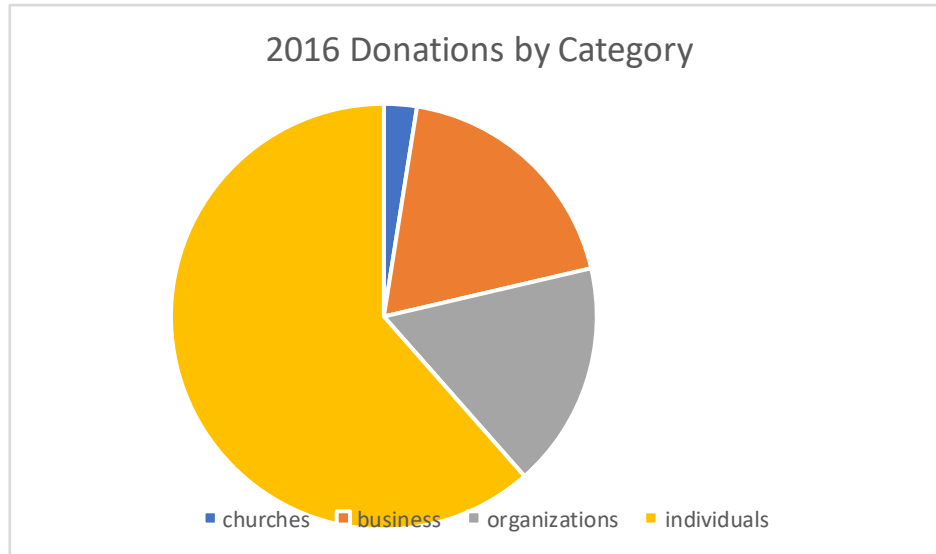
### **Operations**

Teams prepare and serve meals. Each team's leader is a certified food handler. Other teams shop for food and pick up donated breads and desserts from local markets. Our Program Coordinator oversees the purchase of ingredients from local grocery stores and obtains some donated or reduced price meat and canned goods from Neighbor Impact. Our fully loaded cost per meal (includes staff and all building costs as well as ingredient costs) is about \$4.10 per meal. Our 300+ monthly volunteers come from churches, civic groups, schools, businesses and corporations.

### **Facilities**

In 2010 a new kitchen was built on the ground floor of St. Helens Hall of Trinity Episcopal Church. The kitchen is certified “commercial” and is subject to regular county health inspections. The range was donated by Jan and Jody Ward. The dining room is clean and cheerful, with seasonal table decorations being provided by the Soroptomist Club. Patrons are served at tables with

placemats, silverware and napkins. A piano is available and is used frequently. A lovely mural on one wall was painted by local artist Kim Smallenburg.



### **Funding**

Operational funding comes from caring community members, local churches and organizations such as Newport Avenue Market, the Jonas Family Foundation, Brooks Resources, The Hunger Prevention Coalition, Bank of the Cascades, On Point Community Credit Union, Central Oregon Association of Realtors, United Way, Maybelle Clark Macdonald Fund and other grants.

### **Leadership**

The Family Kitchen is managed by an active Board of Trustees. 2017 members are:

David Butler (President)	Jerry Foxworth	Margi Robberson
Paul Primak	Letty Lees	Lee McGee
Dan Bileddo	Sherry Ortega	Peter Lovering
Bill Silliman		

Part-Time Program Coordinator: Cindy Tidball  
Part-Time Assistant Program Coordinator: Jan Hedges  
Part-Time Development and Marketing Director: Donna Burklo

### **Contact**

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