The Stewpot by the Numbers: 2021
By Nicole Kiser

850 guests were kept warm, sheltered and fed during Winter Storm Uri, thanks to the collaboration between the City of Dallas and service providers, including Oak Lawn United Methodist Church, the Salvation Army, Austin Street Center, The Bridge, OurCalling and The Stewpot.

129 people were vaccinated against COVID-19 at The Stewpot’s vaccination clinic, which was coordinated with the help of the Parkland HOMES program and Mission Oak Cliff.

$317,639 was raised at Soup’s On 2021. Brad Oldham and Christy Coltrin of Brad Oldham Sculpture incorporated the beet into their commemorative spoon design to honor event speaker Chef José Andrés and his non-profit, World Central Kitchen.

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What should we cover next? Take our survey: https://bit.ly/2WbMRsg

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Moses’s Journey
April/May 2020
By Poppy Sundeen

“It’s been a long, strange trip,” says Moses, referencing the Grateful Dead lyric to describe the twists and turns of his life. The journey began in Kan- sas, where he was taken from an alcoholic mother to a foster home. Then to another foster home. And then. And another.

The last person who fostered Moses put him to work in her restaurant and refused permission to participate in high school sports. “I had decent grades and was up for a track schol- arship to Kansas University,” he says, “but work kept me off the team my se- nior year.”

Disheartened, Moses quit school and headed west. He got as far as Denver, where he took a warehouse job. Laid off just days before he qualified for union membership, he decided to join the Navy.

The American dream, then a rude awak- ening
For close to thirteen years, the Navy was home to Moses. “It was perfect. I found the structure and stability I never had as a child.” He also found the volunteers who would share the rest of his life. “My wife and I had two kids, owned a home in Vir- ginia Beach, had investments—the whole thing.”

Then Moses’s world fell apart. His wife di- vorced him, and he sank into a deep depression. Over the next two years, he lost everything: his family, his naval career and the house he’d worked so hard to buy. He even lost his good health, suffering a stroke that left him with a limp and weakness on one side.

From homeowner to homelessness, fam- ily man to friendless
As his depression worsened, Moses turned to drugs—and away from the friends he’d made in the Navy. Eventually, in despera- tion, he called the one sister he was in touch with and asked for help. She brought him to North Texas, where she’d settled, and Mo- ses became a regular fixture on the streets of Grand Prairie. “I was parking and washing cars to make a few bucks.”

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Moses, referencing the Grateful Dead...

In Rememberance of Moses Vine

Moses first came to The Stewpot in 2008 to get a Texas ID. “The first thing you noticed about Moses was his elec- tric smile,” says Cindy Bailey, director of operations at The Stewpot. His boister- ous laugh and deep voice were so dis- tinctive that you could recognize them instantly, and they quickly became a routine echo in The Stewpot halls.

He made friends easily, always asking staff about their day and their families. A clever and thoughtful man, he came to Bailey regularly with his “million- dollar idea of the day,” which looked to improve people’s lives. “He was not perfect by any means, but his heart was always in the right place,” says Bailey.

In 2013, Moses became a STREETZine vendor, where he used his position to give passersby to needed resources. He talked to people on the street about The Stewpot, Family Gateway, Genesis Women’s Shelter and other available services, and he was always willing to give a dollar to a person in need.

With the help of his STREETZine in- come, the caseworkers at The Stewpot and a Veterans Affairs housing voucher, Moses was able to move in to his own apartment in 2019. When another cli- ent was no longer able to care for their dog, a black lab mix named Midnight, caseworkers instantly thought of Mo- ses, who was overjoyed at the prospect of having a dog for the first time in 20 years.

When The Stewpot began looking for someone to serve as a voice for clients on The Stewpot’s Community Ministries Board, Moses’s intelligence, million- dollar ideas and experience being and exiling homelessness made him a per- fect candidate. Though his attendance at board meetings was limited by the pandemic, Moses served on the board until his death.

Moses’s story was highlighted in a vid- eo at Soup’s On 2020, and he was a featured guest at the event. His electric smile was turned up to eleven as Moses described Stewpot staff as heroes for their help in the homeless community.

Moses’s health issues made it harder and harder for him to remain active in the community, and his COPD put him at a higher risk for contracting CO- VID-19, further limiting his ability to leave his apartment. As Moses’s health declined, Bailey and her family helped deliver groceries and pet supplies to his apartment.

In May 2021, Moses passed due to his failing health. A longtime part of The Stewpot community, his death was deeply felt, and he continues to be missed by both staff and clients. A me- morial coordinated by his sister, Lorisa Howard, was held at The First Presbyte- rian Church of Dallas in August 2021, and Moses was given an official mili- tary burial at the National Cemetery in Houston.
4,635+ hours were donated by Stewpot volunteers.

57 individuals received eye care at the annual Vision Health Day Clinic hosted by The Stewpot and Focus on Community. Services consisted of full eye exams or a pair of free reading glasses, depending on their eye needs!

$129,586 was raised for The Stewpot on North Texas Giving Day. Stewpot artist Charles Williams painted a special piece focused on the theme of the event: Rooted in Community.

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500,000+
pounds of food, valued at over $1 million, was recovered through The Stewpot’s food recovery program.

168,236+
pounds of food was distributed through The Stewpot’s food distribution program. Over 100 families a month were helped through the program.

DIAL 211
For help finding food or housing, child care, crisis counseling or substance abuse treatment.

ANONYMOUS
AVAILABLE 24/7, 365 DAYS A YEAR
2-1-1 Texas helps Texas citizens connect with state and local health and human services programs.
Megaphone
Vendor’s Holiday Menu

By Megaphone vendors

Put on the elastic pants and serve up a Megaphone meal using a vendor recipe sourced from their food memories.

Angel Gates (Hauida) was born in Vancouver and has lived in the city all her life. She’s a mother of three (four, if you count her dog), and has been involved with Megaphone for about three years.

Angel had a difficult upbringing in foster care, moving from home to home, and faced numerous challenges as an adult. But she persevered, and found a passion in the film industry. Angel is a talented actor and writer — Luk’Luk’I (2017) and Balmoral Hotel (2014) — and was twice nominated for a Leo award, for Best Lead Performance by a Female in a Motion Picture and Best Performance by a Female in a Short Drama.

“I didn’t know I could act. I had no idea I’d fall in love with the craft,” Angel says. “I love film. I love everything about it. I’d fall in love with the craft,” Angel says. “I love film. I love every-thing about it...” — Dwayne

Angel also shares her own powerful story through her role with Megaphone’s Speakers Bureau, which works to dispel stigma around substance use. She generously shares her lived experiences with violence and addiction to foster better connection and understanding.

“I hope to humanize people like me, to speak their truth.” — Dwayne

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This month, Angel says she might give her Bacon-Wrapped Stuffed Turkey recipe another shot.

Bacon-wrapped stuffed turkey

“The first year I tried it I thought [the bacon] would keep the turkey moist. It did, but it was full of grease,” she says, laughing. “I’ve gotten better at it since.”

Ingredients

- 1/4 cup balsamic vinaigrette dressing (such as Kraft)
- 1 small onion, chopped
- 1/3-1/4 lb boneless, skinless turkey breast, butterflied
- 1/2 cup water
- 1 package Stove Top Stuffing Mix for Chicken
- 3/4 cup canned whole herry cran-berry sauce, divided in half
- 8 slices bacon, raw
- 6 fresh sage leaves

Tips

- To butterfly a turkey breast, place turkey on cutting board, carefully cut turkey horizontally in half, starting at thickest long side of breast, being careful not to cut all the way through to opposite side. Open like a book.
- To pound the butterflied turkey breast, place turkey between 2 sheets of plastic wrap, pound with meat mallet or rolling pin to desired thickness.

Method

1. Preheat oven to 400 F. Pound turkey breast to 1/2-inch thickness and set aside.
2. Heat balsamic vinaigrette dressing in small non-stick skillet on medium heat. Add onions and cook 10 minutes or until crisp-tender, stirring frequently. Cool.
3. In a medium bowl, add water to stuffing mix and stir until just moistened. Stir in the dressing and onion mixture.
4. With a spoon, dollop the mixture down one long side of the turkey breast. Then spoon 1/4 cup cranberry sauce next to the stuffing mixture.
5. Starting at the covered side, roll up the turkey breast and place seam side down on a parchment-covered rimmed baking sheet.
6. Wrap bacon, with slices slightly overlapping, around the turkey roll. Turkey should be completely covered with bacon. Top with sage and press it gently into bacon.
7. Spray foil wrap with cooking spray and place over turkey, gently pressing foil onto bacon.
8. Bake 50 to 55 minutes or until turkey is done (165 F when a meat thermometer is inserted), uncovering after 30 minutes to brown. Serve with remaining cranberry sauce.

Waking to Hope: Interviews with Stewpot Clients

To wrap up the year, STREETZine’s Bill McKenzie and Nicole Kiser talked to clients of The Stewpot to ask what gave them hope.

“God wakes you up and gives you hope.” - Ramond

“My family gives me hope and God gives me hope by waking me up to see that everyone is still alive and okay.” - Christopher

“God wakes you up every morning and gives you hope.” - Anonymous

“Waking up for another day gives me hope to do something positive that day.” - Brandon Frazier

“God gives me hope. He is there no matter how things may go. There’s my hope.” - Elizabeth

“God gives me hope. He cares for me all the time.” - Shannon

“I am blessed to see another day and that keeps me going.” - Dwayne

“Jesus gives me hope. So does watching TV.” - Robert

“[I] know that there is opportunity, and that I feel optimistic, and, without a doubt, that there is free will to obtain it.” - Rasheid

“I know that everyone says Jesus is coming back...I really wish that day would hurry up and get here.” - Elena

“Something told me to be a voice for those who have passed with violence and addiction to foster better connection and understanding.” — Dwayne

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Stewpot Artists

Edwin Fuller

Leon Pollard

Saturnino Torres

Luis Arispe

Cornelious Brackens Jr.

Help The Stewpot respond to COVID-19

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If at any time you feel a vendor is in violation of any Dallas City Ordinance please contact us immediately with the vendor name or number at streetzine@thestewpot.org

CHAPTER 31, SECTION 31-35 of the Dallas City Code

PANHANDLING OFFENSES

Solicitation by coercion; solicitation near designated locations and facilities; solicitation anywhere in the city after sunset and before sunrise any day of the week. Exception can be made on private property with advance written permission of the owner, manager, or other person in control of the property.

A person commits an offense if he conducts a solicitation to any person placing or preparing to place money in a parking meter.

The ordinance specifically applies to solicitations at anytime within 25 feet of:

- Automatic teller machines
- Exterior public pay phones
- Public transportation stops
- Self service car washes
- Self service gas pumps
- An entrance or exit of a bank, credit union or similar financial institution
- Outdoor dining areas of fixed food establishments

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Any other ideas? Take our survey:


VENDOR #