



Breaking Bread



A Newsletter of the Capuchin Soup Kitchen
1820 Mt. Elliott Street • Detroit, MI 48207

313-579-2100

Summer 2017
www.CSKDetroit.org

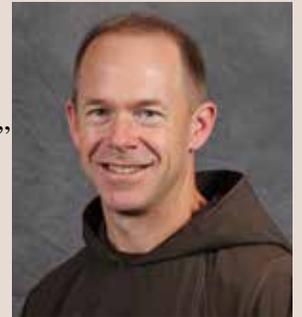
Notes from Br. Jerry

With the announcement of the Beatification of our Capuchin Friar Solanus Casey on November 18 at Ford Field, I've had a lot of people ask what this means for the Capuchin Soup Kitchen.

When I think of the long lines of people that waited to see Fr. Solanus, what I'm reminded of is how much people suffer in our world. The Beatification is, in many ways, a very public acknowledgement of the amount of suffering that people face and a challenge to all of us to try to respond in some faith-filled way to what we ourselves and/or what others are going through.

It might be checking in on a neighbor in need; carefully listening (like Fr. Solanus) to what someone is going through; or maybe questioning tendencies in policies in education, transportation, housing, and health care that might perpetuate some types suffering. And we ask for God's help to find this healing.

The odds sound overwhelming, but I really like an old A.A. saying, "Do the next right thing." I find this comforting. The other comforting notion is that from its very beginning in 1929, the Capuchin Soup Kitchen was a collaboration of volunteers, community leaders, donors, people praying for the poor, friars, and all sorts of people trying to respond to the suffering brought on by the Great Depression. That teamwork continues today. Fr. Solanus didn't individually begin the Soup Kitchen, but he was there as a key part of the team that brought it about. Much like today, where the Soup Kitchen doesn't rest on the work of any one person, but rather a large assortment of people working and struggling together to "do the next right thing."

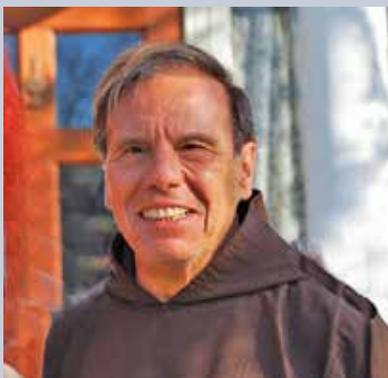


Br. Jerry Johnson

Br. Jerry Johnson O.F.M. Capuchin

Welcome Back

We welcome back to Detroit our Br. Joe Monachino. He will be on the Soup Kitchen pastoral staff.



Br. Jerry Re-Elected to Provincial Council

The 2017-2020 Provincial Council



First Row: L-R: Provincial Minister Michael Sullivan, Vicar Provincial Steven Kropp
Back Row: Capuchin Friars David Preuss, Daniel Fox, Jerome Johnson

It's Not Too Early to Plan for SOCK

Please not only mark your calendars for October 27, but start asking your friends (and company/ organization) to purchase a table to the Soup Kitchen's largest fundraiser, SOCK (Support Our Capuchin Kitchen) to be held Friday, October 27 at the Cobo Center's Grand Riverview Ballroom. John C. Carter, President, Michigan Middle Market of JP Morgan Chase & Co., will be our 2017 chairperson. For details on how to secure sponsorships, tables, individual tickets, bid on silent auction items, donate silent auction items and more: www.CSKDetroit.org/SOCK or contact Erica Sanders at esanders@thecapuchins.org, 313-579-2100 ext 170.



Capuchin Soup Kitchen's Wish List

- \$70,000: Any donation towards a new roof at Jefferson House is appreciated
- \$10,000: 40 Gallon Steam Kettle for Meldrum Kitchen
- \$4,000: Central Air for "On the Rise" bakers' 12-man residence
- Childrens' & Mens' Clothing (we have plenty of women's clothes)
- Backpacks
- Men's and Women's underwear and socks for shower program.

Miracles Still Happen at the Capuchin Soup Kitchen

By Br. Ed Conlin,
Pastoral Staff Member

Have you ever said, "I'd really be more religious if I saw a miracle?"

Well it's safe to say God is still in the market for the miraculous. We, Capuchin employees who are blessed to work with the homeless and disenfranchised of Detroit, are aware of the power of God still at work today.



Scripture says, "God has chosen the poor of this world to be rich in faith."

Nearly everyone who enters the kitchens greets us with "I am blessed today...how about you?"

I personally know many guests who say, "Though I should be dead several times over, God has kept me alive for a purpose...to tell my story and love the people in the Kitchen."

At June's presentation commemorating the 60th

anniversary of Fr. Solanus' death (held at the Solanus Center), Hope told her story of waking up in the Wayne County morgue with a toe tag. As she sat up, the mortician gasped a prayer of shock. Hope had been set on fire in a drug house. After three months in a coma, she was able to return to the Kitchen, acquired a small apartment and be reunited with her children. She is a regular attendee of our Capuchin Soup Kitchen spirituality group, a church member, and a loving 'mother' of the young women. (They know she knows suffering & they feel her love.)

As I entered one frigid winter morning (angry at God because my car heat had gone out & my fingers were frozen), James approached me to say, "Brother Ed, I'm so blessed – see I have no frostbite on my hands and God kept me pretty warm under the bridge last night. I'm so thankful to have this Kitchen, this free coffee, and you as a friend."

I was complaining yet I slept in a warm bed and have a job. James was thankful though he has nothing. When I asked him how he could be so thankful, he simply said, "It's my choice Br. Ed. We all have trials, but we receive more blessings than difficulties if we look for the good & live in gratitude."

That's my biggest miracle, I learn so much from those who have so little!

Note: If you wish to view Br. Ed's Solanus Center presentation — www.SolanusCenter.org/videos

Heritage Tomatoes- More than a Memory

By Patrick Crouch, Earthworks Urban Farm Manager

When my thoughts turn to summer, I don't think much about the beach or boats or BBQ, my thoughts turn to the tomato. While we seem to have generally become indifferent to the merits of home grown spinach, broccoli, or carrots, the home grown tomato seems to retain a place in the hearts of many. What is it about this fruit (native to what we now call Mexico) that captivates the palate so much?



It may have taken awhile, but its popularity is now firmly enriched within our culture. Be it fried green, pickled, made into salsa, curries, pasta sauce, ketchup or sliced on a sandwich, it's pretty hard to make it through a day without eating at least a little *Solanum lycopersicum*. Perhaps it's the tomato's combination

of sweet, acidity, and umami flavors that make it so versatile and almost universally loved.

Think of fond memories of a tomato plucked in the warm summer sun out of Grandma's garden (and then be consumed in as messy a fashion as possible). But it is difficult to purchase that tomato found in our Grandma's garden, many years ago. As we have bred tomatoes for even ripening, uniform size, disease resistance, and the ability to ship around the world – we have lost much of the sugars, acids, and texture that we remember.

Fortunately there are plenty of farms growing old fashioned varieties or new varieties that have great flavor, including Earthworks Urban Farm. You can get your hands on these juicy tomatoes by coming out and volunteering with us or visiting our market stand which takes place every Thursday from 11am-2pm at the Meldrum location until November 16th. I look forward to seeing you there.



Compassion

By Reggie Huff, Capuchin Services Center Manager

As you know, one of the values of the Capuchin Mission is that of "compassion." It may mean different things to different people, but I like what it says it means, "Unconditionally embracing people and loving them with heart and mind."



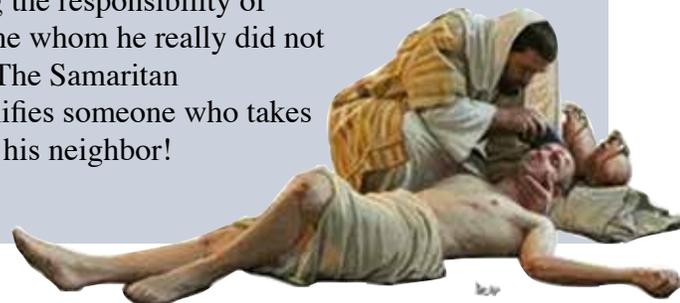
At the Services Center we don't get to choose who we serve, what kind of person they are, or what mindset they bring with them. We serve people from all walks of life, from all nationalities, cultures, races, genders and orientations. We may agree or not agree with their beliefs, ideas, or look on life. That doesn't matter. What does matter is that they are a fellow human-being that need us, and we need them.

Since I have been at the Services Center, I have encountered a variety of people. One of the things

that I have found consistent is that people come to us because they believe they will be treated with respect, dignity, compassion and justice.

In the Biblical parable of the "Good Samaritan," we can learn much on how to treat our neighbor (who is any one that comes to the Services Center). The Good Samaritan saw a man that had been robbed and beaten and he had COMPASSION on him. Though others had earlier seen the man but chose not to help him, it never occurred to the Samaritan man to consider what the nationality of the injured man is. He did not just say, "Depart in peace, be warmed and be filled," but instead he took the time to tend to the wounds of the injured man and brought him to an inn for rest and healing.

Here is a complete stranger who is owning the responsibility of someone whom he really did not know. The Samaritan exemplifies someone who takes care of his neighbor!



Giving Back



Although the Capuchin Friars are given the credit for serving those in need through the Capuchin Soup Kitchen, those who

are closely affiliated with the ministry know that it TRULY takes a village to do all that the Soup Kitchen accomplishes. All of these good people have made the Capuchin Soup Kitchen mission their own.

And just like a tiny stone that finds its way into a pond, a ripple is created...and that ripple creates additional ripples...and pretty soon the pond has taken a new vision. In this Breaking Bread issue, we are sharing stories of four of our partners in ministry who have created new landscapes for the Soup Kitchen.



Volunteers Frank and Maureen Jerneyic explain, "It is not just 'giving back.' It is listening to God and doing what He asks.

Fr. Solanus was an

incredible example for all of us. And what we all find is that we always receive back so many more times what we give. The Capuchins embrace the basic needs for food, clothing, and shelter for those of God's people who are in need. To see the Capuchins in action with such joy calls us to support and help them in any way we can. It is the least we can do. They are God's angels walking amongst us!"

The Ahee family recently held the 36th annual Capuchin Souper Summer Celebration at Comerica Park. Thousands attend this yearly, festive event and all proceeds of the jewelry auction assist the Soup Kitchen.



Bettejean Ahee and Br. Jerry at the Capuchin Souper Summer Celebration

The Ahee family explains, "The Capuchins became our favorite charity for so many reasons. Our parents, Edmund and Bettejean Ahee, came to their seven children in 1981 and our father, Edmund, said, 'Thank God, you will always know where your next meal is coming from, but many of my friends stood in the Soup Kitchen's line during the Depression.' (He lived on East Congress in Detroit where he supported his family during the Depression.) 'My generation knows this, but I want you to raise awareness of the Capuchins for the younger generation.'

"That was the advent of the Capuchin Souper Summer Celebration. We have received so many blessings and miracles from Father Solanus, for which we are eternally grateful."



Mike Schodowski, founder of the upcoming 24th annual Benefit on the Bay and Bocce with the Brothers events, echoes a similar sentiment. "At a young age, my parents instilled in us seven kids the importance of giving back, of being thankful for what we have, and always

demonstrate humility. They encouraged us to live a somewhat simple life. I feel the Capuchin Brothers mirror my upbringing."

"I work with two of my brothers and our brother-in-law. As a company and family, we are committed to the Capuchin Soup Kitchen. It's our way of giving back, to be thankful for what we have, and to stay humble. We were taught that when you give, expect nothing in return. This is my 34th year as a volunteer for the Capuchin Soup Kitchen. It has brought me and my family so much joy."

As you can see, each of these individuals has created a wonderful effect for the Capuchin Soup Kitchen. Are you looking for a way that you can assist others? It might mean volunteering to sort clothing at our Capuchin Services Center or hosting a wine party (whose proceeds go to the Soup Kitchen). It might mean providing a ministry of presence to our guests during the meal or encouraging your child to set up a lemonade stand (whose donation jar will find its way to the friars) or remembering in prayer people who are facing dire circumstances. There is so much work to do...let's do it together. Let's create ripples of change that benefit our brothers and our sisters.

Gardens of Compassion

By Nancyann Turner, OP, Manager of Capuchin Soup Kitchen Children & Youth Program



Many of us might remember the self-centeredness and narcissism of our youth. This is a normal phase for adolescents and young adults as they move through developmental stages of emotional and intellectual maturation. For many, as they develop a healthy sense of self, they are also able to connect with and respect others without losing their own values and identity. To learn to care for others, to understand another's feelings and circumstances are wonderful levels of development. Educators call these learnings empathy and compassion.

How does one instill compassion? How does a teen become aware, truly aware of another's situation? Our children need both empathy and compassion—which will eventually lead to solidarity with other human beings. Empathy goes beyond sorrow, but is an identification with another in need or pain. Compassion goes even further. As our youth mature, they not only feel sorrow for, identify with, but seek action to meet the other person's needs. Compassion moves the heart and mind to justice.

Many of our Rosa Parks Programs are designed to create a positive and safe climate for developing empathy and compassion with our youth. All summer long and into the fall, three of our older gardeners are working with senior citizens next door to do gardening with them. These students helped build

the raised beds right near the senior residence. They meet weekly with a group of older adults to help plant, weed and water. They are becoming friends. But most important, our teens are learning how hard it was for these older folks not to have a fresh tomato or to be able to grow their own greens and flowers.

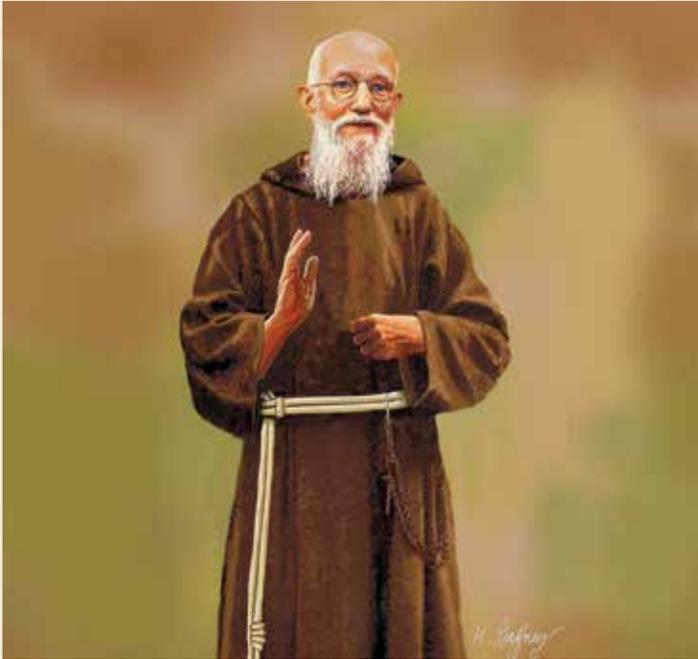
Another group of Rosa Parks participants have visited Flint and learned first hand about the water shortage and problems there. As they listened to mothers speak about how difficult it was to have a new baby in the house and only be able to use bottled water for cooking and bathing, our children began to appreciate the difficulty of others. More importantly, they want to do something to help and will determine some actions later this summer. (As we go to press, we have just heard that one of the hopeful mothers who spoke to us in Flint was murdered. We are still in grief over this tragedy. However, it renews our determination to continue the mission of justice and peace building with our youth, the future citizens of Detroit.)

Future art projects include "Walking in Another's Shoes" as well as other projects pondering how to walk more gracefully and generously in one's own shoes. Children decorate a shoe box and try to imagine seeing things from another's point of view—walking in someone else's shoes. During the art session, they discuss how to console a friend who is sad or sorrowful

Thus, we pray with the words of Dr. Benjamin E. Mays, the great president of Moorhouse College in Atlanta:

**“O God. Help us not to raise a new generation of children with high intellectual quotients and low caring and compassion quotients; with sharp competitive edges, but dull cooperative instincts; with a giant commitment to the big ‘I’ but little responsibility to the bigger ‘we’... with more and more knowledge and less and less imagination and appreciation for the magic of life that cannot be quantified or computerized; God, help us raise children who care.”
Amen**

**Saturday, November 18,
Ford Field, Detroit
Fr. Solanus Beatification
Ceremony**



As we went to press, details are still being determined.

Want to be notified of the Beatification details?
Go to www.SolanusCasey.org/Beatification

Sunday, November 26

Solanus' Birthday Celebration with special 12 Noon Mass, St. Bonaventure Chapel, 1760 Mt. Elliott, Detroit. A reception follows.

A Novena of Prayers

November 30th through December 8th. The reason for these particular Novena dates for advancement of the Cause at this time is in conjunction with Fr. Solanus' own Novena that he made (back in 1896) to the Blessed Virgin Mary ending on the Feast of the Immaculate Conception. He asked the Blessed Virgin's help to give him direction for his own vocation. On the ninth day of the novena he received an answer from her "go to Detroit – go to Detroit" and it was where he would find the Capuchins. "Deo gratias." Please feel free to inquire for Novena Prayer Leaflets from the Fr. Solanus Guild Office.
(313) 579-2100 x 140.

CAPUCHIN SOUP KITCHEN CALENDAR OF EVENTS

Saturday, August 19, 8:30a

6TH ANNUAL BWI WARREN GOLF OUTING
Hickory Creek CG. Benefits the Soup Kitchen. Call 586-850-0214

Friday, August 25 10:00a

HENRY FORD OPTIMEYES GOLF OUTING
7th Annual Four Person Scramble in support of the eye care clinic at the Capuchin Soup Kitchen. Call 248-577-3655.

Friday, August 25 5:30p

24TH ANNUAL BENEFIT ON THE BAY

The event includes appetizers, dinner, dancing, beer, wine, and desserts. There will be live auction items plus the silent auction will feature over 100 items. Popular speed artist, Dave Santia, will be creating portraits as a live auction item. A "live" wine bar will be a silent auction item. Early purchasing of tickets is encouraged as the event often sells out. Tickets are \$65 per person and are available by calling 313.579.2100, ext. 153

Thursday, September 21, 7p

INTERNATIONAL DAY OF PRAYER

Join the Capuchin Soup Kitchen and Solanus Center staffs at the St. Bonaventure Monastery Chapel, 1760 Mt. Elliott, Detroit. Keynote speaker will be Rochelle Riley, the highly esteemed and award winning Detroit Free Press writer. We will pray for world peace, Detroit peace, and peace in our own hearts. Secured parking.

Sunday, October 8, Noon-7p

FR. SOLANUS CASEY SOUPERBOWL

The 26th annual Fr. Solanus Casey Souperbowl will be held Sunday, October 8, Noon-7pm at the American Polish Century Club, 33204 Maple Lane, Sterling Heights. The Ancient Order of Hibernians, Fr. Solanus Casey and Ethel Kennedy divisions, Macomb County, will host the annual event that has raised over more than \$320,000 for the Capuchin Soup Kitchen. A \$25 donation includes Celtic music, Irish step dancing, and dozens of varieties of soups and breads. Last year over 40 restaurants and bakeries participated in the all-you-can-eat event. Admission is free for children 12 and under. Tickets are available at the door. The first 1,000 participants receive a special 26th anniversary souvenir commemorative soup bowl. For more information, call 586.751.3575 or 586.573.4121.