

## Rosa Parks CYP Participants Grow While Gardening

*Children learn Capuchin values while cultivating gardens*

Founded over 25 years ago, Sister Nancyann Turner and the late Daryl Smith worked with the Capuchin Friars to bring the Rosa Parks program to life and started an educational garden club. Sister Nancyann and Mr. Smith wanted to help their community by teaching kids how to grow and cook their own food. Over the years, dozens of children have passed through the program's doors, including several families with multi-generational gardeners.

Fannie (11) and her younger sister, Barbara (10), are currently in the program and are the youngest in one of the multi-generational families we serve. "I enjoy getting to spend time with my friends while doing something educational," Fannie says. "At home, I garden with my oldest sister, Mama Cakes, who was also in the garden program."

In addition to learning how to grow and cook food, our gardeners work towards developing other skills, such as working on a team, peaceful problem-solving, and, most importantly, being brave, kind, and respectful.



◀▲ Children enrolled in the Rosa Parks Children and Youth Program cleaned up the garden at the end of last season.

Gardeners receive a small stipend as part of this educational program, which helps them develop a deeper understanding of responsibility, dependability, and hard work. "Being a gardener didn't just teach me how to grow and cook food - I have a

deeper understanding of where my food comes from", says former gardener Jamar (16).

We encourage creativity and curiosity through art, workshops, field trips, self-reflection, and team bonding activities. Working on a team was one of the things that helped former gardener Makayla (17) during her time in the program. "Gardening helped me meet new people and make new friends, which will be an important skill when I hopefully win the election for Student Body President". And win she did!

I could not be prouder of the growth I've seen in my few short months as the Rosa Parks Children & Youth Garden Coordinator - not just in our garden, but in our gardeners.

*by Sepideh Shokri, Garden Coordinator,  
Earthworks Urban Garden*

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## WORKS OF MERCY

### VOLUNTEER OPPORTUNITIES

The Capuchin Soup Kitchen depends on others in the community who share our concern and commitment to people in need. You can view and sign up for the volunteer opportunities below here: <https://ofmcap.cc/CSK-Vol>

SCAN ME



#### Capuchin Soup Kitchen – Meldrum & Conner locations:

- Preparing food & trays for guests
- Wiping and sanitizing dining room tables and chairs
- Special events & projects

#### Capuchin Services Center:

- Sorting and organizing clothes
- Stocking and organizing food items
- Special events & projects

#### Rosa Parks Children & Youth Program:

- After school tutoring assistance
- Art therapy program assistance (no art skills required)
- Special Events & Seasonal Activities
- Volunteers are asked for a weekly commitment per academic semester

#### Earthworks Urban Farm:

- Mixing soil/making soil blocks or germination trays
- Planting/seeding/thinning seedlings
- Cultivating/weeding beds & flipping compost
- Other tasks related to gardening or farming



## Food, Memories and Tributes

by Br. Gary Wegner, OFM Capuchin  
Executive Director



I met Fr. André nearly 36 years ago. I was newly ordained. Fr. André, Fr. Leo, and I were assigned to be the first Capuchin friars to serve Maternity B.V.M. Parish in Chicago. At our first meeting, with the brashness of youth, I told André that I would do whatever he asked of me, but that I did not want to do youth ministry. André listened to me, then asked me to lead the youth ministry. André also gave me a lot of freedom to figure out how to revive a ministry that had been falling apart. André let me make mistakes.

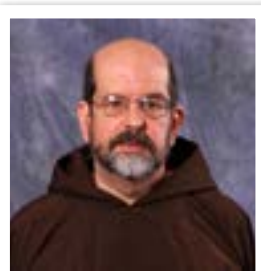
In the youth ministry and beyond, André gave me the freedom to experiment and try new things, even if he wasn't so sure they were the best ideas. Sometimes they were, sometimes they weren't. The gift André gave me was the freedom to try, to learn, and to lead. It took me years to fully appreciate what a patient and fraternal mentor he was for me. I also learned that as Capuchins, we are most effective in ministry when we work together.

Throughout the years, I have tried to be faithful to what I learned in

those first years from Fr. André. For me, it is a blessing to work alongside other friars, our employees, and volunteers at the Capuchin Soup Kitchen. I have also learned through my years of Capuchin ministry that, like the Detroit Lions, the Detroit Tigers, or any other sports team, our roster changes.



▲ In May, Archbishop Edward J. Weisnenburger, (top right corner) the new Archbishop of the Catholic Archdiocese of Detroit and other bishops from Michigan and Ohio spent time together at Capuchin Retreat Center. Archbishop Weisnenburger will give the opening prayer at SOCK this year.



▲ Br. Rob Roemer moves to the Monastery to serve as Guardian.



▲ Br. Fred Cabras is the new Director of the Capuchin Services Center.

A recent change has been the transfer of Br. Rob Roemer, from serving in the Capuchin Soup Kitchen as the Director of the Capuchin Services Center, to full-time ministry as the Guardian (superior) of St. Bonaventure Monastery, where many of us live.

When Br. Mark Joseph Costello, our Capuchin Provincial Minister, first spoke to me about this change, I was admittedly not happy. Brother Rob has done a fantastic job for the past 4 1/2 years at the Services Center. His work ethic, attention to detail, and integrity have strengthened the ministry. The families who come to the Capuchin Services Center looking for assistance have been well served. As one staff member told me, "Br. Rob can be very demanding, but he doesn't ask anyone

(Continued on next page)



## Food, Memories and Tributes - Continued

to do what he doesn't do." Br. Rob sets high standards and then encourages his staff to meet them, all for the sake of our guests.

Succeeding Br. Rob at the Capuchin Services Center is Br. Fred Cabras. Having served as the part-time Director of Social Services, Br. Fred is no stranger to that ministry. He is already bringing his take on how to enhance our services. I believe it is in good hands and will enable us to continue serving our guests with compassion and dignity.

Throughout the summer, we also have two young friars, Br. Layola and Br. Jonse. They are students in theology at the Catholic Theological Union at Chicago. During the summer, they are assigned to various ministries throughout the province. While these two young friars are with us only for the summer, I hope we will allow them to experience full-time ministry and even offer their ideas on how to accomplish the work we do serving our guests. I hope that Fr. André is looking down on the ministry and recognizes his impact on me and how I try to lead as Director of the Capuchin Soup Kitchen.



## SOCK 2025

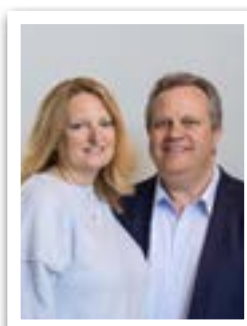
Each fall, the Capuchin Soup Kitchen gathers its extended community for the **SOCK Dinner**—short for **Support Our Capuchin Kitchen**—this signature fundraising event brings together generous hearts, compassionate leaders, and longtime friends.

On Friday, October 24, 2025, SOCK returns to Huntington Place, where guests will enjoy a shared meal, powerful storytelling, and a moving celebration of those who make our work possible. To attend or support the event, sponsorships and tickets are available at: [www.sockdinner.org](http://www.sockdinner.org).

Our 2025 SOCK Co-Chairpersons are Dan and Kris Weingartz. Their family business, Weingartz, is the Presenting Sponsor. Dan and Kris are the heart behind this year's SOCK Dinner, leading with generosity, humility, and a deep commitment to service.

Parents of four, they each serve on several nonprofit boards and live out their values daily. Their leadership is a perfect match for this year's SOCK theme: **Powered by Compassion. Equipped to Serve.**

A highlight of the evening will be the presentation of the **Silver Soup Bowl Award**. It recognizes those who go beyond a single act of kindness—those who consistently give of themselves to nourish the body and spirit of our guests. Whether through time, resources, or advocacy, recipients embody the values of compassion, humility, and solidarity that define our



▲ Kris and Dan Weingartz



work. This year's honorees reflect that commitment:

### **Tom Celani and the Celani Family Foundation**

Through signature events the Celani Family Foundation has brought people together to support the Capuchin Soup Kitchen and nourish families across Detroit.



### **Midwest Independent Retailers Association (MIRA)**

Led by Bill Wild, MIRA has helped brighten the holidays through generous donations of turkeys and festive staples. Their partnership enables families to celebrate the season with care and support.



### **MST Steel**

MST Steel has consistently supported the Capuchin Soup Kitchen for over 30 years. Under the leadership of Rich Thompson—and now joined by his son Jack—the company continues to pass down a deep-rooted commitment to service.



### **Schaller Group**

Grounded in the belief that people come first, the Schaller family has helped sustain our mission for decades.



by Lindsey Meyer, Director of Corporate Relations, Capuchin Soup Kitchen



# Safety Is Our Top Priority

by Br. Tien Dinh OFM Capuchin  
Assistant Executive Director



As we all know, it has become standard to pass through a metal detector when entering theaters, sports venues, and many other public gathering spaces. At the Capuchin Soup Kitchen, after a few concerning incidents and careful consultation with our leadership team, we made the difficult but necessary decision to install metal detectors at our Conner site.

This measure is not meant to single anyone out. Instead, it is a step toward ensuring the safety and well-being of everyone, especially our guests who come here seeking



▲ Security staff prepare the scanners to protect guests, staff and volunteers during an upcoming meal.

nourishment and peace.

Since the installation, many of our guests have adjusted with understanding and grace. Some have even expressed gratitude, knowing that this added measure helps

preserve the sense of welcome and safety that defines our mission.

At the Capuchin Soup Kitchen, we remain committed to creating a space where all are respected, protected, and cared for—because everyone deserves to feel safe when they sit down to share a meal.



## Set Sail with Benefit on the Bay

Mike Schodowski first volunteered at the Capuchin Soup Kitchen (CSK) as a young man. The experience of feeding the poor led to a lifelong relationship with CSK, as well as the Detroit Capuchin friars of Bonaventure Monastery. Each year, Mike, his family, and his business, Shelving.com, host several CSK special events. One such event is the Benefit on the Bay.

A donation from the Schodowski family and Shelving.com covers 100% of the cost. To date, Benefit on the Bay has raised over \$3 million for Capuchin Soup Kitchen. This year, Benefit on the Bay is

scheduled for August 22, with doors opening at 5:30 p.m. at MacRay Harbor in Harrison Township, Michigan. Join us for an evening that includes fabulous food, silent and live auctions, and an afterglow. Please visit [www.benefitonthebay.org](http://www.benefitonthebay.org) to purchase tickets.

by Danielle Bell, Fundraising  
Events Manager

  
**Sign up  
today!**



## CAPUCHIN SOUP KITCHEN

CSK Conner Meal Site:

4390 Conner  
Detroit, MI 48215  
313-579-2100 ext. 4216

CSK Meldrum Meal Site:

1264 Meldrum  
Detroit, MI 48207  
313-579-2100 ext. 2205

Spiritual Care:

Offered at both CSK Conner &  
Meldrum Meal Program Sites  
313-579-2100 ext. 2209

Capuchin Services Center:

6333 Medbury St  
Detroit, MI 48211  
313-925-1370

Rosa Parks Children and  
Youth Program:

4390 Conner  
Detroit, MI 48215  
313-579-2100 ext. 4224

On The Rise Bakery & Cafe:

1780 Mt Elliott St  
Detroit, MI 48207  
Phone: 313.922.8510

Earthworks Urban Farm:

1264 Meldrum St.  
Detroit, MI 48207  
313-579-2100 Ext. 2204

Jefferson House:

8311 E. Jefferson  
Detroit, MI 48214  
313-331-8900



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