



Breaking Bread Newsletter

Feeding Bodies, Nourishing Spirits, Strengthening Communities

Summer 2022

Capuchin Soup
Kitchen



Meldrum Expansion Plans Announced

Details Released - Project to Complete by April, 2023

Significant changes are coming to Meldrum. In a few months, construction will begin on a project that will allow the expansion of the shower program, additional administrative office space, a new roof equipped with solar panels, and a separate prefabricated building for the Earthworks farm.

pandemic, which was moved outside into a heated mobile shower set-up in the parking lot. With the new construction, the program will be able to move back inside into a larger space and will now include a laundry facility that the shower program staff can use to wash towels and washclothes. Volunteer Coordinator Rita Johnson joyfully anticipates that this

Brother Gary Wegner, Executive Director said, “this expansion will include a partial second floor to serve as a conference room and upgrades the community room and dining area both cosmetic and practical—including an air filtration system now that the world has to live in tandem with the Corona virus.”



expansion will bring back the number of clients to pre-pandemic levels and higher.



Lastly, Earthworks Director Wendy Casey shared her excitement over this expansion, saying, “this will

The Global pandemic significantly impacted operations at the Meldrum site as it did throughout the community. Despite the Covid-caused changes, the Capuchin Soup Kitchen did see a notable increase in financial support from the community which helps fund the expansion of the Meldrum site. Brother Gary reports that the construction will begin in the next few months and projects that the total expansion will be complete within 8 to 10 months.

be an opportunity for us, to not only have a more dedicated space but a space that will be created specifically for our needs—to house our tools & machinery, office space, etc. It’ll be very beneficial in helping to make us more productive”.

One of the most significant changes involved the shower program during the

Ultimately, this expansion is a testament to the Capuchin value of partnering. Br. Gary explained, “partnering involves a sharing of gifts and responsibilities to fulfill a common mission. Our donors generous support has not only helped us survive the last two years but it also helps us to construct a future of service to our community.”

WORKS OF MERCY

VOLUNTEERING RETURNS!

We are happy to welcome volunteers back to partner in ministry with us. There are some safety requirements and we you can read them when you sign up. You can sign up for any of the opportunities below here:

<https://ofmcap.cc/CSK-Vol>



Capuchin Soup Kitchen – Meldrum location:

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

Capuchin Soup Kitchen – Conner location:

- 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

Earthworks Urban Farm

- Mixing soil/making soil blocks or germination trays
- Planting/seeding or thinning out seedlings
- Pricking out seedling/transplants
- Harvesting/processing produce
- Cultivating/weeding beds & Flipping compost
- General cleanup and other tasks generally related to gardening or farming.



Who Founded CSK?

by Br. Gary Wegner, OFM Capuchin
Executive Director

Donors who receive acknowledgment letters by now will have noticed that both Br. Tien and I sign the letters. The staff here at the Capuchin Soup Kitchen have learned that either one of us is able to make decisions. We work together. We collaborate with each other and with the staff and volunteers who serve our guests.



▲ Br. Gary Wegner chats with staff as the day begins at the Capuchin Soup Kitchen.

Collaboration has its roots in the very beginnings of the Capuchin Soup Kitchen. So much so that the question of who “founded” the Soup Kitchen is complicated. Recently, Br. Nick answered a call from a great-niece of the late Fr. Herman Buss. She referred to Fr. Herman as the “Founder of the Soup Kitchen”. Later that week I received a letter from the granddaughter of Mr. Ray McDonough. She called her grandfather a “Founder of the Soup Kitchen” and expressed disappointment at the lack of acknowledgment on our webpage.

Who is the Founder? Most would say Bl. Solanus. Yet, Br. Francis Spruck worked with Bl. Solanus passing out sandwiches to men who came to the Monastery door.

When the number of men seeking food from the friars overwhelmed them, they went to Fr. Ulrich Danner, the Guardian of the Monastery, and asked for help. Fr. Ulrich asked Fr. Herman Buss to do something. Fr. Herman and lay members of the Third Order of St. Francis then organized the Soup Kitchen.

What about Ray McDonough? From the beginning, he would be instrumental in the Soup Kitchen’s operation. Ray begged and gathered donations. He organized the work of the kitchen and would keep at it for thirty years.

So, who is the Founder of the Capuchin Soup Kitchen? Bl. Solanus, Br. Francis, Fr. Ulrich, Fr. Herman, the leaders of the Third Order or Ray McDonough? Perhaps we can even say that the real founder was the Spirit who led thousands of hungry men in the depths of the Great Depression to trust that if they knocked on the Monastery door they would be given food to eat. Today, the friars, staff, donors, and volunteers continue to serve those who come to our door in that same Spirit.



Remembering Ed Collins

Face of the On the Rise Bakery credited R.O.P.E. Program for Success

Ed Collins' life was complicated—something we know is easy for life to be. However, the way his life began, is not how it ended thanks to his involvement and eventual leadership within the R.O.P.E. Program and 'On The Rise' Bakery, starting in the early 2000's.

Ed was one of the earliest participants of the ROPE program, and quickly became an important part of its growth given his previous experience with baking. Br. Bob Malloy, Director of Pastoral Care joked that after their first baking instructor had to abruptly leave, Ed was their knight-in-shining-armor after becoming their default teacher, turning what was initially an experiment into a scalable program.

“One thing about Ed that brought success to the program was the fact that he was so

driven to make his life meaningful, and would stop at nothing. He was very dedicated to what he did and to keeping his life on track”, says Br. Bob. To date there have been roughly 120 graduates of the ROPE program!



▲ Ed worked closely with Br. Ray Stadmeier.

▼ Ed spoke passionately and trained volunteer bakers.



Before there was an official bakery, Ed would visit different parishes, delivering baked goods and running bake sales. He used these times to connect with the community, recruit for the ROPE program, and share his passion for the Capuchins—passions that would lead him all the way to Harvard, where he had the

opportunity to share his life story and the amazing work he did for returning citizens and the Capuchins.

His impact is deeply felt, and his memory will live on with every loaf that rises in the bakery.

On the Rise Bakery Moves to Solanus Casey Center

New Location Allows OTR to Serve Center Guests, Parishes & Sites

After almost 10 years at their Gratiot location, 'On the Rise Bakery' has moved into a newly built addition of the Solanus Casey Center. Director of Food Services & Hospitality, Alison Costello, is excited about the move and looking forward to how it will help expand the ROPE program and the hours available for work.

During quarantine, to prevent layoffs after having to close the cafe, bakers & other

staff worked at different soup kitchen sites instead. This had the added benefit of kitchen sites being able to serve fresh bread and pastries daily, something the bakery hopes to continue.

Costello remarks that “everything will come full circle. Solanus Casey & Herman Buss started the soup kitchen, and since the bakery plus the ROPE program are part of that ministry, everything will be together.”

The Joyful Service

by Br. Tien Dinh OFM Capuchin
Assistant Executive Director

As Brother Gary mentioned in his article, collaboration is an important part of the Capuchin Soup Kitchen and has its root in the very beginning.

We rely and depend upon the time and efforts of those who share our concern for and commitment to serve people in need. During the recent 2022 National Volunteer Week, we wanted to take time to show our appreciation to all the volunteers who help make our ministry what it is! Some of the volunteers have been with us all throughout the pandemic while others are just starting with us, but one thing



is for certain, we couldn't do it without their joyful service!

Max Morrison, the Director of Volunteer Services mentioned that "Volunteers

are the heart of the Capuchin Soup Kitchen. I have met some of the most dedicated, caring, and empathetic people during my years

working with volunteers at CSK. We welcome anyone interested in volunteering to reach out to the Capuchin Soup Kitchen and lend a helping hand!"

Again, thank you to all the volunteers for your joyful service!



Training to Prevent Tragedy

De-escalation Training Offered to Staff & Guards

When gun violence struck another charity in the area, Br. Fred Cabras, Director of Social Services knew he had to act. "This tragedy has shaken the community, guests and our staff. It's made it clear how important it is to have specialized de-escalation training for our staff, and the importance of relationship building with guests," he said.



Br. Fred is a licensed clinical social worker, and helped train roughly 70 people between our 2 sites, including guards hired through Liberty Security.

"My hope is that the biggest impact of this training is that it prevents having to de-escalate situations to begin with," Br. Fred said.

CAPUCHIN SOUP KITCHEN

CSK Conner Meal Program Site:
4390 Conner
Detroit, MI 48215
313-579-2100 ext. 4216

CSK Meldrum Meal Program 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's Program:
4390 Conner
Detroit, MI 48215
313-579-2100 ext. 4224

On The Rise Bakery Cafe Program:
1780 Mt Elliott St
Detroit, MI 48207
Phone: 313.922.8510

Earthworks Urban Farm Program:
1264 Meldrum St.
Detroit, MI 48207
313-579-2100 Ext. 2204

Jefferson House Program:
8311 E. Jefferson
Detroit, MI
313-331-8900

 [Twitter.com/capsoupkitchen](https://twitter.com/capsoupkitchen)

 Facebook.com/CapuchinSoupKitchen

 **YouTube**

YouTube.com/CapuchinSoupKitchen