

SFUMC Soup Kitchen FAQ

1. Who operates the Saturday Soup Kitchen?

- a. The soup kitchen is a ministry of Statesboro First United Methodist Church operated in collaboration with community volunteers.
- b. Karen Phipps serves as the Soup Kitchen Director.

2. Who works at a Saturday Soup Kitchen?

- a. Volunteers are individuals or groups from our community.
- b. Individuals of any age are welcome (age appropriate - should be able to contribute and not distract).
- c. Groups may represent Civic Clubs, Sunday School classes, co-workers, family/friends, etc.

3. How many people do I need for a group to host?

- a. Ideally, 6-12 people can cover all of the tasks.

4. What are the Hours?

- a. Food is prepared from 9 - 11.
- b. The meal is served from 11 -12.
- c. Clean up is completed no later than 1 pm.
- d. Volunteers are requested to be present from 9-1.

5. What are the expectations of volunteers?

- a. Volunteers assist with cooking, setting up, serving, and clean-up.
- b. Volunteer groups can provide some or all of the meal (optional).

6. How can I support the work of the soup kitchen if volunteering on a Saturday morning isn't a good option?

- a. Monetary donations are always welcome!
- b. Homemade desserts are always a special treat and can be dropped off at your convenience.
- c. Groups may prepare a common casserole recipe and deliver for Saturday morning.
- d. Donate large jars of peanut butter and grape jelly for the take-out lunch bags.
- e. Conduct a hygiene drive to share with the soup kitchen participants.
- f. Conduct a blanket drive to share with the soup kitchen participants.
- g. Conduct a laundry supply drive to share with the soup kitchen participants.

7. How many meals are prepared?

- a. 100 -130 hot meals for those that choose to eat in.
- b. 200+ sack lunches for take-out.

8. What kind of food is served?

- a. Hot meals typically contain a protein, vegetable, starch and dessert.
- b. The bag lunches include a peanut butter and jelly sandwich, chips and dessert (ideally a fresh fruit or vegetable too).

9. Where does the food come from?

- a. SFUMC partially covers soup kitchen expenses through our annual budget.
- b. SFUMC partners with Second Harvest of Coastal Georgia to acquire food at a low cost.
- c. Donations are always accepted from individuals, groups such as Civic Organizations, and Memorials.
- d. Groups may sponsor a Saturday meal by providing the food.

10. How should we dress?

- a. Everyone must wear closed-toe shoes (tennis shoes are ideal).
- b. If long, hair should be pulled back or up.