



WHAT IS LOAVES AND FISHES ALL ABOUT?

On the Feast of Corpus Christi we got the answer:

Now the men there numbered about five thousand. Then he (Jesus) said to his disciples, "Have them sit down in groups of about fifty." They did so and made them all sit down. Then taking the five loaves and the two fish, and looking up to heaven, he said the blessing over them, broke them, and gave them to the disciples to set before the crowd. They all ate and were satisfied. And when the leftover fragments were picked up, they filled twelve wicker baskets.

Luke 9:14-17

WONDERFUL CORPORATE VOLUNTEERS

We had a fantastic workday with the employees from Forvis Mazers. They helped to organize the back warehouse and as you can see in the photo, it has never looked this good! There were about 12 volunteers, they sorted clothes, bagged chips and dried fruit, and made condiment bags. They volunteered for two 2 hours and gave us a \$1500 donation.



We thank them for their contribution to our ministry and look forward to hosting them again. Especially if they can make it look as good as they did this time!

Thank you to Lisa Dilger Pat Steele, Fiddle Godina, and Tim Coyle for their assistance coordinating the workday.

- Julie Mellin, Lisa Dilger

SIGN IN PLEASE

There is still plenty room on the barbecue pit cover for you to show your volunteer spirit by signing your name. Grab any color permanent marker and leave your John Hancock. The photo shows a volunteer from the first Sunday lunch team signing in.



- Julie Mellin

NEEDED A HAND WITH A PILE OF SAND

Our Catholic Youth Organization (CYO) had a load of sand delivered for their ball fields. But it was dumped on the pavement in front of our kitchen. It had been spread somewhat by cars running over it, and it was a real challenge for the large food supply delivery truck to negotiate. After being there for a few months, the CYO could not get enough volunteers with shovels and wheelbarrows to move it.

So our anonymous volunteer stepped up, borrowed a tractor from parishioner Marshall Fairbanks, drove it



to the kitchen, and quickly moved the pile of sand. Thank you for helping our CYO and making it more convenient for our volunteers to park.

FOOD SAFETY

To better ensure food freshness, the Commissary Team has moved the storage of the peanut butter, jelly, and mayonnaise to the lower cabinets in the kitchen. That also makes it more convenient to replenish the peanut butter and jelly on the shelves. We are also recording the temperature in the back storage room where we temporarily store chips, cookies, and other less perishable food. And because the kitchen is now a food storage area, we are logging the kitchen temperature also. These temperatures should be logged in the temperature log book at least every other day along with the refrigerator and freezer temperatures. Appropriate log sheets have been provided. These are important measures we are taking to ensure we serve safe food to our clients.

Things to do BEFORE you are Through

- * Sweep and mop the kitchen floor
- * Clean the tables and counters
- * **Fill out the cleaning log**
- * **Fill out the MLF Truck Run Log or on-line report after deliveries and use the bottom section to report any unusual events or problems that occur. The QR code for the reporting website is posted on the bulletin board. This applies whether you use the truck for delivery or not.**
- * Restock bread in the freezer in the kitchen
- * Restock peanut butter, jelly, gloves, and Ziploc bags into cabinet
- * Put trash and recyclables into corresponding dumpsters

Things to do When you are Through

- * Move oldest boiled eggs from secondary to primary refrigerator
- * Bag cookies, chips, condiments, etc.
- * Wash, dry, and fold towels and washrags
- * Sort clothes
- * Check and record refrigerator and freezer temperatures (better to do at beginning of shift). Thank you to Dennis Fiemeyer, Richard O'Neil, Howard Snarr, Michael Herzik, Peggy Carney, and Mark Derille for doing the temperature log during the first three weeks in June. We need more teams to comply.

HELP WANTED

Our **MLF** ministry needs help for these crucial roles:

MLF Facebook Administrator

Day Volunteer Coordinator

Facilities Coordinator, email gtdarilek@gmail.com to get information.

If you can assist with any of these jobs, please contact **Julie Mellin** at volunteermf@gmail.com

Quick Reminders...

- * Team Captains should notify mlfnw@sfasat.org before canceling a meal run.
- * **If the delivery team has not arrived when the preparation team is finished, put the meals into the walk-in cooler.**
- * Call the Commissary person on duty (listed on the bulletin board) when you encounter food supply shortages.
- * Please report any kitchen maintenance issues as soon as possible to Glenn Darilek (for now), text at 210-400-4073 or gtdarilek@gmail.com . It is particularly important to promptly report if a refrigerator or the cooler is not cooling or if the ice machine is not producing.

MLF News Content Always Needed

Thank you Julie Mellin for contributing to this issue. Send any relevant news to Glenn Darilek, Editor, gtdarilek@gmail.com

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