



Matthew 14:13–21
Luke 9:12–17

Mark 6:31–44
John 6:1–12

IN MEMORIAM

Today, we honor and remember our fellow volunteer and Commissary Leader, Tim Coyle. His faith, service, and love for others touched more lives than he may have ever realized.

Tim was more than a fellow volunteer. He was a leader, a friend, and above all, a true servant of God. He gave generously of his time and talents, always willing to help and serve. His involvement in our Mobile Loaves and Fishes left an impact that will continue long after his passing.



Tim showed us what it means to live our faith through our actions. He did not simply speak about service. He lived it! Through every person he helped, and every act of kindness he offered, he planted seeds that will continue to grow.

Although our hearts are heavy, we can be grateful that God blessed us with Tim and allowed us to walk beside him and learn from him. His earthly service may be complete, but his example remains with us. May we honor his memory by continuing the work he cared so deeply about: serving God by helping those in need.

Well done, good and faithful servant - Matthew 25:23. Rest in peace, Tim Coyle. May the Lord welcome you into His eternal Kingdom, and may Our Blessed Mother hold you close. Amen.

MEMORIAL MASS OF REMEMBRANCE FOR TIM COYLE

Please join us to celebrate the life of Tim Coyle on **Wednesday September 16 at the 10am daily mass**. We will also gather for a reception after the mass in Henke Hall. All friends, volunteers, neighbors or parish members are welcome to attend to honor Tim's memory. We will have a light lunch. If you would like to bring a dish, A-M will provide salads or chips and N-Z a dessert. If you have any questions, please contact Julie Mellin at volunteermf@gmail.com or 210-416-4536.

LET'S GET THE FACTS AND NOT GET LAX

Why do our city and state health departments require us to log our refrigerator and walk-in cooler temperatures at least once every two days? Maybe these facts will motivate us to be more conscientious.



Last month there were several outbreaks of food borne illnesses in our nation. Each year in the United States, there are almost 50 million cases of food borne illnesses, about 3,000 of which are fatal! We certainly want to protect those we serve from such circumstances. Leaving food out too long at room temperature and improper storage temperatures can cause bacteria to multiply and potentially cause harm. To keep perishable food safe for consumption, it is important to maintain the correct temperatures for food storage.

Bacteria grow the fastest in the temperature range between **40 and 140 degrees Fahrenheit**. That is why health regulations say to refrigerate perishable food below 40 degrees Fahrenheit and not to leave food out of the refrigerator for more than two hours. (One hour if the temperature is above 90 degrees F).

So we must keep logging the temperatures of our refrigerators, freezers, and walk-in cooler. Should they fail to keep the required temperatures, the food can spoil, and we could unintentionally serve it. So let us be very diligent about recording the temperatures and, just as important, reporting out of range temperatures to Glenn Darilek, Facilities Manager, (210) 400-4073 gtdarilek@gmail.com

THE MYSTERY VOLUNTEER

We have a very dedicated volunteer who shuns public recognition. So let us guess who it is using the following clues:

- * Volunteers for Monday and Thursday lunch preparation teams
- * Makes repairs and additions to the kitchen and storerooms
- * Primary person for picking up food at Food Bank
- * Picks up bread when needed
- * Delivers meals when needed
- * Maintains our truck and keeps it fueled
- * Decorates the kitchen interior and exterior.



Any guesses?

LOGO LIGHT BOXES

You may have seen the new logo light boxes decorating our kitchen. They were custom made on a 3-D printer by David Olivares of Freetail



Brewing Company. Thank you, David. Check out their delicious open flame brick oven pizzas and craft beer.

<https://freetailbrewing.com/>

GET 'ER DONE

One week last month, about half of the regular Thursday lunch volunteers were out of town or had other commitments. So there was talk about canceling the preparation and delivery. But Julie Mellin got two of her friends to volunteer. And Glenn Darilek's sister-in-law April and grandson Charlie agreed to volunteer. So the 300 meals were prepared and bagged.

But there was no one (with good backs) available for the deliveries. The team put the meals in more manageable smaller boxes and April, Charlie, and Glenn delivered the meals. They were reassured that the team's efforts were appreciated by the several homeless people who were waiting at Guadalupe Community Center and St. Stephen's CARE Center for their next meals.

Quick Reminders...

*** Check the white board in the kitchen for any instructions before starting your preparation. The instructions are important to always provide fresh food.**

* Delivery crews please load Bibles, religious items, and a lot of clothing on the truck for every run.

* 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 (posted on the bulletin board) if 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 qtdarilek@gmail.com. It is particularly important to promptly report if a refrigerator, freezer, or the cooler is not cooling or if the ice machine is not producing.

Things to do BEFORE you are Through

- * **PUT GARBAGE INTO THE GARBAGE DUMPSTER – Health Code requirement!** We must do this every time to avoid bugs, rodents, and odors. The combination for the dumpster locks is posted on the end of the cabinet over the sink.
- * Sweep and mop the kitchen floor. Do not use soap in the mop bucket. It leaves a sticky residue that attracts dirt. A bleach solution of 1/3 cup of bleach per gallon of tap water is effective for cleaning and disinfecting. Do not use hot water because it releases the odorous chlorine and makes it less effective. Dirty mop water should be disposed of in the mop sink or toilet.
- * Put recyclables into the recycle dumpster.
- * Clean the tables and counters.
- * **Fill out the cleaning log.**
- * **Fill out the number of meals delivered on-line report and use the bottom section to report any unusual events or problems that occur. This applies whether you use the truck for delivery or not. The QR code for the reporting website is posted on the bulletin board.**
- * **Check and record refrigerator and freezer temperatures and room temperatures (better to do at beginning of your shift).**
- * Restock bread in the freezer in the kitchen.
- * Restock peanut butter, jelly, gloves, and Ziploc bags into cabinet.



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

MLF Facebook Administrator

Day Volunteer Coordinators

Facilities Coordinator

MLF News Co-Editor, Contact Glenn Darilek, Editor, gtdarilek@gmail.com or text 210-400-4073 for more information.

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

MLF News Content Always Wanted

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

Contact Us Web Site: www.sfamlf.org

Email: mlfnow@sfasat.org