

YOU CAN KEEP OUR GUESTS WARM

Sleeping bags help keep our homeless guests warm during the cold winter months. To celebrate the launch of our website and on-line giving feature, we're challenging 25 readers to donate \$30 each by December 15 so that we can buy 25 new sleeping bags to give to our guests. You can make your donation by visiting www.asburydiningandcaringcenter.org and clicking on the orange "donate online" button. If you make the donation in honor of someone, we'll send the honoree a note letting them know of your gift.

ASBURY FIRST UNITED METHODIST CHURCH
1050 East Avenue
Rochester, NY 14607

NON-PROFIT
U.S. POSTAGE
PAID
ROCHESTER, NY
PERMIT NO. 1932



CENTERPEACE

News from the Asbury Dining & Caring Center • Fall 2011

MISSION STATEMENT

We are a welcoming outreach ministry of the Asbury First United Methodist Church that nourishes the bodies, minds, and souls of our sisters and brothers in the Rochester community. Through our ministries of meals, hospitality and supportive assistance, we reflect God's love and work to transform our lives and the lives of our guests.

CONTACT INFORMATION

Asbury Dining & Caring Center
1010 East Ave., Rochester, NY 14607
www.asburydiningandcaringcenter.org

Mailing Address:
1050 East Ave.,
Rochester, NY 14607

Phone: (585) 461-0285

Michele Cooley, Director
Phone: (585) 271-0692
Email: mcooley@asburyfirst.org

2011 BOARD MEMBERS

Carol Trout, Chairperson
Bunny Dugo, Secretary
Gary Brown, Treasurer
Isaac Berg
Tony Burgio
David Du Bois
Jeff Edwards
Dave Hearne, Immediate Past Chair
Amy Libenson
Bill Lisi
Roger McLean
Glenn Peck
Ann Standish
Rev. Lawrence Hargrave, Pastor Liaison
Rand Warner, Emeritus Board Member

Donor Option
No. 2202

When you contribute to the United Way of Greater Rochester, please consider designating AD&CC. Thank you!



Honoring Veteran Glen Fishbaugh



"I'M PRETTY MUCH a lone wolf," shares Glen Fishbaugh, a United States Air Force veteran and regular guest at the Dining Center. "I'm not much for joining things ... I tend to be too honest with my opinions and that gets people upset at me."

Fiercely independent, Glen served as a Security Policeman for the Air Force and then returned home to his native Rochester in 1984 with an honorable discharge. Since then, he has held a number of odd jobs, but they usually don't last. "It's that honesty thing again, I can't help it. I say what I think, that's who I am, but that gets me in trouble."

But he never complains. "I don't do self-pity. . . When you're an adult and you have a problem, it's up to you to fix it. You can't moan and complain, you need to take action. There are resources out there but you have to go find them."

Glen remembers his first visit to the Dining Center clearly. "It was 2006. I came because someone told me about the

bike giveaway, but the most important thing the Dining Center's done for me is get me hooked up with the VA so I could get health benefits."

Until coming to the Dining Center, he had no idea that veterans' benefits were available. "It's a crime," Glen says, "you wouldn't believe how many vets are homeless and a lot of these guys have no idea of the benefits available to them. It's an embarrassment to our country."

Glen has since become a regular at the Dining Center and moved into his own apartment not long ago, thanks to a housing program for homeless vets. Life has gotten a lot better for Glen and he credits his involvement with the Dining Center for much of it. "They don't judge you [at the Dining Center], they just want to help. So many people, they judge you for being poor and I can't deal with that." He continues, "I tell anyone who needs help to go to the Dining Center. They have it all. I call the Dining Center 'a one stop shopping center for people who need help.'"

"Glen adds a real richness to our Dining Center community," shares Executive Director Michele Cooley. "He's smart and incredibly well-read ... he keeps things lively and interesting and we're grateful for his presence. ... In his own way, he serves as a real mentor to a lot of our guests. ... His can-do attitude is a great example for all of us."

cont. page 2

5th Annual Dinner Among Friends Raises \$14,100: Hosts', Attendees', and Sponsors' Generosity Provides 15 Percent of Annual Operating Budget

The night of October 8, 2011 saw 175+ people gather throughout Monroe County to enjoy delicious food and great fellowship while raising a significant portion of the Dining Center's budget. We give special thanks to this year's Co-Chairs, Meredith Pixley and Deb McLean, for their countless hours of work. Heartfelt gratitude also goes out to our hosts, who welcomed friends old and new into their homes:

John Clark & Dr. Nancy Shafer-Clark
 Andrew Dutcher & Rev. Margaret Scott
 Brian & Ashley Eckman
 Amy Friend
 Cathy Bracht/Monica Gilligan
 Fred & Carolyn Hamil
 David & Libby Hearne
 Ann Justus/Kay Cotton
 Rick & Paula Krempin
 Rev. Dr. Timothy Johnson &
 Dr. Robert Miller
 Rev. Stuart & Martha Mitchell
 Glenn & Lynn Peck
 James & Marguerite Quinn
 Peter & Christine Shah
 Robert & Carol Trout/Dawn Riedy &
 David Berg
 Tom & Gwen Zink/Hank & Judy Dixon

Finally, thank you to our sponsors for their generous financial support: Presenting Sponsor, Manning & Napier Advisors, Inc.; Dessert Sponsor, Dutcher & Zatkowsky; Silver Sponsors, the Asbury First Men's Prayer Group and Howe & Rusling; and Bronze Sponsors, HSBC, Edward-Jones, M&T Bank, and Powers Law Firm.



Photos, from top to bottom: Guest Eugene Fisher welcomes attendees; Co-Chairs Meredith Pixley (at podium) and Deb McLean; Rev. Susan Shafer addresses the crowd.

Honoring Glen Fishbaugh

cont. from page 1

This Veterans Day, as we pause to honor our servicemen and women, we at the Dining Center are humbled to journey alongside the estimated 15 percent of our guests who are veterans. "As Glen indicates," says Michele, "I'm continually amazed at the number of veterans who do not know about the services available to them. They've served our country honorably and are now struggling to meet their most basic needs. ... One of the best parts of my job is working with our guests individually to help them access services. People's lives are complicated and to watch someone like Glen rebuild a stable life for himself brings all of us at the Dining Center great joy."

To Glen and all of our veterans, thank you.

SAVE THE DATE

ADCC Supporter
 Appreciation Dinner

May 22, 2012

We hope to see you there!

*This newsletter was printed at
 no charge to the AD&CC by*



New Freezer and Fridge = Fresher Food

Thanks to the Glover-Crask Foundation and Asbury First UMC Outreach Committee



We've all been there. A freezer in desperate need of cleaning or a refrigerator with aging leftovers stashed way in the back. But, at 30+ years old, the Dining Center's walk-in freezer and cooler were beyond help. Not even a thorough defrosting and scrubbing could take care of the growing rust and mold issues. Thanks to a grant from the Glover-Crask Foundation and funding from Asbury First's Outreach Committee, we recently purchased and installed a brand new walk-in freezer and cooler. Volunteers no longer cringe when they go to the cooler in search of food and guests enjoy the tasty meals made possible by the supply of fresh food. Thank you Glover-Crask and Asbury First Outreach Committee!

Photos from top to bottom: Happy cook Jeanette Taylor, with the new units in the background; new units being installed.

What's for Dinner?

IT CAN BE HARD enough to answer this question when you only have to feed a few people and know ahead of time what's in the refrigerator. Now imagine figuring out what to feed 100+ people when you can only guess what you will have on hand. That's what cooks Jeanette Taylor and David Stuver do each week when they prepare Sunday dinner.

Says David, "Especially with the produce, we never know for sure what we'll have. It all depends on what we can find at Foodlink. . .it took me a couple of weeks to stockpile enough veggies for the chicken and biscuits we served this past Sunday, but it was a huge hit!"

You may not need to make chicken and biscuits for 100, but you could easily scale back David's recipe and serve it at your next large gathering:

Ingredients:

- 50 lbs. chicken
- 10+ lbs. onions
- 10 lbs. assorted peppers
- 10 lbs. mushrooms
- 20 lbs. assorted veggies, broccoli, cauliflower, carrots, etc.
- 3 gallons chicken stock
- corn or potato starch (not flour) as needed
- spices to taste (David recommends thyme or basil)
- fresh garlic to taste

Season and bake chicken. Dice it into bite sized pieces. Chop, season and roast vegetables. Heat stock and thicken with corn or potato starch. Mix it all together in four inch pans and bake covered for one hour at 325 degrees, stirring about every 15 minutes. Serve over warm, split biscuits.