



# Food for Thought

A Newsletter for volunteers



## A Vision Starts to Take Shape!

The long awaited vision of opening a certified commercial kitchen at our pantry is coming to fruition. The target readiness for this new facility is the end of June. We're very excited to have this part of our 5-year plan become reality!

Generally, a certified commercial kitchen has commercial-grade equipment, is compliant with health, safety, and building codes, and has food safety procedures in place. Users should be certified in food safety training.

We have some volunteer groups scheduled to give the kitchen a good cleaning after construction and an inspection must still be completed.

We've had a number of chefs interested in our primary goal for the kitchen, which is conducting healthy cooking classes for our pantry guests, which would include many of the foods they receive from us. We are in the process of bringing these chefs on board.

In addition to guest cooking classes, we plan to rent the facility to gain extra income for the pantry. We already have some interest from individuals in the food service industry.

The kitchen will be dedicated in September. We also plan to give tours to the public. A blessing of the kitchen is planned as well.

Many thanks to Lions Clubs and Lions International for providing funding for this project.

# New Pantry Initiatives!

We have some new fundraising and other initiatives planned for 2026, and will be looking for volunteers to help.

- On June 13<sup>th</sup> and September 19<sup>th</sup> there will be an electronics recycling event at the pantry. If you'd like to volunteer to help with these events, please contact board member Jim Langford.
- We have a bingo event scheduled on September 27<sup>th</sup> from 1p.m. - 4:30 p.m. at Gopher 1 in Port Washington. We will be selling food and conducting raffles throughout the event. If interested in volunteering for setup the day before, or working the day of this fun event, contact Marcia Nosko.
- A formalwear project is being developed to provide high school aged children of our guests with attire to attend homecoming and prom events. Clothing items for this initiative are currently being collected, and a team is forming to undertake this project. If you'd like to be involved, contact Marcia Nosko.

## In other news...

We have received a grant from Hunger Task Force of Milwaukee through their Hunger Relief Federation, of which we are a member. This grant is designed to help small farms and food production facilities in our state. We will be working with the Wisconsin Food Hub to procure food from these businesses, and will also be using a local farm where we have an existing relationship. Within the next couple of weeks you will see a new double-door freezer installed where we will store many of the proteins acquired using this grant. This is a huge win for our guests!



# Have We Met? Volunteer Profiles

by Lynn Kassouf



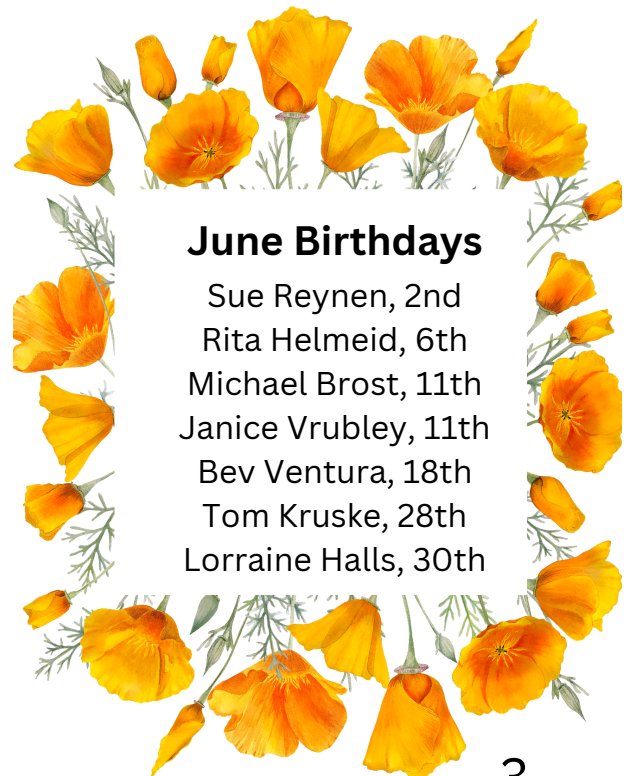
Betty Olson is a lifelong resident of Wisconsin, raised her son and daughter here, and had no desire for a change in climate once she retired. She's happy here. During her 42 year career, Betty was a labor and delivery nurse and then an operating room nurse. She retired in 2012, but that didn't mean she was done extending care and concern to others. In 2022 she began volunteering at the food pantry where she works behind the scenes in food storage and prep. Betty really enjoys the volunteers she gets to spend time with and work with as a team. And as she says, no job is too small. When she finds a few free moments, Betty spends time with her family, including the 5 grandchildren, works on puzzles, around her yard and flower beds, and loves to putz. I'd say she's earned it!



Although Pat Ruethling was born in Boston, she's spent nearly all her adult life right here in the Midwest. As an elementary to middle grades educator, Pat had a long and fulfilling career in the schools of Chicago and Beloit, more than 30 years. She retired to Port Washington about 18 years ago where she's a stone's throw to her some of her three children and six grandchildren. When the weather is cooperating Pat can be found on the golf course, and when it's not she likes to play mahjong, bridge, and reads for her book club. Two and a half years ago, Pat began volunteering at the Food Pantry where she found her place as a greeter and check-in staff for the monthly wall. She looks forward to the friendships as well as the service she provides to the community.

## Notes

- Anyone handling fresh food (like meats, cheeses, produce or bread) should wear a baseball cap, other hat, or hair net to guard against getting hair in food. Longer hair should be tied back. This is part of Wisconsin Food Code requirements.
- Mary Jo Bichler is looking for a couple of folks who would like to help with guest sign-up for school supplies, school supplies collection, and distribution of supplies to guests. Please see Mary if interested.
- Upcoming dine to donate events: June 30<sup>th</sup> - Tello's, July 22<sup>nd</sup> - Beansies
- Just a reminder that no matter what time guests show up before closing time, just like a retail store, we will stay open to serve them. If you're occasionally unable to stay a few minutes past closing time, please ask someone to cover your spot. Thanks!



## June Birthdays

Sue Reynen, 2nd  
Rita Helmeid, 6th  
Michael Brost, 11th  
Janice Vruble, 11th  
Bev Ventura, 18th  
Tom Kruske, 28th  
Lorraine Halls, 30th

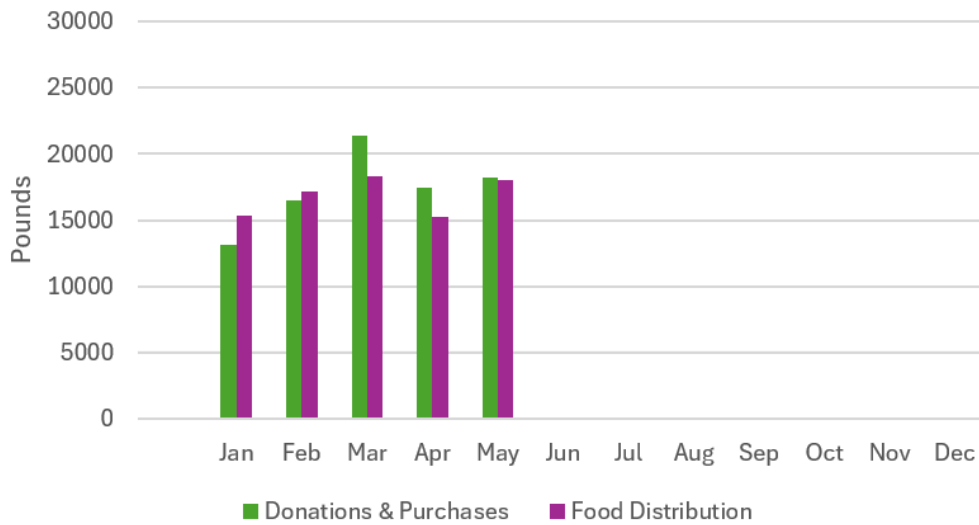


## **To:**

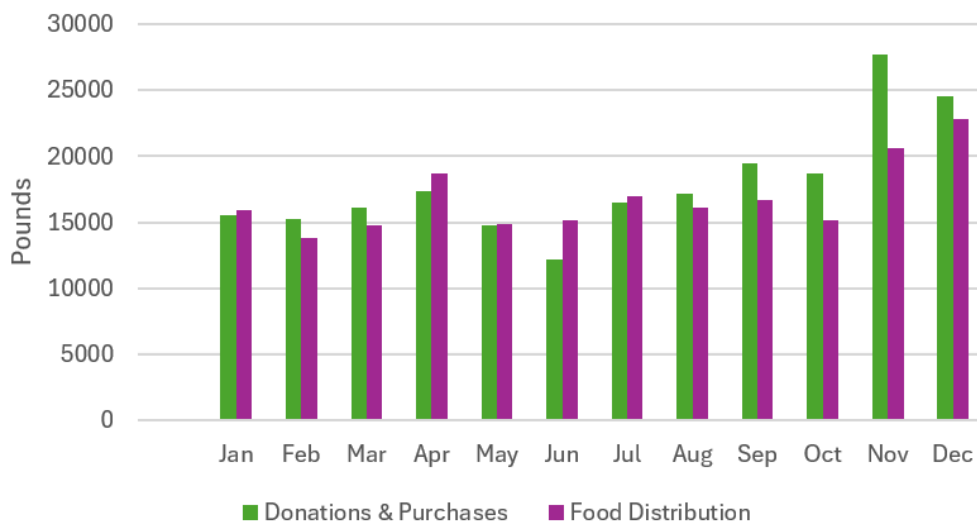
- **Bamboo Bistro for hosting a dine-to-donate event**
- **Chocolate Chisel and clients for their consistent food and cash donations**
- **Katie Linden, Shirley Groothousen, Mary Marchese, Betty Olson, Michele Lazar, and Jackie for portioning cheese, meat, and bread**
- **Tim Schilz for establishing a new barrel location at Pick n Save in Grafton**
- **Pick n Save (Grafton), Woodland Dental Clinic (Grafton), Luxembourg Cafe, and Sacred Bean Coffee (Port Art Fair) for hosting our barrels**
- **All of the groups and individuals who've adopted our garden beds**
- **Lakeside Alliance Church and staff for doing spring cleanup outside the pantry**
- **Everyone who has been helping with food pickups and sorting on an ongoing basis**
- **Charlotte Little and Nels Anderson for coordinating our gardens**
- **Scott Brost for entering updated volunteer information into our database**
- **St. John XXIII School for milk donations**
- **Port Washington High School for their food and formalwear drives**
- **Tour Ozaukee Magazine for including our events in their latest issue**
- **Ozaukee Press for their coverage of our open house and other events**

# STATISTICS

### 2026 Food Donations/Purchases vs. Food Distribution




### 2025 Food Donations/Purchases vs. Food Distribution



# Calendar

## June

2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Open for food drop-off 10 am - 2 pm	2 Pantry Open 9:30 – noon and 4:00 – 6:00 pm	3	4 Lions Blood Drive Noon – 6 pm	5	6 Pantry Open 9:00 – 11:00 am
7	8 Open for food drop-off 10 am - 2 pm	9 Pantry Open 9:30 – noon and 4:00 – 6:00 pm	10	11	12	13 Pantry Open 9:00 – 11:00 am Electronics Recycling 9:00 am – 1 pm
Flag Day 	14	15 Open for food drop-off 10 am - 2 pm	16 Pantry Open 9:30 – noon and 4:00 – 6:00 pm	17	18	19 20 Pantry Open 9:00 – 11:00 am
21	22 Open for food drop-off 10 am - 2 pm	23 Pantry Open 9:30 – noon and 4:00 – 6:00 pm	24	25	26	27 Pantry Open 9:00 – 11:00 am
28	29 Open for food drop-off 10 am - 2 pm	30 Pantry Open 9:30 – noon and 4:00 – 6:00 pm  Dine to <a href="#">Donate</a> . <a href="#">@Tellos</a> 8:00 am - 9:00 pm				

