# THE GOOD SAMARITAN

Volume 20, Issue 2

Summer 2013

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# PENNY CAMPAIGN UPDATE

#### **\$74,748 COLLECTED**

Thank you to the hundreds of individuals, churches, schools and businesses who participated in the 2012 Penny Campaign, Mark your calendars now for the 2013 Penny Campaign and start saving your change.

#### PENNY CAMPAIGN DROP-OFF:

110 Oakwood Drive Saturday, December 7, 2013

#### MATERIALS AVAILABLE:

July 2013

# COLLECTION KICK-OFF:

October 2013



# Samaritan Breaks Ground

Despite threats of rain, Thursday afternoon, June 27, proved to be the perfect day for Samaritan Ministries to hold its Groundbreaking Ceremony. About 125 people turned out to celebrate the ministry's milestone.

Capital Campaign Chair Paul Breitbach told the audience how Samaritan began discussing a new building two years ago. With the region feeling the brunt of the Great Recession, Breitbach was told that it was reasonable to expect to raise \$3 million. After reaching that goal, Samaritan has continued to raise money and has raised \$4.1 million so far. Money is still being raised



for fixtures and furnishings.

Sonjia Kurosky, Samaritan's Executive Director, said that miracles happen at Samaritan every day. The fishes and loaves stories in the Bible illustrate the panic people experience when food is scarce.

"Unfortunately, food scarcity is all too familiar in this community and around the country," she said.

The new building will allow Samaritan to expand its services. The Dining Room will go from 47 to 96 seats and shelter beds will increase from 69 to 80.

"Thank you all for being part of our miracle," Kurosky said, "to build a new and improved Samaritan Ministries — to continue joining in God's work to serve hungry and homeless people in our community."

## A SPECIAL HARVEST

In 2005, the Rev. Ellis Rouse, associate minister of the Sedge Garden United Methodist Church, was lying awake one night thinking about the two acres of land that the church owns.

"I thought, 'Whatever can you do with all this land?' " he said. The answer came to him: "You could plant things."

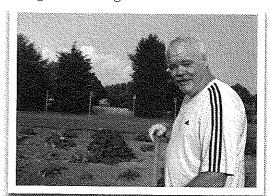
He brought the idea to church members and they decided that everything they grew would be given to agencies that fed the hungry. Samaritan Ministries was among those selected.

About 50 church members have participated in the effort, led by Jerry Hamilton and Richard Hoover. Denny Holder, a retired farmer who lives close by comes and tills in the spring. Church

members bring leaves that are mulched into the soil in the fall.

The garden yields squash, cucumbers, cauliflower, tomatoes, beets and kohlrabi.

"A lot of people like to go overseas and do mission work," Hamilton said. "There's enough mission right here."



JERRY HAMILTON

For I was hungry and you gave me something to eat ... I was a stranger and you invited me in. Matthew 25:35

#### Samaritan Ministries **BOARD OF DIRECTORS 2013-2014**

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Partner, Wells Jenkins Lucas & Jenkins

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#### James Murphy Gregg III

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#### Charlene Johnson

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#### Jim Rosenberger

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#### **Eddie Schapira**

Owner, River Birch Lodge

#### Kelly Whitener

Business Manager and Marketing Director, Linville Team Partners

## **Good News & Gratitude**

Dear Friends of Samaritan,

Every day I'm asked to look at plans, attend a meeting or consider some feature in our new building. As exciting as it is for our ministry, I remind myself that even when we're making great leaps, we still need to put one foot in front of the other on a daily basis.

This issue recognizes the fresh ideas that are moving us forward in large and small ways. We are indebted to volunteers at Sedge Garden United Methodist Church in Kernersville, who have so cheerfully brought us produce from their church garden for almost ten years. Tony Basile, a professional chef, has joined one of our Saturday dinner teams and is making his mark.

Summer is a season of plenty for many of us. Summer also means that we see an influx of children, now that school is out. At one lunch early in July, I counted eight children in our Dining Room within half an hour. Time and again we hear from our guests that our lunches are their main meal of the day. We know that there is power in a good meal or a kind word, especially when it's backed by our volunteers and donors, acting through the power of God's love. Please keep all of those who are hungry in your thoughts and help them feel the bounty of your generosity and support.

Grace and peace,



Sonjia Kurosky, Executive Director

P. S. Look for your Penny Campaign jar label in this issue and start collecting today. Encourage your church, business, friends and neighbors to participate.

# **Special Delivery**

Michael Naglieri knew that Trader Joe's would end up throwing out fresh fruits, vegetables, organic meats, and cheeses that were near their expiration dates. And he knew that there were hungry people in Winston-Salem. So they approached Crisis Control Ministry with an offer Executive Director Margaret Elliott couldn't refuse: daily supplies of Trader Joe's items.

Elliott quickly realized that there was too much food for Crisis Control, so she called her friends at local agencies and offered to share the bounty. In addition to Crisis Control, Samaritan Ministries, Sunnyside Ministries, the Fellowship Home and the Rescue Mission receive items from Trader Joe's. Crisis Control even picks up and delivers the food to Samaritan because Samaritan doesn't have its own truck.

Cathie Strader, Soup Kitchen manager, said that Trader Joe's items have been popular with guests. They like having fresh flowers to take home and the array of fresh items has brought new creativity to meals.

Naglieri said that he had worked on food drives in Charlotte before moving here and he knew that hunger is an even greater problem in this area.

"Seeing the line of people waiting for us," he said, "makes it really rewarding."

## Penny Campaign Collection Day

Saturday, December 7

10 a.m. to 4:30 p.m.

110 Oakwood Parking Lot



# Project Cornerstone On the Move

**Billy Uptain:** Paying His Own Way

When Billy Uptain entered Samaritan Ministries for the first time, he looked around and said, "Man, what in the world did I get myself into?"

Uptain was referred to Samaritan's Cornerstone program after years of drinking and using drugs.

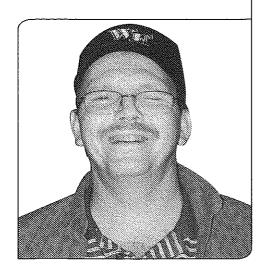
"I got tired of being like that," he said. "I just decided I'd had enough."

Both of his parents were heavy drinkers, and he was in and out of foster homes for much of his childhood. Uptain started smoking pot and drinking in his early teens and was making \$70 a day selling drugs in high school.

While he was in Project Cornerstone, Uptain worked to become sober. He also received treatment for his seizure disorder, which was a major step in helping him be able to work. Samaritan referred him to Goodwill Industries for job training.

These days Uptain works as a housekeeper at Goodwill and has his own apartment. He keeps up a regular email correspondence with his children, who live in Sacramento, and dreams of the day he will have enough money saved for a visit.

"I'm paying my way," he said. "That feels good."





# **Using His Gifts**

For 40 years, Tony Basile cooked at hotels in New York City, Florida, Oregon, Washington and California. These days, he's cooking for Samaritan Ministries.

Basile is a trained chef who currently works as kitchen manager for the Greystone Retirement community at Bermuda Village. He's in Samaritan's Soup Kitchen one Saturday a month.

"If it has anything to do with food, I'm happy to help," he said. "It's my way of doing what God wants me to do."

Basile was born and raised in Brooklyn. He learned to cook as an apprentice to a chef in Manhattan and graduated from the Culinary Institute of America.

He and his wife had four children and Basile's work took them all over the country. They arrived in North Carolina in 2002, when Basile opened a restaurant in Wake Forest. Their children eventually all moved to North Carolina as well. Basile, who lost his wife in 2004, followed three of his children to this area in 2006.

He has already made his mark in the Soup Kitchen by adding a chef's touch to barbecued pork butt and several casseroles. Basile said that he enjoys bringing happiness to others through food, and that cooking is his ministry.

"It's not just feeding people," he said.
"It's allowing them to retain their dignity and self-worth."

SAM & Eggs, Samaritan Ministries' annual fundraising breakfast, is approaching. We're looking for corporate sponsors. This year's SAM & Eggs will be on September 26 at Bridger Field House. Contact Jan Kelly at jankelly.samaritan@gmail.com for more information.



FOOD FOR THE BODY, HOPE FOR THE SOUL

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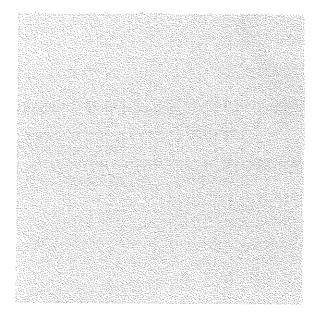
email: samaritan@triadbiz.rr.com www.samaritanforsyth.org

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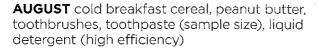
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# WISHLIST



**SEPTEMBER** peanut butter, apple and orange juice (46 oz. cans), disposable razors, soap (sample size)

**OCTOBER** peanut butter, coffee, socks, hand lotion (sample size)

**NOVEMBER** sugar, disposable razors, hand lotion, soap (sample sizes)

**Donations:** We also accept prepared foods left over from special events, corporate gatherings, etc. Drop off donations daily between 9 a.m. to 5 p.m. You do not need to call prior to delivery.

Parking is available behind the building. Ring the doorbell (next to the burgundy door) at the loading dock for entry.

Thank you for being Good News to those in need.

### **Volunteer Opportunities**

#### SAMARITAN BREAKFAST CLUB

Volunteering to be a member of our Samaritan Breakfast Club is a great way for a variety of groups to support Samaritan. You can organize your church, Sunday school class, civic organization, neighbors or co-workers to provide some or all of the needed breakfast food items for overnight Shelter guests. You don't need to worry about breakfast preparations. Our staff and overnight volunteers will handle that.

#### **SAMARITAN SUPPER CLUB**

The Samaritan Supper Club is looking for volunteers. You can organize your church, Sunday school class, civic organization, neighbors or co-workers to provide dinner to our overnight Shelter guests. All it takes are four pans of a casserole, vegetable, salad/fruit, bread/rolls and dessert (optional). Shelter volunteers are already scheduled, so you don't need to stay overnight.

FOR MORE INFORMATION, please contact Carly Williams, Volunteer Administrator, at volunteer@triadbiz.rr.com or 748-1962 ext. 219.