

## Free Meals

Hot soup, bread and peanut butter, coffee, and sometimes dessert: the free meal at the Soup Kitchen which happens every Tuesday and Saturday lunchtime at the Christ Church Parish House on Broadway. It may happen Thursdays as well, if enough people volunteer to fix and serve the food on the extra day.

The Salvation Army started the Soup Kitchen on Chapel Street last November. They've moved to Broadway for the summer, to make use of the kitchen at Christ Church. It's a longer walk for people from downtown, but much closer than before to the rooming houses on Howe and Dwight, where few residents have the use of a kitchen.

Some 30 people enjoy the free lunch each Tuesday and Saturday, and this costs the Soup Kitchen about \$15 (with the help of organic vegetables from a community garden at the Dixwell Q House). Anyone who can donate food, money, or time to the Soup Kitchen should call 436-1480 to let them know.

*Susan Holahan*

## 1st Meal Served

# Soup Kitchen Stirs

By JANET KOCH  
Staff Reporter

The Community Soup Kitchen Tuesday served its first lunch in its new Broadway location to 26 people.

The twice-weekly meal service began last November at the Salvation Army on Chapel Street and recently moved when the Salvation Army began a summer program that required the kitchen.

According to Diane Wellborn, coordinator of the hot soup program, some residents of the immediate downtown neighborhood may find it a big distance.

However, the new location will be convenient to residents of Howe and Dwight Street rooming houses who don't have kitchen privileges, she said.

Mrs. Wellborn and a crew of volunteers serve the free soup, beverages, bread and peanut butter and an occasional

dessert Tuesday and Saturday afternoons at 84 Broadway, in the dining facility of the Christ Church parish house.

Thanks to a \$500 boost from the April Walk Against Hunger proceeds, the soup kitchen will begin serving Thursdays if it can get enough volunteers.

The average sitting of about 30 hungry, convivial people costs about \$15.

Mrs. Wellborn has been supplementing the larder with organically-grown vegetables from a special plot in the Dixwell Q House community garden.

Unfortunately the okra, which makes a great Southern soup, has developed bugs.

"I don't know," Mrs. Wellborn said in a worried tone. "We may have to spray."

Donations of food, money and volunteer time to the soup kitchen can be made through Yale's Dwight Hall, telephone 436-1480.



## Funds Fend Off Hunger

Organizers of the April Walk Against Hunger recently divided the \$10,000 earned in the marathon. From left are Henry Freeman of Dwight Hall; Karen Donefield, director of the New Haven Halfway House; and Diane Welborn, coordinator of the Community Soup Kitchen,

who accepts a check from walk coordinator Allie Perry. In back, from left, are the Rev. Philip Grigsby, the Rev. George Allen and Josephine Heitke from the Free Food Council. A check will also be presented to a Paraguayan clinic when its director visits New Haven.



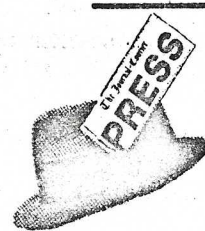
Hands tell the story of helping and receiving at soup kitchen.  
(Staff Photo by Michael F. O'Brien)

## They Dine On Soup, Chitchat

By JANET KOCH  
Staff Reporter

The soup they serve at 679 Chapel St. is rich, delicious and nourishing because so many different things go into it. The lunchtable conversation is exactly the same way.

Since November downtown residents who have fallen on adversity have been able to get at least two good hot meals a week and some hearty companionship at the Community Soup Kitchen.



The  
Morning  
Line

From a table of four the first day, business has increased to 30 people and more — particularly toward the end of the month when pensioners and others "squeaking by" find their first-of-the-month checks running out.

"When we first opened we thought food would be the most important thing.

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## They Dine On Soup

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But being able to talk to others in a relaxed and friendly atmosphere is just as much a draw," said Diane Welborn, a VISTA volunteer managing the kitchen this year.

On any Tuesday or Saturday the typical conversation may cover the relative womanly merits of Wonder Woman and Emma Peel, the suffering of Napoleon's army in the Russian winter, religious philosophy, and the difficulties of "drying out" after a binge.

The table is set with linen, fresh mock orange blossoms from Diane's garden, and the Salvation Army kitchen's grand total of 15 bowls. The volunteer dishwashers do double duty.

If you ask the volunteer cook of the day for the recipe, she'll laugh at you. Each batch has its "foundation" laid days before, and whatever is available finds its way into the pot.

The resulting brew of rice, barley, chicken stock, new potatoes, corn, onions, peas, and numerous other healthy ingredients is supplemented by bread, peanut butter, tea and coffee and an occasional dessert.

Diane wangles 20 loaves of bread for \$2 from a local bakery. Other economies and instances of generosity hold the cost of each "sitting" to a maximum of \$15.

This summer a special plot in Dixwell Q House's community garden at Ashmun and Bristol streets will supplement the larder even further.

"Lots of people who come have no cooking facilities where they live, either at the YMCA, rooming houses, or out in the open air. We get some traveling teenagers, and families on Saturdays. Often

when I'm downtown during the week and I see someone they'll say to me 'I wish the soup kitchen were open today!'" Diane said.

Plans to serve daily are in the offing, but first the soup kitchen must find new — and preferably permanent — quarters by next month. After that donations of money, food, and volunteer time will have to increase.

Right now the Downtown Cooperative Ministry, the Episcopal Deanery, Yale's Dwight Hall, the distribution committee of the April Walk Against Hunger proceeds and area churches are the soup kitchen's angels.

Interested angels can call Dwight Hall at 67 High St.