

SO OTHERS MIGHT EAT

www.some.org



For over 25 years, Holy Trinity's religious education students have provided prepared foods and food staples for **SOME – So Others Might Eat** on the fourth Sunday of each month

The food contributed by the religious education students now serves about 500 people per day ranging from the homeless to families with young children. Many of the people are regulars, while others come only at the end of the month when their money runs out – the working poor.

SOME has a twofold mission:
to meet people's immediate needs and
to help them overcome the barriers that keep them homeless and destitute.

Each student in the Religious Education class is asked to provide all the following food items:

- (1) Chili casserole- **No plastic cover tops**, just use foil please
- (1) 64 oz. bottle of apple juice in plastic bottles
- (1) 50oz can of green beans or mixed vegetables or weight equivalent combination
- (1) package of sandwich-style cookies
- (1) loaf of sliced whole wheat bread (**no white bread please**)
- (12) bananas (firm and yellow) or (2) 3 lb. bags of navel oranges (baseball-sized)

PLEASE BRING THE CHILI AND OTHER FOOD ON SUNDAY TO THE TRINITY HALL ENTRANCE ON "O" STREET BETWEEN 8:30 AND 10:00* AM.

*FOOD IS NEEDED BY 10:00AM so that volunteers serving the food may leave Holy Trinity in time to prepare and serve it. If you are unable to bring the food items, please arrange with another family to bring it for you.

PLEASE BRING THE CHILI AND OTHER FOOD ON TO THE MAIN THEATRE ENTRANCE ON "O" STREET BETWEEN 8:30 AND 10:00* AM.

***The food must be delivered by 10am** so that volunteers serving the food may leave Holy Trinity in time to prepare and serve it. If you are unable to bring the food items, please arrange with another family to bring it for you.

Questions please email Steve Wilkins stevewilkins47@gmail.com
Thank you for your time and your great generosity.

History

SOME was founded by Father Horace McKenna, S.J. (McKenna's Wagon, McKenna Center) and an interfaith group of priests, ministers, and lay persons in 1970 to help the poor and destitute of our city. The first meals were served out of the basement of St. Aloysius Church on North Capitol Street in Northwest Washington, DC. When the number of homeless and poor coming to this soup kitchen grew, the operation moved to 71 'O' Street, NW, where it still remains and to more than a dozen other facilities and locations throughout the city.

(Chili recipe on the back)

FOOD TO BRING AND CHILI RECIPE

Everyone is asked to bring the following:

- (a) Chili
- (b) 1 50oz can of green beans or mixed vegetables or weight equivalent combination (not Italian, French, etc., please).
- (c) 12 bananas (firm and yellow) or (2) 3 lb. bags of navel oranges (baseball-sized) to be eaten on S.O.M.E. Sunday.
- (d) One 64-oz jar of apple juice or the equivalent in cans or plastic jugs.
- (e) One large packet of sandwich-style cookies.

CHILI RECIPE – Please follow as written

- 1 disposable aluminum pan - size 12 x 10 x 3
- 3 tbsp cooking oil
- 1 1/2 lb ground turkey
- 2 medium onions chopped
- 2 15-oz cans dark red kidney beans
- 1 28-oz can tomato sauce 4 cups cooked macaroni (a bit more than 2 cups dried macaroni)
- 1 pkg chili seasoning mix

Sauté onions and ground turkey until well done. Drain excess grease. Add the remaining ingredients (beans, tomatoes, seasoning) to the macaroni.

Mix well, place in 12x10x3 pan (or equivalent, i.e., large enough to hold chili but not higher than 3"). Cover with aluminum foil only.

Chili is now ready to refrigerate until delivery. Keep in fridge for up to two days for delivery on Sunday.

If the chili is made more than two days in advance, cool the chili in the fridge and then put in the freezer. Pull the frozen chili out the night before, put in the fridge to allow the defrosting process. Bring the chili on Sunday morning in whatever state of defrosting it's in.

Thank you!

We look forward to your contributions!