In June, we launched our Go Green initiative, replacing all paper and Styrofoam products with reusable place settings!

The place settings—which include dinner and salad plates, soup mugs, coffee mugs and water glasses—were an item available for purchase at our annual Share the Bounty Fundraiser in April. Through this event and subsequent fundraising efforts, we were able to purchase 300 completed place settings. Then we threw our guests a party to celebrate the occasion!

With this change, we’re able to cut down our carbon footprint and also create a more welcoming and home-like environment for our guests.

“The food looks good on these plates, and it tastes even better” - one guest said

Thank you to all our teams who have graciously Sponsored the Day in 2019!

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“As a Latina, as someone who grew up in a low income family, I understand what it’s like to be in the position of having a family you can’t support. Now that I’m an attorney and I’m in a different class structure, I have not forgotten the struggles of my family. Even if you don’t come from that background, it’s important to give back and see people who live in another class structure. That’s why I’m here today and I’d love to come back again, if you’ll have me.”
— Natasha Payano, Associate at Fox Rothschild

“I’m honored to have been selected to be here today. We sometimes forget based on what we have or what we’ve been given what it means to give to our community. The fact that Gallagher allows us to come to this organization and give our time and help out makes me proud to be part of this organization.”
— Elizabeth Shipman, Client Service Manager, Gallagher Insurance

For more information about our Sponsor the Day program, please contact Nancy Rudgers at nancy@csmorristown.org.

Jeremy first came to the Community Soup Kitchen and Outreach Center because he didn’t know where else to turn. He was in an untenable situation: Living in Newark, but commuting to his job in Morristown six days a week. To make things tougher, financial struggles had separated Jeremy from his family. His son was living with his sister, and Jeremy would do anything to reunite with him.

Enter the Outreach Center staff.

After learning Jeremy was saving up for his nursing exam, the Outreach staff paid Jeremy’s test fees and helped him study. Great news, Jeremy passed! With that success came others. The staff assisted him in finding a better, higher-paying job. They also purchased him fresh work uniforms as well as household items for his new home. With his extra income, Jeremy could at last afford to rent an apartment in Madison. His son is moving in next month and he couldn’t be happier.

Just another example of how a little extra help and encouragement can make a world of difference

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At the Community Soup Kitchen and Outreach Center, we pride ourselves on serving our guests healthy, nutritious food, seven days a week, 365 days a year. But there’s always room to improve and grow. After assessing our menu, we realized there were certain items that could be swapped out for healthier options. Many of our recipes used canned vegetables, and the only bread available was often white bread. In addition, we offered foods and drinks with high sugar content, which could be detrimental to our guests with chronic health issues such as diabetes. So in honor of National Nutrition Month in March, we made some changes.

First up, no more canned vegetables—only fresh and occasionally frozen. But that’s easier said than done! Chopping and prepping enough vegetables to feed hundreds of our guests requires a considerable amount of effort. Fortunately, our kitchen staff and volunteers were up for the task, integrating the “chopportunity” into the daily work load. Now fresh carrots, squash, broccoli, onions and more are always on hand to be added to recipes, or steamed and sautéed as a side dish. Our guests love the healthier options and appreciate the time that’s spent preparing these meals with love and care.

“My doctor will be happy to hear what I had for lunch today, look at all these vegetables! I even took a picture to show him!”

-one guest said

Working with our board member Ellen Roller, we also adjusted our menu to better reflect healthy lifestyles. Switching from white bread to whole wheat, white rice to brown rice, and offering yogurt and fruit as a dessert alternative are just some of the changes. We also stopped serving juice, which can have as much sugar as soda. Instead, we serve water with fruit or lemons.

These small changes have already had a big impact in our guests’ lives. After we made the switch, one guest shared with us that eating such lovingly prepared, healthy food made her feel human again.

We’re grateful to everyone who made this possible!