



Share the Spirit!

November/December 2023

Share the Spirit of Giving!

Tis the season for sharing and giving to others. At Share the Table, we appreciate every penny that is donated toward our mission of feeding the hungry in our community.

Looking for a unique gift for someone special in your life? We have the answer! Check out our “catalog” of giving opportunities and learn how much joy (and food) your contribution will bring to others.

Whether you can contribute \$10 or \$100 or more, know that you are making a difference and that you are appreciated this holiday season and throughout the year!



We couldn't do all that we do without you!

THANK YOU!



A Note from Our Executive Director

As we approach the end of this remarkable year, I am filled with gratitude for the unwavering support and commitment our community has shown to our cause. I look back over our last 13 years of service, and I am overwhelmed with how this mission has grown.

I am so proud of the work we are doing in the community to help our neighbors. It takes a village, and the Share the Table village is mighty! Our volunteers, staff, and donors like you make this work possible. Our collective efforts have brought about tangible change, from supporting our neighbors in need

weekly to moving forward with our goal of a new facility to strengthen our support for the community.

However, our journey is far from over, and as we set our sights on the coming year, we are faced with new hurdles and opportunities to further our impact.

Your continued partnership remains vital to our ability to create meaningful change and improve the lives of those who depend on our services. With your support, we can amplify our efforts and extend our reach to even more people in need. Every

contribution, no matter the size, plays a crucial role in helping us achieve our goals and makes a lasting difference in the lives of individuals and families.

As you consider your end year philanthropic commitments, I humbly urge you to reflect on the impact of your previous contributions and the lives you have touched. Your generous gift will enable us to continue our vital work and advance our mission in the year ahead.

Together, we can build a brighter future and empower those who rely on our support.

With heartfelt appreciation and sincere wishes for a joyous holiday season, I thank you for your unwavering dedication and generosity.

Dawn Ellis

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Select a Gift!

Choose from any of these options (or create your own) to give food and hope to others during this holiday season!

- * \$7 provides three meals for an individual
- * \$18 purchases a case of canned fruit
- * \$20 purchases a case of cereal
- * \$24 provides milk for two families for a month
- * \$29 purchases a case of canned protein
- * \$49 purchases eggs for ten families for a month

- * \$50 funds one child's backpack for one month through the MUNCH (Meals Until No Child Hungers) program
- * \$175 feeds 75 people for our Sunday hot meals
- * \$180 purchases gas for our truck to pick up retail donations
- * \$300 feeds a family of four in our food pantry for one month

- * \$700 pays for utilities to run Share the Table monthly
- * \$250 provides a Founding Farmers raised garden bed in our new Greater Topsail Community Garden. We will proudly display your name, or the name of a loved one you wish to dedicate it to, on a 10"x7" aluminum sign in the garden



Meet Our Clients

Every day at Share the Table, we serve those in need in our community. Our clients are the underemployed, the unemployed, children, teens, seniors, the military, and yes, even those above the poverty level.

The need in our community is great. In Pender County, 14% of people and 20% of children are food insecure. In Onslow County, it's 17% of people and 21% of children.

Food is not an individual's or family's only need. They also need shelter, including proper utilities, to function.

They need clothes and some means of transportation. And they need healthcare. All of the neighbors we help are juggling to pay for their basic needs, which are no different than ours.

Our neighbors are appreciative of the dignity they feel when they come to us in need. They share:

"We were feeling embarrassed having to come and ask for food, however from the time we entered to the time we left we were welcomed as if we were family!"

"Share the Table has touched my life and my heart. The food has literally changed my life and relieved stress. This help is given so we have our dignity."

"What a blessing! My money is at a minimum and my cabinets are empty."

"We don't get food stamps so Share the Table is a great help to us. I love being able to shop for what we actually eat and not having a bunch of extra food we don't need."



Help us *Set the Table* at our new facility to grow our programs and serve our neighbors!

100 folding chairs \$35 each	12- 8ft Folding Tables \$125 each	Reach-In Freezer \$3,000	Reach-In Cooler \$3,000	Exhaust Hood \$20,000
Commerical Dishwasher \$5,000	Heated Holding Cabinet \$2,000	Stainless Steel Table \$700	Grease Interceptor \$500	Conference Room Table \$1,600
16 Conference Room Chairs \$180 each	Gondola Shelving and Accessories \$1,500	TV's and Wall mounts for education \$1,700	Educational Supplies \$300	Dairy Cooler \$4,000
Office Desks, Chairs & Shelving \$1,500	File Cabinets \$400	Decor \$400	Kitchen Supplies \$300	Baby Changing Table \$50
Bathroom Supplies \$300	Extra Large Capacity Washer/Dryer Set \$2,000	Utility Sink \$100	Supply Cabinet \$100	Floor Scales \$500

Please specify which item you'd like to purchase. For those squares with multiple items, you can choose to fund one or more. For example, we are in need of 100 folding chairs but will appreciate donations of \$35, \$70, or more, to cover the costs.

Thank you for being a Hunger Hero!

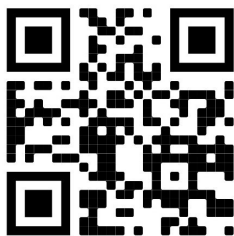
Make a donation in someone's name and we'll send them a beautiful card acknowledging your gift.





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Share the Table

Why We Do What We Do

Share the Table's Mission

Our mission is to respond to God's call to nourish our community by providing food where there is hunger, fellowship where there is loneliness, and education to end the cycle of food insecurity.

Share the Table's Vision

A community where everyone has access to sufficient and nutritious food and a world that is educated, aware and responsive to hunger related issues.

Try a Fun Holiday Recipe

Olive Salad

This bright and briney olive salad is a staple at Christina Howard's holiday table. The marinated olive melange pairs well with turkey and mashers, or can be the star of an antipasto platter. It is also great on a sandwich (think Muffaletta).

6 ounces green olives (with the red pimento in!)

6 ounces pitted castelvetrano olives

6 ounce can of sliced black olives

6 ounces pitted kalamata olives

1 small red onion peeled and quartered

4 ribs celery

½ cup fresh parsley

6 whole pepperoncini peppers (destemmed)

¼ cup / 2 ounces red wine vinegar

1 teaspoon dijon mustard

1 teaspoon dried oregano

1 large clove of garlic, grated

½ teaspoon sugar

⅓ cup / 2½ ounces extra virgin olive oil



1. In the bowl of a **food processor** add the **red onion** pieces, 4 ribs of **celery**, ½ cup of **fresh parsley**, and 6 **pepperoncini peppers** (stems removed). Pulse until finely minced.

2. Make your dressing. In a large mixing bowl add ¼ cup **red wine vinegar**, 1 teaspoon **dijon mustard**, 1 teaspoon **dried oregano**, 1 large clove of **garlic** (grated, minced or squeezed out of garlic press), ½ teaspoon **sugar**, ½ teaspoon kosher **salt** and a few grinds of **pepper**. Whisk. Add ⅓ cup of **extra virgin olive oil** and whisk vigorously.

3. Add the onion mixture to the dressing to let it mellow out in the vinegar while preparing the olives.

4. Drain all **olives** and slice into thin rounds (if not pre-sliced). Add to the dressing + onion mixture. Stir to combine.

Refrigerate for at least an hour before serving, preferably make the day before.

NOTES:

Feel free to use any mixture of olives.

A food processor is not necessary. You can finely chop all ingredients.

