

At CTK, we value authenticity, simplicity, empowerment, relationship, and caring about the community we live in. One key way we serve is by empowering small groups to make a difference through our local partners who address important issues for those in the hardest life circumstances. The opportunity below is a chance to tangibly demonstrate God's care, compassion, and love for those around us. As your church, we hope this makes it easy for you to put the Great Commandment to love your neighbor as yourself into action!

FOOTHILLS FOODBANK - EAST COUNTY COMMUNITY MEAL

Who are we serving?

We are serving the diverse community of East Whatcom, primarily the families and individuals who live in the Kendall/Columbia Valley area. This is an area where 65-75% of the local school children are eligible for free or reduced lunch. This is one reason east Whatcom is considered a "food desert" by the USDA.

Who is helping connect us to their needs?

These community meals are a collaborative effort of the East Whatcom Community Council, Foothills Food Bank, Opportunity Council, and the Whatcom County Health Department. All of these entities seek to impact food scarcity and the sense of isolation or distance because rural neighbors live so far apart. One thing this coalition is trying are Community Meals that bring people together who would not usually meet and hopefully nurture a sense of community. They believe that this kind of community will also learn to rally when there is a need. We see a lot of strength in our community and want to empower each member from infancy to seniority to participate and know one another. In this way, our shared wisdom and know-how can become part of our story and our strength.

How are we serving?

Typically, meals cost \$200 to 300. CTK will match the dollars your small group invests 2-to-1. Currently, there are four months in 2017 still open: July, August, November, and December. The community meals serve 50-100 people on the first Tuesday of the month from 6:30-8:30. A planning handbook is available that gives details, ideas and expectations. There is an on-site kitchen for cooking and prep very close to where you will serve the meal. People in the kitchen will need a food handler's card. If this is a barrier for your group, let us know and we'll see what we can work out. To make this run smoothly you'll want to bring 11-15 adult volunteers (supervised child helpers welcome!) so maybe invite a few friends to join your group and help out! Teams may start **set up and preparation as early as 3:30PM** and are usually done with tear down and clean up no later than 9PM. It is a lot of fun!

Who do you contact to commit to this opportunity and work out the details?

Once you have a menu chosen, contact Rebecca Boonstra at 360-599-1518 or rebeccaboonstra@gmail.com to see if the date your group wants to help is still open. Then they can support in next steps along with providing the handbook.