

## **A Quick Recap From The Web Manager... (Greg Clemmons)**

After being sidelined for a couple weeks with “the worst muscle strain in human history” (okay, my wife says I exaggerate), I made it back in today (6/26/19) and was quickly reminded how much I missed my time volunteering at St. Vincent de Paul. Thank you to all our volunteers, those who donate food, furniture and money, and all of our partners that help us in our mission. I appreciated being back in the Hertel Center and the barn after watching way too much television.

If you would like to join us in some way, please contact us from our website ([www.svdphillsboro.com](http://www.svdphillsboro.com)). A steady commitment from you is all that is needed ... we'll find a spot for you. We always need help with client relations, shelf stockers, truck loaders and unloaders, drivers, furniture crew, and finally, data entry and support staff, where working from home is a possibility. You'll find that volunteering for SVdP is an incredible way to express your faith within our community

Here are some very recent highlights of our involvement in the community.

### **Migrant Camp Ministry**

Sue Orme, Pat Feetham and Pam Coussens all coordinate this effort, which has been going on for several years. Games, dinner, mass, and community support are the focus of this event. Thank you Sue, Pat and Pam. You've built a truly remarkable tradition for SVdP-St. Matthew.

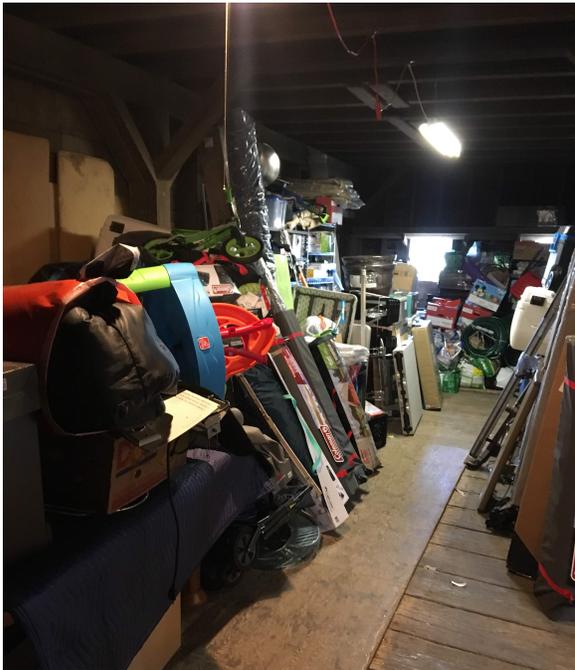


Sue Orme claiming “Next” at the old Foos Ball table. The Migrant Ministry was able to spring into action on June 16. The Foos Ball table was donated to SVdP a couple months ago and sent on to the migrant camp. It looks like it's been put to good use.

## **Barn Clearance**

Speaking of traditions, after having several clearances now, we seem to have built another one. Thanks to all of our donors, both private and corporate, we receive an abundance of items that, practically speaking, don't fit with our regular client's needs. These items are essentially "turned into" food for our clientele by accepting donations for them at our quarterly Barn Clearance.

Will I be smote right from my couch if I say its kind of a "Loaves and Fishes" transformation? Well, I survived to write this next sentence so I guess not. Anyway, the most recent clearance, which attracted hundreds of customers, raised over \$5,300. That's a lot of loaves of bread, laundry detergent, jars of peanut butter, personal hygiene items, etc. And it even paid some of the bills. Thank you to everyone who worked it and supported it. WE APPRECIATE YOUR HELP!



This is the Barn "Excess Items Room" prior to the clearance. All items, and more, must go ... and they did!

The standard "yellow truck" was filled along with a similar rental truck (thank you Dick Hertel ... great idea!). Another trip with the yellow truck and other pickup trucks and trailers made for a busy Saturday morning.

And the process begins again. We'll be ready for the next clearane in September.

## **A Hertel Center Recap**

We survived the Great Power Outage of 2019. Okay, I exaggerate once again, but it took some planning to work around. Thanks to Fran and others, we were able to use the time to our advantage. We stocked shelves, cleaned the area, and caught up on things we can't normally do when we're serving our clients.

And life goes on as usual. We have to be able to expect the unexpected and make the best of it. Keep an open mind and think outside the box. Today, that box was bigger than usual in the form of a tote full of watermelons from Mexico via Costco (see below). Other days it might be hundreds or roses, seven complete, new dining room

sets or 3,600 pounds of frozen chicken breasts. It's great that we receive so many items and are able to make effective use of them.



Unloading a tote of watermelons donated by Costco on June 26, 2019.

As usual with items we receive but don't expect, all the melons were gone by 11:00.

Again, thanks to all who are involved in one way or another. And for anyone who is interested in joining us on a regular basis, give us a call, email us or just stop in any weekday between 9:00 and 11:30, but be prepared to be overwhelmed by the hustle and bustle of a typical day.