



What's Cooking - January 2022

Waterville Area Soup Kitchen

3,866 - The number of meals that have been prepared and served by the volunteers of the Waterville Area Soup Kitchen since we started serving in November of 2020. We are currently preparing 140 meals a week and delivering them to 4 locations in Waterville 3 days a week.

WASK is now an approved partner of the Good Shepherd Food Bank.

This partnership allows WASK to work with Good Shepard as well as the area food pantries to obtain some of the food needed to prepare our meals. The application process requires that our kitchen and cooks meet their food safety standards. To meet these standards the WASK cooks have obtained Cooking For Crowds certifications from the University of Maine and as well as Food Safety certifications from the National Restaurant Association.

Partnerships

In addition to our partnership with Good Shepard Food Bank WASK is pleased to be working with the Waterville Food Bank and local grocery stores that help by providing provisions for our meals. A special thanks to St. Mark's Episcopal Church for allowing WASK to utilize their kitchen 3 mornings a week as well as providing secure storage for our supplies.



We are growing and are looking forward to continued growth for years to come-

As we continue to grow WASK is working with a local realtor to help us locate an affordable permanent home. A place where our guests can enjoy a meal out of the weather. The ideal location would be within easy walking distance from down town Waterville, have a commercial kitchen (or be able to be retrofitted with one) and enough seating for 80 to 100 people. (And not break the bank at the same time).

The WASK Menu

Each serving day 40 meals are prepared. The menu varies and consists of a Hot Dish, a Sandwich, water and a desert.

The Hot Dishes rotate through:

- Beef Stew
- Turkey Soup
- Chili
- Beans and Franks
- Mac & Cheese
- Tuna Noodle Casserole
- Corn Chowder
- American Chop Suey
- Minestrone Soup

The sandwiches are typically Ham, Turkey, Salami, Bologna, Egg salad, Tuna Salad or Chicken Salad.



A day in the WASK Kitchen

A typical day in the WASK kitchen starts at 8:00am. The volunteer cooks round up the ingredients for the day's meal and start the prep work. Once the hot part of the meal is on the stove the rest of the process gets underway. Next up is making sure that the serving boxes are stocked up with hot serve to-go cups, lunch bags, water and deserts. The last part of the meal preparation is the sandwich assembly line. After everything is prepared and packed up the vehicles are loaded up and the volunteers head out to the distribution points. Serving starts at 11:00 at Head of Falls and Veterans Park. At 11:30 the teams pack up and head to the Concourse and Green Street Park to complete the service for the day. After serving a crew returns to the kitchen for cleanup and preparation for the next serving day.

Thank-you for Supporting WASK, you are making a difference in people's lives.

WASK is a 501(c)(3) staffed 100% by volunteers funded through donations and is a member of the Maine Association of Non-Profits.

It is your support that allows us to provide meals to those in need in our community.

Donations can be made –

Mail: Waterville Area Soup Kitchen, PO Box 1494 Waterville, ME 04903

Or through the donate button on our Website at: www.watervilleareasoupkitchen.com