Today’s event is made possible by a partnership between Haley House Bakery Café, MassArt’s Center For Art and Community Partnerships, and MassArt’s Clay For Change student group.

Special thanks also to:
Silverbrook Farm, MA — Winter Moon Farm, MA — Nature’s Circle, ME
Porter Farm, NY — PT Farm, NH — Sir William Farm, NY — Siena Farms, MA
M.F. Dulock Pasture-Raised Meats — Red’s Best Seafood — Iggy’s Bread
21st Century Tofu — South River Miso — Associated Buyers
Churchill Linens — Arrow — Morgan Memorial Goodwill Industries
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Our Wonderful Volunteers
And thanks to YOU for being here today!

About Haley House’s Soup Kitchen
On February 22nd, 1966, Kathe and John McKenna rented a basement apartment in the South End and began taking in the men they found sleeping on the street. They offered a cot and a simple meal—no strings attached—which was first met with skepticism from those who called Tremont Street home. Soon after, Haley House expanded into a full-service soup kitchen, run by a growing community of like-minded people who offered their time and presence in exchange for room and board. This model of integrated, community-based programming continues today. A group of full-time volunteers continues to manage direct services at Haley House, while living upstairs (the Live-In Community).

HALEY HOUSE 50

Since 1966, Haley House has used food and the power of community to break down barriers between people, revitalize neighborhoods, and challenge the status quo. This event begins Haley House’s celebration of 50 years of commitment to food with purpose and the power of community. We hope you can join us for many of our celebratory events, especially for our final weekend of celebration on December 2-4, 2016. Visit www.haleyhouse.org/50years for more info!
1. **Sweet Potato Huddle** 🍠=
Fulani Haynes – Fulani’s Kitchen (#FulanisKitchen)

2. **Portuguese Fish Soup**
Ileana Matamoros – Haley House’s Dudley Dough (@DudleyDough)

3. **Mannish Water with Dumplings and Vegetables (w/ Goat)**
Tamika R. Francis & Aisha Shillingford
Calypso Catering (@calypsocatering)

4. **Local Parsnip and White Miso Soup** 🍠=
Mary Dumont & Suellen Sarmento – Future Chefs (@FutureChefs)

5. **Curried Butternut Squash Soup** 🍠=
Audley Mills & Karen Henry-Garrett – Dot 2 Dot Café (@Dot2DotCafe)

6. **Bean Soup with Kale and Fresh Herbs** 🍠=
Rachel Cortez – Haley House’s Take Back the Kitchen (#TBK)

7. **Carrot Soup with Beet Slaw Garnish** 🍠=
Laura Kakalecz, Cara Snajczuk, & Karsten Frey
Haley House’s Thornton Farm (#ThorntonFarm)

8. **Sunchoke and Oyster Mushroom Chowder**
JJ Gonson – Cuisine en Locale (@CuisineEnLocale)

9. **Spiced Habanero Heirloom Bean Soup** 🍠=
Ismail Samad – Daily Table (#DailyTable)

10. **Chilled Thai Curry Borscht** 🍠=
Irene Li – Mei Mei (@meimeiboston)

11. **Beef Broth Potato Soup** 🍠=
Michael Cooley & Trevor Brannigan
Haley House’s Community Tables (#CommunityTables)

12. **Spicy Vegetable Soup with Dumplings** 🍠=
Cassandria Campbell, Jackson Renshaw, & Siedric White
Fresh Food Generation (@ffgeneration)

13. **Maine Soldier Bean Soup** 🍠=
Steve Simmons-Uvin & TEP Chefs
Haley House’s Transitional Employment Program (#TEP)

14. **Local Miso Tofu Vegetable Soup** 🍠=
Sutton Kiplinger – The Food Project (@TheFoodProject)

15. **Moroccan Vegetable Soup** 🍠=
Gaitskell Cleghorn, Jr. – Paraclete Center (@ParacleteCenter)

16. **Goat Pepper Soup** 🍠=
Cecelia Lizotte – Suya Joint (@SuyaJoint)

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**Vegetarian** 🍠, **Vegan** 🍠, **Gluten-Free** 🍠

All soups are made from local, seasonal ingredients.

Proceeds from today’s event benefit the Haley House Soup Kitchen. Thank you!

#SouperBowl8 @HHBakeryCafe