Dear Friends,

In some ways the current recession doesn’t change things that much for those we serve. Folks “at the bottom” always find it hard to come by nourishing food, affordable housing, and dignified work that provides a sense of purpose in life.

We were not surprised when the USDA recently reported that more than 49 million Americans—one in seven—struggled to get enough to eat in 2008. Every week we get calls from moms and elders inquiring about our food pantry—and we can tell that they are new to this.

It is our privilege to engage in this sacred work of feeding, sheltering, inspiring, and challenging those made vulnerable by the harshest effects of inequality, and the revolutionary act of growing organic food - thanks in large measure to your support.

A graduate of our training program:
Sokly first came to the United States 10 years ago from her home in Cambodia. She was graduated from the Haley House Bakery Café Bakery Training Program in 2006, where her focus and dedication earned her a job in our expanding catering department. Sokly's son, Colin, is now five years old, and with his paperwork finally in order, Sokly could honor her dream to bring Colin to meet his grandmother and extended family in Cambodia.

We worked with Sokly to arrange for a leave of absence from the Bakery Café so that she could make the long journey. Colin met all of his cousins, uncles, and aunts—enjoying a very special time in his young life. Sokly returned with Colin at the end of September—allowing Colin to go back to school with a greater understanding of his Cambodian heritage—and Sokly returned to the Café in time to dive into holiday pie production!

Carol, our Bakery Business and Café Manager, shared her first encounter with a potential employee:
pants, dress shoes, and a sweat stained dress shirt, with pools of sweat rolling down his face. He had come by bike to ensure he was on time. The person I met was well spoken, pleasant, intelligent, and eager to work. From that encounter I decided to give him an opportunity to prove himself on the job.

Three months later Daniel has been everything he said he was: hard working, determined, quick on his feet, able to deal with conflict in a professional manner, and passionate about his work. Looking past the sweat and the label of ‘ex offender,’ I honored my instinct to give him a second chance. He has become a key member of our HHBC team."

This year we have continued to incorporate more natural and nutrient-dense foods into our soup kitchen and food pantry. Capital renovations to our SROs ensure the structural integrity of these permanent homes for people who were once homeless.

The Café recently expanded its hours to provide a vibrant venue in the middle of Dudley Square for family-friendly dining three evenings a week. As we wrap up our strategic planning process we will move to the implementation phase—intended to integrate programming in all spheres of Haley House.

We take pride in the fact that we do so much with so little—that our work transforms lives and families and communities while our budget and infrastructure remain trim. In these lean times that’s an asset—and part of the reason we are able to share all this good news with you this year.

Our contemplative service builds community across society’s divisions while challenging the structures that created them. The Bakery Café is a model for right relationship—with our customers, employees, young people learning to cook, and the earth that provides its bounty. Our social enterprise, soup kitchen, and organic farm engage and nourish all of us who yearn to make a difference in this world— and to live an engaged life.

Your part in Haley House is essential, and we are grateful. If you are in a place to do so, please consider supporting our work with a year-end gift to Haley House.

With gratitude,
Your friends at Haley House
Season's Greetings from Haley House

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