



HALEY HOUSE

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SOUPER BOWL XII Sunday, February 9, 2020

MORE INFO + TICKETS www.souperbowl12.bpt.me

17th ANNUAL BLOCK PARTY Saturday, June 6, 2020

2019 HALEY HOUSE Annual Newsletter





Reflection & Renewal

Dear Friends,

The radical act of welcoming each other into community is ever more valuable as we continue to confront deepening divisions in our society. For Haley House, 2019 offered many opportunities to practice radical welcome of new ideas and people. It has been an energizing and eventful year-- one that started with reflection and rethinking and that is culminating in action and rebirth. We're happy to share some snapshots from 2019 with you in this newsletter.

We're very excited to be reopening our Bakery Café doors to the community with a fresh look, some new tastes, and a familiar warmth and vibe before the end of the year, (page 8) and to share the story of a beautiful gathering in September in memory of George and Brother J, two long-time Soup Kitchen guests (page 4).

In Roxbury, our urban farm on Thornton Street just wrapped up its fifth full growing season. This year the farm yielded an abundance of beautiful produce that enriched all our programs and provided countless opportunities for education and appreciation of our connection to Earth's bounty. Follow Anna's illustration of the journey of a tomato from seed to table on page 6.

On the last page, you'll find a few candid photos of a weekly meal organized by Kasey Williamson and Jon Klein, two of the managers of our Single Room Occupancy (SRO) affordable housing buildings, and the transformative community built through these shared meals.

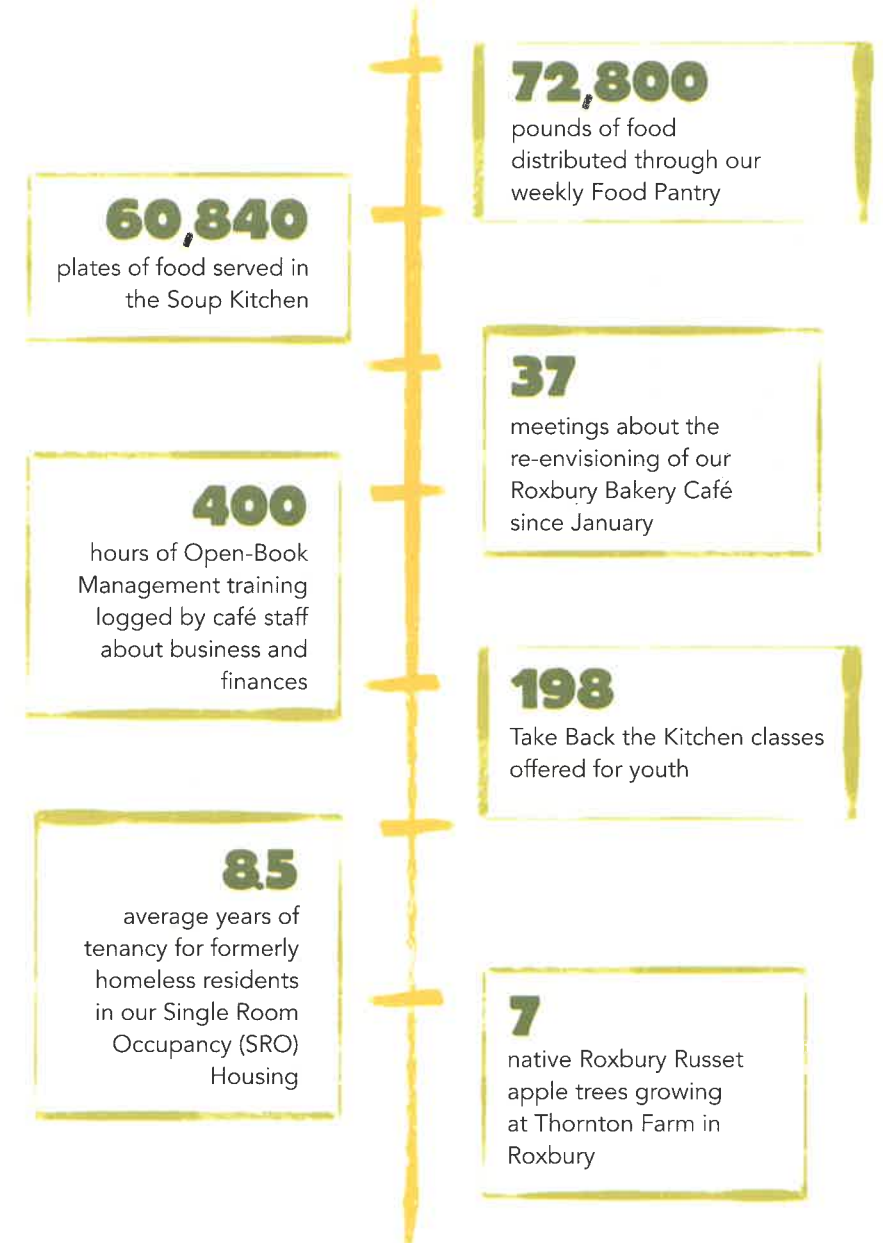
Buoyed by stories like the ones we've included in this newsletter, and banded together in our shared commitment to inclusive hospitality as reflected by our renewed vision for the Bakery Café, we look ahead to 2020 with fresh hope in anticipation of positive change.

As you are able, we ask that you consider financially supporting the work we have ahead of us and we thank you for all the ways you already contribute to Haley House!

Best,

Bing Broderick, Executive Director

2019 Year in Review





Farewell to Friends

In August, we lost two long-time members of the Haley House Soup Kitchen Community: George Clark and Jerome "Brother J" Ware. Both George and Brother J. treated everyone they met as friends and brightened up the world with their smiles and good cheer. Former Live-In Community Member **Laura Kakalecz** shared the following words at a memorial service held in the Soup Kitchen on Friday, September 6:

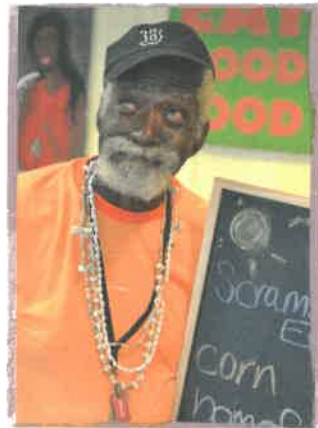


JEROME "BROTHER J." WARE
3.12.1961 - 8.16.2019

"It feels fitting to remember George and Brother J together. In so many ways they embody the spirit of warmth and welcome that makes this place so special. When I think about what this loss means for me, and for us all at Haley House, it strikes me first that the world seems too quiet without George's loud GOOD MORNING, his belly laugh, dancing to Motown in the kitchen, or his song drifting down Newbury Street. It seems too empty without Brother J's place mat set at the front table to discuss horoscopes and keep a loving, watchful eye over the kitchen.

George and Brother J modeled such a deep sense of care for the soup kitchen and they helped other people feel it, too. I think about Brother J always clearing a place for others to sit and I can hear him saying "no home training" about anyone who was rude. I am grateful for his abundant smile and the sense of calm reassurance he always brought to a hectic morning.

I think about George patiently teaching me to cut collard greens and wash chicken, coming in for shifts when he knew we were short staffed to lend



GEORGE CLARK
9.20.1942 - 8.10.2019

a hand (but only if I played good music...) I will always picture him with an apron on, sweeping the sidewalk all the way from Montgomery around to Dartmouth, or working at the dish pit, elbows deep in suds, or sitting at the front table basking in the attention of so many beloved friends.

I am so grateful for the pride he took in caring for this space as his home, not just in his labor, but in his love, raising up so many Live-Ins as his adopted grandchildren and making us feel like a family. George gave himself so lovingly to this community in his humor, in his playfulness, and in his open-heartedness and we are so much better off for it.

To know these incredible men is to know the best of Haley House. And so in their honor may we always keep singing, keep laughing, keep making room at the table, and keep loving each other well."

Rest in peace Brother J. and George.

he stands on the corner asking for change
and yet he sings about change
the change only comes when we stop
finding our courage in bottles of
feeling sorry for ourselves
and in doing drugs of excuses
he sat at the table
talking about change
asking others about change mainly
he never liked the green chairs in the front
always in the back
the orange chairs in front always
he was always about dirty jokes
and solitaire and street wisdom
cos everyone who came into the
soup kitchen daily had their own journey
just like he did, and he always said
good morning, and dared anyone
to stop him,
sometimes, he gave the other transients
change
and it's hard to stand on our own
when systems try to keep us down
when the haves get more and have nots
find more ways to play the victim
but he always said he chose his life
even so, we all deserve the best
i walked to the t earlier
thought i saw him in his baseball cap
off to the side, dispensing wisdom
while shameless asking for change...

does anybody have change?

we could all use a change...

— erren geraud kelly (8.15.19)

23 One Plant, Many Hands

Illustration and text by Anna Pierce-Slive

Follow a seed through it's whole life-cycle on the farm:

October: Seed Saving

Seed saving is an age old process. Growers carefully select seeds from this year's plants for next year's crops. Seeds adapt to the local climate and develop resistance to pests and disease. As big corporations patent and consolidate seed varieties, securing genetic diversity is a community responsibility.

February: First Planting

A tomato seed is brought to the Dudley Greenhouse and put into a rich soil mix. After a winter in cool, dark, and dry storage, the dormant seed wakes up as it comes into contact with water and germination begins! The seed coat swells and softens and the strong root radicle emerges. Soon small leaves emerge from the seed and push through the soil towards sunlight.

April: Second Planting

As the soil warms up, the seedling that has been lovingly cared for in the greenhouse braves the new outside world! A group of eager young students from a local school learn how to plant a tomato seedling deep into the ground to ensure it roots strongly.

May - July: Tending

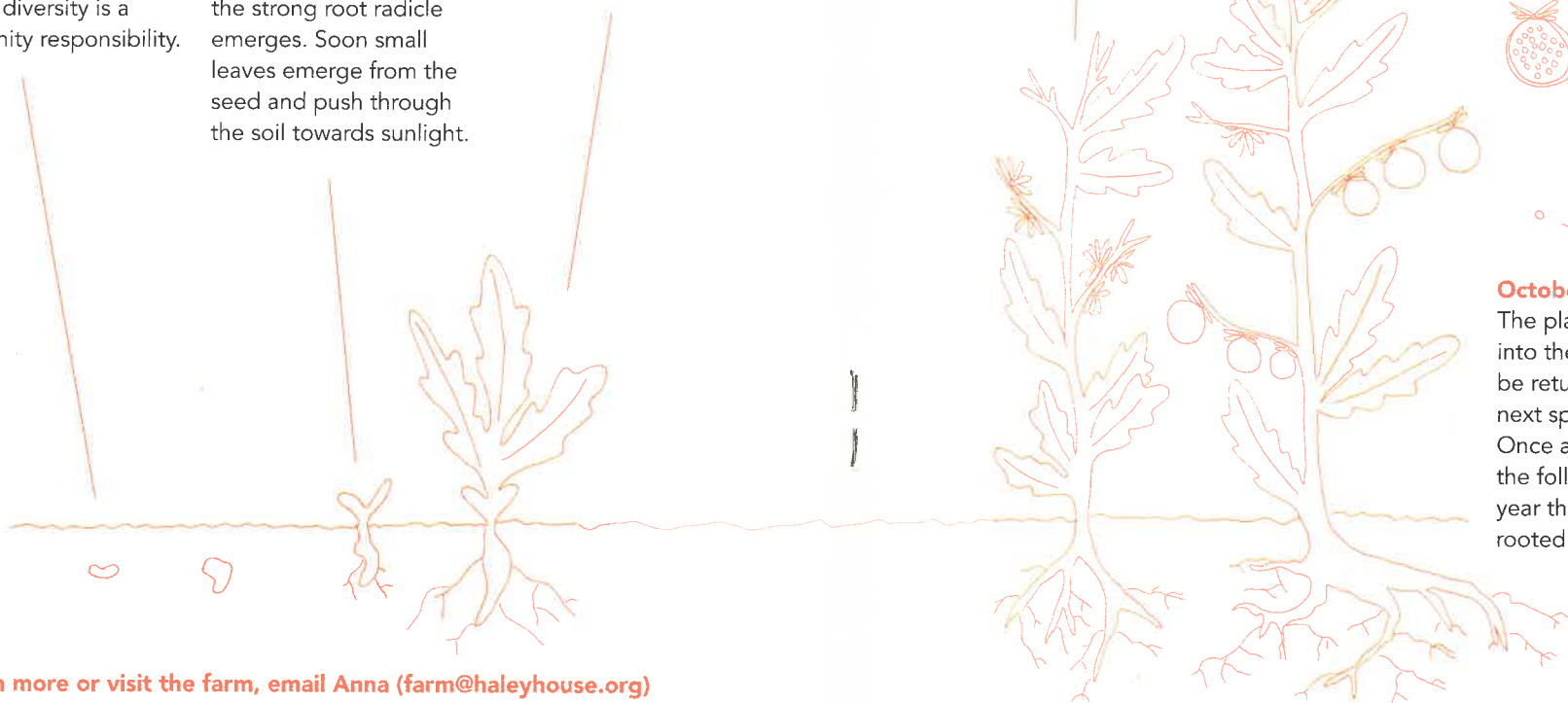
A plant is tended by many hands: a group of middle schoolers show visiting adults how to stake the tomato; a summer camp group practices their figure 8 knots; a group of neighborhood teenagers learn pruning to maximize light penetration, increase fruit production, and reduce disease. As flowers begin to emerge, bees buzz around the light yellow tomato flowers in search of nectar and pollinate each flower.

July - October: Harvesting

Dark orange and red tomatoes, bursting with flavor make their way to several Take Back the Kitchen classes each week and into monthly Community Tables meals at the Bakery Café. Hundreds of young kids and teenagers take the taste test tour through the farm, munching on dozens of crops - including handfuls of this "farm candy" (cherry tomatoes). Groups like We Are Better Together & Believe in Success harvest tomatoes to nourish not only their bodies but to support their work in healing and growth. On a bright Saturday morning, tomatoes are put out on the sidewalk for neighbors to pick up and are gone in 10 minutes, making their way into homes up and down the block.

October: The Cycle Continues

The plant is cut down and put into the compost pile, which will be returned to the farm beds next spring as food for the soil. Once again, we save seeds for the following season — this year they, like us, are even more rooted in place at the farm.



To learn more or visit the farm, email Anna (farm@haleyhouse.org)



A Year of Re-envisioning

RELAUNCHING HALEY HOUSE BAKERY CAFÉ

When Haley House Bakery Café first opened at 12 Dade Street in 2005, the surrounding Roxbury neighborhood was rich with talent and vision, but lacking in healthy, affordable food options and common spaces where people could gather and talent could be showcased.

During its first 13+ years of operation, the Bakery Café became a beloved gathering place, hosting hundreds



HHBC Management Team (clockwise from top, center): Misha Thomas (General Manager), Bettina Scemama (Bakery Manager), Tony Norman (Kitchen Manager), Carla Briggs (Catering Manager); PC: Rachel Rimm

of arts and cultural events, serving a diverse mix of guests delicious and affordable food, and giving birth to several programs like Take Back the Kitchen, the Transitional Employment Program, and Community Tables.

When the board engaged in a strategic planning process in 2017, it became clear that what had begun as something of an experiment - the running of a bakery and training program - had truly become part of the center of the mission of Haley House.

To many, the experience of dining at the Bakery Café wasn't so much about the food, delicious though it was, but more about the feeling of "coming home" - knowing that you belong, whether it's your first time visiting or you've become a regular. The daily operations of a social enterprise are different than that of a soup kitchen or an affordable housing program or an urban farm, but at Haley House, a common thread joins all of these programs: a focus on building community that is inclusive of all.

"Haley House Bakery Café has been an asset to our community in every way: It has offered rich cultural and political presentations, a place to meet and share ideas and food, opportunities to reflect together and build bridges within and between communities. Put

differently, it has been a home for sharing personal, social and communal experiences that are the essence of caring communities." Edmund Barry Gaither, Director and Curator of the Museum of the National Center of Afro-American Artists (NCAAA)

Despite the success of the mission of the Bakery Café, several pieces of the business needed adjustment in order to continue serving the staff and the community into the future. Following a board vote in January to put café operations on hold, a working group, made up of café and office staff, board members, and community representatives, began diligently building a new business plan to make operations more self-sustaining.

Over the past year, the working group conducted surveys of the community and our customers, spent time honing and testing the menu, and built new inventory and ordering systems. Perhaps most exciting, the entire staff engaged in "Open Book

Management" training to learn the intricacies of running a business, and moving forward this training will help the team to make decisions about the business together. We couldn't be more excited to relaunch in the coming weeks.

There will be a fresh coat of paint and an improved floor plan, an updated menu, and a few new members of our team (all trained to be full participants in the business), but the warmth and sense of belonging that people have come to expect when walking through our doors will be as strong as ever. A home is not made up of the color of the walls or the particular food on the table, but the people that fill the room. We can't wait to welcome you back — please come by soon!

To stay updated on our progress, make sure to check our website and follow us on social media — official relaunch dates will be announced soon. And if you're able, consider becoming a "Friend of Haley House Bakery Café."

Friends of Haley House Bakery Café

Friends of Haley House Bakery Café is a group of dedicated supporters whose financial support is helping to make the relaunch possible. This funding is being directly invested in our hardworking staff and furthers our mission of offering "food with purpose" to the Roxbury community for the long term. Perks include a branded tote bag, insulated coffee mug with a discount, and a birthday cookie.

To learn more, visit www.haleyhouse.org/hhbcfriends.



Last Tidbit

FOOD WITH PURPOSE



For more than a year, a group of residents of our housing has been gathering weekly to share food and friendship. When the weather cooperates, they gather outside and use the grill, sitting around a picnic table built by one of the building managers, Kasey Williamson, who happens to also be a master carpenter. Other times, they gather in Jon Klein's apartment (the other building manager), contributing dishes to share as they're able. Sometimes the group gathers for a weekend brunch; other times, it's a weeknight meal. But always, it's about more than food; it's about gathering together and sharing daily life.



Photos by Nattapat Yossomsak

Get Involved!

No matter who you are or what you have on your plate, there's always another seat at our table. Come serve with us and be served!

HERE'S HOW:

JOIN US EVERYDAY

Dine at the Bakery Café in Roxbury and check out our updates (*12 Dade Street, Roxbury*)

Let us cater your workplace or private events to enjoy great food for a great cause (*haleyhouse.org/catering*)

Attend our arts & cultural events

LEND A HAND

Join us for a volunteer shift at our soup kitchen, urban farm, or Bakery Café (*haleyhouse.org/volunteer*)

Organize an in-kind donation drive for our most needed items (*haleyhouse.org/give/in-kind*)

FUND OUR IMPACT

Monthly gifts (\$30, \$50, \$100+) ensure we can sustain our daily operations throughout the year, even when the demand is high and giving is low

Matching gifts double your money and your impact; ask your employer about a matching program

Planned gifts ensure you leave a legacy of service in your will and make your mark on the history of Haley House

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