



Hospitality—The Eugene Mission's Sweet Spot



"Vitamin 'R.' That's what we need!"

R³ Program Director Joseph Beal smiles as he explains what our hurting guests need most is an abiding relationship with Jesus and healthy relationships with others to address the barriers in their lives.

But how do we teach relationship-building? What does it look like to partner with our guests to form the foundation to support their courageous efforts to permanently rejoin a healthy community?

The answer is, as it always is, in God's word. Scripture reminds us that breaking bread together is foundational to relationships. God's word also emphasizes the blessing and responsibility of hospitality. It's no accident that Jesus's first miracle occurred in the context of providing for others at the wedding at Cana (John 2:1-12). It's also exquisitely beautiful that perhaps the ultimate "hospitality event" is the marriage supper of the Lamb (Rev 19:6-9). Talk about some powerful examples!

In the Eugene Mission's Hospitality and Culinary Program (HCP), participants acquire important life and vocational skills, including cooking beautiful and healthy meals. They also have the delight of creating gorgeous tablescapes complete with floral centerpieces. Program participants have the joy of putting these skills into action by hosting and catering to visiting community groups.

Women's Life Change Grand Opening Tour

July 27th from 10am–2pm

Join us for tours and the Grand Opening of Women's Life Change and the new Learning Center project.

We welcome visitors for tours of our newly renovated buildings, Women's Life Change and the new culinary program.

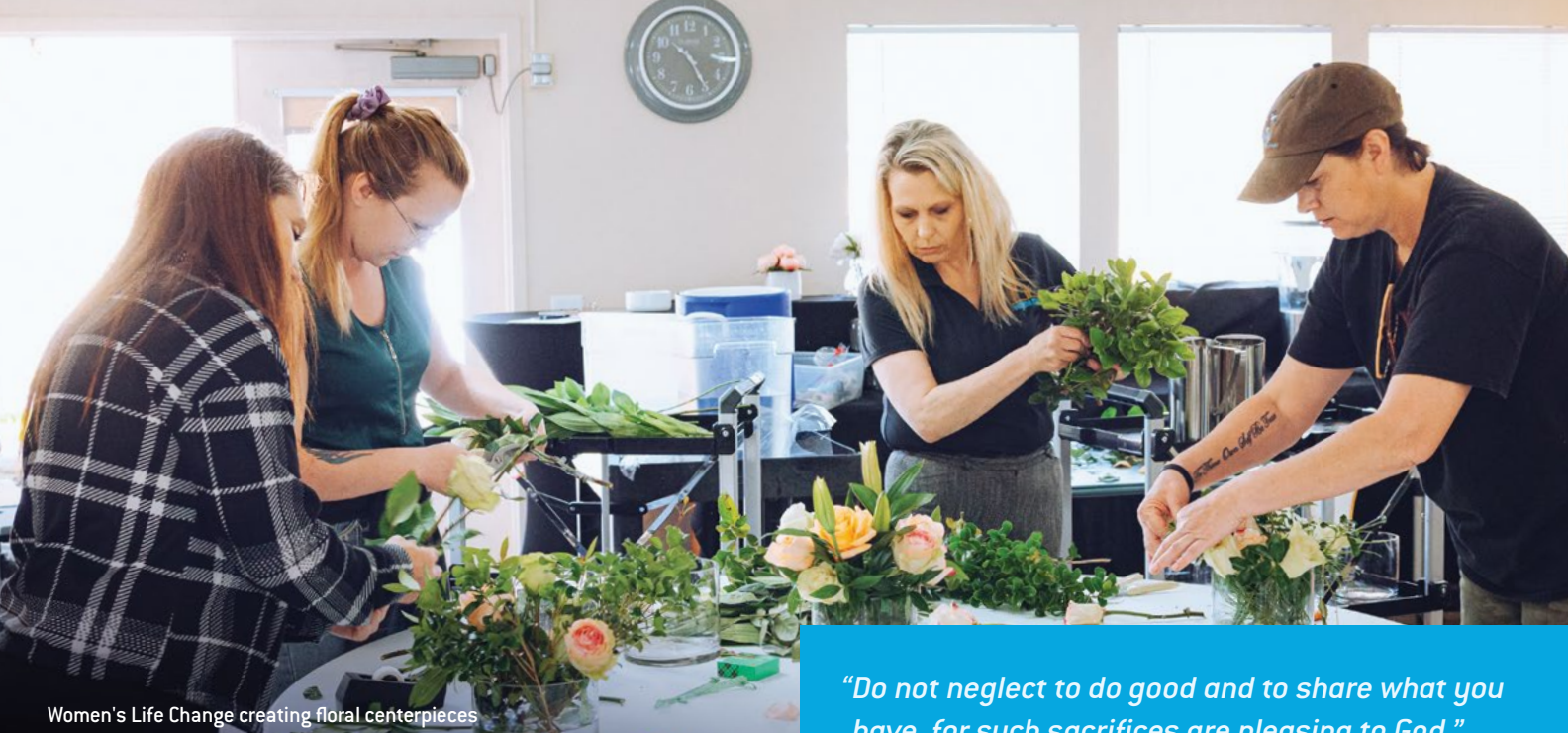
Through the HCP, participants grow in relationship with Eugene Mission mentors and with community members. Program participants develop a greater understanding of and connection to the greater community as they interact with visiting groups such as Rotary, Lions, Kiwanis, Whiteaker Community Council, P.E.O. and the Chamber of Commerce.

What's most exciting is that program participants change "seats" and go from charity recipient to host. Through their skill-building, participants have the joy of using their gifts to bless others. Program participants can envision themselves hosting meals for their own family and friends upon leaving the Eugene Mission. They can develop and express creativity and caring. They can see themselves as part of the community with gifts to offer others. It is truly transformative for both program participants and for community members whose views of persons experiencing homelessness are often changed forever.

May it be to His glory,

Sheryl Balthrop

Executive Director



Women's Life Change creating floral centerpieces

"Do not neglect to do good and to share what you have, for such sacrifices are pleasing to God."

Hebrews 13:16

Hospitality!

Where Skill Building Meets Community Building

It is eight o'clock on Monday morning and the Hospitality Team at the Eugene Mission is meeting to plan the upcoming week of banquet events in the new Learning Center.

"We have groups coming in every day this week," notes Culinary Director Phaedra Jackson as she pours over the schedule.

The team conducts a quick check-in and then heads to the community room to prepare for the morning tablescaping class. Eugene Mission guests registered in the culinary program begin to trickle in, ready to help with every aspect of the new banquet program.

"Today we are going to arrange flowers using a tape grid," says Director of Philanthropy Beth Sheehan as she sets down buckets of flowers and greenery and begins cross-taping a large glass vase.

A variety of decorating ideas have adorned the tables over the last year and, this week, it is fresh flowers. After reviewing the sample bouquet and techniques, the group is set loose with clippers and creativity. After 30 minutes of laughter and conversation, the arrangements are done. All are gorgeous and most guests had never tried this before.

The Hospitality and Culinary Program (HCP) at the Eugene Mission is a new and innovative program that is changing how communities think about partnering with organizations serving the unhoused. The HCP provides opportunities for unhoused guests to learn vocational and life skills in real time as community groups hold meetings in the Eugene Mission's four gathering spaces. The program is catching on and we have been blessed and busy!

"The Hospitality classes are new and are really popular," shares Chef Trent Lee. "We work together, learn and we have a lot of fun in the process. For many of our guests, positive social interactions and 'fun' have been long missing in their lives."

The HCP partners with trained chefs, community volunteers and guests who engage in vocational training together to provide beautiful meals with exceptional presentation and atmosphere.

"I really enjoy working with Mission staff and the guests to host events," shares community volunteer Andrew Holub, who is helping bus tables and load dishwashers alongside guests in the program. "This is teamwork and it is good for everyone."



Beth Sheehan and guest Amber working on floral arrangements



Culinary leads Trent Lee and Phaedra Jackson

The training program works to create a variety of interesting, healthy meals and refreshments across successive meeting groups. This week's lineup includes two chapters of P.E.O. (a women's service organization), two Rotary clubs, a Lions Club, a Kiwanis Club and the Police Chaplain's monthly prayer breakfast.

As the tables are set and ready to go, Chef Owen Griffin walks in with a stack of wood rounds for his 11 a.m. charcuterie class.

"This is really a dream job," shares Owen, who is culinary trained with a background in fine dining. "There are so many incredible foods to work with, and I love sharing this passion with our guests."

Owen works with a group of nine men in the newly completed Training Kitchen.

"Oh, what a friend we have in cheese-us," laughs Owen as he visits with this class and has them sample various cheese loaves before showing them how to artfully arrange a charcuterie board. Elements of the class include safe food handling, sanitation, knife skills and the art of presentation. Many guests will complete the 12-week course with an Oregon Food Handlers Card.

One of the unique elements of the HCP is that it is "powered" by end-of-line food donations from the grocery and restaurant sector. Donations are picked up daily by staff and guests to collect food that is approaching its sell-by date, has damaged packaging or is being discontinued. Donors include Trader Joe's (see the sign posted at check-out), Whole Foods, McDonald Wholesale, GloryBee and Lochmead Dairy, to name a few. Menus are planned with available inventory from daily donations and ingredients that were previously flash frozen and stored. After planning for all groups, the weekly menu is the focus of the HCP culinary training for that week.



R³ Charcuterie Class with Owen



The HCP is a tremendous opportunity and asset for all involved, providing a chance for Mission guests and community members to meet one another and work together. The program is currently serving and engaging between four and 12 meeting groups each week and hosting upwards of 600 community members every month. The joy and dignity of hosting is one of the greatest aspects of the HCP and we are so grateful for the community groups that are part of this exciting program in our new Learning Center.

We invite you for a tour of our new Hospitality and Culinary Program. It's amazing! The Learning Center has been one of the many projects worked on during the quiet pandemic months over the last two years. With groups ready to re-engage with in-person meetings, the finishing touches were completed this spring and the ovens are hot!

Contact beths@eugenemission.org.

R³ Continues Restoring Guests to Community



Calvin Jones with LCC welding certifications.

Calvin Jones

Calvin Jones has successfully completed two years in the R³ Program and will be moving into a newly remodeled apartment this summer. Calvin is over two years sober from methamphetamine and heroin addiction and has completed his Structural Steel Welding Certification at Lane Community College. Way to go Calvin! We knew you could do it!



Alfonso Stapler volunteering in the warehouse.

Susan Baxter

Susan Baxter, a four-year veteran of the Air Force, became homeless after moving to Eugene to be closer to family. With a shortage in affordable housing, Susan moved into the Women's Center and enrolled in the R³ Program. Susan was able to work with her R³ Program Navigator at the Eugene Mission to establish veteran's benefits. The systems are tricky to navigate, however veteran navigator Kai Batalona was able to work through SSVF and the VA and Susan successfully moved into her own apartment which was fully furnished with donated goods from the Eugene Mission warehouse. Welcome home Susan!

Ways to Give

- + Financial support for the Eugene Mission as we work with our guests to address barriers and challenges.
- + Remember the Eugene Mission in your estate planning: FEIN#93-0563797.
- + Become a monthly sustaining supporter at eugenemission.org/giving/
- + The Eugene Mission gratefully accepts donations of stock.

Ways to Give

- + Flats of LaCroix or Bubly water
- + Bacon
- + Rowenta iron for sewing classes
- + Rubber spatulas for cooking classes
- + Dry eraser pens for white boards
- + Hard salami for charcuterie classes

Alfonso Stapler

Alfonso Stapler, recent R³ graduate, has moved into his first apartment in over a decade. Alfonso is sober from methamphetamine and alcohol, with a strong faith in God and a love for his time volunteering in the Mission warehouse. Alfonso recently celebrated his 70th birthday and has established SSDI benefits with significant arthritis. Alfonso loves his new home and continues to volunteer in the Mission warehouse helping organize donated goods from the community as a resource for guests who are moving into housing. Thank you, Alfonso!

Veteran Susan Baxter moves out.

