

ROSEBURG FISH PANTRY

July 2024

HAPPY 4TH OF JULY

EVENT CALENDAR

Monday July 8th
Pantry Committee Meeting

Thursday July 11th
First Thursday @ DHS office
from
(Jenn will be painting a mural)

Wednesday July 17th
Pantry Cleaning Day

Saturday August 10th
Roseburg Food Project
Green Bag Day



A BIG **THANK YOU** TO ALL
OF OUR **TUESDAY &**
THURSDAY DRIVERS. YOU
ARE SO **APPRECIATED**



Cleaning & Organizing Tips and Tricks by Bella

1. Use toilet bowl cleaner to get grout white and bright.

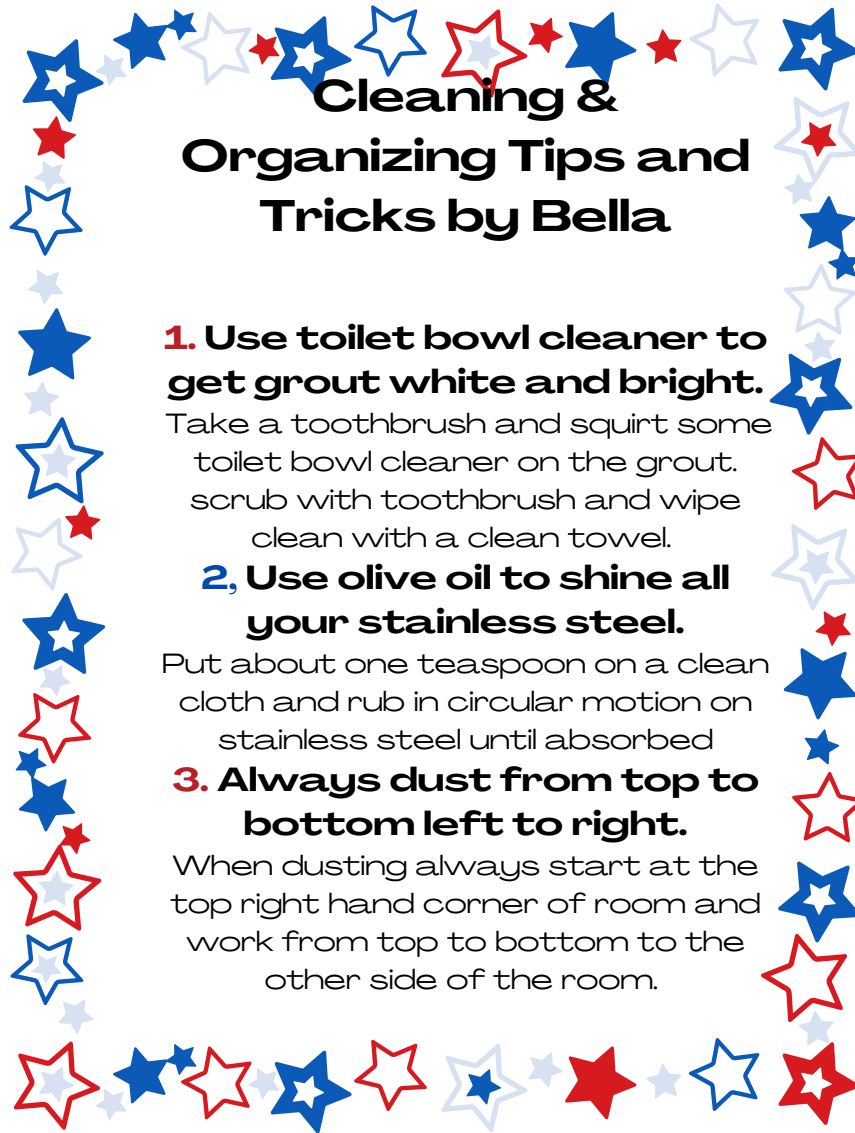
Take a toothbrush and squirt some toilet bowl cleaner on the grout. scrub with toothbrush and wipe clean with a clean towel.

2. Use olive oil to shine all your stainless steel.

Put about one teaspoon on a clean cloth and rub in circular motion on stainless steel until absorbed

3. Always dust from top to bottom left to right.

When dusting always start at the top right hand corner of room and work from top to bottom to the other side of the room.





JENNS CORNER



Dear Friends,

As we bask in the warmth of summer and prepare to celebrate the Fourth of July, I am reminded of the incredible sense of community and patriotism that binds us together. Summer is a time of joy, relaxation, and reflection—a season to appreciate the freedom we enjoy and the opportunities it brings.

At FISH of Roseburg, we are deeply grateful for the continued support from our community. Your generosity enables us to provide essential services to those in need, ensuring that everyone has the chance to thrive. This summer, we have seen firsthand the impact of your donations, from providing nutritious meals to families to offering emergency assistance through our \$25 Costco fuel vouchers.

The Fourth of July is a celebration of independence, but it also reminds us of our interdependence—the way we rely on one another to build a stronger, more compassionate society. This spirit of unity and support is at the heart of our mission at FISH of Roseburg.

As we light up the sky with fireworks, let us also illuminate the lives of those around us with acts of kindness and generosity. Whether it's volunteering your time, making a donation, or simply spreading the word about our services, every contribution makes a difference.

We have exciting plans for the rest of the summer, including community events and initiatives aimed at enhancing our outreach and support. Keep an eye out for updates and ways you can get involved. Together, we can continue to make a positive impact and ensure that everyone in our community has access to the resources they need.

Thank you for being an integral part of our journey. Wishing you a joyous and safe Fourth of July!

Warm regards,

Jenn Reida





Volunteer Spotlight

The volunteer spotlight this month is Debby Russell! Debby is a very fun, friendly, and just overall good person. Debby used to teach special education and elementary school, and also participates in her church choir, helping hands (through her church), and the diversity group at church where they read a book called gracism. Speaking of books, Debby's favorite childhood book is a childrens novel called Misty of Chincoteague, a true story about a family and their efforts to raise a Chincoteague Pony. Misty of Chincoteague is also a movie, and going along with that a Debby says that a binge worthy show is Call the Midwives! Call the Midwives is also a show that was based in London, which is where Debby would like to go, she would like to go everywhere actually! She also said that if she were to have a superhero power it would be to fly everywhere! Which means that one day if she became a superhero she would be able to go anywhere!

EASY BLUEBERRY COBBLER

INGREDIENTS:

1/2 CUP BUTTER
1 CUP SELF- RISING FLOUR
1 CUP WHITE SUGAR
1 CUP MILK
4 CUPE FRESH BLUEBERRIES

directions:

Step 1
Preheat oven to 350 degrees. Place butter in an 8-inch, square baking dish.
Step 2
Melt butter in the preheating oven, about 5 minutes. Remove from oven
Step 3
Meanwhile mix flour, sugar and milk in a bowl until combined; pour atter over butter in the baking dish. Scatter blueberries over batter.
Step 4
Bake in the preheated oven until toothpick inserted into center comes out clean, about 1 hour

