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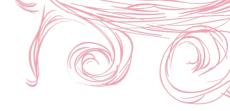


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- **Images** from the kitchen
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Introduction



Dear Friends,

During the COVID-19 Lockdown, the Compassion Soup Kitchen continued providing meals to their guests and to others who found themselves in unexpected dire circumstances. The meal service did not miss a beat; the pace stepped up with the provision of a meal on Sundays and the delivery of meals to other organisations supporting people in need. Businesses, Wellingtonians and beyond did not hesitate, they stepped up. Donations of food and other practical items arrived at the soup kitchen.

Thank you to the teams who prepared and served the meals and kept in touch with our guests. Thank you to everyone who donated their time, gifts and funding. The support of the Wellington City Council was a cooperative example of partnership. Thank you.

Suzanne Aubert wrote, "What gives value to our actions is the intention with which we perform them. Love transfigures all it touches."

Kia whakapaingia koutou. Bless you.

Sister Margaret Anne Mills Congregational Leader

Kia ora koutou.

While the speed with which COVID-19 spread globally caught us by surprise, when New Zealand began to accelerate through Alert Levels, the message for the Compassion Soup Kitchen from the Sisters and management, was clear. 'We have served meals continuously for 119 years and this is when our meal service is most needed. The kitchen needs to stay open to support Wellington's vulnerable.'

We had only days to transition from a dining room meal service, to a full takeaway meal service. While we had a few teething issues, the transition was made smoothly. From lockdown to Alert Level 1, we averaged over 150 takeaway meals a day, which was well above our pre COVID-19 meal average.

This was thanks to cooperation between whānau support organisations and local government bodies, and the amazing work done by staff and volunteers of the Soup Kitchen. Also, the incredible support whānau gave each other.

The big takeaway from the experience was how much good can be done when we work together to achieve a desired outcome and how each one's part in accomplishing such a goal, is so important.

Gary Sutton Kaiwhakahaere/Manager



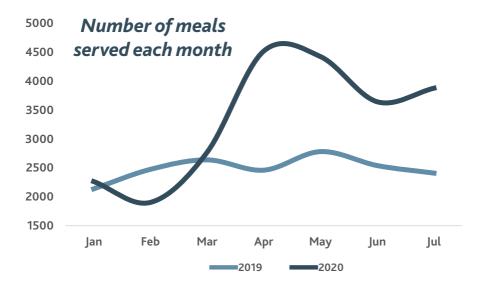
at the Soup Kitchen

OVID-19 saw the doors of our communal dining area close temporarily, but as an essential service, the Compassion Soup Kitchen remained committed to providing the whānau with nutritious kai daily during lockdown. Suited up in PPE, two teams of dedicated staff and volunteers prepared takeaway meals as demand for food nearly doubled. Whānau visiting the Soup Kitchen were quick to settle into a new routine, respectfully social distancing in queues that sometimes stretched over 50 metres down the street.

Connecting with friends is a highlight for many of our guests at the Soup Kitchen. For some of the whānau, a shared meal in our communal area and our group programmes are their only means of social connection and community involvement. To try and fill this gap, staff and volunteers packed as much concern as they could into the short interactions they had with guests, as well as updating them on the government's daily COVID-19 briefings.

Whanau said they abided by the rules, not because they were told, but because they wanted to protect themselves and the people around them who they consider to be family. We saw many whānau keeping an eye out for their mates, gathering extra meals for those in their apartment buildings who weren't able to come down to the kitchen.

Thanks to everyone's contribution, the Soup Kitchen was able to do its part to support many of Wellington's most vulnerable during this crisis.



"A hearty thank you for the crew, ready with a smile and a hot meal when out on the streets"

"If it weren't for you, many of us "I haven't had good food would be searching for food in rubbish bins"

like that in a very long time"

















Absolutely Positively Wellington City Council

Me Heke Ki Pōneke

t the Soup Kitchen, interacting with others is at the heart of what we do. When the government announced we were moving to Alert Level 4, we knew we had to change our day-to-day operations, and quickly.

In order to reduce person-toperson contact, we had two teams working separate shifts in distinct bubbles. They were all kitted out in PPE when preparing and serving the takeaway meals for the whanau.

The Wellington City Council provided face masks, hair nets, disposable aprons, gloves and overalls and hand sanitizer throughout this time.

In order to protect the whanau from the weather when they came to pick up their takeaway meal, the WCC provided a large marquee. This helped us bring the friendly welcoming environment of our dining room to our takeaway meal service through the whare.

Thank you Wellington City Council!



The Hiremaster team setting up the marquee



Chefs Nory (left) and Sam (right) in the Kitchen



A Chef's COVID Experience

orking at the soup kitchen during COVID-19 was truly an amazing experience. What started as a very uncertain and anxious time for all, ended up being a time full of unity, respect and was rather fun!

Once we locked into level 4 we saw our numbers rise three-fold, so our response had to involve a lot of quick thinking and action. The switch over into takeaway meals went incredibly smoothly and we were providing on average 150 meals every day, for guests as well as for the Wellington Night Shelter, City Mission, Wellington Homeless Women's Trust and Women's Refuge.

We received incredible support from food rescue organisations Kiwi Community Assistance and Kaibosh as well as Ekta NZ and Wellington City Mission who provided fresh fruit and vegetables. This helped us to provide the food packages (hot meal, fresh fruit, bread, dessert, boiled egg) seven days a week, up from our usual six days. Since restaurants were closed, we were inundated with donations such as hundreds of litres of milk that we were able to hand out to our guests. Wellington Hospitality group were great and donated many meals to us too. Fonterra donated 80kg of cheese.

I think I can speak for all staff and volunteers when I say we felt very blessed to be part of the Soup Kitchen operation and contribute to meeting people's needs during such an uncertain time in Wellington and the whole of New Zealand.

Sam Johnson Chef and Kitchen Manager

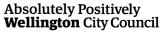












Me Heke Ki Pōneke







Te Aro Health Centre







thank you





huge thank you to Wellington Community Trust for funding our new washing machine & dryer! Our old washing machine and dryer were both very old, inefficient and were malfunctioning.

They're essential items for the kitchen, and are used daily to hot wash and dry the aprons, tea towels and other kitchen linen that are used when preparing and serving meals. So I'm sure you can imagine our relief when we were able to get these beautiful new ones! Especially in a time when hygiene and cleanliness are more important than ever.

\$200 **Sponsor** a meal

\$100

3 cartons of large diced tomato cans

\$75 Spices for one month

\$50 15L of cooking oil for one month

> \$20 5kg of rice or pasta



My gift to the Compassion Soup Kitchen

Name:Address:	Phone: Email: Making a regular payment Payroll giving	O Please send my receipt by email. My email address is:
would like to give: \$200 \$100 \$75 Image: The standard of the compassion of the company of t	O I would like to debit my donation from my credit card : Card type: O Visa O MasterCard O Amex Name on card: Expiry date O March Card Card Card Card Card Card Card Card	I have donated through online hanking to:

For more information on in-kind donation, visit

🔘 I have donated on the **website**: soupkitchen.org.nz/donate/annual-appeal

I have donated over the phone: (04) 385 9299

Soup Kitchen Appeal, BNZ 02-1269-0046022-02

O I have donated through online banking to:

www.soupkitchen.org.nz/donate

