Guests selecting fresh vegetables. Bread and Life is committed to serving locally grown fresh fruit and vegetables from local farms who participate in Local Produce Link, a joint project between Just Food and the United Way, supported by a grant from the New York State Department of Health.

**Get involved**
Donate, Advocate, Volunteer

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St. John’s Bread and Life
795 Lexington Avenue
Brooklyn, NY 11221
718-574-0058

Make a Gift Today
www.breadandlife.org/donate/now

Find St. John’s Bread & Life at @breadandlife on Twitter and Instagram as well as on YouTube and on Facebook.

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ST. JOHN’S BREAD and LIFE
2015 Annual Report

SERVING HOPE IN BROOKLYN & QUEENS
The Bank of America Charitable Foundation has named St. John’s Bread and Life a 2014 Neighborhood Builder. Currently marking its tenth anniversary, the Neighborhood Builders™ program is a strategic investment in communities that combines $200,000 in flexible funding (over two years) with leadership training for high-performing nonprofits and their executives.

Bread and Life feeds close to 3,000 individuals living in Brooklyn and Queens a hot meal five days a week through its food programs; Soup Kitchen, the Digital Choice Food Pantry and Mobile Soup Kitchen, while also providing clients with a broad range of social services to help them obtain the staples and benefits they need for survival. It was our innovative Digital Food Pantry that allows clients to order their food using touch screen technology that got the attention from Bank of America.

“St. John’s Bread and Life is a great organization, and what resonated for us is their computer-based food programming and organization, which makes sure the food basket is dispersed appropriately,” said Jeff Barker, New York Market President of Bank of America. “So not only is St. John’s Bread and Life addressing hunger, it gives its clients more of a freedom of choice, and does it in a modern technological way.”

The $200,000 award split between two years will help Bread and Life to further its mostly privately funded operating expenses (over 92% of Bread and Life’s funding is from the private sector), and gives us the ability to expand services where they are needed most.

“This will open us up to all new connections in the business world, as well as in the nonprofit world. I like it when the nonprofit world and for-profit world can come together to make a difference in our communities.”

- Anthony Butler, Executive Director
LETTER FROM THE EXECUTIVE DIRECTOR

September 4, 2015

Dear Friends,

We are proud to share the good news that after six years of attempts, St. John’s Bread and Life received the prestigious Bank of America’s Neighborhood Builders Award. This tireless determination is a hallmark of our program. It is how we serve nearly 3,000 meals every day.

Now entering our 34th year of operation, Bread and Life’s primary focus remains the feeding and delivery of food to hungry people. We do this every day in our Soup Kitchen that provides two nutritious hot meals Monday through Friday. We take pride in our Digital Choice Food Pantry that allows guests to select the food they want, and in our Mobile Soup Kitchen that delivers food in the poorest neighborhoods in Brooklyn and Queens. But hungry New Yorkers face other challenges in addition to finding a hot meal. While our Emergency Food Program feeds over 300,000 adults and children every year, it is also the means by which we connect our guests with long-term help through food stamps, Medicaid, and legal assistance. We advocate for the poor and hungry locally as well as in Albany and in Washington D.C., speaking for those whose voices aren’t heard. We do all this with your help, spending 85 cents of each dollar directly on meals and social services for our guests.

This year, your support enabled Bread and Life to make progress on new goals that we have longed to pursue. We are aided in our efforts with the addition of four accomplished individuals to our Board of Directors. Three of these individuals share our association with St. John’s University whose students help to staff our Project ID and Immigration Services Programs.

Our library and media room has evolved into a busy Resource Center that offers guests access to computers and job training opportunities. The Resource Center’s Coordinator helps guests sign up for an email account so they can apply for jobs. Since last fall, we have helped ten guests secure jobs.

To help us advance our mission, we have created a new website to broadcast our news and make online giving easy. I hope you will visit our website at www.breadandlife.org to make an online gift today. But please know that however you choose to give is deeply appreciated.

If you haven’t visited the Bread and Life headquarters yet at 795 Lexington Avenue in Brooklyn, I hope you will come soon to see the impact of our services.

As Pope Francis recently stated “We are all in this together.” Thank you for being with us on our fight against poverty.

Sincerely,

Anthony Butler
Executive Director

FINANCIAL INFORMATION
FOR YEAR ENDED JUNE 30, 2015

PUBLIC SUPPORT AND OTHER REVENUES:

<table>
<thead>
<tr>
<th>Source</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individuals</td>
<td>$926,651</td>
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<tr>
<td>Corporations</td>
<td>$33,154</td>
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<td>Foundations</td>
<td>$1,125,115</td>
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<td>Government</td>
<td>$472,907</td>
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<td>Religious Organizations</td>
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<td>Special Events</td>
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<tr>
<td>Miscellaneous</td>
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<td>In-kind Donations</td>
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<tr>
<td>In-kind Services</td>
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<tr>
<td><strong>Total Revenues</strong></td>
<td><strong>$3,276,964</strong></td>
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EXPENSES:

Operating Expenses:

<table>
<thead>
<tr>
<th>Category</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Program Services</td>
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</tr>
<tr>
<td>Meals and Nutrition</td>
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<td>Social Services</td>
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<td><strong>Total Program Services</strong></td>
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<td>Supporting Services</td>
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<td>Cost of direct benefits to donors</td>
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<td>Fundraising</td>
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<td>Management</td>
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<td><strong>Total Supporting Services</strong></td>
<td><strong>$765,103</strong></td>
</tr>
<tr>
<td><strong>Total Operating Expenses</strong></td>
<td><strong>$3,802,403</strong></td>
</tr>
</tbody>
</table>

CHANGE IN NET ASSETS  $(525,439)

NET ASSETS – Beginning of Year  $1,053,593

NET ASSETS – END OF YEAR  $528,154

The above information was abstracted from the audited financial statement for the year ended June 30th, 2015 which may be reviewed on our website, www.breadandlife.org
THOUSANDS OF MEALS
This year, we served nearly 700,000 meals to over 300,000 individuals. More than 7,000 new families enrolled in our emergency food programs: the Soup Kitchen, Digital Choice Food Pantry, and Mobile Soup Kitchen. We rolled out an extension of our Digital Food Pantry to St. John the Baptist Church on Lewis Avenue (the birth place of Bread and Life). Now, new immigrant parishioners select the food they want on Sunday, and the groceries are delivered to the Church on Monday.

ESTABLISHING IDENTITY
Over 400 individuals’ used our Project ID program to secure vital documentation such as birth certificates and social security cards, enabling them to apply for a job or open a checking account. Nearly 150 guests received immigration services, helping them towards citizenship applications and green cards.

WORLD-RENOWED CHEFS COOK for HUNGER RELIEF
On February 26th, Supper Club 2015 featured Mark Ladner, Executive Chef of Del Posto Restaurant, Carmen Quagliata, Executive Chef of Union Square Café, Maury Rubin, Founder of City Bakery and Anne Saxelby of Saxelby Cheesemongers along with the Bread & Life Kitchen team. These chefs prepared a scrumptious meal for 50 people securing over $11,000 for our emergency food program. The evening featured the debut of Bread & Life Beer produced by Arrowwood Farm.

TAX PREPARATION ASSISTANCE
Our free-of-charge tax program helped 1,300 people file Federal and State tax returns, bringing $2.2 million back to the community. Tax preparation was provided by volunteers from the Food Bank of New York City, and St. John’s University students.

ONLINE DONATIONS MADE POSSIBLE WITH NEW WEBSITE
In April, we launched a new website with a fresh look, state-of-the-art functionality and search engine optimization that makes a variety of online donation options easy. Visit www.breadandlife.org/donate/now.

MISSION STATEMENT
INSPIRED BY THE SPIRIT OF ST. VINCENT DEPAUL, ST. JOHN’S BREAD AND LIFE AFFORDS ITSELF THIS MISSION: TO BRING FOOD TO THE POOR AND ACCOMPANY THEM ON THEIR JOURNEY TO WHOLENESS BY PROVIDING NECESSARY SERVICES. WE ADVOCATE FOR THEM, ALWAYS MINDFUL OF THE WORDS OF ST. VINCENT “TO SERVE OTHERS AS WE WOULD SERVE CHRIST.”

Our Lady Of Angels Church St. Vincent De Paul
Our Lady Of Lourdes Church
Lesley R. Lederer
Let Lee
Lawrence Levy
Roy Mahon
Maspath Federal Saving And Loan Assoc.
J. P. McDonnell
John McNerney
Robert McNerney
Michael T. McKernan
Metzger-Price Fund Inc.
Thomas G. Muldoon
Linda M. Mulryan
Amy Owens
George Pandel
George Pantin
James Pellow
Frances M. Poggioli
Prospect Street Administrators
Michael Repole
John Ryder
P. Sacchetti
Linda S. Sanford
David Schneider
Karen Simons
Edward F. Smith
Philip and Camille Splettzer
Peter Taras
John F. Tutunjian
Mary Kay Vyskocil
Whitney Media
John Zurell

ST. JOHN’S RED STORM TEAMS UP WITH BTIG TO RAISE FUNDS FOR BREAD AND LIFE
Head Coach Chris Mullin and Conrado “Bobby” Gempesaw, Ph.D., President of St. John’s University, joined sports icons and celebrities on BTIG’s Charity Day on April 28, 2015, hosted by BTIG, a New York City brokerage firm, to raise funds for a variety of charities. BTIG Charity Day resulted in a $10,000 donation for St. John’s Bread and Life located in Bedford-Stuyvesant, the original home of St. John’s University.
On April 24th, Johnny’s Angels Awards honored the Bruce Beck family who has made serving Thanksgiving meals to our guests a holiday tradition for the past 15 years. The late Judge Theodore T. Jones, Jr. was posthumously recognized with the Dr. Pamela Shea-Byrnes Award. The Sister Bernadette Award was presented to Bread and Life Greeter, Anthony Rodney. The event raised nearly $270,000 for the continuing hard work at Bread and Life.

On April 28th, Chris Mullin, head coach of St. John University’s Red Storm and Conrado “Bobby” Gempesaw, Ph.D. President of St. John’s University teamed up to raise $10,000 at BTIG’s Charity Day.

On May 22nd, New York Times Opinionator profiled the successes of Bread and Life’s Digital Choice Food Pantry in “To Feed More, Food Pantries Learn From Supermarkets.”

The Media Room/Library funded by the H. W. Wilson Foundation expanded into a Resource Center for information on job training; helping clients to set up email accounts and use the computers. A Resume Writing Workshop on June 6th launched our job preparation series designed to help our guests enter the job market.

On December 16th, Whole Foods Market in Gowanus chose to donate 5% of its net sales to St. John’s Bread and Life, helping to bring awareness along with $8,400 to our hunger relief efforts.

“We Sponsor A Family” gave nearly 5,000 children and young teens a brand new age-appropriate gift. All families received a delicious holiday meal containing fresh produce. 675 volunteers came to Bread and Life over two weekends to ensure that needy families enjoyed a Merry Christmas.
SPOTLIGHT ON
WILFREDO MORALES
Senior Case Manager

HOW DID YOU COME TO WORK AT ST. JOHN’S BREAD & LIFE?
“I was a client in May of 2008, in temporary housing. I came to St. John’s Bread & Life for the Internet, the library, and an employment search. I wanted to volunteer because I liked the place and so I met with a case manager. I brought my resume and was dressed casually. I was overqualified to be a volunteer and Bread & Life needed a bilingual male case manager. On August 4, 2008, I was offered the position. I said yes to the job offer with a capital Y! I was a case worker/outreach worker and years later I was promoted to senior case manager. Everything was planned for me here. It’s a great place to work, you just have to be built for this.”

WHAT IS THE MOST IMPORTANT THING YOU DO AT ST. JOHN’S?
“The one on one interaction with clients, the reason we’re here, the customer service piece – without it, forget about it.”

WHAT WOULD YOU WANT TO CHANGE ABOUT THE HUNGER RELIEF SYSTEM IN NYC?
“People are misinformed about the definition of low income and affordable housing. If you search the website for Brooklyn affordable housing, the income guidelines are too high. One person must earn $20,000. It doesn’t serve people who earn $800 per month or work part time. St. John’s B&L often has to explain it.”

HOW HAVE YOU GONE FROM POINT A TO POINT B FROM YOUR LIFE BEFORE ST. JOHN’S TO NOW?
He says he lives better, is happy, grateful, he makes ends meet.
“I had a rough upbringing. My parents were great, awesome. My Dad was a factory worker, my mom was a housewife. Resources were always limited.”

He said when resources are limited and you’re not in a suburb you can’t live in a drug-infested place. From a teenager to adulthood he was doing the wrong things, selling drugs, had a criminal record, committed felony. But he was determined.
“My mother was my motivator, pushed me to the max.” Then he was seeking treatment.

WHAT ELSE WOULD YOU LIKE TO SEE ST. JOHN’S BREAD & LIFE DOING IN THE FUTURE?
“The highest demand is for employment assistance and housing. A vocational specialist could help. “Members have very limited computer skills. If you’re in your late 40s and you’re unemployed, you’re going to be lost. Need computer knowledge. I could see us doing that.”

WHAT ARE YOU MOST PROUD OF NOW?
“My lifestyle. I have a fiancée, a puppy. I come to work, I go home. I don’t experiment with life. The fast lifestyle, the fast fortune, it built me a disaster.”

“I’m in peace, being able to live in peace, what I look forward to everyday is sharing it with people here, a word of hope.”

ANYTHING ELSE YOU’D LIKE TO SHARE WITH POTENTIAL DONORS ABOUT BEING AT ST. JOHN’S BREAD & LIFE?
“This is definitely a great place. St. Johns can be a backbone for an individual or family that has no one to turn to and needs some support. We will get you there. Everyone benefits from this agency.”

VOLUNTEERS & HEALTHY EATING

Volunteers at Bread and Life help our small staff feed hundreds of people every day. On any given week, there are 100 to 150 volunteers from 12 years old to 75 years young. They work hard in our kitchen, chopping vegetables, serving meals, stocking our pantry, and cleaning our building. Among our volunteers, you’ll find church groups from around the country here for mission service such as the Belton Church of Christ from Texas and the First United Methodist Church of Arkansas. These mission groups serve alongside students from St. John’s University and employees from a broad range of businesses such as Goldman Sachs, Bank of America, Ann Taylor, Ridgewood Bank, Macy’s, Port Authority of New York and New Jersey.

Some of our volunteers have been with Bread and Life for over six years such as George and Juliette (see photos) who assist our Kitchen and Dining Room staff.

VOLUNTEER SPOTLIGHT
PAMELA JUDKINS, COMMUNITY CHEF

Pamela Judkins (see photo) has lived in Bedford-Stuyvesant all her life. She began volunteering at Bread and Life in 2011. In 2012, she was trained as a Community Chef by Just Food for the Local Produce Link Program and jumped at the chance. The Local Produce Link Program is a joint project between Just Food and United Way that helps provide locally grown fruit and vegetables to food pantries. Since then, she has led Cooking Demos in our Demo Kitchen to help guests become more self-sufficient and knowledgeable about healthy eating. This past summer she began leading walking tours to local farmers’ markets where pantry participants learned how to shop the market using health bucks, a $2.00 coupon that can be spent at farmers’ markets and with their SNAP cards.

As a Community Chef with Just Food, Pamela goes to other food pantry programs from Staten Island to Brooklyn. She shows pantry members quick, healthy and inexpensive ways to prepare fresh vegetables from independent farms in New York State.

Pamela is proud to be a Community Chef and says, “I get to impart information to people, but I also learn from others; it is a real give and take. I value that Bread and Life is in my community serving a population that may not have access to a meal. The Cooking Demos provide people with information and an alternative to the way they eat.” And we value Pamela and her incredible impact on healthy eating for those in need.