



*“You don’t have to be homeless
to be hungry”-Tanisha*



Dear Friend,

This past fall I had an opportunity to cater a funeral reception. When the event was over, I asked the bereaved daughter if she would like the left-over food to be wrapped up for her to take. She said, “You know, let’s feed the homeless with the leftovers, my mom would have loved that.” This took place at a church that sits in downtown Dallas, the epicenter of the city’s homeless community. The host of the reception said she had the perfect place to donate the food. She made a call, and I met a man who runs a homeless feeding ministry. Thus began my journey back to Urban Missions work. I partnered with Noble Life Outreach and began preparing 200-300 “Repurposed Meals” on a weekly basis using rescued food (food that grocery stores and restaurants donate rather than throw away) in The Mix commercial kitchen powered by the Missional Wisdom Foundation.

The past seven months have opened my eyes to a crisis. The food insecurity rate for Texas is approximately 18.4 percent. Nearly 1 in 7 households in Dallas, Texas, are experiencing food insecurity. In Dallas and neighboring counties, 477,000 residents live in food-insecure households. The only meal some children receive is the one they get in school.

In 2019, in the U.S. 229 million tons of food went unsold or were uneaten. In 2010, the EPA estimated that 30-40 percent of food in America is wasted. Feeding hungry people to reduce food waste is the USDA and EPA’s preferred method of stopping food waste. When food is thrown away instead of feeding people, the wasted food leads to more waste such as the unnecessary use of water, labor and energy to process, transport, store, and dispose of discarded food.

A barrier to diverting excess food to hungry people are licensed kitchens to convert ingredients to meals. There are hundreds of food pantries where food is distributed to those in need, but that doesn’t help the homeless that have nowhere to cook the food. There is a shortage of licensed commercial food kitchens where donated rescued foods can be safely prepared into ready to serve meals.

Dream with me for a minute, what would it look like if there was a Ghost (central commissary) Kitchen where feeding ministries and organizations could collaborate to prep, store, refrigerate, and create prepared meals to feed hundreds of hungry folks on a daily basis? Where food trucks can pick up and take hot meals prepared from rescued food into food insecure communities and not only feed their physical needs, but nourish their spirits as well?

The Mix Feeding Kitchen will be used to facilitate the transformative work of meeting the needs of our hungry neighbors. To reach our target of 2,000 meals a month and divert hundreds of pounds of food from landfills, it takes \$10,000 of financial support a month. To expand our reach, we will need more refrigeration, kitchen smallwares, packaging for meals to be transported and volunteers to make it happen. This is where your generous support comes in. We invite you to consider on what level you might be able to contribute. You can help us financially by giving a one-time gift or by contributing monthly. Volunteers are needed and always welcome. Please share with others that have a heart for feeding the hungry.

I am grateful for any way you choose to support our effort of feeding the food insecure and diverting nutritious food from landfills. Please partner with the Mix Feeding Kitchen.

Sincerely,

Rhonda Sweet
Community Conduit/Managing Director
<https://www.themix.kitchen/the-mix-feeding-kitchen>
<https://www.missionalwisdom.com/the-mix-feeding-kitchen>