

Society of St. Vincent de Paul
2403 Holcombe Blvd. Houston, TX 77021
713 741 8234 www.svdphouston.org



Bean Soup Project



Yay! Ministries! Service Program
“Embracing the world in a network of charity”

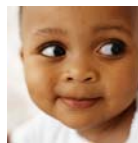
Bean Soup Project

DO YOU KNOW ABOUT CHILDHOOD POVERTY?

- 1 in 4 people in a soup kitchen line is a child
- 1 in 5 children live at or below the poverty level
- Two-thirds of poor young children live in working households
- In rural families with children headed by a single-parent-female, the poverty rate is 50 percent and the risks of hunger may be greater



In one day, with at least 5 other people, experience the power of God's work through your hands, as you prepare a bean bag that will prepare dinner for a family! Imagine the difference one bag can make, imagine the difference 100 more can make!



**We want to end childhood poverty with YOU!
Contact the Outreach Coordinator to schedule a day of service!**

Dear Volunteer,

The Bean Soup Project is an opportunity for all youth and young adult groups to serve the hungry who visit our food pantries daily. This program is inspired by the First Letter of John. His letter truly is a love letter, a letter that reminds us that to love Christ we need to live out His commandment- to love one another. Today, in our relationship with Jesus, we are always brought back to that question- how can I love you?

The Society of St. Vincent de Paul was founded by a single man, at the age of 20, who felt inspired and called to make a difference, to bring about the Kingdom of God to those around him, especially those in most need. Our patron, Saint Vincent de Paul lived in solidarity with the poor, and brought his faith to life when he put into practice the Corporal and Spiritual works of mercy.

All Vincentians today follow in the footsteps of our founder, Blessed Frederic Ozanam and our patron, Saint Vincent de Paul. You, like all other Vincentians, have been called to actively live your faith, to bring about the Kingdom of God to those you will encounter as you serve, to actively seek God's guidance as He uses you as His instrument.

The Bean Soup Project is perfect for community building without having to worry about finding drivers that can take the group to a service site or having to brainstorm on an icebreaker. While the group mingles and gets to know each other better, they prepare bean bags for families who are struggling to provide a full meal to their families. Our food pantries are in great need of bean bags as they are easy to handle and an easy meal to prepare.

Enclosed you will find all the information you need to make this a spiritual journey for the youth as well as a great success in providing to those in most need! If you have any questions please feel free to contact me. Thank you for your support with this project.

**Pura Santangelo
Outreach Coordinator
713 741 8234**

PROGRAM OUTLINE

Scripture Mission- 1 John 3: 16-18

The way we came to know love was that he laid down his life for us; so we ought to lay down our lives for our brothers. If someone who has worldly means sees a brother in need and refuses him compassion, how can the love of God remain in him? Children, let us love not in word or speech, but in deed and truth.

What is the objective?

To offer youth a chance to experience Christian Service to others by having the opportunity to alleviate the pains of childhood hunger and offer a nutritious balanced meal for families with children.

How is the project implemented?

- **Step One: Contact the Society of St. Vincent de Paul to schedule day of event and to confirm method of delivery.**
- **Step Two: Advertise the event.**
- **Step Three: ask community to bring items on the day the bean bags will be made.**
- **Step Four: add prayer to the experience, allowing youth to reflect upon the day to connect the Gospel value to their own life and experiences.**
- **Step Five: deliver bean bags to food pantry assigned.**

What are the items needed?

- **Bags of Different types of Beans (list below)**
- **9 containers to put each type of bean separately**
- **Small cups youth can use to scoop beans and put into bags**
- **Quart Size ziploc bags (one to two for each student)**
- **Copies of the Bean Soup Recipe for each bag (enclosed)**
- **Labels to put on each bag (sample sent separately)**

Are there any forms we need to complete?

- **YaYa! Application Form (to reserve date)**
- **Volunteer Confirmation Contract**
- **Completion of Service Form**

Which are the 9 types of beans?

Black Eyed Peas
Red Beans
Pinto Beans

Black Beans
Lima Beans
Navy Beans

Split Beans
Kidney Beans
Lentil Beans

Society of St. Vincent de Paul
2403 Holcombe Blvd. Houston, TX 77021
713 741 8234 www.svdphouston.org



Bean Soup Project Application

GROUP NAME _____

GROUP LEADER NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

DAYTIME PHONE# _____ BEST TIME TO CALL _____

E MAIL _____

RELIGIOUS DENOMINATION _____

NUMBER OF ADULTS _____ NUMBER OF YOUTH _____

DESCRIBE YOUR MOTIVATION AND HOPES WHICH ARE LEADING YOU TO SERVE WITH US

TYPE OF MINISTRY YOU ARE INTERESTED IN (Please explain why)

PAST VOLUNTEER EXPERIENCES (Include Dates)

DATE THE PARISH OR SCHOOL WILL HAVE THE SERVICE DAY _____

WHEN WILL THE DONATIONS BE DELIVERED? _____

Last Revised 3/7/07

Society of St. Vincent de Paul
2403 Holcombe Blvd. Houston, TX 77021
713 741 8234 www.svdphouston.org



A volunteer...

Whether you work individually or gathered together in special associations, you represent for children, the elderly, the sick, people in difficulty, refugees and the persecuted a ray of hope that pierces the darkness of solitude and encourages them to overcome the temptations of violence and egotism. What makes a volunteer dedicate his/her life to others? First of all, the innate movement of the heart that inspires every human being to help his fellow man. It is a law of existence. A volunteer experiences a joy that goes far beyond what he has done when he succeeds in giving himself freely to others.

For this reason, volunteer work is a special factor that contributes to the humanization. Thanks to the many forms of solidarity and of service that they promote and make concrete, volunteer workers make society more attentive to the dignity of the human person and his/her many expectations. Through their activity, volunteers come to realize that, only if one loves and gives himself to others, does the human creature reach perfect fulfillment.

VOLUNTEER CONFIRMATION CONTRACT
Email to: pura.santangelo@svdphouston.org

Organization's Name: _____

Contact Person: _____

Contact's Email Address: _____

Contact's Phone Number: _____

Age group of volunteers: _____

Project Name: BEAN SOUP Date project will be completed: _____

I, _____, will prepare the youth participating on this service experience to bring the items needed. The bean soup bags will be delivered on _____ by _____.

Once received, Annette Villa, Coordinator of Youth and Young Adult Programs, will contact you to go through more information and details.

Thank you for thinking of our ministry and the Society of St. Vincent de Paul!



COMPLETION OF SERVICE Bean Soup Project

Name of Group

Name of Group Leader

Phone

Email

Date of Service Term

Where did you minister at?

What type of ministry did you do?

Did you feel supported by the agency's staff and the SVdP's staff? Please explain.

Did SVdP staff prepare you, give you enough information for the work/ministry you did? Please explain.

What did you enjoy the most from this experience?

What did you enjoy the least from this experience?

What did you learn from this experience?

How can the SVdP Staff and agencies make this a better experience for future mission groups?

Anything else you may want to share with us:

Thank You!

YaYa Ministries!

BEAN SOUP RECIPE

2 cups Bean Soup Mix
2 quarts of water
1 pound of ham, diced (optional)
1 clove of garlic, minced
½ teaspoon of salt
1 (16 ounce) can of tomatoes (undrained & chopped)
1 (10 ounce) can tomatoes & green chilies (drained)

Wash the bean mix: place in a large pot. Cover with water two inches above the beans and soak overnight. Drain beans and add 2 quarts of water and the next 4 ingredients. Cover and bring to a boil; reduce heat and simmer for 1 ½ hours or until the beans are tender. Add remaining ingredients; simmer 30 minutes, stirring occasionally. You can vary by adding a cup of corn, celery or onions.

BEAN SOUP RECIPE

2 cups Bean Soup Mix
2 quarts of water
1 pound of ham, diced (optional)
1 clove of garlic, minced
½ teaspoon of salt
1 (16 ounce) can of tomatoes (undrained & chopped)
1 (10 ounce) can tomatoes & green chilies (drained)

Wash the bean mix: place in a large pot. Cover with water two inches above the beans and soak overnight. Drain beans and add 2 quarts of water and the next 4 ingredients. Cover and bring to a boil; reduce heat and simmer for 1 ½ hours or until the beans are tender. Add remaining ingredients; simmer 30 minutes, stirring occasionally. You can vary by adding a cup of corn, celery or onions.

BEAN SOUP RECIPE

2 cups Bean Soup Mix
2 quarts of water
1 pound of ham, diced (optional)
1 clove of garlic, minced
½ teaspoon of salt
1 (16 ounce) can of tomatoes (undrained & chopped)
1 (10 ounce) can tomatoes & green chilies (drained)

Wash the bean mix: place in a large pot. Cover with water two inches above the beans and soak overnight. Drain beans and add 2 quarts of water and the next 4 ingredients. Cover and bring to a boil; reduce heat and simmer for 1 ½ hours or until the beans are tender. Add remaining ingredients; simmer 30 minutes, stirring occasionally. You can vary by adding a cup of corn, celery or onions.

BEAN SOUP RECIPE

2 cups Bean Soup Mix
2 quarts of water
1 pound of ham, diced (optional)
1 clove of garlic, minced
½ teaspoon of salt
1 (16 ounce) can of tomatoes (undrained & chopped)
1 (10 ounce) can tomatoes & green chilies (drained)

Wash the bean mix: place in a large pot. Cover with water two inches above the beans and soak overnight. Drain beans and add 2 quarts of water and the next 4 ingredients. Cover and bring to a boil; reduce heat and simmer for 1 ½ hours or until the beans are tender. Add remaining ingredients; simmer 30 minutes, stirring occasionally. You can vary by adding a cup of corn, celery or onions.

COPY AND CUT FOR BEAN SOUP BAGS