



Hello from Mieke

The highlight at the start of 2020 was the 30th anniversary of the Lismore Soup Kitchen, which we celebrated on the 21st February. This was a great night of celebration, which many of our patrons, supporters and volunteers attended. Tim Costello was our guest speaker, and a report on the Impact and sustainability of the Winsome was presented by Dr Barbara Rugendyke, Dr John McKinnon and Dr Gregory P. Smith. The report is entitled “Hope, Joy and Community”, and copies are still available. Please contact me if you would like a copy.

Then, of course, in March COVID 19 struck, causing us at the Winsome to greatly alter our operation. To protect our volunteers and our residents, we closed the Winsome on March the 18th, and immediately swung into providing take away lunches, the same quality meals that we always serve on a plate. We are averaging 60 people daily coming for a take away lunch, and we are supporting our people as much as possible with other services.

Ian, our chaplain is “out on the pavement” [that’s where people queue for lunch], providing great support to all who come for lunch. At present, the management team is discussing



ways in which we can open again, and have people come inside to have lunch.

The residents at the Winsome have managed fairly well during the lockdown time, and as you will read from Shane’s story, are being empowered to find a new direction in life, and from there are then able to find more permanent accommodation. This is a great achievement!

A very big thanks to all our volunteers, who have continued to cook those amazing meals during these trying times, and also to you our 500 Club supporters, so that we have been able to keep food security a reality, and thus alleviate a lot of anxiety for our patrons during this especially hard time for them.

Very best wishes to you

From Mieke

July 2020

The Lismore Soup Kitchen

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you can also download the full version of the report “Hope, Joy & Community” online here...

www.winsome.org.au/report



Centre Manager

Greetings all,

Never before have we seen the likes of behavioural change thrust upon us all by COVID -19.

The Winsome crew, volunteers and patrons alike, have responded remarkably well to the lunch time meal delivery change from sit down inside to takeaway service.

The open areas of the Winsome were closed early as social distancing became an issue and our residents needed protection. Bruce, our innovative handyman constructed a lockable servery in the front veranda grille and socially distanced tape strategically placed along the Bridge Street footpath for the waiting meal time queue. The use of hand sanitiser is encouraged.

Congratulations to Sharon, our Kitchen Manager extraordinaire who guided the kitchen teams to a 100% record card from Lismore City Council's food inspection report.

The Winsome building underpinning and buttressing works have finally been completed. The final stage, being underfloor aeration and external drainage works are due to commence within the next month or so. A \$21,000 grant from the NSW Community Building Partnerships has been approved to assist with these works.

Also, a \$4,000 grant from Northern Rivers Community Foundation is assisting with the refurbishment of 4 residential rooms. A big thank you to resident Steve Boyd for undertaking the painting of these rooms and areas of the ground floor.

Thank you also to Paul W for his refurbishment works in the café and his maintenance of the Winsome grounds.

All of the Winsome crew is acclimatising well to these changing times.

- Paul Murphy,

Winsome Centre Manager

Thank you for your generous support which is so vital to our ongoing operation.



From the Kitchen

Greetings everyone,

It certainly has been a challenging time during the first couple of months of the restrictions. Trying to supply the kitchen with necessary items for the cooks was made difficult with the hoarding response of some shoppers and then the buying restrictions that followed in the supermarkets. Some cooks had to change their routine cooking menu as some main items were just not available. I am so appreciative of the volunteers who kept the kitchen going during the pandemic and some people stepped up with volunteering 2 or more days and some had more work than usual when there were only 2 or 3 in the kitchen. Thankyou to those who made sandwiches on different shifts or at home. Thank you to those who offered help if it was ever needed. Thank you to the volunteers who wanted to be in the kitchen but couldn't due to various reasons and kept in contact to see how everything was going. Thank you to the people who are donating dry and canned food for us to give out.

The takeaway arrangement certainly has a different feel to it. The kitchen staff don't get any feedback on the meal that they created and the connection of patron to volunteer is lost but the essence of wanting to provide a wholesome main meal is still there. We are certainly missing the café and the best coffee makers in town at the Winsome Café.

“[we're] ...missing the best coffee makers in town at the Winsome café....”

We are taking the opportunity to do some much needed repairs to the flooring of the café behind the bar and this is being completed by one of our talented residents. Our kitchen council inspection was conducted at the end of May and the report was a perfect score of 100%, so we are all very happy with this result. Thank you to all the kitchen teams who help keep the standard required.

At present we are still closed to the public but we are in discussions to how opening can be safe and compliant during the Covid-19 Government restrictions.

Stay Well,

- Sharon Dwyer

Kitchen Manager



Conversations on the Footpath

I sometimes call “The Winsome” Lismore’s loungeroom—the place where people can find a space to come in and just “be”. Our amazing team were sad—even heartbroken—to have to close the doors due to COVID and reduce our contact. It is so—’not us’—as we’re not a place where there is an ‘us’ and a ‘them’. We are, after all — all in this together.

For me it has been a joy to be able to move to ‘conversations on the footpath’ - still being able to connect and share life with people as they queue, socially distanced, waiting for the wonderful lunch to be served.

I am so amazed at the resilience of the people I have met and know. Every one is a precious gift, and any day, any one of us can be having a good day, or a bad day.

I thank God for each and every one.

*-Pastor Ian Phillips
Winsome Chaplain*

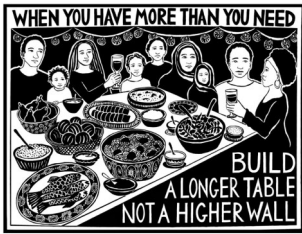


Hi, my name is Shane Smith, and I live at the Winsome, at this time.



Without the support of the Winsome, I would not have been able to have started my business, Bed for Plants. They gave me the opportunity, and a space to work in.

It is the support of the Winsome that allows you to go out into the world, and with a full belly and some kind words, it just makes things that bit easier.



**From The Northern Star
—29th June, 1990
Lismore Soup Kitchen 30 Years!**

'Basement' feeds a city need
By HEATH GILMORE

Don Ferguson, of Lismore, had an idea to help the city's destitute and hungry. Yesterday, he did something about it.

He opened a free food kitchen in the basement of the Church of Christ building, at the corner of Keen and Magellan streets, Lismore.

Those wanting a meal, cup of coffee or just a chat at all can visit 'The Basement' in the morning or evening.

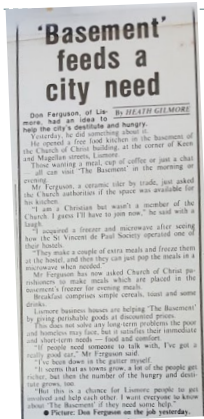
Mr Ferguson, a ceramic tiler by trade, just asked the Church authorities if the space was available for his kitchen.

"I am a Christian but wasn't a member of the Church. I guess I'll have to join now," he said with a laugh.

"I acquired a freezer and microwave after seeing how the St Vincent de Paul Society operated one of their hostels."

"They make a couple of extra meals and freeze them at the hostel, and then they can just pop the meals in a microwave when needed."

Mr Ferguson has now asked Church of Christ parishioners to make meals which are placed in the basement freezer for evening meals.



Breakfast comprises simple cereals, toast and some drinks. Lismore business houses are helping 'The Basement' by giving perishable goods at discounted prices.

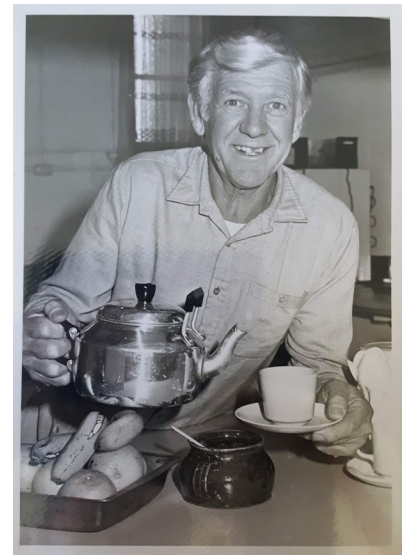
This does not solve any long-term problems the poor and homeless may face, but it satisfies their immediate and short-term needs - food and comfort.

"If people need someone to talk with, I've got a really good ear," Mr Ferguson said.

"I've been down in the gutter myself.

"It seems that as towns grow, a lot of the people get richer, but then the number of the hungry and destitute grows, too.

"But this is a chance for Lismore people to get involved and help each other. I want everyone to know about 'The Basement' if they need some help."



Don Ferguson on the job
Picture DARCY McFADDEN