

A Local Partnership...

HALO, Meal Maker Program

Make and eat a meal with homeless shelter residents.



Who is this opportunity for?

Life Groups, Ministry Teams, Families

(Ideal for groups of 6 or more, but smaller groups or individuals may also serve)

What is involved in this opportunity?

HALO is a homeless assistance organization serving Racine County. As a meal maker participant, your group will serve some of the most vulnerable people in our community. This is a fantastic opportunity for groups to serve others, build relationships, share the gospel, and make disciples. Your group can sign up to serve a meal for either lunch or dinner. You are welcome to either prepare the meal ahead of time or cook in HALO's kitchen. Groups can choose to serve one *or* both of HALO's resident groups (the men and/or the women and children). After preparing and serving your meal, stick around to eat with and invest in the residents.

Is this a recurring, ongoing commitment? If so, how frequent?

No. Groups can choose to serve once or on a recurring basis as schedules and resources allow.

Is there any cost?

Yes, approximately \$200 (Varies depending on how many people you are serving)

See page 2 for meal suggestions

Where does the ministry take place?

HALO, Inc.

2000 DeKoven Avenue, Unit 1 (Enter on west side)

Racine, WI 53403

What steps are required to be involved?

Step 1: Pitch the idea to your group.

Step 2: Reach out to HALO contact person to schedule a meal. (Contact info below)

Step 3: Plan your meal and activities (optional).

Step 3: Go serve and enjoy meal with residents.

Who should I contact to get involved?

PRIMARY: Andy Koetz (HALO Manager)

- Email: akoetz@haloinc.org
- Phone: (262) 633-3235

BACKUP: Jill Healy (Grace Church member)

- Email: jjhealy007@gmail.com
- Phone: 414-324-3696

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Meal Suggestions

Prepare one of the following meals, or come of with your own creative meal!

Plan on serving between 70-100 people if you're serving both sides. Call a few days before you're scheduled to serve so you can have a more accurate head count.

Meal 1:	Meal 2:	Meal 3:
Lasagna http://www.tasteofhome.com/recipes/traditional-lasagna	Chili (add buttered elbow macaroni for Chili Mac) http://www.tasteofhome.com/recipes/margie-s-chili	Baked Tacos http://www.heatherlikesfood.com/baked-crunchy-taco-casserole/
Garden Salad with Dressing	Cornbread/Rolls	Cheesy Refried Beans
Garlic Bread		Mexican Cornbread http://www.fromvalerieskitchen.com/2015/05/jiffy-mexican-style-cornbread/