

Dear Friends:

With all due respect to every chef in every restaurant in Denver, I am pretty sure there is no chef who has a harder job than our chefs at the Mission. Imagine that you are the head chef at our Lawrence Street Community Center (LSCC), and you have to think about preparing 1,500 meals for the day. You have limited kitchen staff and often are relying on program participants who work in the kitchen to fill in the gaps. You also have to manage up to 50 volunteers coming in and out of the kitchen each day.

In addition, most of the food is donated, so you have to think about how to prepare a meal for that day with the food donations you have available.

But as we often say, "it all starts with a meal." The road to recovery and the path off of the street often begins with humbling yourself to come to the Mission and get a meal. When you do come, you will not only find good food, but a group of staff and volunteers who want to encourage you and serve you. We work hard to try to develop relationships with the people we serve, which is why our staff at LSCC know most of our guests by name.

That is also the reason why
Thanksgiving is so important to us.
This holiday is a chance to serve
more people and bless them with
the comfort of home cooking and
a big helping of love. (Pile it high
and deep!) We believe this is the
kind of love that Jesus has for all of
us, and we want to share this with
our brothers and sisters who are
experiencing homelessness.

Although it is challenging work, our chefs believe it is a blessing to make meals for people in need and to create something delicious every day of the week, not just on holidays!

This Thanksgiving, we want you to know...we are thankful for you!

God Bless.

Brad Ment





2019

RADIOTHON



On **November 6**, we're partnering with **97.3 KBCO** to take over the air and share stories from the Mission to raise money for people experiencing homelessness.

Tune in, and listen to how your gifts are changing lives!

You are invited to join us on December 10 to # GIVEWHEREYOULIVE!



SCHEDULE YOUR GIFT EARLY! LEARN MORE AT:

ColoradoGives.org/DenverRescueMission

We've cooked up the numbers to show **3** ways your support made a difference last Thanksgiving.

Through the 16,555 turkeys we received last year...

13,573

Turkeys were given to churches and organizations throughout Colorado.

44,464

Pounds of turkey (and sides!) were provided through our Thanksgiving Banquet in a Box program.

1,500+

Meals were prepared at our Thanksgiving banquets in Denver and Fort Collins.



We are so grateful for the generous support of our 2019 Thanksgiving Turkey Drive sponsors. In addition to individuals like you, these incredible local businesses and organizations are making this Thanksgiving special for families and individuals in need:





























A COMFORTING MEAL FROM A CHEF WHO UNDERSTANDS

"You give them a little comfort of home, because they eat things that they hadn't eaten in years."

The staff, the volunteers, the guests, they all call him Mo.

He's known to often show up to work with a fresh, new pair of shoes. It's how he treats himself these days. Five days a week, he's hard at work by 4:30 a.m. at the Lawrence Street Community Center (LSCC), managing the volunteers, planning and preparing the daily menu and helping run the kitchen as its hospitality chef.

Hospitable is the ideal description of Maurice (Mo). He creates a joyful, meaningful work environment for volunteers who come to the Mission. He's often cracking jokes at the chefs' team meetings and brings a cheerful atmosphere to the kitchen. Most importantly, he's able to form a special, relatable connection with the guests.

Because many years ago, Mo was also a guest at the Mission.

During that season of his life, his drug addiction was all-consuming. He lived on the streets to avoid facing the disappointment and distress felt by his family. When he didn't have a hotel to stay in, he'd walk from Commerce City to downtown Denver to Aurora.

"You just walk and walk and walk," he said. "You're mentally psyching yourself out to do this because you want to get high."

Some days he looked in trash cans. Other days he came to the Mission to eat. "I used to be ashamed to come down here," Mo said. "I didn't want to be seen coming out of here."

Now, he makes it part of his responsibility to connect with guests and make them feel the opposite of the way he felt years ago.

"Being on this side and looking on the outside now, I try to comfort as many people as I can," he said. "I ask them sometimes, 'Why?' We all have a reason why we do what we do—whether it's a tragedy, mental illness or drugs—we all do what we do for a reason."

Jacob Cain, assistant food manager, said Mo is like a father figure to many of the guests, because he knows what they're going through. "Whenever he talks to them, they feel it," Jacob said. "He just has such a great rapport with them."

During the three years he faced homelessness, Mo's holidays were spent on the streets."Being out there on the holidays, I don't care how hard or strong you are, it hurts," he said.

At LSCC's holiday banquets, Mo loves making his signature sweet-potato-pecan-marshmallow dish and watching the guests' reactions while they're eating.

"You give them a little comfort of home, because they eat things that they hadn't eaten in years," he said. "It brings back memories for some of them."



This Thanksgiving season, Mo is celebrating being sober for two years, graduating from his rehabilitation program, Independence House Fillmore (IHF), having his own apartment, and being gifted with a car. He is thankful to be able to share his testimony with Mission volunteers and is no longer afraid of people's reactions.

"It's really great for the younger groups of volunteers to have some sort of perspective," Jacob said. "When they see our guests, all they're seeing is them walking through a line, but to hear some of what Maurice has actually been through and to see that people can make changes and that the Mission can have a place in that, I think it really helps."

Lastly, Mo is thankful for his co-workers.

"I have support. If I'm having a down day, I come and I talk to my co-workers," he said. "That's also part of my rehabilitation—working with them and working with the guests—trying to let them know that there is a tomorrow. This is not the end of the road, it's just the tip of the iceberg."

There's no other time of the year that we're able to touch so many lives through the comfort of a single meal. When you support Denver Rescue Mission, you are joining our efforts to put a turkey on every table. To give today, visit:

DenverRescueMission.org/ChangingLives

HOW WE GET 15,000 TURKEYS TO FAMILIES IN NEED



4 MONTHS **BEFORE THANKSGIVING:**

We start clearing out space in our freezers at the Ministry Outreach Center to prepare for an influx of turkeys received during the turkey drive.

6 WEEKS **BEFORE THANKSGIVING:**

The menu planning begins for our banquets, and we start reaching out to donors about specific items needed to complete the Thanksgiving meals.



4 WEEKS **BEFORE THANKSGIVING:**

Volunteers prepare boxes for our Thanksgiving Banquet in a Box (TBIB) event. In addition to a 12-14 lb frozen turkey, we provide instant potatoes, stuffing, gravy, a vegetable, fruit, and canned pumpkin.

2 WEEKS **BEFORE THANKSGIVING:**

We deliver 60 turkeys to LSCC and start thawing and cooking the birds.





1 WEEK **BEFORE THANKSGIVING:**

The staff of six chefs start preparing the sides for the Thanksgiving banquets, including gravy, cranberry sauce, pumpkin pie, and the Mission's special mashed potato balls.



WEEK OF THANKSGIVING

We give away 3,000 food boxes and turkeys at Empower Field at Mile High through our Thanksgiving Banquet in a Box event and welcome upward of 1,500 guests at three Mission facilities for our annual Thanksgiving banquets.

Gayor Geller on Why Denver Rescue Mission Matters

What is The Last Waltz - Revisited event?

The 15th Annual Last Waltz – Revisited will be held at the Historic Fillmore Auditorium on November 27. This event showcases members of Polytoxic together with 50+ musicians from across Colorado. The show has become an annual tradition, bringing the community together to kick off the holiday season. The musicians will perform the music of The Band and recreate its historical performance, The Last Waltz. To celebrate the past 15 years, we have added special guests and additional songs that have not been performed in previous shows.



In addition to donating a portion of the show's proceeds to the Mission, The Last Waltz supports the Mission through its Holiday Canned Food and Desired Hygiene Items Drive.

Why did you choose the Mission as the concert's charitable partner?

It was a perfect fit to include the Mission as the show's nonprofit partner. The second annual show was held at Cervantes' Masterpiece Ballroom in Five Points. Given our relationship and the proximity of Five Points to the Mission, it was a natural fit. We wanted to make a difference and help the community by assisting during the holiday season with the hope that our efforts would result in ongoing impact throughout the remainder of the year.

How have you been personally impacted through this partnership with The Mission?

I feel extremely proud of our annual donations to the Mission and of the partnership we have built. We carry our giving beyond the show. My family, including my two young children, have started a tradition of volunteering on Christmas day at JEWISHcolorado's Christmas Mitzvah Project, where we create care packages, homemade blankets and other items and bring them to the Mission. We are trying to instill values in our children about giving back to the community by not just making a donation, but also giving their time. In line with the Mission's vision, we want them to understand that interactions are just as important to individuals who need assistance.

Why does Denver Rescue Mission matter to you?

If everyone in the world took a few moments in time to smile at someone less fortunate, assist someone in need or do a small good deed, then the world would be a better place. We are honored to be associated with the Mission and play our small part in its good work.

Gayor Geller is the owner and operator of Maddie's Restaurant. He is also a real estate broker, concert promoter and father of two amazing children (Maddie and Asher).

Get your tickets to The Last Waltz–Revisited!

DenverRescueMission.org/LastWaltz

OUR CORE STRATEGIES



EMERGENCY SERVICES

People are invited inside, off the street where their immediate needs are met and critical relationships are built with Mission staff.



REHABILITATION

Men living with an addiction are equipped with work readiness skills, receive help to overcome destructive habits, find permanent housing, and begin a new life.



TRANSITIONAL PROGRAMS

Families and individuals in need receive case management, develop life skills and save for permanent housing.



COMMUNITY OUTREACH

People struggling in our community receive assistance with food, clothing, furniture, household items and holiday meals.

LOCATIONS

Lawrence Street Community Center:

Meals, restrooms, showers, laundry, clean drinking water, and access to Mission staff for encouragement and guidance



Lawrence Street Shelter: Overnight shelter for men, chapel and health clinic



Holly Center: Overnight shelter for men assigned weekly and lockers for storage



The Crossing: Transitional program for families and rehabilitation program for men



Harvest Farm: Rural rehabilitation program near Fort Collins



Fort Collins Rescue Mission: Meals, shelter and programs toward achieving self-sufficiency



Ministry Outreach Center: Central warehouse facility including food, clothing and



furniture distribution

Administration & Education: Entry point for



Mission transitional programs and home to the Mission's administrative and development staff



48th Street Center: Overnight shelter for men, operated in partnership with the City of Denver

























