

Grace Center Inc.'s mission is: providing nutritious food and promoting social interaction with commitment and grace to our rural community.

The Grace Gazette

OCTOBER 2009



Grace Center

701 W. Popcorn Rd.

Harrodsburg, Indiana

812-824-5595

PANTRY HOURS

Pantry Hours:
Tuesdays
10:00 am-12:00 pm
 (Located in back of Community Hardware)
 Serving Clear Creek, Indian Creek, and Polk Townships

WISHES

Fans to cool the Food Pantry

Commercial Steel Shelving for Grace Food Pantry

Canned milk, catsup, egg noodles

Kroger Gift Card Reload Update

Grace Center is **\$3085** from Kroger writing us another check. Keep reloading those cards. Use your card to buy **groceries and gas!** What a great way to help Grace Center without spending any extra money!



How Grace Center helped the Community was helped in **AUGUST**

- 204** Adults served
- 92** Children helped
- 110** Families helped
- 478** Bags of Food given
- 4** New Families Helped

Who can come to the Community Dinner?

EVERYONE

October 27, 5:30-7:00

Board Members:

Tina Baugh, President
 Margaret Simmerman, Vice President
 Susie Johnson, Secretary
 Jeff Calabrese
 Steve Fichtner, Treasurer

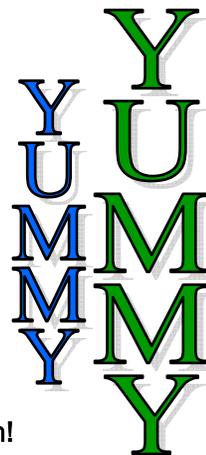
JOEL HEARTH'S FAMOUS BEEF BRISKET

While I can't give you a specific recipe for my Somewhat-Texas-Style Barbecue Beef Brisket, I can give you a list of ingredients and my best advice for preparing your own. The reason I can't give you a specific recipe is because I always cook by instinct, and by tasting as I go. Do plan ahead, this method takes at least 18 hours, if you can give it more time, it will be even better.

Start with a **WHOLE BEEF BRISKET**. Unless you've purchased your brisket trimmed, you'll notice that one side has a thick layer of fat, called the "fat cap." Start by trimming most of this fat off, but leave some, because that fat will render down and help moisten your brisket. You'll find another layer of fat inside the brisket. You'll want to trim away as much of this fat as possible, which results in you having two separate pieces of brisket - one longer and flatter, the other shorter and fatter. Now you're ready to season your brisket. Here's what I use (and again, I don't have any

specific amounts, but they are listed in order of most to least):

- (1) Cumin
- (2) New Mexico chile powder
- (3) Smoked paprika
- (4) Garlic powder
- (5) Ancho chile powder
- (6) Oregano
- (7) Cayenne pepper
- (8) Black pepper
- (9) Sea salt
- (10) Just a pinch of cinnamon!



Feel free to experiment with your own spice and herb combinations. The New Mexico and ancho chile powders should be available at international markets, like Sahara Mart. Mix your spices together and set aside. Place the trimmed brisket in a roasting pan, pour one cup strong black coffee..Continued on Page 2



Grace Center has these three, original framed paintings for sale by local artist, Brenda Doering. For a donation of \$100.00 or more you can own one of these paintings. If you are interested, please contact us at 812-824-5595

A VOLUNTEER'S STORY

This summer I started volunteering at Grace Center. My parents think it is a good idea for my siblings and I to volunteer somewhere once we start high school. When my mom learned about Grace Center, she thought it might be a place I would like to help out. I soon started volunteering. My first week at the food pantry I was nervous, but Margaret and the other ladies made me feel welcome. I started with the thought I would volunteer every other week. However, I enjoyed being with Margaret and the other volunteers so much, I started volunteering every week.



As the summer wore on, I made friends and acquaintances at the food pantry I learned what food went where, where to check the dates, and when different groups of people came in. I wanted to help, and I was able to be of some use. Unfortunately school came, and I could not volunteer as often. Starting this month I will be helping out at the community dinners, but I will look forward to returning to the food pantry next summer.

-Pete Wegener

The Grace Food Pantry staff thanks Peter for his dedication and hard work this summer.



VOLUNTEERS NEEDED

Grace Center needs your help! Volunteers are needed to help clean up after our Community Dinners the last Tuesday of each month. This service opportunity would entail washing dishes, wiping tables, and/or running the vacuum cleaner.

Volunteers and Substitute volunteers are also needed Tuesday mornings from 9-12 at Grace Food Pantry. Help is especially needed on the last Tuesday of every month. If you find it in your heart to reach out to your community in this way, please contact Grace Center at 824-5595.

Community Center Activity Calendar

www.gracecenterindiana.org		OCTOBER			email: gracecenterinc@gmail.com		
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
	Remember, all events are held at the Community Center unless otherwise noted.			1 Harrodsburg Lions Club 6:30pm	2	3	
4	5	6 Food Pantry 10:00am-12:00pm Grace Center Board Meeting at Community Hardware 7:00pm	7	8	9	10	
11	12	13 Food Pantry 10:00am-12:00pm Euchre 12:30-2:30	14	15	16	17	
18	19 Ladies Craft Night Smithville Com. Center, 6:30 Contact Patty, 824-2611	20 Food Pantry 10:00am-12:00pm WIC Nutrition Services and Monroe Co. Health Dept. Quit Smoking resources 10-noon (inside Community Hardware)	21	22	23	24	
25	26	27 Food Pantry 10:00am-12:00pm Euchre 12:30-2:30pm Community Dinner, 5:30-7pm	28 Indian Creek Lions Club 7pm Contact Lloyd at 824-0071 for location	29 Flu Shots by Monroe Hospital, at 5-7pm	30	31 Community Garage Sale 9:00-4:00 Ham and Beans served at 11am. Contact person Connie 824-9507	

★ October 31, before you go to bed, turn clocks back one hour. At 2:00 a.m. time changes to 1:00.

Joel's Beef Brisket continued.....coffee over it, then rub a thin layer of your favorite mustard over the surface (I like spicy brown mustard). Next, sprinkle your seasoning mix liberally all over the brisket, making sure as much of the surface as possible is covered. Cover the pan with plastic wrap and place in refrigerator to marinate overnight or at least 6-8 hours. Once marinated, pull the brisket out of the refrigerator at least 30 minutes before cooking. Preheat oven to 300 degrees. Remove plastic wrap and place the uncovered brisket in the oven. After one hour, lower temperature to 225 degrees for 3 or 4 hours. Then, baste the brisket with the juices that have begun to accumulate in the pan, and return to oven. Repeat the basting process every 3-4 hours until the brisket is fork tender, at least 12 hours (I let mine cook for no less than 15 hours). If you find that the brisket is getting too dry near the end of the cooking time, you can cover it loosely with aluminum foil for the last few hours, after basting it one last time.

When the brisket is done, remove it from the oven and let it sit for 15 minutes, then slice it thinly, making sure to slice across the grain of the meat. That's it! Your brisket is ready to eat on a sandwich, or with a fork, with or without your favorite barbecue sauce. Enjoy!
-Joel Hearth

ADDRESS SIGNS FOR SALE BY YOUR LOCAL FIRE DEPARTMENT

The local fire departments...including the Perry - Clear Creek Fire Department provide green address signs you may have seen while driving through Monroe County. These reflective signs assist in more timely responses by both the fire and police department, as well as the ambulance services. Anyone needing or wanting an address number sign, please call the fire department at 334-7026 or stop by either Station 11 on Kennedy Drive or Station 21 on Strain Ridge Road. The cost of these green address signs are only ten dollars. If assistance is needed for installation, that can be arranged as well.

LIONS CLUB NEWS:

This past spring, the Harrodsburg and Indiana Creek Lions Clubs made a big impact on the third graders at three local elementary schools. Harrodsburg Lions Club distributed 72 Webster dictionaries to Lakeview Elementary. Indian Creek Lions Club distributed 140 Webster dictionaries to both Templeton and Highland Park Elementary schools. Collectively, 212 third graders received their very own dictionary. The joy they showed was obvious. Both clubs have committed to repeat the distribution again this school year to the new group of third graders.



GRACE CENTER GIVES SPECIAL THANKS TO...

- ✿ Tim and Evelyn Prince, Jack Sparks, Greg Beaver, Jim and Barb Stainbrook, and Steve and Sherry Fichtner for their donation of canned goods and groceries.
- ✿ Tomi Kidd, Walter Jones, Jack and Shirley Reed, and Jade Riddle, for their donations of fresh produce.
- ✿ Ralph Calabrese and The Butcher's Block for meat donations.
- ✿ Aldi Foods for partnering with Grace Center and donating 214 pounds of bread!
- ✿ Harrodsburg Methodist Church for donating canned items, produce, and emergency kits.
- ✿ TIS, Inc. and Rhonda Moulden for raising \$250 during a fundraising event for Grace Food Pantry.
- ✿ Don and Charlene Allen for their continuing financial support to Grace Center.
- ✿ Tim Winger for his financial contribution.
- ✿ Energy2Action for partnering with Grace Center on the Popcorn Ride and raising \$250.

STAMP

ADDRESS LABEL

Return Service Requested
Harrodsburg, IN 47434
PO Box 5
Grace Center Inc.