A new client resource desk will be piloted within The Market to improve the experience of people needing connection to CCEOK or community resources and streamline The Market's check-in process.

Tim Neuman, Director of The Market, wants people to be aware of all the available services that they might require. At the same time, he wants to move what might be a lengthy conversation about where to find other resources away from The Market registration desks so that people can be checked in more quickly. Conversations about additional resources can sometimes be more in-depth, so the move should provide a better overall client experience without leaving them feeling rushed through.

The pilot program will start small and the desk will be staffed by Tom Byers, a volunteer who has agreed to help create the service.

The trial will run for a couple of weeks, during which observations and analysis will determine if the service is effective or not. During the pilot time, the desk will not be operating during all hours that The Market is open.

Ultimately, Tim’s vision is to staff the desk with volunteers with engaging personalities who are knowledgeable about what services are offered on campus. This would involve building relationships with the people onsite who are providing those services, including the restrictions, qualifications, etc... That volunteer might also have more detailed knowledge about what is available from other nonprofits in the area – more detail than what is now communicated through a brochure or pamphlet. Referrals on campus could even involve the volunteer walking a client to another program on campus those programs for sign ups, etc.
Bag Builders

A team of volunteers led by Embry Hood has been building rural outreach bags in the warehouse once a week, making sure our neighbors in rural communities are able to combat food insecurity. The food is delivered by Phillip Griffith to many different communities each week and given out by teams of volunteers within CCEOK’s service area of eastern Oklahoma.

The team sets a goal to build 250 bags of each type, but it is a big task when you can only apply a couple of hours one day a week, but they build as many bags as they can. The team is made up of some fantastic people from all religions and backgrounds that come to understand that Catholic Charities is a leader in helping those in need and want to be a part of it.

The outreach bags are built on blue ‘U’ carts that hold 12 bags each. They try to use 2 – 3 carts and build either an ‘A’ or a ‘B’

bags. The order in which food is added to the bag is important – cans are placed in the bottom of the sack, and boxes and other odd-shaped containers go on top of the cans. The filled sacks are rolled (sort of like how you used to carry your lunch to school) to make them stack better and placed in either a blue bin or a red box cart so they can be loaded onto trucks.

Outreach sacks are sourced from pallets specifically ordered for rural locations. Embry and his crew try to build an equal number of ‘A’ and ‘B’ bags each shift. They start generally around 6pm and end at 8pm with however many bags they’ve built.

Building rural outreach and pop-up bags each Wednesday evening provides our neighbors in rural communities a mix of nonperishable food products on a regular basis. Catholic Charities also partners with other organizations in the Tulsa area to couple pop-up food handouts with some partner activity.

Chef Michael's Recipe of the Month:
Bourbon Chocolate Pecan Pie

- One 9-inch Pure Butter Pie Crust
- 1/4 cup (1/2 stick) butter
- 2 ounces unsweetened chocolate
- 3 large eggs
- 1 cup granulated sugar
- 3/4 cup dark corn syrup or sugar cane syrup
- 1/2 teaspoon vanilla extract
- 3 tablespoons bourbon
- 1/4 teaspoon salt
- 1 1/2 cups pecans

1. Preheat oven to 400°F.
2. Prepare or thaw a 9-inch pie crust. Place in pie pan on a foil or parchment lined cookie tray for easy clean-up after baking.
3. Melt butter and chocolate in a small saucepan over low heat. Remove from heat and let cool.
4. Beat eggs in a bowl until frothy and then blend in sugar.
5. Stir in syrup, vanilla, bourbon, salt and melted butter mixture until well blended.
6. Arrange pecans on the bottom of pie crust and carefully pour mixture over them.
7. Place in oven at 400°F. After 10 minutes, reduce the heat to 350°F and bake until the filling is set and slightly puffed, about 45 minutes.
When attorney and government affairs manager Tom Byers decided in late 2021 that it was time to look for new ways to give back to his community, he looked no further than Catholic Charities. He walked up to the front desk, asked to speak to someone who could help him figure out where to volunteer, and wound up...working at the front desk!

Tom worked the desk for about a week until he was asked to help manage the donations from organizations and individuals that were coming in to support the massive Afghan refugee resettlement effort just then getting started. Tom did that for about five weeks before he was asked by Deacon Kevin to become a temporary employee to help manage the resettlement program overall. Tom had those responsibilities until the program wound down in May of this year. Tom is now back to volunteering, and will, among special projects he is working on, become the first volunteer at the new client-focused resource desk in The Market. (see related article)

Another of the projects Tom is working on involves soliciting volunteer help from companies in the area - sort of like the United Way Day of Caring that happens once a year - but where area businesses would regularly 'adopt a day' and come to Catholic Charities to volunteer.

From Tom's vantage point as one of the individuals responsible for the Afghan resettlement effort, he saw how generous Tulsans can be when called upon to perform an incredibly challenging task - to find and arrange housing, health care, education and jobs for the more than 800 people who were making Tulsa their new home. While Catholic Charities got a lot of publicity as the lead organization for this effort, Tom emphatically states that it could not have happened without the many generous donations of money, in-kind materials, and the time of hundreds of individuals and organizations dedicated to the success of the program.

2 TRUTHS & A LIE
Can you figure out which is the lie?

- Tom has traveled to 39 countries and all 50 states.
- During his junior and senior years at KU, he was the KU mascot (“Big Jay”) at KU football and basketball games
- Tom has been onstage with Elton John.

The answers will be in the next newsletter!

Steve Pollok’s Answer:
Steve has not backpacked parts of the Appalachian Trail and the Camino de Santiago.
**Days of Blessings are back!**

Mark your calendars for the Dec. 17th Days of Blessings!

We’re returning to the timed ticket system and there will be several volunteer shifts for the day. We’ll be building the food bags in our warehouse - as the event happens - and helping our neighbors carry their holiday ham dinners to their vehicles.

Days of Blessing are a great way for families, friends and groups to volunteer together, and to be part of Love Changing Lives!

### Holiday Hours in The Market

As we enter the holiday season, keep this calendar to reference changed hours and closures in The Market. Thank you for continuing to serve our neighbors in need during this busy time of year. We wish you and your family a joyous holiday season!

#### Vic Touch will have a new look

Beginning Jan 1, 2023, the way volunteers log in to record their volunteer hours will have a new look.