Last spring, longtime Catholic Charities supporter, Joe Moran, discovered via social media that the Food Pantry was looking for a temporary home. Thankfully, his warehouse building on 59th Street was available at just the right time to fill a big need!

Because of Joe’s generosity, we are temporarily helping our neighbors in need from that warehouse, affectionately called “The Outpost” by CC volunteers.

The original 50,000 square foot structure was built in 1989 and expanded with another 32,000 square feet in 1992. Initially, the business inside manufactured chimney caps – a seasonal product – that were marketed in a three-state area. Joe was asked to expand the market and create counter-seasonal products. This resulted in expanded manufacturing activities that produced not only chimney caps, but fireplace log racks and decorative garden products that were marketed to Lowe’s, Home Depot, Walmart and hundreds of stand-alone garden centers throughout North America, as well as to catalog retailers like LL Bean, Horchow, and Hammacher-Schlemmer. That business was eventually sold to a Canadian company in 1999, who continued operations in the facility until recently.

When the building returns to Joe later this year, he plans to house a business that builds fiber-optic and copper wiring enclosures, switches, splicing trays, navigation lighting and other shipboard electrical components for the US Navy.

Joe has been involved with Catholic Charities (CC) for almost 40 years! His personal involvement started when CC was operating several ministries out of multiple locations – 36th St. N., N. Denver, Elgin Ave., and Admiral Blvd. – but his family had been engaged since before CC existed. Fr. McGlinchey was given the task of starting CC, and he asked Joe’s mom, Joan, to help with introductions to potential donors in the Tulsa area. Joe’s most recent donation to CC was the use of the building in which the Food Pantry has been operating temporarily since mid-April.

CONTINUED INSIDE...
Joe served on CC’s Board for more than 15 years. At some point during his tenure, he ran into Dcn. Tim Sullivan, who had just visited the Baptist Village in Owasso. Baptist Village was running several ministries out of a single location, and Dcn. Tim had mentioned how good it was for both clients and staff that all of Baptist Village’s services were being offered out of one place. It was out of this conversation that the idea for a single CC campus was born. A major foundation was providing significant funding for the structures, but the foundation required that the selection of the construction site had already been made. Joe and others on the Site Selection Committee reviewed several locations that had already been used for something else. Finding none of these sites acceptable and wanting a ‘pristine’ location on which nothing had existed before, Joe bought 27 acres at Harvard and Apache and donated it to the cause. After CC moved onto its new campus, Joe stepped down from the Board.

Also of interest, Joe, along with Kathy Craft, founded CC’s main fundraising event, “Cooking Up Compassion”, a donor-engagement event held annually since its inception in 2006.

Joe shared that his primary reason for remaining engaged with CC is that both of his children were adopted through CC. Joe and Darcey, his wife of 40 years, view their children Kate and Phillip as gifts, and they have endeavored to repay those gifts generously throughout the years.

After being involved with CC for so many years, Joe takes comfort in knowing that so many people — people he would never have had the opportunity to meet — are helped by an organization that has grown to serve others in so many ways.

Likewise, Joe and Darcey’s generosity has touched so many — clients, staff, and community. For this we are grateful.

Catholic Charities Benefits from Tulsa Achieves Program at TCC

Tulsa Achieves is a program funded through Tulsa County property taxes, and State and Federal grants to students who qualify. It provides for a certain number of tuition-free college credit hours at Tulsa Community College (TCC) and more recently, at OSU Tulsa.

The TCC Tulsa Achieves students have been a big help in the Food Pantry from the onset of the COVID-19 pandemic through today. Students in the program re-qualify yearly based on GPA, financial need, course load, and their providing 40 hours of community service to selected agencies throughout Tulsa County. Since the program began in 2007, students have contributed thousands of hours of community service to the citizens of Tulsa County.

Please encourage anyone you know who may be considering a post-secondary education to look into the program.
Barry is the ‘face’ of the Food Pantry to many of our clients. Barry meets and greets each one, usually with a story, and hands out bulletins, masks, cards, or other communications that need to be shared with them. We’ve all seen Barry engaged with clients up and down the line.

In high school, Barry was on the debate team and performed in school plays. Barry’s dad died when he was a senior, so his mother’s brother became a stand-in father to him in some respects, offering him advice and guidance. One such missive Barry recalls receiving is, “Remember that you are not better than anyone, but nobody is better than you.”

Barry’s a Kentucky Wildcat through and through. He graduated from UK with a degree in Secondary Education, with a major in Theatre. Barry and his wife, Donna, moved to her hometown, and he taught high-school there for a year – one that included his directing the spring musical “Oklahoma!” Subsequently they moved to New Orleans so that they could continue their educations – he at Tulane in the Fine Arts program, and she at LSU New Orleans in Nursing.

Barry left Fine Arts and started work as a warehouseman on the docks in New Orleans. Life in the Big Easy is tough on religious convictions, but Barry and Donna made many priest and seminarian friends while at LSU and Tulane, and they attended Catholic services at Loyola.

Barry and Donna then moved to Houston, where they raised three children. Barry worked in logistics, eventually for Occidental Petroleum. During this time, one of them attended services at Sacred Heart with the children, while the other attended his own ‘services’ at a local tennis club. Due in part to the ministrations of the parish priest, Barry finally became a Catholic on Easter Sunday 1989.

Barry’s job took him to Tulsa, where his work included traveling to the far corners of the earth, like Algeria, Syria, and Pakistan. In 1990, Barry had a chance encounter with Mother Teresa (yes, that one) at the Rome airport! She needed help getting a shipment of supplies — being flown as baggage by a priest — to an orphanage in Albania, but the shipment grossly exceeded the luggage allowance. Barry asked Mother Teresa if he could help and he paid the overage charges. Mother Teresa thanked him and blessed him for his contribution to the cause.

Barry began working at Catholic Charities after he and Donna both retired. He began as a volunteer in Emergency Services, interviewing clients that came seeking food, clothing, financial assistance, counseling, or a referral to another agency that could assist with their needs.

Barry’s work with the Food Pantry is driven partly by his desire to follow the lead of Mother Teresa -- care for each other, share kind words, spread love by doing the small things, and smile, always smile -- and partly because he views his work not only as an avocation but a calling “to be where he needed to be and to do what he needed to be doing.”

Can you figure out which they are?

PAUL BUNYAN: Barry found a place on dry land where half of your body is experiencing ‘winter’, and the other half ‘summer.’

GRAHAM KERR (anyone remember him?): Took cooking classes under Chef Michael Fusco.

INDIANA JONES: Was a passenger on a cargo ship that sailed from Houston to Iquitos, Peru, via the Amazon River.

The answers will be in the next newsletter!

Answer to Gabriel Simental’s Two Truths and a Lie: Gabriel and his wife DID receive an invitation to their own destination wedding and he made a lot of adobe bricks, but Gabriel’s works never appeared in Christie’s catalog.
ARGENTINIAN ROASTED BEET AND CARROT SALAD WITH ARUGULA

**Ingredients:**
- 2 cups diced roasted beets (available at Whole Foods)
- 1 cup Shredded baby carrots
- 3 cups fresh arugula (washed and spin dry)
- 3 oz. Olive Oil
- 3 T. fine diced sweet onion
- 2 t. Rice wine vinegar
- Salt and Pepper to taste

**Directions:**
Mix Olive Oil, Vinegar, onion and S & P together in small bowl.
Mix Carrots and Beets together and toss with dressing.
Take Arugula in salad bowl and top with carrot/beet/dressing combination - Serve.

Thanks to our employees who served at the Volunteer Dinner! Try your hand at making Chef Michael’s salad from this photo!