Our mission is to feed the hungry, comfort the afflicted, seek justice for the homeless, and provide a sense of hope and opportunity to those in need. In addition to our food program, our committed staff and volunteers work with guests to ensure they are receiving full benefits, connect them to additional supportive services, help with job applications and even reunite them with family members. Our ultimate goal is to empower our guests to experience a more manageable and fulfilling way of life.

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A Letter from The Interim Executive Director and Associate Executive Director

Dear Friends,

First and foremost, thank you.

Holy Apostles Soup Kitchen has always been a collaborative effort between volunteers, donors and dedicated staff to feed our guests every weekday for 34 years. We rely on 50-70 volunteers every day plus our generous donors to help us run the soup kitchen. We couldn’t do what we do without your amazing support.

Because of your generous support in 2016 we were able to prepare some 260,000 meals for hungry and homeless New Yorkers and provide meaningful social services. Holy Apostles’ motto of Soup and Soul speaks to this effort to not only feed the body, but to nourish the soul. Our goal has always been to feed and treat our guests with both kindness and respect. It is these principles that remain paramount in our desire to make a difference in the lives of those who enter our door.

This annual report is a record of some of the guests, volunteers, staff and events that made 2016 an amazing year. We are also happy to provide our 2016 Audited Financial Statement, ending 12/31/2016 prepared by the independent accounting firm SKE Group, LLC.

We thank you again for your support of Holy Apostles Soup Kitchen. Whether you are a volunteer, donor, staff or a combination thereof, your contribution in our community makes a difference in the lives of our guests.

With much gratitude

THE RT. REV. ANDREW ST. JOHN
INTERIM EXECUTIVE DIRECTOR

JOHN-HARVARD REID
ASSOCIATE EXECUTIVE DIRECTOR
Accomplishments In 2016:

Employee Manual
We updated our Holy Apostles Soup Kitchen Employee Manual and translated it into Spanish. We also added a Code of Ethics and Conflict of Interest Policy for all Employees. We have digitized our employee records and have updated all job descriptions. This was an eight month project that was presented to the full staff in October of 2016.

Special Events
In May of 2016 Holy Apostles Soup Kitchen broadened our commitment to best food sustainable practices by collaborating with Feedback UK, the Rockefeller Foundation, and other like-minded organizations to help produce New York’s first Feeding5000. This important event set in Union Square showcased the environmental and humanitarian need for food sustainability and the awareness of food waste and repurposing food. Using donated food that would have otherwise gone to waste, the soup kitchen produced 5,000 portions of ratatouille for the event at Union Square, and an additional 5,000 for other hungry New Yorkers, including soup kitchen guests.

Later in May we hosted our 4th annual From Farm to Tray event, grossing over $178,000, well past our goal of $150,000.

Certainly the most unusual donation we received last year came from the Idaho Potato Farmers Commission when they floated a giant 12,000 pound fiberglass potato up the Hudson River and donated that amount in potatoes to the soup kitchen. The TV, print and online coverage for both the commission and the soup kitchen raised awareness for both our causes.

On the formal side, In September we partnered with the Sing the Worlds Chorus from Sydney, Australia who produced A Concert for Hope at Carnegie Hall and performed a beautiful choral work called Street Requiem – for those who have died on the street which raised funds and awareness of homelessness here in NYC and around the world. This event raised $10,000 for Holy Apostles Soup Kitchen and five other New York homeless charities.

In November, we produced our fifth annual Fast-A-Thon event grossing over $90,000, an increase of $15,000 past our goal of $75,000, and a $24,000 increase over the amount raised in 2015.

Our Meal Program
Last year we served over 260,000 delicious and nutritious meals to homeless and hungry New Yorkers.

A large portion of these meals were prepared using rescued food from culinary establishments and organizations such as City Harvest and Food Bank of New York. We are also proud to support food sustainable farms and purchase dairy and produce from upstate New York.
Programs
In 2016 our social services counselors held 44,493 individual guest meetings. Our services included a clothing pantry and referrals for clothing, shelter, food pantries, medical services, employment, drug and alcohol rehabilitation and HIV/AIDS services. In addition, we distributed basic toiletries, coats, socks, scarves, gloves, thermal underwear, haircut vouchers, MetroCards and continued our on-site Holy Apostles Soup Kitchen photo I.D. program.

Other services included computer classes, resume support, meditation and our Writers Workshop, now in its 22nd year.

Financial
In 2016, we needed to raise $2.8 million dollars to cover the operating costs for the soup kitchen program.

During the year, over 73% of the needed funds came from individuals, churches, foundations and corporations. We’re incredibly humbled and grateful for this level of giving. Only 27% of the Soup Kitchen budget is covered by city, state and federal grants. As a result, we rely heavily on direct contributions from the community to maintain our mission and continue to serve our guests.

While it is always a challenge to raise such funds, our leadership team, volunteers and community partners all worked to ensure we could raise the entire amount needed to run the Soup Kitchen – and keep an eye on costs. Thus, at the end of the year, as you will see in our audited results on page 22 of this annual report, we ended 2016 at a break-even level.

Holy Apostles Soup Kitchen aims to always provide inclusive hospitality every single day to the guests at our doorstep. Our mission – to feed the hungry, comfort the afflicted, seek justice for the homeless, and provide a sense of hope and opportunity to those in need – could not happen without the support of our corporate, foundation and individual donors.
Dewayne Sr. has a new mission in life. The fifty-two year old soup kitchen guest is determined to raise his son, Dewayne Jr, to be a healthy, strong man. “I want him to have a better chance than I did, to know I’ve got his back...that I’m here for him,” he said. Familiar with the soup kitchen from an earlier, more painful, time in his life, Dewayne Sr. is thankful it’s still here now that he’s a father.

“I came here in the mid 90’s, when I was homeless,” he recalled while eating lunch as one of our social services volunteers walked by, handing him a stack of baby clothes from the clothing pantry. “Back then, I was living in a Kenmore Refrigerator cardboard box!”

As he bounced his baby son on his lap, the proud dad didn’t go into detail about what led him to that cardboard box, but he does remember very clearly how it was the soup kitchen who helped him out of it.

“It was these people here who helped me figure things out. They gave me referrals for shelter, helped me with applications for housing... they got me to the right medical and dental care, and to the support I needed to stay on track.”

Sadly, because of the disabling effects of homelessness, Dewayne has not been able to secure the kind of training and employment that he hopes his son will achieve one day. “I still try to count all my blessings,” he says. “I’d be dead now if it wasn’t for the people here who helped me way back then.”

But now, in addition to the life altering surprise of fatherhood later in life, Dewayne Sr. has been left with the awesome responsibility of being the primary parent. “It’s hard for sure. I didn’t want to be doing this all on my own.” Describing how he’s doing everything he can to make ends meet and stay in his apartment, he said, “I’m just barely paying for formula and wipes and the diapers. But we still got a roof over our heads, and these meals help me get something in my stomach so I’m not hungry.”

While Dewayne Jr tried a few pieces of rice, his first solid food, Dewayne Sr. laughed, “Before I know it, he’ll be eating the whole meal.” And as he and his son look in each other’s eyes he said, “This place is indeed a miracle. I’m forever grateful.”
Soup kitchen guest Tamar has lived in New York City her whole life, but at age fifty nine, she told us, “It’s never been this hard. Things are very expensive.”

For Tamar, living frugally and coming to the soup kitchen while managing chronic pain and illness has meant she can afford to stay in her own home. It’s a situation she never imagined would happen to her just ten years ago.

She and her husband raised their children on both her salary as a supervising nurse in home healthcare, and his salary as a middle school teacher. But, she says, “Sadly, it’s gotten harder and harder for the middle class to make it.”

Tamar remembers their simple but comfortable life when the couple were both busy parents and professionals, steadily preparing for – and looking forward to – retirement. When the economy crashed in 2007 however, she says, “All our savings went.”

Then, at the same time that they were coping with this huge financial setback, Tamar began to suffer leg pain and weakness that slowly got worse. It wasn’t until her symptoms led to an emergency hospital visit that she was finally diagnosed with a chronic disease that requires daily treatment. Determined to keep working as long as she could, Tamara managed the pain from the disease until 2015 when the physical demands of her job became just too much for her to bear.

“Now, I’m on Medicaid but I’m in that in-between age,” she explained. “I’m not quite eligible for social security.”

By living carefully on her husband’s social security benefits since he retired last year, and on what little they were able to save since the recession, the couple has just pennies to spare at the end of each month, with no rainy day fund.

“You’re only just one medical emergency away from losing everything. I want to make sure that doesn’t happen.”

Not only is she managing her budget by eating at the soup kitchen, Tamar’s pro-actively managing her health too. “The meals are well thought out and top quality, which means I can get the protein and vegetables I need to stay healthy,” she said.

For Tamar the meals at the soup kitchen makes just enough of a difference in their budget so she and her husband can stay in New York, the only community she has even known, her home.

“I knew about the soup kitchen for years,” Tamar remarks. “And I’m just so thankful it was still here in my time of need.”
Our Guests...

When we first spoke to Stephen he was living in a Bronx shelter just a few miles from the college where he had been a student just as the economy crashed in 2008. Like so many others in his generation, securing a steady career has proven to be a rocky journey, and one he faces with humility and hard work.

With a Bachelors degree in English, Stephen found himself unable to secure a job at home and took his skills overseas. “I taught English as a second language in China for a year,” Stephen recalled. “When I came back I worked for the mayoral campaign.”

After the election, Stephen found himself once again unable to secure a steady paycheck, and fell behind on student loan payments and rent. With homelessness looming, he applied to a Back-to-Work program and it was there that he learned about the soup kitchen.

But, despite his best efforts he still fell into homelessness, and was forced to move into a shelter in 2014. “With wages as low as they are and with no real opportunities to get a real job, homelessness is virtually impossible to overcome,” he told us in early 2016. Being able to count on a hot, nutritious meal every day gave Stephen the strength to piece together temporary and part time jobs. In Stephen’s situation it would be easy to lose hope, but coming to the soup kitchen helped him to also maintain his dignity, self-esteem and professional appearance while he worked at part time jobs and applied for more stable employment. “The haircut vouchers really help,” he told us.

Recently he was proud to report that that he had finally found a full time, permanent customer service position, with benefits, and is now renting his own room and no longer homeless. He still comes here for meals occasionally, to stretch his budget while he pays off student loans and establishes financial stability.

“The food is really good, and it really does help me save money and get by,” he has told us. “Coming here on my break gives me the strength I need for work, and for the future too.”
The third soup kitchen guest survey was conducted on Thursday, April 28th, 2016. Previous annual surveys were taken in 2014 and 2013. Because Holy Apostles Soup Kitchen has no means testing, a one day sample provides a brief snapshot of who we serve on any given day. Within the majority of categories, the responses mirrored the 2014 and 2013 surveys with minimal changes. The following highlights show categories where there was a significant change based on last year’s results:

**Far fewer guests are receiving government benefits:**
One of the starkest changes we saw was that the number of guests receiving benefits decreased to **only 46% in 2016 compared with 53% in 2014 and 58% in 2013.** This reflects the 2014 legislation cutting $8.7 billion to food stamp benefits over the course of ten years.

**Increasing numbers of younger guests:**
9% of our guests identified themselves as under 30 years of age, compared with 4% in 2014. Of these younger guests **7% are between the ages of 22 and 30, a 3% increase from 2014 and 1% increase from 2013.**

**Aging guest population:**
Along with more younger adults, **14% of those surveyed are over 65,** compared with 11% in 2014 and only 9% in 2013. This reflects the general population as a whole, as baby boomers enter retirement years.

**Fewer guests are unemployed:**
Over a time period when unemployment rates in New York City fell from 8.4% in March 2013 to 5.9% in April 2014 and to 5.4% in April 2016 unemployment among our guests fell from 86% to 81%. We are glad we can still help those who continue to search for work, are disabled or getting back to financial security while they start new jobs.

**15% of guests are veterans:**
This is slightly less than 2014 which showed 18% of guests had served in the military. Our social services program has hosted several veteran advocacy groups as part of our outreach, and these groups connect veterans with health and housing services.

**Fewer guests are homeless:**
Overall, 56% of our guests are homeless, compared with 60% in 2014. The number of guests living on the street dropped slightly - from 25% to 24% - and those in shelters dropped more significantly - from 35% to 32%. The number of guests at risk of homelessness and living in temporary living situations with friends or family members has remained steady at 13%.
“With careful planning, we create 1,000 nutritious daily meals by purchasing and accepting donations of fresh produce combined with lean meats and protein sources,” says Michael Ottley, Director of Operations. It is our goal to not only serve meals that are filling, but also to make sure they follow U.S.D.A. recommended dietary guidelines, offer varieties of nutrient sources, are visually appetizing and, of course, delicious. We also aim to provide a variety of textures for those with dental limitations, and to offer regular vegetarian alternatives. Many of our food-insecure guests come here with health, dietary and digestive issues. Our range of low fat, high fiber fruits, vegetables and whole grains can be the only source of essential vitamins, minerals and proteins for these hungry and homeless New Yorkers.

Food Sustainability

Holy Apostles Soup Kitchen is committed to using best food sustainability practices. We purchase fresh dairy and produce from local and New York State farms, and regularly accept food that would otherwise go to waste and end up in landfills from partnering nonprofit organizations and culinary establishments.

This year, Holy Apostles Soup Kitchen joined forces with Feedback, an environmental non-profit organization dedicated to ending food waste and hunger. The work of Feedback and its founder Tristam Stuart had just been featured in the March issue of National Geographic when we teamed up with them for their first “Feeding the 5000” event in Union Square on May 10th. Partnering with a coalition of like-minded organizations, chefs and The Rockefeller Foundation to “Take Food Waste off the Menu,” we helped feed more than 5,000 New Yorkers in Union Square with our own ratatouille made right here at the soup kitchen. To make that happen, dozens of volunteers turned out on a Sunday afternoon at the soup kitchen for our Disco Chop Party to dice, chop and peel donated vegetables that would have otherwise gone to waste.

“Our dedication to preparing 1000 meals every weekday using food sustainable best practices made this a natural fit for us to go all out and be a big part of raising awareness about the link between food waste and hunger with Feedback,” Michael Ottley, Director of Operations, said. “In total, we made enough ratatouille to not only feed more than 5000 in Union Square, but also 5000 more to deliver to area programs, including our own guests on the day of the event... all without any interruption to our regular service."

Michael Ottley, Director of Operations, and former hotel chef, is dedicated to reducing food waste while ending hunger
Led by Rich Trifiro, Social Services Manager, and Lillian Mera, Counselor and Contracts Associate, a team of volunteer social services counselors continued to offer nourishing emotional support and practical resources to our guests at every mealtime. In 2016, the program conducted 44,493 individual counseling sessions. In addition to our volunteers, our social services program partners with area human services organizations that staff informational tables and provide mobile health service vans in front of Holy Apostles during mealtime. In this way, the soup kitchen continued to provide a centralized location for New York City housing, shelter, health and veteran resources.

In 2016, relying on a minimal budget from corporate and government grants and individual donations, our counselors were able to continue distributing essential personal hygiene items, Metrocards, haircut vouchers, clothing, blankets and other necessary items. In December we partnered with NY Cares and distributed 300 coats just in time for the coldest temperatures of the year. The program also continued to offer Holy Apostles Soup Kitchen identification cards, a temporary mail service, and access to the phone for emergencies. During their meetings, guests receive up to date “Street Sheets”: a comprehensive list of shelters and other food emergency programs in the city. Our counselors also walk our guests through the process of applying for shelter, housing and legal services, and give referrals to job training programs and computer classes.

Under the umbrella of our Social Services Program, the soup kitchen continues to offer educational and supportive groups and classes which are described on the next page.
In February of 2016, our fully equipped computer lab increased its operations schedule from two to three days a week. This program is geared to the varied needs of our guests, such as brushing up on computer skills, checking emails, and searching and applying for jobs. Joining the two teachers already on board, a new social services counselor began coaching guests with resume writing and job interview skills on Mondays and Fridays. A curriculum was designed to lead students toward a certificate of completion, resulting in a proud moment for one student, Chris, shown here alongside his teachers, Ryan Platt, (left), Larry Williams, (far right) and the Associate Executive Director, John-Harvard Reid, (second to right).
In its 22nd year, the Holy Apostles Soup Kitchen Writers’ Workshop continued welcoming guests, volunteers and neighbors to the table for weekly servings of “Food for the Soul,” culminating in its annual anthology and public reading in late August. This year, the public reading and the history of the writers’ workshop was covered by Chelsea Now: http://chelseanow.com/2016/08/soup-kitchen-writers-workshop-serves-food-for-the-soul/

A limited run of anthologies are sold at the public reading and copies are given to the writers.

Meditation Class, Movie Afternoons, Discussion Groups and more “Food for the Soul”

Providing our guests with a reprieve from the daily stressors that come with being homeless and hungry, meditation sessions, Tuesday afternoon movies, peer discussion groups, and live music during our meal times gave our guests opportunities to relax and recharge. These services also offered our guests an opportunity to feel a sense of community and to have respite away from the brutal elements they face on the streets.
A total of 15,003 volunteers helped the soup kitchen provide meals and social services in 2016. Our operations would simply not be possible without the generous donations of time, energy and kindness provided by these individuals.

Many of our volunteers make the soup kitchen part of their routine, showing up here one time a week or more for months, even years, and becoming familiar and friendly faces for our guests.

Other volunteers sign up as part of their visit to New York City, a way of giving back as they enjoy the hospitality of the city. These volunteers hail from across the country and from around the globe.

Volunteering at Holy Apostles continued to be a valuable team building experience for churches, schools and corporations and our numbers of volunteers swell when these groups join our meal service almost every weekday. Corporate volunteer groups are also encouraged to support our mission financially, and in 2016, new communication materials were provided describing opportunities to further support our mission.

Our volunteers fulfill a wide range of tasks that make the soup kitchen run efficiently. Prepping vegetables, greeting guests, serving meals, cleaning tables and trays, working in our social services program, and playing music are just some of the jobs assigned each day. Under the direction of our salaried Manager of Volunteers, dedicated volunteer coordinators greet new volunteers, and take on the task of assigning jobs.
I had always wanted to volunteer at a soup kitchen, so I gave it a try,” Larry recalls about his first day here in 2014 after retiring from a successful banking career.

As one of our volunteer social services counselor, Larry meets with our guests, listening and counseling them about their options for health, housing, employment resources and benefits. “I use what I learned working with people in banking: identifying their needs, helping them move in the right direction, motivating them.” Since those first few days, Larry has been part of the life of the soup kitchen more than he could ever have imagined as one of our computer lab teachers, and as an avid fundraiser for our annual Fast-A-thon.

Larry knows how much success can depend on support and encouragement from others.

Edward, a dedicated volunteer coordinator is shown here offering fresh apples to our guests. Always cheerful and hospitable, Edward has made mealtime joyful for both volunteers and guests for over ten years.
On May 19th, we held our fourth annual food sustainable benefit gala, From Farm to Tray, and raised $173,000. In addition to bringing together the soup kitchen’s supporters, From Farm to Tray continues to introduce new partnerships to the soup kitchen in the food industry, government, corporate and nonprofit sectors. This year, the sold-out fundraiser attracted 400 corporate and community supporters, many who made sizable in-kind contributions toward the success of the fundraiser.

Celebrating our commitment to food sustainability, From Farm to Tray once again centered around several interactive cooking stations where some of New York’s most successful chefs donated their time, talent and effort to prepare and serve delicious, food sustainable dishes. For the fourth year, Whole Foods Market donated high quality ingredients for over a dozen of creative, eclectic dishes like the Quinoa Kale Fritters by Ralpheal Abrahante of Thalassa Restaurant and the Spicy Monkfish Dumplings by Laurence Edelman of Left Bank. Adding to the success, local New York City vendors and organizations supplied cocktail beverages and coffee, hospitality and catering services. Music students from Avenues: The World School gave a live jazz performance rivaling any professional New York City ensemble. And this year, for the first time, the festivities overflowed outside and into our courtyard where Google’s Chef Jason Deziel served Heirloom Carrot Hot Dogs and Macarons from the fun and unique Google Food Truck.

As in previous years, the event included a lively silent auction. With the incorporation of the on-line feature, now in its second year, auction participants could register several weeks in advance and receive email and text to phone updates about competing bids. This feature made the silent auction available to all soup kitchen supporters, beyond those attending the event, and made for a competitive culmination of bidding and out-bidding on the night of the event.

Guests were also encouraged throughout the program to donate above and beyond the cost of attendance. With a motivational “Call to Action,” led by Lucy Sexton, a host committee member, From Farm to Tray guests rose to the challenge of giving at generous levels of support, such as sponsoring the cost of putting food on the table for all guests for one day, or the cost of providing fresh fruits and vegetables for one month.
Produced by Sara Pandolfi & Company since its inception in 2013, From Farm to Tray raises increasingly more revenue with each passing year. In addition to securing in-kind support that makes such a lavish event possible, Ms. Pandolfi manages a volunteer host committee that is dedicated to cultivating new revenue sources, partnerships and publicity. She also works closely with Holy Apostles Soup Kitchen development, administration and operations staff with operations, publicity, cultivation and growth. Virtually a year round operation, planning for 2017 was already underway in late June.

Talented Avenues: The World School musicians created an elegant springtime atmosphere with Jazz standards.

FROM FARM TO TRAY 2016 HONOREES

The Ben Tabatchnick and Muriel Moore Awards

These awards are presented to individuals who have served the soup kitchen with outstanding dedication to helping hungry New Yorkers in need.

Award winning author, journalist, Writers’ Workshop founder, volunteer, longtime supporter, Fast-A-Thon fundraiser, and spokesperson, Ian Frazier was honored with the Ben Tabatchnick Award for his outstanding commitment to combating hunger and assisting others to self-sufficiency.

Honored for his outstanding personal commitment to the fulfillment of our mission and for selfless service to those in need, Reverend Deacon Robert A. Jacobs was honored with the Muriel Moore Award. For many who come here, the hunger to be heard and for connection runs just as deep as the hunger for a nutritious meal, and “Deacon Bob” provides just that, in addition to his pastoral responsibilities for the Church of the Holy Apostles.

Created in 2015, these awards are our of honoring the memory and legacy of long time soup kitchen friends Ben Tabatchnick and Muriel Moore.

As CEO of Tabatchnick Fine Foods, Ben Tabatchnick initiated global and local hunger relief efforts, and including Holy Apostles Soup Kitchen in his efforts with generous donations of food and his time as a volunteer. His company continues to support the soup kitchen through donated soup and as advocates of our mission.

Muriel Moore was a life-long parishioner who was one of the early founders of the soup kitchen. Her commitment as a volunteer for over twenty years quietly and profoundly exemplified what it means to live in service to others.
The 5th annual Fast-a-Thon, our second largest fundraiser, was held on November 17th, the Thursday before Thanksgiving. Raising awareness about hunger in New York, as well as much needed funds for our meal program, the Fast-A-Thon is a way for our diverse community to support the kitchen. Beginning in September, using multi-channel appeals, the soup kitchen asked its supporters to pledge to eat only one meal on the day of the Fast-A-Thon, in solidarity with many of our guests who are only able to eat one meal every day.

Creating their own fundraising page on our Fast-A-Thon website, fundraisers – or “Fastathoners”- appeal to their friends, family and social network to pledge financial support for their effort. Using the crowdfunding platform, Causevox, the Fastathon website also allows for Fundraisers to collaborate as teams. In total, $90,495.37 was raised this year, a sum that exceeded an already ambitious $75,000 goal, and that exceeded funds raised in 2015 by over $24,000.

Because the bulk of Fast-A-Thon is on-line, rather than on-site, supporters who live in other parts of the country and around the world can join the cause. Joining our fundraiser this year were volunteers who now live in California and Georgia.

Likewise, we are able to appeal to our weekly volunteers, many of whom are retired but would like to do what they can to support the soup kitchen that means so much to them. As in previous years, volunteers could donate to the volunteer fundraising page, with assistance from our volunteer manager and development team. In this way, those in our community who have limited access to the internet, and limited income levels, could also participate.

Our annual Fast-A-Thon has increased its revenue, number of donations, and average gift with each passing year.

This year, a Fast-A-Thon video was created to raise awareness about the needs of the hungry and homeless in our community and the many who rely on the soup kitchen for their one healthy meal every weekday.
The Fast-A-Thon has been a dynamic team-building endeavor for our corporate supporters, such as Agera Energy, Investors Bank, KPMG and, for the first time this year, Eastern Funding. These teams not only raised a bulk of the total funds, but also promoted their corporate support on-line through social media, and showed up to volunteer as corporate volunteer groups on the day of the Fast-A-Thon.

True Fast-A-Thon champions, Agera Energy not only raised an astonishing $28,113 toward this year’s Fast-A-Thon, but they also helped to promote the event on social media throughout the months leading up to it.

Since 2012, Investors Bank has been a dedicated supporter of our annual Fast-A-Thon. Here is a group of enthusiastic employees ready to volunteer, and, with the support of their social networks, eat only one meal on November 17th.
IDAHO POTATO COMMISSION

On August 24th, the world’s largest potato on wheels traded its tires for buoys in celebration of the 2016 Idaho® Potato Harvest. The 12,000 pound fiberglass spud embarked on her maiden voyage through NY Harbor – beginning in Brooklyn, around the Statue of Liberty and then up the Hudson River. The Idaho Potato Commission donated funds equal to 12,000 pounds of potatoes to Holy Apostles Soup Kitchen and stopped in for a day of volunteering to celebrate their NYC visit.

CARNEGIE HALL CONCERT OF HOPE

On September 24th, STREET REQUIEM, a contemporary choral work in honor of those who have died on the streets, made its Carnegie Hall debut as part of an eclectic Concert of Hope. The choral work, featuring acclaimed Mezzo-soprano Frederica Von Stade and Sing The World Choir, an Australian based organization created by Dr. Jonathon Welch. Dr. Welch generously donated 50% of the net tickets sales revenue to Holy Apostles Soup Kitchen, asking us to choose 5 other New York homeless outreach services to share the proceeds with. In addition to the New York premiere of the award winning requiem, the Carnegie Hall Concert of Hope included the acclaimed Highland Divas, Matthew Lee Robinson, Tony Award winner Liz Calloway and other Broadway and Opera celebrities in the first half of the program.
WRITERS’ WORKSHOP ANNUAL PUBLIC READING

The Writers’ Workshop has grown and developed since 1994, when award-winning author and soup kitchen volunteer Ian Frazer set out to empower our guests with a creative dialogue that brought stories, poems, memoir and commentary to the printed page. As the workshop has grown to include volunteers and Chelsea neighbors, the creative dialogue has been enriched by diversity of experiences. Out of this tradition, the annual public reading has been a time to celebrate and honor their hard work and writing practice with the greater community. This year, the reading was featured in the local news, with an article that featured interviews with writers.

ANNUAL VOLUNTEER APPRECIATION LUNCHEON

Our Annual Volunteer Appreciation Luncheon, held in February is a chance for our volunteers to socialize and be treated to lunch and special recognition for their service. This year, a Mardi Gras theme created a lively and colorful party.

THE HOLIDAY HOP

The Holiday Hop benefit is a festive offsite celebration of the gifts of the season. Now a holiday tradition in its 16th year, the performance is spearheaded and produced by Holy Apostles parishioner Susan Campanaro, and hosted by Lavinia Draper.

LIGHTS! CAMERA! ACTION!

We had an exciting few days in March when Holy Apostles became the setting for the movie “The Comedian” featuring a star-studded cast led by Robert De Niro and directed by Taylor Hackford. In the movie, De Niro plays a comedian who finds new life as a volunteer at a soup kitchen.
# Financials

## STATEMENT OF ACTIVITIES

### YEAR ENDED DECEMBER 31, 2016

*(With summarized totals for the year ended December 31, 2015)*

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<td>Government grants</td>
<td>364,543</td>
<td>364,543</td>
<td>256,901</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Donated food</td>
<td>409,554</td>
<td>409,554</td>
<td>241,533</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Special Events</td>
<td>267,010</td>
<td>267,010</td>
<td>210,267</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Net asset released from restrictions</td>
<td>(2,769,250)</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td><strong>Total Public Support and Revenue</strong></td>
<td><strong>2,769,250</strong></td>
<td><strong>37,641</strong></td>
<td><strong>2,806,891</strong></td>
<td><strong>2,832,997</strong></td>
<td></td>
</tr>
</tbody>
</table>

### EXPENSES

#### PROGRAM SERVICES:

<table>
<thead>
<tr>
<th>Item</th>
<th>Unrestricted</th>
<th>Temporarily Restricted</th>
<th>2016</th>
<th>Total</th>
<th>2015</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food and supplies</td>
<td>768,659</td>
<td>768,659</td>
<td>472,728</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Space utilization fee</td>
<td>260,000</td>
<td>260,000</td>
<td>260,000</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Professional fees</td>
<td>251,076</td>
<td>251,076</td>
<td>276,656</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Utilities</td>
<td>56,779</td>
<td>56,779</td>
<td>54,869</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maintenance and repairs</td>
<td>41,353</td>
<td>41,353</td>
<td>6,662</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Programs</td>
<td>103,987</td>
<td>103,987</td>
<td>101,014</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Miscellaneous</td>
<td>68,712</td>
<td>68,712</td>
<td>60,775</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### SUPPORTING SERVICES:

<table>
<thead>
<tr>
<th>Item</th>
<th>Unrestricted</th>
<th>Temporarily Restricted</th>
<th>2016</th>
<th>Total</th>
<th>2015</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Management and general</td>
<td>1,033,627</td>
<td>1,033,627</td>
<td>1,119,274</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Development</td>
<td>166,800</td>
<td>166,800</td>
<td>172,404</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sub-total</strong></td>
<td><strong>2,750,993</strong></td>
<td><strong>2,750,993</strong></td>
<td><strong>2,524,382</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Depreciation</td>
<td>18,257</td>
<td>18,257</td>
<td>17,200</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total operating expenses</strong></td>
<td><strong>2,769,250</strong></td>
<td><strong>2,769,250</strong></td>
<td><strong>2,541,582</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Change in net asset from operations</td>
<td>(0)</td>
<td>37,641</td>
<td>37,641</td>
<td>291,415</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### INVESTMENT INCOME

<table>
<thead>
<tr>
<th>Item</th>
<th>2016</th>
<th>Total</th>
<th>2015</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>INVESTMENT INCOME</strong></td>
<td><strong>70,643</strong></td>
<td><strong>3,316</strong></td>
<td><strong>70,643</strong></td>
<td><strong>294,731</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>2016</th>
<th>Total</th>
<th>2015</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NET ASSET Beginning of the Year</strong></td>
<td><strong>2,805,901</strong></td>
<td><strong>2,805,901</strong></td>
<td><strong>2,511,170</strong></td>
<td><strong>2,511,170</strong></td>
</tr>
<tr>
<td><strong>NET ASSET End of the Year</strong></td>
<td><strong>$2,876,544</strong></td>
<td><strong>$37,641</strong></td>
<td><strong>$2,914,185</strong></td>
<td><strong>$2,805,901</strong></td>
</tr>
</tbody>
</table>
# Statement of Financial Position

**Year Ended December 31, 2016**  
(With comparative amounts at December 31, 2015)

## Assets

<table>
<thead>
<tr>
<th>Description</th>
<th>2016</th>
<th>2015</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cash and cash equivalents</td>
<td>1,547,162</td>
<td>1,330,358</td>
</tr>
<tr>
<td>Due from the Church</td>
<td>224,585</td>
<td>154,197</td>
</tr>
<tr>
<td>Contributions receivable</td>
<td>139,400</td>
<td>403,676</td>
</tr>
<tr>
<td>Grants receivable</td>
<td>57,518</td>
<td>81,688</td>
</tr>
<tr>
<td>Prepaid expenses</td>
<td>42,135</td>
<td>49,241</td>
</tr>
<tr>
<td>Investments</td>
<td>1,016,051</td>
<td>971,814</td>
</tr>
<tr>
<td>Property and equipment, net</td>
<td>63,142</td>
<td>76,626</td>
</tr>
<tr>
<td>Intangible asset</td>
<td>6,000</td>
<td>8,000</td>
</tr>
<tr>
<td><strong>Total Assets</strong></td>
<td><strong>$3,095,993</strong></td>
<td><strong>$3,075,600</strong></td>
</tr>
</tbody>
</table>

## Liabilities

<table>
<thead>
<tr>
<th>Description</th>
<th>2016</th>
<th>2015</th>
</tr>
</thead>
<tbody>
<tr>
<td>Accounts payables and accrued expenses</td>
<td>181,808</td>
<td>269,699</td>
</tr>
<tr>
<td><strong>Total Liabilities</strong></td>
<td><strong>181,808</strong></td>
<td><strong>269,699</strong></td>
</tr>
</tbody>
</table>

## Net Assets

<table>
<thead>
<tr>
<th>Description</th>
<th>2016</th>
<th>2015</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unrestricted</td>
<td>2,876,544</td>
<td>2,805,901</td>
</tr>
<tr>
<td>Temporarily restricted</td>
<td>37,641</td>
<td>37,641</td>
</tr>
<tr>
<td><strong>Total Net Assets</strong></td>
<td><strong>2,914,185</strong></td>
<td><strong>2,843,542</strong></td>
</tr>
<tr>
<td><strong>Total Liabilities And Net Assets</strong></td>
<td><strong>$3,095,993</strong></td>
<td><strong>$3,095,993</strong></td>
</tr>
</tbody>
</table>

Financial Statement and Annual Audit prepared by SKE Group, LLC.
Our Donors

We are so grateful to all our donors who are moved by our mission and give generously to support it. The majority of our costs are covered because of gifts large and small, from organizations who sponsor thousands of meals to individuals on limited incomes who give what they can. They are all important in helping the soup kitchen meet its financial obligations. Without these compassionate donors, we simply would not be able to open our doors to hungry and homeless New Yorkers every weekday.

In 2016, 96 organizations donated to the soup kitchen. While most of these entities were corporations, the bulk of this revenue came from foundations. We were also fortunate to be the recipient of generous gifts from fellow churches and nonprofits. Volunteer groups from these organizations have also become an almost daily addition to our overall volunteer roster, adding valuable time and service to our meal and social services program, while creating meaningful experiences for their teams. Many of these organizations also contributed to our special events, making a significant impact on the overall success of these fundraisers.

In 2016 almost half of our total revenue was created through the generosity of individual donors, who liberally gave through direct mail campaigns, online requests and through special events.

Our 586 major donors who gave between $500 and $25,000 were joined by a staggering 5,801 individuals who contributed up to $499 throughout the year.

We thank all our donors for including Holy Apostles Soup Kitchen in their charitable giving, and for joining with us to meet the enormous challenges of hunger and poverty in New York City.
Leadership & Staff

LEADERSHIP

Officers
Wardens
Tom Cunningham
Louise Tranford

Treasurer
Patrick Sweeney

Assistant Treasurer
Richard Longinetti

Clerk
Bob Campbell

Vestry
Tina Barth
Bob Campbell
Robert Frisby

Larry Gifford
Denise Hibay
John Indalecio

Charles Mohacey
Norma Moy-Chin
Cynthia Rock

Patrick Sweeney
John Vetere
Dennis Warlick

Staff of Holy Apostles Soup Kitchen December 2016
STAFF

Administration
The Right Rev. Andrew R. St. John      Interim Executive Director
John-Harvard Reid        Associate Executive Director
Michael Ottley              Director of Operations

Development
Hannah Albee Manager of Communications
Jane Van Ingen Manager of Corporations & Foundations

Kitchen Support
Edrice-Jean Baptiste Food Production Cook
Shakira Cruz Prep Cook
Pablo Guzman Prep Cook
Luis Mincala Porter
Peter Solomita Food Production Manager/Chef
Jose Terron Porter / Security / Dishwasher
Noel Tlatelpa Sr. Porter / Sexton / Special Events
Olimpo Tlatelpa Porter / Security / Special Events
Simon Wright Porter / Security / Special Events

Office Support
Fernando Giron Accountant
Wendy Shepherd Parish Administrator

Program Support
Leona Brown Program Coordinator
Robert Jacobs Deacon, Pastoral Care
Lillian Mera Social Service Assistant & Contracts Associate
Richard Trifiro Manager of Social Services
Brooke Wiese Manager of Volunteers

Maintenance/Conservation
Maciej Magier Conservator