

This is a great success story. I am just reminding the child nutrition program sponsors, that home canned food cannot be served. If you have questions contact Tamra Jackson at [tamra.jackson@wyo.gov](mailto:tamra.jackson@wyo.gov).

We have a garden here on our site that is cultivated and cared for by all of our clients, which include the Gathering Place, Life House (these are men and women facilities for drug and alcohol), the Homeless Shelter and Milestones (this is our Youth Home). They have been responsible for starting plants from seeds in the green house and then transplanting them into the garden. During the growing season all are responsible for sharing the watering, weeding, thinning out plants, etc.

The greatest joy in all of this is all the produce that we are able to use in the kitchen and pass along in our food that is prepared for 100-120 clients on a daily basis. We have canned in our kitchen, salsa, jalapeno jelly and have been very successful in selling these products and been able to teach the art of canning. This also helped us with our food cost budget and gave the clients a chance to experience home grown produce.

We also received a grant from Home Depot earlier this summer for a chicken coop to be donated in honor of Freedom Hall, this is the veterans home. They got here early in the morning, wearing their trademark orange shirts. By the end of the day, volunteers from Home Depot and the clients that volunteered and of course the veterans from Freedom Hall had a chicken coop that any chicken would be proud to call home, at least ninety percent completed.

We have over a hundred chickens residing in their new home that again all of our clients take responsibility for caring for them. They check the eggs, feed, water and clean the coop on a daily basis, in return the veterans from Freedom Hall are allowed to have a percentage of the eggs for themselves as the coop was for them. The rest of the eggs are being used in the kitchen for the facilities and are being sold.

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