FALL/WINTER SPOTLIGHT

- Farrell S. Shares Talents with Fellow Seniors
- New Team Dishes Up Passion for Culinary Careers
- Larkspur Sous Chef Builds Career After Graduation
- Community Report 2017-2018
- Community & Volunteer Spotlights:
  - Kiosk
  - Jennie Gill and Gail Schreuder
DEAR FRIENDS TO THE END...OF HOMELESSNESS,

It is the harvest season, a time when we honor and celebrate the earth’s bounty. Here at Homeward Bound, we are surrounded by the abundance of organic produce from our gardens; we welcome fresh students in our culinary academy; we savor a cornucopia of stories from individuals and families who have found their way home.

Certainly, we all share the joy of harvesting these positive, inspiring stories that color the season and lift up our lives. That’s what our community report is all about.

We have reaped the blessings of groups, congregations, and individual volunteers who give of themselves to make life a little bit better for others. We have tilled and planted seeds of hope that have flourished with the nurturing gifts from so many partners and friends. We have been awed by the transformations made by so many who have reinvented themselves on this sometimes treacherous journey of life.

Remarkably, their paths sometimes bring them back to us in new ways, like Farrell Swain, who is spotlighted on the facing page. Or they return to lift our hearts and support our work like one gentleman who came into our office this year. He said, “I’m a veteran. You were there for me during the darkest period of my life and helped me turn things around. I am doing great now and want to show my gratitude.” He proceeded to write a check for a $5,000 donation and ordered 10 pizzas for our Mill Street emergency shelter. When he was staying there, he recalled, someone had delivered a pizza that smelled delicious, but there wasn’t enough for all of the 55 residents. Powerful stuff!

Let’s join together to celebrate the abundance of goodwill and great outcomes that result from our communal investments of time, energy, and resources. At Homeward Bound, our response to this plentiful bounty is gratitude!

Thank you, each and every one!

Mary Kay Sweeney, Executive Director
**Profile: Farrell S. Shares Talents with Fellow Seniors**

Nine years ago, Farrell S. found himself sleeping on a San Francisco sidewalk and looking for a way to end the struggle of homelessness.

“I don’t smoke and don’t drink, so I really didn’t fit in,” he says. “What I remember was just dealing with people on the streets. You’re either thinking of eating or where you’re going to sleep.”

Eight years have passed since he moved to a Novato apartment with help from Homeward Bound. The U.S. Army veteran spent seven months at our New Beginnings Center, where we reserve 16 beds for homeless veterans.

He connected with an on-site representative from the Veterans Administration and eventually found a new home with support from a federal program that subsidizes rent for homeless veterans, HUD-VASH (Veterans Affairs Supportive Housing).

Farrell grew up in the Northern California lumber community of Scotia before the mill cut operations and left his father unemployed. He joined the Army after high school, learning cooking skills that later helped him find work as a baker. Fishing boats in Alaska hired him during some summers before the jobs dried up as the economy declined.

Though far from his rural childhood, Farrell retains his disdain for television and a love for knitting that he learned from his mother. He’s returned to our programs as a volunteer, leading a knitting group at Warner Creek Senior Housing in Novato, where Homeward Bound coordinates services and activities for 60 low-income seniors.

“I’ve done a lot of volunteering with knitting,” he says. “In some ways, knitting has become my occupation.” He also has volunteered at Rotary Manor in San Rafael, made hats and socks for the Martin de Porres House of Hospitality in San Francisco, and donated items to the Veterans Administration clinic.

Learning to spin yarn and make complex patterns is “mindful exercise, really de-stressing, so you can forget the world,” he adds.

Though he’s settled happily in Novato, Farrell says he pushes himself to join knitting groups in Marin and San Francisco partly to combat loneliness. “It’s an up and down battle. When you’re done volunteering, you can still go home and isolate,” he adds. “But I’m very lucky and grateful that there’s a home waiting for me.”

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**HELP FURNISH SOLUTIONS AT KING STREET SENIOR HOUSING**

Our newest addition to the county’s affordable housing stock, King Street Senior Housing, has made rapid progress toward the goal of creating a home for 12 low-income seniors for the holidays.

We’re planning a community open house to celebrate our partnership with St. Patrick’s Parish that transforms a former convent at 127 King St. in Larkspur. Stay tuned for details!

“This vital project is perfect for the parish, the neighborhood, the Larkspur community, and, most important, for the seniors who will have a place to call home,” says Mary Kay Sweeney, Executive Director of Homeward Bound. “Taking a vacant building and breathing life into it is rejuvenating for everyone.”

Central elements of the $1.3 million plan for renovations have been completed at the 5,825-square-foot property, including a new roof, new windows, new sewer lateral, interior modifications and gutting kitchen and bathrooms for upgrades.

Thanks to everyone who helped match a $44,500 challenge grant from the Peter E. Haas, Jr., Family Fund, construction is fully funded! Other major supporters include Tamalpais Pacific, the County of Marin and Marin Community Foundation.

To open the doors, **we need to raise the final $45,000 to furnish bedrooms, common areas and patio, install efficient irrigation and add fresh landscaping. Will you join us to furnish King Street Senior Housing?**

Invest in welcoming vulnerable elders to this new home! Please give online [hbofm.org/donate](http://hbofm.org/donate) or by check to Homeward Bound of Marin, 1385 N. Hamilton Parkway, Novato, CA. 94949, with the notation, “King Street.”
New Team Dishes Up Passion for Culinary Careers

A dynamic team of culinary educators has begun shaping the latest evolution for the award-winning training program at Fresh Starts Culinary Academy.

Culinary Training Specialist Maya Schafer and Employment Specialist Phoebe Sanders took on leadership of the program this fall, opening their first class on Sept. 20 for a 10-week session.

Started with two or three students in the 500-square-foot kitchen at the New Beginnings Center in 2000, Fresh Starts Culinary Academy has grown and changed in the ensuing years. More than 600 students have been trained since the opening of a 3,000-square-foot kitchen at the Next Key Center in 2008.

Phoebe and Maya believe strongly in the double track of teaching “knife skills and life skills” every day, helping students build confidence, cooking techniques and teamwork abilities that can carry them into stable employment and a long-term career.

Each of them has managed programs that teach culinary skills and nutrition to low-income adults and families coping with issues like insecure housing, substance abuse, or mental health challenges.

They also have worked in restaurants and catering; Phoebe has competed in a host of cooking contests.

To kick off the new class, they engaged students to craft a common agreement for good practices during the course. They also hold weekly self-assessments as a way for trainees to get feedback and set “benchmarks for progress,” Maya says.

With help from the student-led agreements, Maya adds, her trainees sometimes catch themselves transgressing and ask her to hold them accountable for things like using their phone during class. “In the workplace, things like that can be a major drawback.

It’s great to see students becoming self-aware from that perspective,” she says.

Some lectures now occur partly in the kitchen, which Phoebe describes as a way “to create an environment for curiosity and participation.” They work weekly with each student on plans to solve barriers to housing and employment. Of the students enrolled on Sept. 20, only one had housing.

The training partners look forward to adding another component to the program in December – a first Alumni Brunch. Phoebe predicts returning graduates will spark extra motivation by sharing their career advancement – including the current students set to graduate in November.

“And where there’s food, there’s community,” Phoebe adds. “That’s what we’re after.”

Partnership Gives Key Ingredients to Culinary Programs

At Homeward Bound, students and programs focused on culinary skills benefit from our partnership with Catalyst Kitchens.

The Seattle-based network joins 67 organizations that use food to fuel change by operating nonprofit training programs for homeless, low-income, or formerly incarcerated adults and at-risk youth, while also providing employment in food-related social enterprises.

Catalyst Kitchens, which has named Homeward Bound as one of 16 Model Members, invited three of our staff to participate in their biannual Member Summit this September in North Carolina, both to share expertise and learn from others doing similar work.

The summit drew 172 people from 85 organizations in 37 states, joining with Feeding America, a national network of food banks that include a training component.

Our staff members offered three presentations: Engaging the Community Through Fresh Starts Chef Events (Executive Director Mary Kay Sweeney and Deputy Director Paul Fordham), Exploring and Overcoming Barriers to Employment (Employment Specialist Phoebe Sanders) and a panel discussion on Alternative Fundraising, including our Nonprofit IPO (Deputy Director Paul Fordham).

Staff members also collected ideas from their peers, including ways to measure the valuable “Social Return on Investment” from our program, and how graduates can create a “Seven-Second Resume” to grab attention from prospective employers.

Our training team, Maya Schafer and Phoebe Sanders, attended a “Train the Trainer” session offered by Catalyst Kitchens in Seattle, which focuses on sharing best practices in teaching culinary skills and working with at-risk students.

“We have strong expertise as culinary professionals but we want to learn different ways to become effective and engaging teachers for our population,” Phoebe says.

Our students and social enterprise ventures also benefit through discounts offered to Catalyst Kitchens members. Homeward Bound joined the affiliate network in 2013.

Homeward Bound makes use of discounts on shoes for students, kitchen thermometers, culinary uniforms and even Starbucks Coffee to serve in The Key Room, our event venue with on-site catering.

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“And where there’s food, there’s community,” Phoebe adds. “That’s what we’re after.”
Profile: Larkspur Sous Chef Builds Career After Graduation

As a teenager, Dylan Ghadiri did not consider cooking as a career option. His dreams focused on baseball, but his grades declined too much to keep him on the high school team.

“I was in a bad spot. I was in and out of Juvenile Hall,” Dylan recalls. Then his grandparents learned about Fresh Starts Culinary Academy and suggested that he try it. “Things clicked and life went in a different direction,” Dylan says. “There are a lot of life lessons in a kitchen.”

Now sous chef at Picco in Larkspur, Dylan has built a successful career since graduating from Fresh Starts Culinary Academy in 2012.

He worked first in Los Angeles for several months, then moved to Francis Ford Coppola Winery in Geyserville for two years. Since then, he’s gathered experience in the kitchens of high-profile chefs like Mark Stark (five restaurants including Bravas Bar de Tapas), Michael Chiarello of Bottega and Charlie Palmer at Dry Creek Kitchen.

Dylan moved into his first management role two years ago as sous chef for Spoonbar in Hotel Healdsburg. “When I finished the Fresh Starts training, I knew that management would be one of my goals,” he adds. “You can’t be a line cook forever.” He’s pleased to return to Marin, where his mother grew up, for his position at Restaurant Picco, which Chef/Owner Bruce Hill operates alongside the more casual Pizzeria Picco.

The sous chef acts as second in command, overseeing everything from opening the kitchen and receiving products to supervising prep cooks and expediting orders. His days often stretch from 10 a.m. to midnight. Management has proven to have its own learning curve, Dylan says. “You constantly pick up things from being taught by different people, but then you have to switch from learning to teaching. You have to come up with your own ways of mentoring,” he says.

He continues to love cooking, new menus and new foods, with a special affinity for making fresh pasta. If he steps out of the day-to-day kitchen someday, Dylan says, he’ll open a small pasta retail shop with fresh and dry handmade pastas.

Dylan still has more than 400 photos from his time at Fresh Starts Culinary Academy, where he laid the groundwork for his career. “I could have been getting in trouble still or doing something else – I don’t know,” he says. “At this point, I’m working to become an executive chef someday.”

Fresh Starts CHEF EVENTS

Giving back has never tasted so good!

We invite you to be part of the fun at our monthly celebrity chef dinners, which feature culinary talent and artisan producers while helping graduates of Fresh Starts Culinary Academy build their professional skills.

Visit online at bit.ly/FSchefe events or call 415-382-3363 x243 for reservations.

All proceeds support shelter and job-training programs; thanks to The Republic of Tea, our premier sponsor.

DECEMBER 6

Chef John Ash, a pioneer in Wine Country cooking, sets a holiday mood with recipes from his seasonal repertoire. This two-time James Beard Award winner is a passionate culinary educator and host of “The Good Food Hour” on KSRO Radio.

JANUARY 22

Chef Ron Siegel brings his refined French and Japanese influences in a return visit to our kitchen. An Iron Chef winner and longtime Marin resident, he is chef/owner of Madcap in San Anselmo, which has drawn rave reviews since opening last year.
Planning and pre-development work also has begun on two larger housing initiatives to serve even more adults and families transitioning out of homelessness in the coming years – updates coming soon!

Our 5 shelter and 11 supportive housing programs served a total of 1,173 people in the year ending June 30, 2018, a drop of 5 percent from the previous year that reflected the longer stays required by people searching desperately for affordable homes.

More than 80 percent of residents exiting our programs, which served a total of 80 families and 88 veterans, left for a housing opportunity. In New Beginnings Center, which served 235 adults last year, 93% of residents maintained or increased their income, despite the fact that 85% also struggled with physical, emotional and/or mental disabilities.

As homeless families rebuild their lives in supportive housing, we focus on normalizing life for the children, helping them attend summer camps and participate in sports or other activities. For one 11-year-old in the Fireside Apartments, Nicholas G., housing stability allowed him to discover a rare love for the saxophone. Renowned musician Dave Koz took Nicholas under his wing, gave him a top-notch instrument, offered lessons and even invited him onstage to perform at the Sausalito Art Festival. Without supportive affordable housing, the family may have landed elsewhere, lacking the ability to nurture his talent. Nicholas recently received a scholarship to Marin Horizon School and his future looks bright.

Homeward Bound has joined nonprofit and government partners this past year in a collective effort to streamline and better coordinate services across Marin County.

This initiative with Ritter Center, St. Vincent de Paul Society, Buckelew Programs, the Marin Housing Authority, the County of Marin and the City of San Rafael, is known as “Coordinated Entry.”

It builds a name-by-name list of the most vulnerable people struggling on our streets, assesses their needs with a common set of questions, prioritizes them for supportive housing, and works to find individual solutions that let each person end their homelessness. Since October 2017, more than 70 people have been housed and our goal is ending chronic homelessness in Marin County by 2022...or sooner!

In the Transition to Wellness program, which offers shelter to people leaving the hospital without stable housing, 56 adults continued recuperating with support from our team and medical staff at Ritter Center. This innovative partnership with local hospitals keeps people from entering a cycle of hospital care and homelessness, promoting better health for the long term.

We continue to operate our award-winning Fresh Starts Culinary Academy, which offered job training to 60 people last year. Get to know our team on page 4.

Social enterprise revenues continued to trend upward with the biggest growth in production of Wagster Treats dog biscuits. Our nonprofit ventures, which also include The Key Room event venue and monthly celebrity chef dinners, employed more than 30 graduates from Fresh Starts Culinary Academy to expand the “double bottom line” of earning revenue for our programs while offering hands-on experience to build workplace skills.

Over 2,000 volunteers and donors supported these efforts last year, so these achievements are your successes too. Thank you for your support – we couldn’t do it without you.
WHO WE SERVE

- 1,173 people served
- 237 people in families
- 936 single adults

- Seniors (62+): 235
- Veterans: 88
- Children (under 18): 125

TRANITION TO WELLNESS
Medical Respite Shelter
- 56 people served
- 964 hospital days avoided
- $2,892,000 saved through avoidable hospital stays

JOB TRAINING
FRESH STARTS CULINARY ACADEMY
- 60 students
- 85% percent of students without housing
- Average starting wage for graduates: $14.80 per hour

OPERATING BUDGET / TOTAL AGENCY EXPENSES AND REVENUES • 2017-18

EXPENSES
- Adult Services: 45%
- Mental Health Services: 17%
- Family Services: 19%
- Job Training / Social Enterprise: 12%
- Administration / Development: 7%

REVENUES
- Gifts: 11%
- Foundation Grants: 13%
- Government Grants: 48%
- Program Revenues: 16%
- Social Enterprise: 10%
- Other Income: 2%
Community Partner Spotlight: Kiosk

Enlisting employees to do a fun run for charity initially brought Kiosk, a Novato digital marketing agency, to Homeward Bound of Marin. They donned shirts in the company’s trademark pink and formed a team to raise funds in the 2015 Marin Human Race.

The finish line only marked the start of Kiosk support for our programs, however.

Claire Knoles, co-founder and Chief Operating Officer at Kiosk, did not hesitate when she learned of our plans to re-style the website for The Key Room, the event venue with on-site catering that operates as one of Homeward Bound’s social enterprise ventures.

She and her team offered to work pro bono on the new site at thekeyroom.com, then took on two more web design projects.

The second created a digital presence at wagstertreats.com for the all natural dog treats made in our kitchen by low-income and homeless adults building employment skills.

Kiosk also developed a fresh website at hbofm.org, providing clear navigation for visitors and easy ways to highlight our latest news or events. The company also hosts our websites and manages our Google grant for online advertising.

Founded in Liverpool, England, Kiosk opened its Novato office in 2012. Local involvement has been central to developing their team and corporate culture here, Knoles says.

“It’s certainly very important to the people we employ,” she says. Annual surveys show the company’s support for community causes is a top driver of job satisfaction at Kiosk.

Aside from digital projects, Kiosk volunteers regularly in the gardens at the New Beginnings Center and has become a customer for our social enterprises. Kiosk has ordered both Halo Truffles and custom-made pink macarons to bestow as corporate gifts.

The Novato office holds mini-fundraisers through the year, like “Dress as a Favorite Movie Character Day.” For each person who participates, Kiosk donates $25 to Homeward Bound. Kiosk also pays entry fees for employees who want to raise funds by collecting pledges to complete a walk, run or other event.

With their substantial contributions, Kiosk in Novato continues to be a powerful partner for Homeward Bound of Marin.

Volunteer Spotlight: Jennie Gill and Gail Schreuder

Volunteering for Homeward Bound of Marin takes her back to when she first was married, says Gail Schreuder of Novato. “I remember going to Safeway to get a basic pot just to boil water. I did not have even this one useful thing in my kitchen,” she adds.

For three years, Gail has worked with Jennie Gill to fill basic needs for residents moving out of Homeward Bound’s transitional housing programs to new permanent homes. They pack “move-out baskets” as needed with new sheets, blankets and pillows, along with basics for bathrooms and kitchen.

Both women have participated for several years in Marin Charitable Association, which issues grants to dozens of organizations providing services for children in Marin, including Homeward Bound. They first learned about our programs during the course of a visit on behalf of the association’s Grants Committee.

“We hadn’t been here before and we were amazed at the breadth of services provided,” Jennie says.

Gail hatched the idea of wanting to support people settling into a new home after helping her son with his first apartment and realizing anew the need to stock up on so many necessities for daily living.

“Moving to the next living situation is a special thing and, if you’re a person who doesn’t have anything to bring with you, the basics add up pretty quickly,” she says.

The pair consults with Volunteer Coordinator Andrea Rey to make sure their shopping list is updated and to schedule deliveries that coincide with move-out dates for residents. They watch for sales and buy in bulk if a good deal comes along.

“We have it down to a science,” Gail says, adding that they average six to eight deliveries per year. The most recent one will serve three separate people going into housing, each of which will receive three baskets of items.

“We want them to get their place set up with things that are new, that they will be able to use over and over,” says Jennie. “It’s a kind of housewarming.”
WAYS TO GIVE

Your donations transform lives

Make an investment in positive change with a gift to support our programs for homeless families and individuals in Marin County.

You can honor friends or loved ones with your contribution or set up a recurring gift to ensure a strong safety net for the future.

Make a gift online at hbofm.org/donate or by check to:
Homeward Bound of Marin, 1385 N. Hamilton Pkwy., Novato, CA. 94949
Thank you for your support!

Plan your next event in The Key Room

Our modern, flexible event space with on-site catering offers full service for conferences, company meetings, parties, banquets or other special occasions.

Event & Catering Coordinator Viki Card will help you find the best dates, menus and other options for your needs. Contact Viki at 415-382-3363 x214 to get started with your plans.

Give a Halo for the Holidays

Halo Truffles and Halo HomeMades let you “take a bite out of homelessness!”

Choose a box of decadent chocolates or something from our line of gourmet jams, jellies and sauces for friends, colleagues, teachers or the hosts of your holiday gathering.

All products are made by students and staff at Fresh Starts Culinary Academy. Call the Halo Hotline at 415-382-3363 x214 or visit bit.ly/HaloProducts to learn more.

Get More Wags with Wagster Treats

Bring home a bag of Wagster Treats, the all natural, made-in-Marin dog treats made in our kitchen by graduates of Fresh Starts Culinary Academy.

Our tasty “life-changing treats” come in three chef-inspired recipes. Each purchase supports programs that help homeless and low-income adults build employment skills.

Find Wagster Treats at Pet Food Express stores and independent pet retailers throughout the North Bay or online at wagstertreats.com.
**Adult Services**

**COMING SOON!**

- **King Street Senior Housing**
  - Larkspur
  - 12 beds
  - Permanent Supportive Housing

- **Housing at Last**
  - Multiple Locations
  - 26 beds
  - Permanent Supportive Housing

- **Fourth Street Center**
  - San Rafael
  - 20 rooms (20 beds)
  - Permanent Supportive Housing

- **Warner Creek Senior Housing**
  - Novato
  - Partnership with Eden Housing
  - Support services provided for 60 residents
  - Permanent Supportive Housing

- **Meadow Park**
  - Novato
  - Partnership with EAH Housing
  - 6 houses (15 beds)
  - Permanent Supportive Housing

- **Next Key Apartments**
  - Novato
  - 25 studio units (25 beds)
  - Transitional Housing

- **Transition to Wellness**
  - Novato
  - 3 studio units (6 medical respite beds)
  - Emergency Shelter

- **Mill Street Center**
  - San Rafael
  - 9 rooms (25 beds)
  - Emergency Shelter

**Family Services**

- **Oma Village**
  - Novato
  - 14 houses (35 beds)
  - Permanent Supportive Housing

- **Fireside Apartments**
  - Mill Valley
  - Partnership with Eden Housing
  - 10 houses (35 beds)
  - Permanent Supportive Housing

- **Family Place**
  - Multiple Locations
  - 10 houses (41 beds)
  - Permanent Supportive Housing

- **San Clemente Family Homes**
  - Corte Madera
  - Partnership with EAH Housing
  - 4 houses (13 beds)
  - Permanent Supportive Housing

- **Next Key Apartments**
  - Novato
  - 4 studio units (8 beds)
  - Transitional Housing

- **Meadow Park**
  - Novato
  - Partnership with EAH Housing
  - 6 houses (15 beds)
  - Permanent Supportive Housing

- **Family Center**
  - San Rafael
  - 9 rooms (25 beds)
  - Permanent Supportive Housing

- **Yellow Hallway**
  - San Rafael
  - 2 families (5 beds)
  - Transitional Housing

**Mental Health Services**

- **Palm Court**
  - Multiple Locations
  - 26 beds
  - Permanent Supportive Housing

- **Carmel Program**
  - San Rafael
  - 26 rooms (26 beds)
  - Permanent Supportive Housing

- **Voyager Program**
  - San Rafael
  - 5 rooms (10 beds)
  - Emergency Shelter

**Job-Training Programs**

- **Fresh Starts Culinary Academy**
  - Offers intensive 10-week job-training program. Enrolls up to 80 students annually.

- **Apprenticeships**
  - Offers paid apprenticeships in Janitorial & Building Maintenance and Landscaping & Gardening.
Gifts of Time and Resources

Congregations

Thank you to:
• The following congregations for bringing a monthly meal to Mill Street Center: Aldersgate United Methodist Church, Village Baptist Church, Unitarian Universalist Congregation of Marin and Spirit Rock Meditation Center, St. Luke’s Presbyterian Church, Congregation Rodef Sholom, St. Stephen’s Episcopal Church, Community Congregational Church of Tiburon, Trinity Lutheran Church, Redwoods Presbyterian Church, St. Isabella’s Catholic Church, Hillside Church of Marin, Westminster Presbyterian Church, Marin Lutheran Church, First United Methodist Church of San Rafael, St. Anselm’s Catholic Church, St. Andrew Presbyterian Church, Presbyterian Church of Novato, Korean Presbyterian Church, Marin Covenant Church, First Presbyterian Church of San Rafael, First Presbyterian Church of San Anselmo, Cornerstone Community Church, St. John’s Episcopal Church, Congregation Kol Shofar, and Nativity of Christ Greek Orthodox Church.
• Peace Peace Lutheran Church for support at the Fireside Apartments.
• Women’s Tuesday Group from Hillside Church of Marin for cooking meals for the Family Center.
• The TNT Club of Trinity Lutheran Church for diaper donations.
• Hillside Church of Marin for helping with Wagster Treats and garden work.
• Mt. Tamalpais United Methodist Church for Mother’s Day gift bags and diapers for our family programs.
• First Presbyterian Church of San Rafael for donating new pillows, volunteering in the garden and helping with Wagster Treats.

Schools

Thank you to:
• San Domenico School 4th graders for cooking meals monthly.
• San Domenico School 7th graders for working in the gardens at New Beginnings Center.
• San Domenico School 5th graders for staffing a food pantry at Fireside Apartments.

Businesses, and Organizations

Thank you to:
• Cake4Kids for donating birthday cakes to our young residents.
• Stone Soup Marin and Anne’s Kitchen for providing monthly meals at Mill Street Center.
• EO Products for donating organic personal care products to our programs.
• The Republic of Tea for donating tea and gift baskets as premier sponsor for Fresh Starts Chef Events.
• Residents of Novato Healthcare Center and San Rafael Healthcare & Wellness Center for making meals for Mill Street Center.
• Kiosk for support with websites, digital marketing and a succulent garden.
• Deseret Industries Store in Sacramento for donating sheets, blankets and pillows.
• SusieCakes for pies and cakes for our programs.
• El Paseo Restaurant in Mill Valley for donating produce, cheese, nuts and spices to our kitchen. In the photo above, Homeward Bound’s Andrea Rey and Renata Ravina of Sammy Hagar’s staff load their contributions.
• Children4Change, for supporting the Family Center and Mill Street Center.
• Employees at Ultragencyx for back-to-school supplies and gift cards for all our family programs.
• Members of National Charity League for diaper donations.
• Healing Kitchens for supporting a monthly dinner at the Family Center.
• St. Francis Winery, V. Sattui Winery, Dalla Terra, Starry Night, Suzy Foster and Mel Dagovitz for wine donations for our events.

Indivduals

Thank you to:
• Renata Bihun, Liza Nichayeva, Megan Tunzi, Amanda Mueller, Suzanne Caprio, Jane Sweeney and Cyndie Martel for volunteering at Fresh Starts Chef Events.
• Neely Wang for professional photo services for Homeward Bound events.
• Carol Hiroko Robinson, Janet Calmets, Kathy Fenger, Ian Morrison, Kevin Cushing, Laura Allen and Steven Deschler for volunteering in the New Beginnings Center kitchen.
• Glenn Matsui, Vicky and Gary Huehner and Kristen Schaefer for help with our beehives.
• Christopher DeLellis for volunteering in the chaplaincy program at Warner Creek Senior Housing.
• Nancy Vierra for coordinating a Mindfulness Conversation Group for Warner Creek residents.
• Farrell Swain for leading a knitting group for Warner Creek residents.
• Shota Osabi, Ralph Pinkerton and Frank Card for presenting a concert at Fireside Apartments.
• Yayoi Lewis for leading a gentle exercise group at Warner Creek.
• Susan Orma, Nancy Elberg, Renata Bihun, and Diane Bean for assisting at the New Beginnings Center front desk.
• Mary Ellen Braly and Andy Arenberg for data analysis and administrative support.
• Mary Wright for creating flyers for Fresh Starts Chef Events.
• Sherri Rogers for ongoing help in the garden.
• Amanda Weitman and Chris Heffelfinger for delivering Saturday lunches at Family Center.
• Gail Schreuder and Jennie Gill for donating move-out baskets to residents.
• Sara Henry for offering art workshops at Warner Creek Senior Housing.
• Marcie and Donald Leach for bringing deliveries from the Food Bank to Family Center.
• Julie Burford and Arlene Ford for cooking at the Family Center once a week.

Thank you! If we have forgotten to list you, please accept our apology and know we appreciate all that you do.
Help serve up a new start for formerly homeless seniors and your gift will be matched dollar for dollar on Giving Tuesday, November 27!

Thanks to a special donor, we can match all donations for Giving Tuesday to provide a home-cooked dinner every night as we open King Street Senior Housing in Larkspur.

This program offers a new chapter for 12 low-income seniors with affordable housing and support services. Will you help us raise $20,000 to offer a nutritious meal for these vulnerable elders through the first year?

Watch our website at hbofm.org for more news about King Street Senior Housing and Giving Tuesday. Help us set the table for seniors moving from struggle to stability.