## THANK YOU

It takes a village...

Thank you for joining us today. Our first season has been brought to us today solely because of the kindness and willingness of others. Please join us in sharing the joy with like-minded people. Thank you to our:

#### **2021 LOCATION HOSTS**

Barry's Do Me A Flavor / Nicole & Barry Baxter

Terrace Methodist Church, AKA United Methodist Churches of LBI

All of our "behind the scenes" operations are done here, with the support of

Pastor Scott, D'na, and the entire congregation.

### **COMPASSION KINDS**

Alison Aaron, Esq.

Beach Haven Marlin &
Tuna Club

Board of Trustees &
Our Volunteer Corp

David's Coffee Shop

The Sink 'R Swim

Men's Shop

Garden Party Hosts
Good Day Cafe
State College, PA
How You Brewin'
Kristen & the team at
Jersey Girl Grill
Liz Law, Logo
Molly Fallon

Murphy's Marketplace
Nicole Dougherty &
the team at TD Bank
Rebecca Gee, Website
Sharkey Home Services
Tim Dolan, CPA
Tricia Sharkey, Marketing

### **COMPASSION CLUB**

Friends of #teammatthew

Friends from my Southern Regional Family

**Greenbriar Capital** 

Heritage Industrial Services, Inc

The Jaworski Family

Kevin Bradley
Mary Ellen Kazar
Murphy's Marketplace
Patrick Donohue Family &
Fran-Choice
Reynolds Garden Shop

...AND THANK YOU TO FANS AND FRIENDS JUST LIKE YOU!

The list above is current at the time of printing. Our website will be updated periodically. Compassion Cafe apologizes for any errors or omissions.

Compassion Cafe is a registered public charity. All purchases and donations go directly to the mission of providing meaningful employment to persons with disabilities.







## **MONDAY - THURSDAY**

7:00 - 11:00 a.m.

Summer 2021 Host:

## BARRY'S DO ME A FLAVOR

309 Centre Street • Beach Haven



Compassion Cafe's mission is to provide meaningful employment and job training for adolescents and adults with disabilities.



Visit **CompassionCafeLBI.org** to learn more or to make a donation online.





### **OUR STORY**

Co-founders niece and aunt Erin Sharkey and Sue Sharkey have lots in common. Among them; a love of life, the USA, and a recognition that there is a general lack of employment and vocational opportunity for persons with special needs who have aged out of school based or other programs.

We'd become aware of several businesses across the country that fill that same need, but none here (or near) our happy place, LBI. Sue, retiring in 2020, and Erin with endless energy and enthusiasm, decided to put this theory into action.

Research and interviews warned of the financial challenges and pitfalls (ruin) many likeminded businesses face. Often-times sadly resulting in a short lived and failed venture.

We needed to think outside the box and envision the perfect situation, with regard to the best experience for our potential employees for years to come... We began our "what if" wish list:

- What if there are lots of people who would share our vision and donate to the cause?
- What if we could convince a restaurant to donate their space to us at times they are not open? (We call this our "pop up" plan- a different location each summer season).
- What if we had free access to an off-site commercial kitchen and work space for training, skill work, and socialization?
- What if we employee every person who wants a job with us?
- What if we were supported by a community of volunteers and gracious customers?

These were long shot dreams with no proven or past record of success.

Well, it gives us chills for you to see that vision embraced and in practice today. Barry and Nicole Baxter showed no hesitation in the Fall of 2020 when they offered us, without rent, their amazing family and neighborhood restaurant for our first season. We can never thank them enough for their enormous step of faith and daily support for our employees and their families.

About the same time, we were contacted by the LBI Methodist Churches. How could they help us? Their Beach Haven Terrace Church has a fantastic commercial kitchen and Fellowship Hall - "would that be helpful to the goals of Compassion Cafe?" What a blessing! We now have storage space and above all, a place where we meet in the afternoons for prep work and kitchen skill practice. All of our "people food" is outsourced but our employees make, bake, and package our dog bakery items. Possible only through the goodwill of the Terrace Methodist Church congregation.

Word spread, as did our Volunteer Team. Volunteers fill so many areas: helping with hands on skills training, errands, supervision/security, and a host of behind the scene jobs for our smooth operation.

Our last big hurdle is wages. We are committed to offering employment to all interested candidates. Projections expect that to be 50-60 people, filling approximately 2 shifts per week. Can the sale of coffee and bagels cover the wages of 6-8+ employees per hour? No... we'd need donations to supplement our wages. And donations began to flow. Big and small and with messages affirming that your hearts are alive for the mission of Compassion Cafe.

Our hearts are overwhelmed with joy on all the blessings that have contributed to what you see in action today. Thank you for visiting us today and we look forward to seeing you again and again.

# OUR MENU

### DRINKS

Hot Coffee or Tea	\$2.75
Cold Brew	\$4.50
Apple Juice	\$2.00
Water Bottle	\$1.00

### FOOD

Bagel w/Cream Cheese or Butter	\$3.00
Assorted Muffins & Pastries	\$3.00 & up
Assorted Quiche	\$6.00
"Dessert for Breakfast" Carrot Cake	\$6.00
Yogurt	\$2.00
Assorted Fruit	prices vary

## **DOG BAKERY**

### **HANDMADE BY OUR STAFF**

Peanut Butter Wheat Thins\$3.5	0/box
Icing-Dipped Milk Bones\$1.00	С

### **MERCHANDISE**

Mugs	\$10.00
T-Shirts	\$25.00
Miscellaneous	prices vary