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# 35

**YEARS of  
SERVICE**

Bread and  
Roses Café

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**Bread for the  
nourishment we all  
need for our bodies,  
roses for the beauty  
and graciousness and  
love which nourish  
our spirit.**

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A man with a beard, wearing a black headband and a bright green t-shirt, is seated at a wooden table in a dining area. He is looking down at a white bowl of food, which appears to be a salad or a vegetable-based dish, and is using a spoon to eat. The background shows other tables and chairs, suggesting a community center or a food bank setting. The lighting is warm and natural.

LIFETIME MEALS:

**1,050,000**  
meals served

VOLUNTEER HOURS:

**210,000**  
volunteer  
service hours

DAYS OF SERVICE:

**8,750 days**  
since 1989

ECONOMIC IMPACT:

**~\$5.25 million**

**AUGUST 15, 2024**

Bread & Roses Café celebrates

# 35 YEARS of SERVICE

**MARCH 20, 2017**

The café hires professional chef James Cunningham. Guided by the philosophy that *“There is no them, just us,”* James fosters a sense of unity and community both in and out of the kitchen.

**DECEMBER 1991**

Training kitchen graduates first class.

**FALL 1991**

Bread and Roses Training Kitchen begins.

**AUGUST 15, 1989**

Bread and Roses Café serves its first meals, with Sister Rose Cecilia Harrington as the first chef.

**1988**

Sister Rose Cecilia Harrington and the St. Joseph Center Board of Directors purchase an old bar, Thad’s Peruvian Rose, on Rose Avenue.

With funding provided by the LA Community Development program, they renovate the bar to become Bread and Roses Café.

**1980**

Sisters begin making sandwiches to give to the homeless on Venice Beach.

**JULY 1976**

Sisters Marilyn Therese Rudy and Louise Bernstein of St. Joseph of Carondelet, together with a few volunteers, begin providing advocacy and referrals, and assisting families with such basic needs as food, clothing, and job readiness, in a small Venice storefront on Rose Avenue.

## A thank you note

On my first day volunteering at Bread and Roses Café, I met a young woman named Sarah who was preparing pastries. I asked her how long she’d been working there. She told me she had just graduated from culinary school.

Sarah then pointed to one of the tables and shared, “I was a client. I used to sit here every day. Then I went through your Bread and Roses Training Kitchen program. Now I can serve those I sat alongside of.”

That’s the dynamic kind of work we’re doing and the connections we’re making.

Bread and Roses Café is more than just a place to eat; it’s a cornerstone of St. Joseph Center’s mission to provide comprehensive support to those in need; a gateway of trust for thousands of Angelenos experiencing homelessness to receive housing, help and nourishment served with dignity, linking customers to the other valuable wraparound services available at St. Joseph Center.

Thank you for helping nourish the bodies, minds and hearts of our most vulnerable neighbors and supporting our café-for-good.



**Dr. Ryan J. Smith**

President and CEO  
St. Joseph Center



**Sister Rose Cecilia’s dream was to serve the people who were struggling the most on the streets, with dignity. The café was her idea. A real restaurant with no lines, but with prepared meals, tablecloths, roses and volunteer servers.**



**SISTER KATHY STEIN  
ST. JOSEPH OF CARONDELET**



## Warriors of Love, Hope and Social Justice

It all started with a field trip in 1976. Sister Marilyn Therese Rudy of the Sisters of St. Joseph of Carondelet took her social justice class from St. Bernard High School to Venice. Moved by the people she met who were struggling to stay fed and keep clothes on their backs, let alone a roof over their heads, Sister Marilyn, along with Sister Louise Bernstein, began offering food and clothing. They saw their task as renewing hope in all people and empowering them to take steps to heal their lives.

Together with a few volunteers, the Sisters began providing advocacy and referrals, and assisting families with basic needs such as food, clothing, and job readiness in a small storefront on Rose Avenue in Venice. They called it St. Joseph Center.

Their original focus was working with low-income families and individuals. Recognizing the growing number of homeless individuals who came into the area in the early 80s, the Sisters expanded their services, and leased a nearby facility specifically to serve them. St. Joseph Center now assists low income and housing insecure people through multiple locations, 75 programs, 400 staff and hundreds of volunteers.



## Food, Dignity, Community

A full stomach leads to a sharper mind and a fuller heart, three things that clients need to help them rise above their circumstances and create a better life.

Addressing food scarcity is at the heart of who the Sisters are. Born of the ever expanding services of St. Joseph Center in Venice, the Sisters began making sandwiches and handing them out on the beach. As the need to feed the unhoused grew, so did the Center's services.

Sister Rose Cecilia Harrington's dream was to serve the people who were struggling the most, with dignity. Thanks to generous donors and board members, an old restaurant was purchased and turned into Bread and Roses Café, a new source of dignity and hope for thousands of food insecure and unhoused neighbors. Sister Rose loved to cook and became the café's first chef.

For 35 years, thanks to donors like you, Bread and Roses Café has been nourishing the bodies, minds and hearts of thousands. The first thing on the menu is always dignity. More than just a place to eat, the café offers hope. Open five days a week, the café operated throughout the pandemic with unwavering dedication.

Professional Chef James Cunningham prepares delicious, nutritious meals, sourcing high quality ingredients and sprinkling in a heavy dose of love. Not a soup kitchen, Bread and Roses Café is a free, sit-down restaurant that treats everyone with dignity and respect. With its rose-adorned tables, attentive waitstaff, and carefully curated menus, the café offers a haven of normalcy, peace and kindness to people who need it a lot.



**It feeds my soul. I tell the clients they give me more than I give them. They are so gracious, and so grateful to be treated as human beings.**



**ANNA VASTANO  
20 YEAR VOLUNTEER AND  
MEMBER OF THE "TUESDAY CREW"**



## From Hardship and Hunger to Humanity and Housing

Take JD, who faced declining health and significant financial hardship after the death of his wife. He ended up living in his van on the streets of Venice. He found help at St. Joseph Center and started coming to Bread and Roses Café. He quickly became a popular diner, known for his cheery and positive attitude. Today JD is permanently housed and able to devote himself to his cherished passion for art.

Or Chef Sarah, who started out as a diner while unhoused. She graduated from Bread and Roses Training Kitchen, and is now employed full time as Bread and Roses' pastry chef, and supports new students in the training kitchen. She also found permanent housing.

Bread and Roses Café welcomes anyone in need. Some diners are employed, but can't afford a decent meal; some have been unhoused for years and the café is the only way they get to eat. Diners can also charge their electronic devices, receive donated clothing, and get referrals to other St. Joseph Center programs.



“

**Everything is made with love, until it's perfect. Our diners get the best of everything. The food is not only good for the body, but when our diners are on the receiving end of these meals, they already know that somebody cares.**

”

**CHEF JAMES CUNNINGHAM  
BREAD AND ROSES CAFÉ**



## St. Joseph Center Board of Directors

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Sister Louise Bernstein

Tom Blumenthal

Jocelyn Cortese

Thalia Doherty

Marilyn and Les Frost

Ron Kurstin

Kevin McCardle

David Miller

Sister Eileen Mitchell

Sister Judy Molosky

Sister Mary Sevilla

Sister Kathy Stein

Sister Barbara Anne Stowasser

Kathy Van Zeeland

Anna Vastano

We express our heartfelt thanks and gratitude to the Sisters of St. Joseph of Carondelet for their vision and tenacity through the years; and to the many volunteers and donors who make this work possible – we could not do this without you!

## Ways to donate

Due to surging food prices and the rising cost of living, Bread and Roses Café faces an increased need for contributions to serve hundreds of meals daily to Angelenos experiencing homelessness.

Your support means the world – and nourishment, and a full heart – to Bread and Roses Café diners.

### Two ways to donate:

#### Online:

<https://stjosephctr.org/breadroses35thanniversarycelebration/>



#### Send a check to:

Bread and Roses Café  
St. Joseph Center  
204 Hampton Drive  
Venice, CA 90291

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**A donation today  
will feed a diner  
tomorrow.**

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St. Joseph Center  
204 Hampton Drive  
Venice, CA 90291  
[www.stjosephctr.org](http://www.stjosephctr.org)  
310-396-6468

# A donation today will feed a diner tomorrow.

We need your support to continue to nourish the bodies, hearts and minds of our most vulnerable neighbors, and to carry on the incredible 35 year legacy of the Sisters of St. Joseph of Carondelet.

## Naming and purchasing opportunities:

**Naming** (see diagram at bottom right):

1	Front Signage	\$5,000
2	Garden Entrance	\$7,500
3	Prep Kitchen	\$25,000
4	Dining Room	\$100,000
5	Have A Seat	\$500
6	Thursday Concert Series	\$10,000
7	Drink/Coffee Station	\$7,500
8	Serving Kitchen	\$50,000
9	Benches	\$3,250
10	Courtyard	<b>NAMED: Fox Foundation Courtyard</b>

**Items for purchase** (cost per item):

Flat Top with Refrigerator Chef Base	\$6,050
10 Burner 2 Oven Range	\$8,200
Double Fryer (2)	\$2,575
Soup Burner	\$1,300
Charbroiler	\$2,700
3-Bay Sink	\$1,950
Hand Sink	\$850
Dish Machine	\$9,450
Low Boy (2)	\$5,700
Convection Ovens (Pair)	\$12,400
Speed Rack (10)	\$850
Conveyor Oven	\$4,900
Vegetable Steamer	\$12,900
Outdoor Commercial 10ft Bench (4)	\$3,250
Seats (50)	\$500

## Support meals for a day, a week, a month:

This includes covering the cost of food, and salaries for Chef James and our professional culinary staff.

- \$100 helps fund staples (coffee, milk and sugar).
- \$150 helps fund paper goods and takeout containers.
- \$250 helps fund a healthy assortment of fresh fruits and vegetables.
- \$1,820 supports meals for all diners for one day.
- \$9,100 supports meals for all diners for one week.
- \$36,400 supports meals for all diners for one month.

**See other side for ways to donate.**

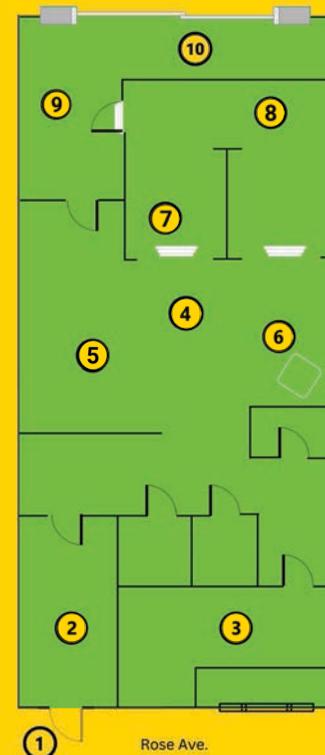


People fall on hard times. You come away realizing they are us. Bread and Roses is here to help get them on their feet in a calm, dignified way. As a 20+ year volunteer, it's so clear to me that I'm where I'm supposed to be and that this is supposed to be what I'm doing.



KEVIN MCCARDLE  
DONOR, CHAIRMAN EMERITUS,  
ST. JOSEPH CENTER BOARD  
OF DIRECTORS, AND VOLUNTEER  
SINCE 2002

## NAMING OPPORTUNITIES



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Bread and Roses Café  
St. Joseph Center  
204 Hampton Drive  
Venice, CA 90291

#### For naming opportunities or questions,

contact Sharyn Church, Chief Development Officer  
[schurch@stjosephctr.org](mailto:schurch@stjosephctr.org) or 310-396-6468, x 347



St. Joseph Center  
204 Hampton Drive  
Venice, CA 90291  
[www.stjosephctr.org](http://www.stjosephctr.org)  
310-396-6468

**There is no life  
without food.  
There is no dignity  
without respect.**

