

WELCM is getting a reputation on campus -- that our inclusivity and hospitality runs all the way to the thoughtful way we feed our students, by accommodating dietary restrictions like vegetarianism and gluten/dairy allergies! Thank you for being part of this ministry, where even dinner can feel like good news.



We are excited that we currently have 16 students: two are vegetarian and two others are allergic to gluten and dairy (milk products). If you have any questions on how to work around those restrictions, please just give me a call at 502-644-0176.

We have drinks covered -- just looking for a main dish, a vegetable, and a side or two. We are currently handing out meals in single, compostable to-go boxes, so please take this into consideration when planning your dinner menu (soup won't work this semester!). And students are walking to the house, picking up their dinner from the back porch, and walking back. If you want to include a dessert, it needs to fit in the to-go-box, which is a classic clamshell with a big space and two small spaces.

In this season of increased anxiety, stress, loneliness and loss, your home-cooked meal means more than ever to our students. Thank you so much for your willingness to support them in this way and build up our community of faith.

Grace & peace, friends --
Olga-Maria

