

The Helpers Organization, Inc. A Not-for Profit Organization

Events	Donor Call Backs
	Wednesday's 4pm-6pm & Saturday's 11am-3pm
Saturday 16th	Feeding the Homeless/Neighborhood
12n-2pm	Goodwill Baptist Church 2415 Colonial Ave. Norfolk
Saturday 16th	Norfolk Botanical Gardens
3am-5pm	Annual Honey Bee Festival
Saturday 23rd	Yard Sale
7am-2pm	Goodwill Baptist Church 2415 Colonial Ave. Norfolk

Our Mission

The mission of The Helpers Organization is to provide assistance to low-income families in Hampton Roads communities addressing the pressing developmental needs of affordable housing, economic development, and neighborhood revitalization. We offer free referral services, as well as financial aid on a case by case basis.

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THO has ad space available for sale, to local businesses **Physical Address:** Phone: 757-226-8275 and organizations, in our newsletter. Your ad will be 259 Granby Street Fax: 888-335-1336 featured on our website and Facebook page. Norfolk, VA 23510 **Business Hours:** Price List (per issue) Business card size: \$25 **Monday-Friday** Quarter page: \$40 Third page horizontal page: \$60 **Business Mailing** 9am-4:30 pm Full page \$100 Address: www.thehelperswillhelp.org For information on purchasing ad space or to receive the 950 Philpotts Rd. newsletter, contact The_Helpers_Org Antwan Staton, President/CEO at 757-575-2683 or Norfolk, VA 23513 follow us on thomarketing@thehelperswillhelp.org Like uitter

The Helpers Chronicle

CEO Message

By: Antwan Staton, CEO

As we come to close of our fiscal year and the beginning of a new, we wish to continue to touch so many more lives as we did in 2014. The Helpers Organization was so blessed in 2014 to have our official 501(c)3 status granted to us, to be able to fundraise without fines and fees to the state and so on. I can say my faith was truly tested last year. But my faith in God got me through it, I didn't know if i was going to shut down the organization at the end of this year if we didn't get our exemption status. Something happened called the power of faith, I received a phone call from the exemption rep from the IRS to say to me that he has approved our application for tax exemption, that was the happiest moment of my life. We've worked so hard my colleagues and I for the last 6 years. In 2015 we plan to launch the biggest campaign we have ever done called "Faces of Homelessness Hampton Roads", we are focusing on the homeless and how to prevent from becoming homeless. I/We wish to impact the people of Hampton Roads with the overwhelming knowledge of how are homeless became homeless, how can we come together to prevent others from becoming homeless. Homelessness is a real issue, I know because I have been there. I was homeless at 17 years alone with no family around, mother & father both deceased and grandmother recently placed in a nursing facility, so I had to go stay in our local homeless shelter at 17 yearrs old, pretty scary for a 17 year old young man who once had everything in his life to be perfect and to be given to you. The point of the story is you never know who, how, or why a person is homeless at the end of the day they are human just like you and me, their blood is red just like yours. Think of those who don't have. Give your time to a local homeless shelter, also join us in our efforts to end Homelessness in Hampton Roads by joining us for open community forums & discussions on homelessness in Hampton Road, check our website www.thehelperswillhelp.org for our first meeting in February 2015.

Have a prosperous New Year in 2015!



August 2014 Tue Wed Thu Sun Mon Fri Sat

The Helpers Organization





Our Volunteers

The Helpers Chronicle

Spicy Jerk Chicken

Ingredients

- 4 boneless chicken breast halves, cut into strips
- 1 habanero pepper, sliced thin
- 3 garlic cloves
- 1 teaspoon sesame oil
- 1 teaspoon onion (chopped)
- 3 tablespoons brown sugar
- 4 tablespoons soy sauce
- 4 tablespoons red wine vinegar
- 2 teaspoons thyme (fresh, chopped)
- 0.5 teaspoon allspice (ground)

Directions

- Combine the onions, sugar, soy sauce, thyme, vinegar, sesame oil, garlic, habanero, and allspice into a food processor and blend until smooth.
- Place chicken in a sealable bag and pour in the onion and pepper mixture. Seal and marinate in the fridge for a minimum of one hour.
- Preheat the oven to 375 degrees.
- Place chicken on a pan (throw away the bagged marinade) and bake for 45 minutes (or until cooked through).
- Heat the remaining sauce in a pan and pour over the chicken prior to serving.

By: Arrol Britton

Ways to Help the Community

By: Alex Maness, Editor

Finding the means through which you can help the community is not something that has to take up a great deal of time. In fact, it is as simple as taking a little bit of time out of each day to improve yourself and to help those around you. This is something which can be done in as little as thirty minutes (often, they are things you can do without actively taking the time out of your day to do them at all).

- Speak with your employer about sponsoring local events or allowing employees to take some time off to volunteer during their work hours.
- Take the time to vote when elections come around. This is the best way that you can make your voice heard in the community.
- Find ways to donate time and good to the community. This could be via a volunteer organization or it could be through a local food drive at one of the schools near you.
- Take leftovers to neighbors. Everyone cooks more than they can eat, why not take some of that food to a neighbor who is in need?
- Write a letter to your community leaders and elected officials with the intention of alerting them to ways to assist in the community.
- Shop through businesses that are locally owned and not through businesses which are large corporate or national chains. Supporting the local economy is extremely important.
- Go around your neighborhood and collect trash or organize a group to do the same thing. If everyone did this, litter would become a thing of the past.

Can you think of any other ways to help in the community?

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