

They dole out free meals



INSPIRING COOKS TO THE MAX

- **WHAT:** Free soup kitchen
- **WHERE:** Liverpool PCYC on Cartwright Ave at Miller
- **WHEN:** Lunchtime every Tuesday and Thursday
- **WHO:** If you are in need of a good, hearty lunch then you are welcome
- **HOSTS:** Inspire Community Services in partnership with MAX Employment
- **WHY:** To help those in need
- **DETAILS:** 9608 9688

ALISON BALDING

LIVERPOOL: FREE lunches at the PCYC are enough to inspire bulimia sufferer Reggie Neale to put down the bottle and eat.

Twice a week he heads to the soup kitchen for the company as much as the food.

"The people are tops and the food is top quality," Mr Neale said.

"I've been coming here since it opened three years ago and I've even started putting on weight."

The kitchen opens every Tuesday and Thursday and for the last six months has been run as part of work for the dole by Inspire Community Services in partnership with MAX Employment.

Inspire's Geoff Kelly said his



Inspire Community Services and MAX Employment have joined forces to create the soup kitchen to train cooks and feed disadvantaged people.

Picture: ARMEN DEUSHIAN - PP459893

group organises the venue, industry training and a vehicle, while MAX provides the clients and funds.

"There is a definite need in this area," Mr Kelly said.

"We get 30 to 35 people coming in to eat each day and it is a win-win for the clients who get work experience and training in hos-

pitality and customer service."

Mariam Otour loves putting her cooking skills to good use.

"It is very rewarding — I like cooking and talking to the people who really need this help," Ms Otour said.

"I cook all different dishes but I am professional at Lebanese food like homus and tabouli.

"The people are really happy to get the food and talk to us."

Simon Lytton oversees the joint program.

"I absolutely love my role," Mr Lytton said.

"It allows me to be a part of the community and really help people," he said.