

Notables

Society, Charity & Service



From left: Diana Stanley, CEO of The Lord's Place; Misha Ezratti, GL Homes president; and Sarah Alsofrom, breakfast chairwoman, at Lotus, a GL Homes community in Boca Raton. [TRACEY BENSON PHOTOGRAPHY]

Celebrating a 'turning point'

The Lord's Place prepares for its
13th Annual Ending Homelessness Breakfast.

By Krystian von Speidel ■ Notables Editor

The year 2020 has been anything but predictable. The world has changed, causing all of us to reevaluate priorities, refocus our energy and reimagine our future. This is a turning point, a point in time to make a turn for the better.

Serving people. Focusing on solutions. Creating homes. Building hope.

The Lord's Place provides refuge for men, women and children experiencing homelessness in Palm Beach County. The West Palm Beach-based nonprofit helps thousands of people each year.

For all of us, The Lord's Place nourishes both heart and soul through its Ending Homelessness Breakfast. Sarah Alsofrom is the event chairwoman and her employer, GL Homes — a Florida homebuilder, serves again as the premier event sponsor.

This year's breakfast will be virtual but still filled with inspirational client stories. On Thursday, Nov. 19 these stories will honor those who found their way out of homelessness and onto a path of independence. The clients who pass through the doors of The Lord's Place receive training toward independence after an individualized assessment and employment plan.

See **THE LORD'S PLACE, 2D**



NOTABLES COVER STORIES

feature philanthropists who support local nonprofits and work for causes close to their hearts. Stories are sponsored by the nonprofits. To be featured, contact Notables editor Krystian von Speidel at notables@pbpost.com.

THE LORD'S PLACE

from 1D

One beacon of hope is Café Joshua, located at The Lord's Place main campus in West Palm Beach. Under the supervision of Chef Robert Coleman, Café Joshua teaches clients basic cooking skills in preparation for future employment. The students, formerly homeless, prepare and serve lunch to those still on the streets, in a small restaurant setting that doubles as a safe place.

A recent Café Joshua success story is Johnny Geffrard, who came to The Lord's Place last November. He has learned the skills needed to become a chef, including completing the organization's Culinary Transitional Work Experience Program. Due to COVID-19, Geffrard was furloughed from his job at a local bakery and cafe but was recently re-hired. He meets regularly with a private tutor to earn his GED, and he recently found affordable housing after a year without a home.

"Through all that I kept a positive mind. I'm hoping that now I will be able to accomplish my goals, grow and become a chef," said Geffrard.

Chef Coleman and the Café Joshua team will spend the week of the Ending Homelessness Breakfast baking breakfast pastries from scratch, preparing fresh fruit, and perfecting Coleman's mouthwatering quiche Florentine for local event sponsors.



Johnny Geffrard, a graduate of The Lord's Place's culinary program. [CAPEHART]

TICKET INFO, CHAIR AND SPONSORS

When: Thursday, Nov. 19, 8:30-9:30 a.m.

Where: Virtual

Chairwoman: Sarah Alsofrom, GL Homes

Sponsors: GL Homes, Julie and Peter Cummings, The Gehring Group, The Honorable Ann Brown, OSCWEBco, Oxbow Carbon LLC, UBS, Palm Beach County Sheriff's Office

Email: Marilyn Munoz, mmunoz@thelordsplace.org

Website: thelordsplace.org

The support of partners including GL Homes, Julie & Peter Cummings, The Gehring Group, The Honorable Ann Brown, OSCWEBco, Oxbow Carbon, UBS and the Palm Beach County Sheriff's Office make an impact by donating time and resources to break the cycle of homelessness.

Support from these donors and many more allows The Lord's Place to offer 30 programs to serve its clients. These programs run the gamut from outreach services, job training, and educational support to physical and mental health care.

The Lord's Place estimates that there are more than 2,000 people who are homeless in Palm Beach County. GL Homes recently made a \$50,000 contribution toward the homeless prevention program.

Putting people and mission first continues to be the secret to the success of this well-respected, 40-year-old agency. During the COVID-19 crisis, The Lord's Place leadership team has worked around the clock. The organization enrolled 819 new clients in its programs, representing a 25% increase since the start of the pandemic. The Lord's Place continues to operate five campuses, including 55 apartments while serving those still living on the streets.

"Cream rises to the top," said Alsofrom. "The Lord's Place is an innovator, a fierce advocate and a collaborator. It's a rare combination and is the reason why this life-changing organization is a local and national leader."

Since March 15, 819 new clients enrolled in programs at The Lord's Place – that's a 25% increase since the start of the pandemic.

GL Homes employees get the dish on quiche Florentine



Chef Robert Coleman [PHOTOS BY TRACEY BENSON PHOTOGRAPHY]



Sarah Alsofrom bakes quiche Florentine during Chef Coleman's virtual class.

Directions: Preheat oven to 400°F and set a rack in the middle position. Remove the pie crust from freezer and thaw until just soft enough to easily prick with a fork (about 10 minutes). Prick bottom and sides completely with fork (pricking about an inch apart). Bake crust until fully cooked and lightly golden, 10 to 15 minutes. (Keep an eye on it ... if it puffs up while cooking, gently prick it with a fork so it will deflate.) Set baked crust aside and lower oven temperature to 325°F.

Heat butter in a small skillet over medium-low heat. Cook shallots until soft and translucent, about eight minutes. Do not brown. Remove



As part of a team building exercise, Chef Coleman recently held a virtual cooking class for employees of GL Homes – the Ending Homelessness Breakfast's premier event sponsor. Use the recipe below to impress friends and family this holiday season.

CHEF COLEMAN'S QUICHE FLORENTINE

Ingredients

- 9-inch deep dish frozen pie crust
- 1 tablespoon butter
- ½ cup thinly sliced shallots
- 2 handfuls of fresh spinach
- 4 large eggs
- 1 cup heavy cream
- Pinch ground nutmeg
- ¾ teaspoon salt
- ½ teaspoon cayenne pepper
- 1 cup shredded Gruyere cheese
- 2 tablespoons grated Parmesan Reggiano cheese

shallots and set aside. Add spinach to skillet and wilt leaves slightly. Set aside to cool.

In a medium bowl, whisk together: eggs, heavy cream, nutmeg, salt and cayenne pepper. Place baked pie crust on a baking sheet. Spread shallots over the bottom of the crust, sprinkle cheeses over top. Scatter spinach evenly over cheese, breaking up any clumps. Pour egg and cream mixture on top.

Bake at 325°F degrees for 50 to 55 minutes until the custard is set and top is lightly golden. Serve hot or warm.