

We at Tin Shed are so delighted to share this box of food with you. We hope you enjoy what you find inside. The truth is you have received a miracle.

I am reminded of a Bible story where a large crowd (5000) had gathered around Jesus. As evening approached those who were close to him asked him to tell the crowd to go home. Jesus responded, "They do not need to go away give them something to eat." What happened next was more than likely, only fully realized by those close to him, and the ones that he asked to help feed the crowd. The only food on hand was five loaves of bread and two fish. Jesus sat the crowd down. He gave thanks asked for the food that was to be passed around, and every one ate until they were satisfied.

We at Tin Shed have experienced a large crowd of people with little food on hand. We have seen food orders filled when there wasn't any food to order. We have watched food be handed out long after it should be gone. This is where your box of food fits in. For the last two weeks we were not going to receive a food order because of the food shortage. As a team we sat down to decide how to break the news to you, our friends our community. With heavy hearts we could not find the words to say we would be closing. Then the phone rang once again and Food Bank Of The Rockies chose us, the Tin Shed to distribute food donations. In the weeks to come we don't know the plan. But, we know that when we are asked to feed the people, we will with joy, knowing that the Gods plans are always bigger than our own. We hold you all in prayer. We ask for protection and safety as we move forward, acting in faith and being filled with joy every time we witness a miracle.

Your Friends at Tin Shed

Ps. As I prepared to write this, I wanted the scripture that refers to the above story. So, I asked google to find me the Bible story where Jesus feeds 5000. And, Google typed...Jesus feeds 5000 pizzas. I hope you will find the humor as you prepare your pizza.

**Pizza baking instructions:**

Defrost dough on baking pan or pizza stone (about 3 hours)

Pre heat oven to 450

Put toppings on crust (go light on the sauce or it will not cook)

Bake for 15 to 20 min bottom should be light brown, cheese bubbly and melted