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www.nlsmichigan.org

NEIGHBORHOOD
LEGAL SERVICES

NEWSLETTER



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Staying Informed

Welcome to Neighborhood Legal Services quarterly newsletter, where we'll provide readers with useful resources in the Wayne County area.

From food banks to job fairs, our agency will work with you to find the right resource *for you*. Our newsletter will showcase fresh, up to date materials that are easily accessible and open to the Detroit and Metro Detroit community.

Stay in the loop and make our agency a part of your mailing list!

Have any concerns? Contact your assigned case manager to address your needs. Please ensure that you are maintaining consistent contact with your case manager during your time in the program.

Read More on our website

● Upcoming Housing Workshops

The Detroit Housing Network kicked off its housing workshops this month, with several more upcoming events.

The workshops will include housing information sessions on estate and finance planning, renter's rights and more. The events will last from July 8 to July 29, 2025.

To learn more or register for any of the sessions, please visit www.MYDHN.education or call 866-313-2520.



Food Banks

Calvary Presbyterian Church

19125 Greenview
Detroit, MI 48219
(313)-537-2590

Hours

- SAT: 10:00am - 12:30pm

Greater Dequindre Church of God - Lifeline Food Pantry

1847 Sycamore St.
Detroit, MI 48208
(313)-285-9368

Hours

- 2nd and 4th Saturdays 12:00pm - 3:00pm



Food Resources

Read More on: www.pantrynet.org



Free Resources

Domestic Violence

- First Step (24-hour help line): 734-722-6800

Employment

- Disability Network
 - 313- 923-1655
- MRS
 - Please contact your case manager to receive an application.

Contact our office for more!



• Oven Baked Chicken and Rice Recipe

Ingredients

- Chicken (your cut of choice)
- 1 onion, *chopped*
- 2 tbsp butter (or olive oil)
- 1 1/2 cups uncooked white rice
- 1 1/2 cups chicken broth/stock, *hot*
- 1 1/4 cups water, *hot*
- Seasoning of choice

Instructions

- Preheat oven to 350°F.
- Scatter onion and garlic in a baking dish, then place butter in the center. Bake for 15 minutes (check at 12 minutes, mix if some bits are browning too much).
- Meanwhile, sprinkle seasoning on both sides of the chicken.
- Remove baking dish from the oven. Add rice then mix.
- Place chicken on rice. Then pour chicken broth and water around the chicken.
- Cover with foil, then bake for 30 minutes. Remove foil, spray chicken with oil (optional, gives chicken nicer finish), then bake for a further 20 minutes until liquid is absorbed.
- Stand for 5 minutes, then remove chicken and fluff up rice.