



Food Drive Planning Sheet

High-demand foods:

- Cereal (whole grain first ingredient)
- Dried beans & legumes (especially black beans & lentils)
- Cooking Oils (canola & olive, 12-24 oz.)
- Coffee (including instant) and tea
- Spaghetti sauce
- Strawberry and grape jam/jelly
- Soups (low sodium, protein > 7 grams/svg.)
- Canned corn (low sodium)
- Whole grains (barley, couscous, quinoa etc.)
- Baking supplies and mixes
- Nuts and raisins

Also needed:

- Personal hygiene items (shampoo, toothpaste and brushes, soap, deodorant, feminine products, etc.)
- Paper bags with handles
- Reusable grocery bags

- **WHEN:** Decide when to hold your food drive. Consider when need is highest in the spring or summer months
- **LENGTH:** Think about how long you want your drive to last. A week, a day, an on-going effort? It's up to you.
- **COMMUNICATE:** Let your community know about the food drive via email, social media, flyers, etc.
- **COMMUNICATE SOME MORE:** Contact Open Table to let us know what you're up to. pantry@opentable.org
- **COORDINATE:** Who will manage the food drive, where will food be dropped off so it's convenient for all donations and how and when will it be delivered to one of our pantries.
- **OTHER IDEAS:** Set a goal or use a theme
 - Pasta Patrol (collect pastas, sauces, mac and cheese)
 - Wake Up Call (coffee, tea, cereal, oatmeal)
 - Hunger is Baked (baking mixes, oils)

Open Table Donation Hours:

Maynard: 33 Main Street

Mondays 9:30 – 11:30 am

Tuesdays 10:00 am – 12 noon

Thursdays 11:30 am – 1:30 pm

Concord: 105 Everett Street

(preferred drop-off location for all non-perishable donations)

Tuesdays 2:00 – 5:00 pm

See website for directions www.opentable.org

THANK YOU for your interest in supporting Open Table
We accept all non-perishable food and grocery items
Nothing goes to waste!

Please, no opened or expired food

