



The Volunteer Link

A Monthly Newsletter

December 2016



Great News

While it will be late spring before our new location in Maynard is available, we are very excited that construction has begun. This location at 33 Main Street in Maynard, the former Aubuchon store, will allow us to reunite the pantry and dinner and give us the opportunity to better serve our guests. We'll keep you informed as construction progresses toward the artist image. Keep up to date on the progress on our [New Facility News](#) page on our website. Or check out our video from Day 1 on YouTube:



REMINDER

The Maynard Pantry will be Closed on both Monday, December 26 and Monday, January 2.

We invite you to visit the Open Table Concord location on Thursday, December 28 and Thursday, January 4. The Concord location is at the First Parish Church on Lexington Street in downtown Concord. The pantry opens at 4:30 and dinner is served at 5:30.



Help Fill the Fridge

Although your fridge may be stuffed with food for the holidays, that is not a problem for everyone.

Each year 620 families come to Open Table. They are people like you and me, who live where we live and shop for groceries where we shop for groceries. But their need is often “hidden” in the suburbs. They may have lost a job, a spouse or partner, or insurance. Or they may just earn too much to qualify for government assistance but not enough to always make ends meet. You can make a difference in their lives. YOU can help fill their fridge.

Please consider including Open Table in your end-of-year giving plans. Your donation is tax-deductible for 2016 if you give before December 31st. See more at <http://www.opentable.org/annual-appeal/>

Help Fill the Fridge Now



Warm Clothes

The Winter Outerwear Give-Away is going strong at the Maynard Pantry. Families are invited in to shop during the pantry time.

A BIG THANK YOU to all the volunteers that donated coats and made this such a successful event both in Maynard and Concord. We have two of those volunteers pictured here from the Foundation for Metrowest Youth in Philanthropy program.

Holidays are All About the Traditional Treats

So we wanted to share a recipe. I asked Susan Jancourtz, head cook in Concord, for one and she initially suggested her Grandmother's holiday cookies. Then she



thought it might be hard to find some of the ingredients - powdered elk's horn? Instead she sent Diana Henry's Alsatian bread and apple pudding.

Serves 6 - you'll need a pot to heat the milk, a frying pan to saute the apples, a small bowl to beat the eggs, and a 9x13 baking dish to bake the dessert.

- 12 oz good white bread, like Pepperidge Farm
- 1 cup milk
- 1 cup heavy cream
- 3/4 cup sugar (take out 2 TB for sauteeing with the apples)
- Grated zest of one lemon, and its juice
- 1 pound firm apples (like Golden Delicious or Granny Smith)
- 1/4 (one half stick) cup butter
- 4 eggs, lightly beaten
- 2 teaspoons vanilla
- 3 tablespoons brandy, applejack, or rum (optional)
- Confectioner's sugar, to dust--and ice cream for a topping

1. Break the bread into 1/2" pieces and put them in a buttered baking dish (9x13). Heat the cream and milk to just under boiling, then stir in the sugar and take the pot off the heat. Stir to dissolve the sugar, add the zest, and then pour it over the bread to soak for 15 minutes. Stir it around to make sure it's even.
2. Preheat the oven to 350. Core the apples and cut into 3/4" chunks (peel or not--sometimes I peel, sometimes I don't. I think Alsations peel the fruit.) Melt 2 tablespoons of butter in a large frying pan, and toss in the apples. Saute over medium-high heat until just golden, then toss in the reserved 2 TB of sugar. Cook 1 minute longer, but don't burn the sugar.
3. Mix the eggs with the vanilla and brandy. Mix into the soaked bread along with the apples and lemon juice, then dot with the remaining butter. Bake for 45 minutes, until the top is golden and puffy. Leave to cool and set for ten minutes. Sift over some confectioners' sugar (it just looks pretty) and serve with ice cream or whipped cream or creme fraiche.

Sharing a holiday tradition



Corianne LaBounty always looks forward to cookie decorating at the holidays and she wanted to share her joy with our young guests. She has prepared packages of cookies with frosting and decorations for the children at the Maynard pantry to use to create their own special cookies. What a lovely gift.



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Open Table
P.O. Box 42
Concord, MA 01742

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