News from around the table

Thank you, Community Chest!

Concord Carlisle Community Chest (CCCC) has once again honored Open Table with a generous grant. The money is earmarked for purchasing fresh fruits, vegetables, milk, eggs and protein, allowing us to fill the fridges of more than 200 families each week and serve over 70 people at our community dinner in Concord. We are grateful to CCCC for their continued support of Open Table and the local community!
Open Table Volunteers Honored

Mark Koenig and Troy Liston recently received the Middlesex West Chamber of Commerce Community Service Award for their outstanding volunteer work with Open Table. For at least the past 10 years, both men have worked all jobs, from dishwashers, servers and clean-up crew, for our Maynard dinner operation. Mark is currently our Guest Support Director. Mark and Toby were honored at a ceremony hosted by the chamber. We are so proud of the recognition of their work on behalf of Open Table!

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Minute Man ARC joins us for dinner

For 30 years, Minute Man ARC has been setting up tables for our community dinner, and helping to clean our facilities. But on May 3, they came as guests. The group enjoyed our Cinco de Mayo dinner, including Mexican food and entertainment. We look forward to serving them again!
Cinco de Mayo dinner a success

Everyone who came to our special Cinco de Mayo dinner enjoyed a delicious taste of Mexico, with make-your-own tacos, people sporting sombreros, and live guitar music by Mexican songwriter Alejandro BolVi (www.alejandrobolvi.com). Guests were encouraged to join in with maracas made by art students at Lincoln Sudbury Regional High School.

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Sign up to Ride for Food

Registration is now open for the Ride for Food! We want YOU to join our Open Table team in riding to raise money to feed people right here in our area. This biking event takes place on Sunday, September 23, so you have all summer to train. It’s a great way to spend a fall day! Registration for the event is here: https://ride.threesquaresne.org/team/166474

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Next up: Breakfast for dinner!

We’ve been making the first Thursday of the month a special dinner; on June 7 it will be Breakfast for Dinner, with pancakes and local syrup (see article below). Doors open at 4:45, dinner is served from 5-6:30 pm, all at First Parish
For love of syrup

When they were seven years old Ron and his twin brother spotted a neighbor headed into the woods. Following him they discovered he was tapping the trees for sap, an idea that so appealed to them that their father set up a tub and stove and they made syrup until Ron got to high school, when studies and the ski team left him no time. When he moved to Maynard in 1982 and discovered that Maynard has lots of sugar maples, he started tapping them as a back yard syrup maker. After he retired from his software engineering job, what had been a hobby has turned into a business. Ron taps trees in his local area of Maynard using sugar maple tubes and occasionally traditional buckets. He then ferries the sap back to the sugarhouse at the back of his property where he boils it down to syrup. Collecting season usually begins in February and lasts for about 6—8 weeks while we have cold nights and warmer days. His syrup is sold at a number of local stands and orchards and to his friends and neighbors. For quite a while, Ron has been coming to the Open Table community dinner on Tuesdays with his friend and neighbor Sean Campbell. He is happy to share his syrup with his friends at Open Table.

– by Dottie MacKeen

Are you a local business owner? Join our Business 500 Foundation! Go here for more information.

This month we want to highlight our partnership with the following Business 500 Foundation members:
As always...

...thanks to our amazing and dedicated volunteers, and our generous donors! You make it possible to feed and comfort 300 families annually. Thank you!