Capital Campaign News: Please Help Us Build Our New Home

Last fall we shared with you the good news about a new home for Open Table in Maynard: 33 Main Street, the site of the former Aubuchon building, which will complement our Concord dinners. We have now launched our capital campaign to pay for the renovations. For the first time, we will have our own permanent, custom designed space, allowing us to better serve our guests. We couldn’t be more excited! But with excitement comes challenges, and we need your help.

While we plan to continue our weekly dinners in Concord, having our own site will be a real game changer. We will have dedicated refrigeration and freezer space, a fully-equipped kitchen, and permanent dining and pantry locations. As a result, we will be able to provide three essential elements that we currently lack:

1. A stable environment and a reliable source of food for the members of our community in need
2. Anonymity for our pantry guests, who can visit outside of busy community supper hours
3. More refrigerated and frozen storage space, allowing emergency food storage and providing the opportunity to accept more perishable donations from local sources

We can also re-imagine Open Table as a community gathering space with a focus on healthy living. We can offer more comprehensive and integrated programs that encompass all aspects of the hunger needs of our guests -- menu-planning, budgeting, cooking demonstrations, and workshops on living with chronic illnesses like diabetes and heart ailments. In short, we can fulfill our mission of providing healthy food, friendship and support to those in need while respecting their privacy and dignity.

We look to you, our supporters, to help fund the substantial capital requirements of this project. We appreciate giving at any level to make this permanent gift a reality, and naming opportunities are available for substantial gifts. This is a perfect opportunity for gifts of appreciated stock which can offer you tax advantages. Please join us in this gift to our community, which will be durable evidence of the goodness of the human spirit for decades to come.

Capital Campaign: How to Give

At this early stage of our capital campaign, you can make a transformative tax-deductible* contribution. Some naming opportunities also remain available. Please contact us if interested!

Benefactor Tiers

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Gifts of any amount are greatly appreciated - every donation helps!

Matching Gift: Ask if your company has a matching gift program.

Appreciated Stock and IRA Distributions: Transferred directly to Open Table.

* Open Table is a tax exempt 501(c)(3) non-profit organization. Your contribution may qualify as a charitable deduction.

Wonderful News! Open Table celebrates the receipt of a $250,000 anonymous donation by a local couple.
A Taste of Haiti

One of the highlights of serving a diverse population is when one of those populations shares a dish from their culture. This happened recently when some of our Haitian guests cooked joumou soup and served it for that night’s community dinner. For the uninitiated, this is a mildly spicy soup of beef and pumpkin, a hot and nourishing meal on a chilly early spring evening. Typically eaten on New Year’s Day, it was originally a stew reserved for the ruling class, prepared for them by their servants. Now Haitians embrace it as a symbol of their freedom.

Looking to Get Involved?

You don’t need expertise or oodles of time to be part of Open Pantry – just an interest in people and willingness to pitch in. Here are some of the ways you can make a difference in the lives of local families:

• Cook a meal: Come chop veggies, toss salad, marinate meat or stir batter for dessert. Someone else creates the menu, you just pitch in.

• Serve a meal: Serve food to our guests during a community dinner, and get to know some interesting folks.

• Assist guests in making food choices and restock shelves.

• Work behind the scenes: You may have other skills and different pockets of time to give. You can pick up donated groceries, store them in our pantry, write news articles, pitch in at fundraisers – whatever your skill or interest, there’s a way for you to be a part of feeding people locally.

For more information on volunteering, go to our website at http://www.opentable.org/volunteer/

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Some of our volunteers had the opportunity to help our Haitian chefs in the kitchen, learning just what goes into this cultural dish. We thank them for sharing their heritage with all of our guests, while bringing a taste of home to our Haitian guests!

“Pete” Alta Lee Brown

The first thing you notice are his eyes: they’re brown and kind and crinkle at the corners when he smiles. Which he does a lot. Alta Lee Brown, who goes by Pete or Peter, is a guest-turned-volunteer, bringing his warm demeanor to Maynard on Mondays and Concord on Thursdays. In his two years of volunteering, he has done every task, from organizing the frozen goods to handing out the milk, cheese and yogurt.

“I have the time, and I just like to help other people,” said Pete. “My grandmother used to say, idle hands are the devil’s workshop.”

It’s safe to say Pete’s hands have rarely been idle. He has been a floral arranger/deliverer, home health aid, EMT – he was a first responder to the Carol DiMaiti Stuart shooting – and an Army medic, beginning during the Vietnam war. Raised in Tuscaloosa, Alabama, by his grandmother, Pete remembers sneaking into the University of Alabama’s football games and seeing Joe Namath play. “I follow two football teams: the Crimson Tide and the Patriots,” he said.

He is now a disabled veteran who relies on Open Table for groceries, as well as friendship through the volunteers and guests with whom he connects each week. When not at Open Table, Pete is riding his bike (in all weather) and spending time with his granddaughters.

Anyone who comes for a meal or groceries gets a warm welcome from Pete. “I’ve been there,” he said. “I still am there.”