



OPEN TABLE
FRESH FOOD. HEALTHY COMMUNITY.

News from around the table

Holiday Schedule

Maynard Holiday Dinner - Monday, December 16
Concord Holiday Dinner - Thursday, December 19
Closed December 20 through January 1
Pantry reopens Thursday, January 2

The results are in!

Our #GivingTuesday fundraiser smashed our goal of \$3000, raising \$5,420 online! Thanks to those who generously donated, we'll be able to supply healthy snacks to the children who come to



Open Table in 2020, meaning More Love, Less Hunger for many local kids in the coming year.

[Kids like Sam](#) will be excited to see what's in their [Open Table Kids' Bags](#). **Thank you** for putting a smile on their faces and ours.



Thanksgiving by the numbers

So many people were able to eat this Thanksgiving, thanks to the generous donations of 100 turkeys and 100 cheer bags from [Apellis Pharmaceuticals](#), 28 turkeys plus produce from our Stow partnership, and shelf-stable food from the many local food drives. We were able to distribute **230 turkeys** and **91**

prepared meals; serve **105 people** at our dinner in Concord; and accommodate **333 guests** in our pantry in the week before Thanksgiving.

That is truly something to be thankful for.

Holiday Dining

We have two special dinners this month, in honor of the holidays:

Monday, December 16, in Maynard –

Doors open at 5:00, dinner served at 6:00. Caroling with the Sudbury United Methodist Church choir – 5:30-5:50.



Thursday, December 19, in Concord – Doors open at 4:45, dinner served at 5:30. Menu: Cranberry bread and apples, green salad, roast beef, green beans and Yorkshire pudding. Before dinner entertainment: Lincoln-Sudbury Regional High School Chamber Choir. Gift raffle at dessert time.

Come join us for scrumptious food, festive décor and some caroling!

We Need You!

We are an organization run primarily by volunteers. Are you a retiree, high schooler, a professional looking to reenter the workforce but need something on your resume, or a group of friends looking to give back together? Whoever you are, you can make a HUGE difference to people in need by volunteering in our pantry. We have a critical need for volunteers during our pantry distribution times: Tuesdays at 2:30 and 4:30 and Thursdays at 4:30. To learn more or to volunteer, please email us at volunteer@opentable.org.

Food Drives this month

We are so grateful to have the support and enthusiasm of the following groups who are collecting food for our pantry this month! Feel free to donate food items to any of them, or bring them by either our Community Donation

Center in Concord or our pantry at 33 Main Street, Maynard.



Food Drives

Sheila Flory

[Emerson Hospital](#)

Maynard 351

Concord 351/Interact Club

[Yamaha Unified](#)

[Communications](#)

[Whole Foods Sudbury](#)

[Trunature Salt Cave](#)

If you have an idea for a food drive, or want to run one yourself, learn more or register at opentable.org/donate-groceries/ or contact fooddonations@opentable.org.

Appealing to You

Did you see this brochure in your mail recently? It's our Annual Appeal, and it's the major fundraiser for Open Table. So while you're opening your wallet to buy gifts for those on your list, slip a little in our envelope as well. We'll even make it easy: you can [donate here](#).



Donate Now

From Our Kitchen to Yours

Sending you sweet holiday wishes from our kitchen to yours. Happy Holidays and best wishes for the new year!

[Printable Recipe](#)



Archway Dutch Cocoa Cookies Open Table

Chef: Amy Simon

Source: Author Melanie Kathryn - Gather for Bread

Prep Time: 20 minutes

Cook Time: 12 minutes

Total Time: 32 minutes

Servings: 2 1/2 dozen

Ingredients:

2 cups of all purpose flour

3/4 cup Dutch-process cocoa or Hershey's Special Dark cocoa

1 teaspoon baking soda

1/2 teaspoon salt

1 cup of unsalted butter softened

2 cups of sugar plus a little for sugar coating

2 eggs

2 teaspoons vanilla

Instructions:

Heat oven to 350 degrees.

Combine flour, cocoa, baking soda, and salt. Stir and set aside.

Using a mixer combine the butter and sugar until creamed. Add eggs. Mix together. Stir in vanilla. Add flour mixture a little at a time until completely incorporated.

Wrap the dough in plastic wrap and chill until firm, 1-2 hours.

Roll the dough into 1 1/2 inch balls. Pour 1/3 cup sugar into a small bowl or rimmed dish.

Roll each ball in sugar to completely coat.

Bake for 11-12 minutes until set in the middle. Move to a cooling rack after 1-2 minutes.

Recipe Notes:

Be careful not to over bake. Remove cookies after 11-12 minutes. Baking longer may mean that they harden as they cool. Let cool on a cookie sheet for one minute then move to rack to finish cooling.



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