News from Around the Table



And that means time for us to gear up for the Ride for Food! This annual fundraiser,

It's Finally Spring!!

sponsored by Three Squares New England, is a joyously fun way to get outside, make new friends and enjoy biking while raising money for Open Table. The ride itself will take place in person on Sunday, October 3, at Nobles Greenough School in Dedham. Or you can join us virtually by

riding, running, hiking, etc. from May through September. We'll be registering riders next month, so look for details on our website, social media or in your email. And until then, stop by our 33 Main Street location to see

the super-cute Ride for Food window display created by student artists from the **Bromfield School.**

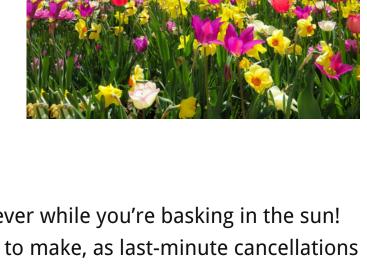


would be a good time to give our hardworking staff and volunteers a week off to

We Break for Spring...

refresh and renew. To that end, Open Table will be closed the week of April 19-23, reopening the following week. Note to volunteers: don't succumb to spring fever while you're basking in the sun! Please schedule shifts you know you'll be able to make, as last-minute cancellations put us in a bind.

With the weather warming up, we thought it



Maynard Library Supports Maynard Library

Open Table



Public Library is encouraging patrons to bring in items for Open Table. It's in conjunction with their **Outdoor Browsing program** in the library parking lot. For the

On Wednesdays in April, the Maynard

next two Wednesdays, from 3-4:30 (weather permitting), anyone can swing by, check out books and donate to Open Table. We love our local library, and we love having their

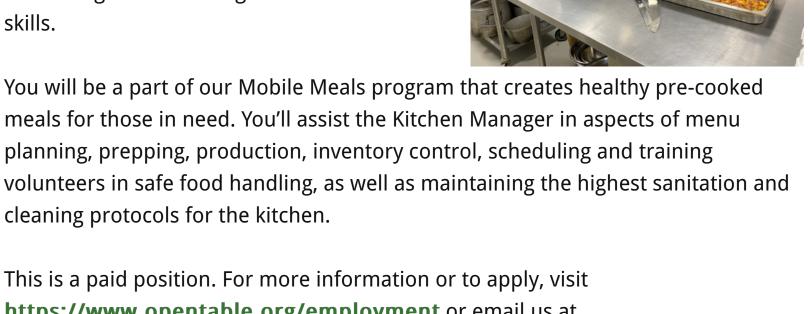
Needed: Kitchen Assistant Looking to jump-start your culinary career?

meals-to-go while honing valuable kitchen skills.

Join our jovial teams (yes, we have several!) of

people doing good in the world by preparing

You will be a part of our Mobile Meals program that creates healthy pre-cooked meals for those in need. You'll assist the Kitchen Manager in aspects of menu planning, prepping, production, inventory control, scheduling and training volunteers in safe food handling, as well as maintaining the highest sanitation and cleaning protocols for the kitchen.



<u>https://www.opentable.org/employment</u> or email us at office@opentable.org. **New Volunteer Software is**

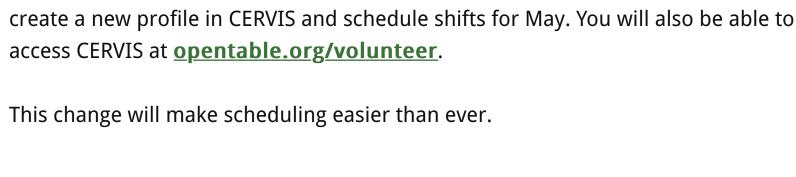
and scheduling shifts through Volunteer Gopher. Well, get ready for a change!

We're almost ready to change over to CERVIS, a system designed to give volunteers

a more user-friendly experience when signing up for shifts. Prior to the April 25th

start, all registered volunteers will receive a link via Gopher. You will then be able to

Almost Here!



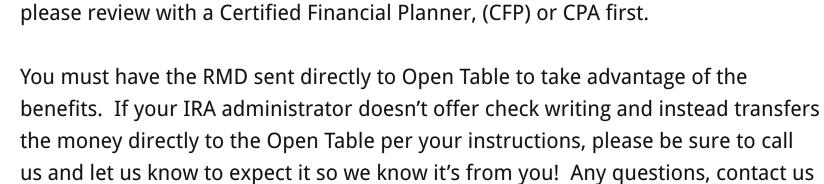
If you're a volunteer, you've been logging in

It's Tax Time -- Do Good for You AND Open Table If you're 70.5 years of age or older and have an IRA, consider donating your Required Minimum Distribution to Open Table taxfree. When you do, you don't pay any federal or state income taxes on the value of

the donation. This may also help you manage your income so you may pay a lower

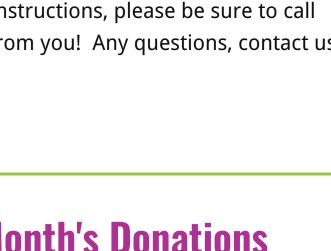
cost for Medicare. This of course depends on your unique financial situation so

This Month's Donations We've gotten food, kids' bags, flowers and



at info@opentable.org.





even donations from a lemonade stand.

These are some of our dedicated in-kind

donors for the month so far:

Harriet and David Kaufman

Thoreau Hills neighborhood

TriCon Church



Saint Matthew's United Methodist

The Bromfield School

Hanscom AFB

Crosby's Market

Fun Food Facts: Carrots

Carrots were first domesticated in Persia around 5000 years ago, and were usually yellow or purple. There are claims that the 16th century Dutch cultivated the orange variety to honor William of Orange and the burgeoning country's national color. But it is more likely that the variety was better suited to the mild, wetter climate in the Netherlands, and that when they introduced the vegetable to other European countries, the people assumed that

was the norm. The color indicates a high level of beta-carotene, which your body converts to vitamin A, helping you grow and preventing illness. When you prepare over 600 meals a week, it's likely you will be peeling lots of carrots! Fortunately, our unsung heroes are always up for the job. Our chefs recently cooked up

carrots in a delicious Low Carb Shepherd's Pie; you can find the recipe HERE.















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