

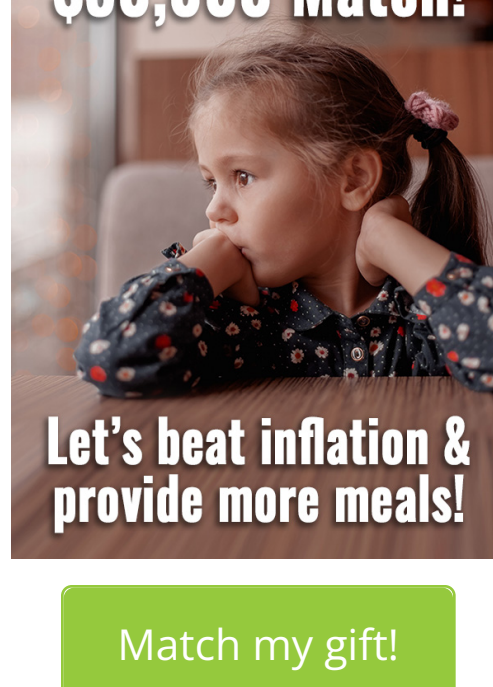
News from Around the Table

Help Us Beat Inflation

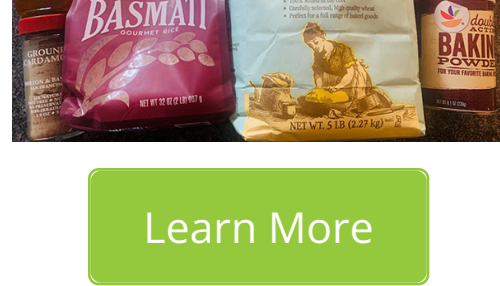
Inflation is hitting everyone now, including us. Even with all the donations of food, we still have to buy certain items, which are now costing us more. AND our client list has grown as refugees have resettled in the area.

Fortunately, the **Gilson Family Foundation** has generously offered a **\$50,000** match to help feed people in our community. Every dollar you give now will be matched by them. So if you've been thinking about giving but just haven't gotten around to it, this is a great time to do so.

And if you **HAVE** already donated, we thank you from the bottom of our heart.



Match my gift!



Learn More

Open Table Growing as a Regional Food Relief Agency

Open Table is partnering with local agencies to support the resettlement of 400 Afghan refugees in the Greater Boston area with boxes of culturally appropriate food for each household. Our mission is to address hunger in our local community and to that end we have expanded our offering in recent years to ensure we're offering fresh, healthy, and *culturally appropriate food choices* in our programming. With the arrival of new families from Afghanistan, offering culturally appropriate choices couldn't be more important!

Open Table has successfully delivered food to refugees specifically designed to include foods such as basmati rice, loose leaf green and black tea, raw almonds and pistachios, beans, golden raisins, and other basics appropriate for Afghan dietary preferences. We welcome community donations of these items: a full listing of foods we need can be found [HERE](#). We are also requesting support to specifically purchase items that we cannot get through our regular supply channels. You can support a family with a box of fresh and non-perishable supplies to help them during the first couple of weeks of resettlement. Afghan Family Starter Kits are available to donate [HERE](#) for \$50/kit.

Celebrating the Season Family-to-Family

Your spirit and generosity have once again amazed us. Your response to this year's **Family-to-Family Holiday Drive** has been incredible: providing hundreds of bags of carefully selected gifts for local seniors and families.

And it truly is a family affair. The program was started last year by Eliza Coffin, and her mother, **Carolyn Coffin**, took up the reins this year, defining a list of appropriate items, coordinating the donations, and keeping it all running smoothly so that the gifts can be distributed to all of our clients. A huge thank you to Carolyn and all who have reached out to support our neighbors this holiday season!



Gift Bag Drop Offs:

Friday 12/17, 2-6pm
33 Main St, Maynard

Saturday 12/18, 9-noon
Crosby's Market, Concord



Minuteman Coat Drive

Winter Coat Drive

As the weather turns colder, warm clothing becomes as essential as food. So when one of our partners asked if we could provide coats when we dropped off food, we turned to our staff. Luckily, we have two with area community connections. Jeff Geraghty, our truck driver and assistant manager, contacted his daughter Jill, who turned to her community service club at **Minuteman Regional High School**, where she is a senior. The club along with the Geraghty family brought in over 140 coats! That's a lot of warmth.



Leaders of Tomorrow

And our Assistant Program Manager, Kirsten Lewis, contacted Mark Vital and the Leaders of Tomorrow, an amazing group of students from the **Advanced Math and Sciences Academy** (AMSA) in Marlborough, MA. Together they gathered 91 coats of specific sizes.

Finally, our local chapter of the **National Charity League**, which has given us hundreds of hours of their volunteer time over the years, brought in hats, gloves and scarves. These will be included with our mobile pantry distributions.

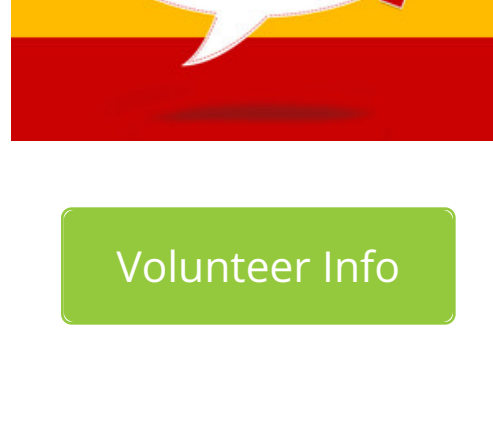
"While food is our mission," said Open Table Executive Director Jeanine Calabria, "it's times like these when we are reminded of the root cause of hunger, and remember to collaborate more fully with our community partners."

Habla Español?

Or Portuguese? We could really use your help, as more and more people show up for whom English is their second language. There's something comforting about being able to communicate in your first language, especially when asking for help.

Whether you have an hour or a day, we're always looking for volunteers to load grocery bags, cook meals, sort donations and more. It's a great way to feel connected to your community and give back in a meaningful way.

To get more info and to register to volunteer, visit opentable.org/volunteer



Volunteer Info



Learn More

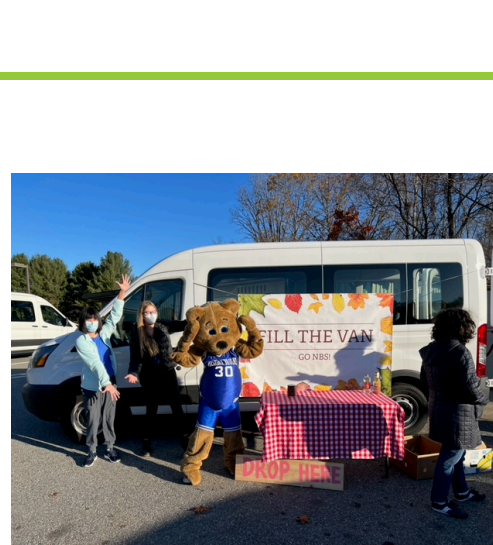
Shop Local: It's a Win-Win!

Open Table is located in the heart of the downtown Maynard business district. This is a unique location for a food pantry. From day one, Open Table has embraced our busy location by partnering with area businesses so that we could be a good business neighbor. Open Table serves over 800 people weekly and enjoys the support of over 300 volunteers weekly - this means Open Table has the potential to bring a lot of business to downtown Maynard.

Volunteers and Donors - please participate in this **wonderful "shop small" program**. By supporting local businesses, you may have an opportunity to win wonderful prizes and of course, boost the local economy by your participation.

And the Award Goes To...

...This amazing list of organizations, for giving us the most food donations and support EVER! Yes, this very long list of local organizations, companies, schools, and neighborhoods went above and beyond this month for Open Table and our clients, and we are so very grateful. Just take a look at who we need to thank:



- Blueberry Lane Neighborhood
- Bridges by EPOCH
- Cambridge Savings Bank
- Concord Carousel Preschool
- Concord Cub Scout Troop 133
- Concord Daisy Troop 83817
- Concord Free Public Library
- Concord Lions Club
- Concord Middle School
- Concord Idema Family Foundation
- Drumlin Farm 4H
- Emerson Hospital
- Florence Sawyer School Student Council
- Hair in Harmony
- LandVest Concord
- Marx Running and Fitness
- Maynard Family Network
- Maynard Knights of Columbus
- Middlesex School
- Minuteman Regional High School
- Nashoba Brooks School
- NCL Class of 2024
- Newbury Court
- Open Door Education
- OrangeTheory Fitness
- Osterman Family Foundation
- Pam Goar
- Peanamar Family
- Powder Mill Animal Hospital
- Red Wagon Food Drive
- Robbins Park Neighborhood
- Scimone's Farm
- Shanley Family
- Shawna D'Amelia
- St. Matthew's United Methodist
- Stow Family Chiropractic
- Thoreau Elementary School



Winter Closure Reminder

Open Table will be closed for the week between Christmas and New Year's for our winter break. Please contact us at info@opentable.org if you have an urgent need for food. Otherwise we hope to see you in the New Year!

- Open Table will be closed starting Friday, December 24th and will reopen on Tuesday, January 4, 2022.
- During the first week of January, pre-packed bags will be available. There will be no online orders.
- Online and phone orders will start again on January 6th, 2022 for the following week.
- Volunteer shifts are cancelled 12/27-12/31 unless otherwise notified.

Fun Food Facts: Butternut Squash

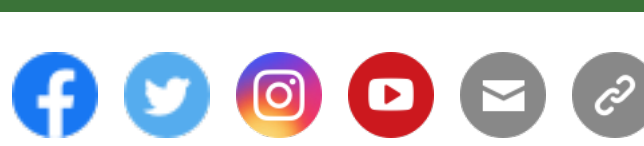


Late harvested, oddly shaped, hard winter squashes can be intimidating. Remembering elaborate squash dishes from holidays of the past, one might think squash dishes are complicated and end up forgoing perhaps one of the easiest vegetables to prepare. Before we get into a recipe, a little history of one of our favorite winter squashes, the Butternut.

The Butternut squash is a variety of the Cucurbita moschata species which includes pumpkins and squashes. The Butternut squash can be identified by its tan-yellow skin and oblong shape that reminds us of a short, bulbous bowling pin. The inside is usually yellow-orange and has a sweet, nutty flavor that some say is actually similar to pumpkin. In addition to its delicious flavor the Butternut is a good source of fiber and Vitamin C - two nutrients we could always stand to have in our diets!

There are many fantastic recipes for squash including **Ellen's Butternut Squash and Chestnut Soup**. If you are time-starved or are a novice chef, a simple approach is to carefully split the squash in half lengthwise, scoop out the seeds, rub a little cooking oil on the flesh, and place down on a roasting pan. Place your pan in an oven at 400 degrees and in about 40-45 minutes your squash is fully cooked - just spoon out the sweet, soft squash and enjoy. For the more adventurous, just follow the link below for an easy, delicious, and nutritious Butternut Squash Soup recipe!

Get Recipe



Our Contact Information

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{{Organization Address}}
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